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OF INDIA



# اناردانا anardana

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In the heart of Riyadh, where Arabian opulence intertwines with the elegance of India, a hidden treasure known as Anardana awaits. Nestled within the Premium VOCO Riyadh, an IHG hotel, Anardana is an Indian fine dining establishment that extends a beguiling invitation to all those in search of an unforgettable culinary adventure.


Embarking on this remarkable voyage, one delves into the rich tapestry of flavors and history. In the foothills of the southern Himalayas, where the air carries the ancient whispers of spices, the wild pomegranate daru thrives. Its ruby-red seeds, carefully dried, give birth to the revered Anardana essence, bestowing the restaurant with its name. Here, we trace the footsteps of ancient traders who traversed deserts and mountains, connecting cultures and igniting a culinary exchange that spanned continents. Anardana's menu weaves together an exquisite blend of spices, echoing the tales of the legendary Spice Route. From the bold allure of black cardamom to the delicate warmth of saffron, every ingredient has a story to tell. As you step into Anardana, your senses are greeted by a harmonious symphony of flavors, celebrating the diversity of Indian cuisine. The fiery vindaloo, a fusion of Indian traditions, tantalizes with its exquisite balance of heat and tang. Meanwhile, the velvety tikka takes center stage, its tender pieces marinated in a secret spice blend passed down through generations. Amidst the elegant ambiance of Anardana, where contemporary aesthetics blend seamlessly with traditional charm, every dish becomes a work of art. The opulent saffron and turmeric hues enhance the surroundings, transporting diners to a realm where culinary finesse meets visual splendor. As the sun sets over Riyadh, the restaurant's inviting atmosphere transforms into an enchanting backdrop, creating unforgettable dining moments.

Unveiling the secrets of the pomegranate, Anardana whispers softly to the soul as you savor its tantalizing creations. Each dish carries the essence of the anardana seeds, symbolizing both life and abundance, and infuses a sense of vitality and discovery into your culinary journey. Anardana extends a warm invitation to connoisseurs, explorers, and those seeking the artistry of fine Indian dining. Here, you are invited to partake in a timeless experience that celebrates the fusion of flavors and cultures, promising a symphony of tastes that will linger on your palate and in your memories. Anardana embodies the essence of Indian fine dining in the heart of Riyadh, where each dish becomes a chapter of history and each bite is a moment of pure delight. Come and indulge, explore, and savor the culinary magic that awaits.




## Soups

### **Lentil Soup** **46**

(128 Calories) (M) 

South Indian-spiced lentil soup paired with Bombay cheese Toast, deliciously comforting.


### **Tomato Soup** **57**

(164 Calories) (M) 



Savor roasted tomato & red pepper soup with delectable masala toast.

### **Yakhni Lamb Soup** **52**

(240 Calories) (M) 

Our Kashmiri saffron lamb soup boasts the richness of saffron and the creamy tanginess of yogurt.


## Salads & Appetizers

### **Indian Kachumber Salad** **40**

(344 Calories)



Chopped cucumber, tomatoes and onions tossed with lemon juice and black salt.

### **Chicken Tikka Salad** **45**

(344 Calories) 



Chicken tikka mix with bell pepper, onions and chat masala.

### **Crispy Fried Paneer** **46**

(354 Calories) (M)  



Indulge in the crispy perfection of fried paneer, expertly sautéed in South Indian spices.

### **Vegetable Samosa Chaat** **41**

(320 Calories) (M) (G)  

Delight in our vegetable samosa, generously filled with fresh, vibrant vegetables, and topped with a tantalizing chutney.

### **Aloo Papdi Chaat** **52**

(198 Calories) (M) (G)  

Savor the tangy delight of aloo papdi chaat. Crisp papdi topped with spicy potatoes, drizzled with Chutneys, and garnished with fresh herbs. A flavor explosion!

The prices mentioned above are in Saudi Riyals and include a 15% value-added tax (VAT).

Food allergies Symbols





## Vegetarian Delight Platter



46

(268 Calories) (M) (G)

Zesty potato chaat, succulent stir-fried cottage cheese, and crispy vegetable samosas. A trio of culinary delights in one plate.



## Crispy Fried Fish Delight

65

(298 Calories) (G)

Our crispy fried fish is a true classic, prepared to golden perfection. Served with a side of mint chutney for that extra burst of flavor.



## Chicken 65

74

(312 Calories) (MU) (E) (G)

Succulent chicken pieces are expertly fried, then adorned with fiery chilies and aromatic curry leaves.

## From Tandoor Oven



## Jumbo Tandoori Prawns

140

(344 Calories) (M) (SH)

Succulent jumbo prawns, expertly grilled in our traditional tandoor oven for a smoky flavor and aromatic spices.



## Tandoori Salmon



110

(332 Calories) (M)

A salmon delicacy slow-cooked in the tandoor to perfection. Enjoy the aromatic essence of carom spice paired with creamy garlic raita for a truly memorable dining experience.



## Tandoori Lamb Chops

95

(362 Calories) (M)

Savor our tandoori lamb chops, where succulent lamb chops are infused with the bold flavors of black pepper and expertly barbecued in the tandoor.



## Tandoori Spring Chicken

69

(396 Calories) (M)

Classic spring chicken: yogurt, ginger, and garlic-marinated perfection.



## Combination Tandoori Platter

145

(429 Calories) (M) (SH) (MU)

Curated selection of our chef's favorite tandoori delights, offering a diverse array of flavors and textures for your culinary enjoyment.



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## Main Courses

### **Lobster Masala** **177**

(412 Calories) (SH) (M)  

Indulge in our lobster masala, featuring succulent rock lobster stir-fried with the fragrant essence of pink peppercorns. Served on a sizzler plate.

### **Prawn Masala** **145**

(392 Calories) (SH) (M)  



Savor our prawn masala, where plump and succulent shrimps are Stir-fried in a fragrant Kadhai masala. Garnished with scallions.

### **Fish Curry** **92**

(384 Calories) (MU) 

Our fish curry is a symphony of flavors, where tender fish is lovingly simmered in a tangy tomato and coconut sauce.



### **Butter Chicken** **88**

(426 Calories) (M) (N)  




Indulge in our butter chicken, where tender chicken tikka is lovingly simmered in a rich blend of butter and tomatoes, enhanced with the aromatic touch of fenugreek leaves.

### **Chicken Tikka Masala** **88**

(377 Calories) (M) (N)  


Experience the world-renowned signature dish of Indian cuisine with our chicken tikka masala. Succulent chicken tikka, simply tossed in our authentic Indian masala.

### **Lamb Kadai** **82**

(347 Calories) (M) 

Enjoy the rich and savory flavors of our lamb kadai, where tender lamb cubes are slowly cooked with vibrant bell peppers, finished with a fragrant blend of pounded coriander and cumin.



### **Lamb Rogan Josh** **95**

(364 Calories) (M) 

Savor the classic flavors of Kashmir with our Lamb Rogan Josh. This dish features slow-cooked lamb immersed in a rich onion and tomato sauce, elevated by the distinct aroma of brown cardamom.


## Rice & Biryani

### **Prawns Biryani** **97**

(387 Calories) (M) (SH)  

Fragrant rice layered with succulent prawns, garnished with crispy fried onions and fresh mint.

### **Lamb Dum Biryani** **97**

(346 Calories) (M) 



A fragrant blend of tender lamb, mace, and cardamom, layered with aromatic rice in a timeless classic.

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PEANUTS

NUTS

MUSTARD

SHELLFISH

SOY

MILK

SESAME


EGGS

FISH

CELERY


GLUTEN

## **Chicken Biryani** 92

(392 Calories) (M) 


A delightful fusion of biryani and chicken tikka, marrying the Best of both worlds.

## **Vegetable Biryani** 75

(310 Calories) (M) 

A delightful and wholesome blend of aromatic rice, mixed vegetables, and Indian cottage cheese.

## **Saffron Rice** 28

(210 Calories) (M) 

Fragrant Basmati rice infused with cardamom and a hint of rose water.

## **Steamed Rice** 23

(184 Calories)

Steamed Basmati rice, simple perfection.

All biryanis baked to perfection, served with raita


## **Saath Accompaniments**

## **Bhindi Do Pyaza** 46

(210 Calories)


Bhindi do pyaza, where tender okra is stir-fried with baby onions and lovingly finished with a touch of dry mango powder.

## **Paneer Khurchan** 46

(262 Calories) (M) 


Paneer khurchan, a dish that combines tender cottage cheese with spring onions and bell peppers, all tossed together in a fragrant coriander and fennel masala.

## **Palak Paneer** 46

(244 Calories) (M) 


Palak paneer, where sautéed spinach puree embraces tender Indian cottage cheese.

## **Baingan Masala** 41

(220 Calories) (M) 

Baingan masala, where eggplants are expertly tempered with onion seeds and lovingly cooked in a flavorful tomato-onion masala.

## **Dal Anardana Khas** 46


(215 Calories) (M) 

Indulge in our specialty, Dal Anardana Khas, where black lentils are slow-cooked overnight with garlic and tomatoes.



Chef Recommended

## **Dal Tadka** 26

(158 Calories) (M) 








Dal Tadka, where yellow lentils are expertly tempered with cumin, garlic, and smoked red chilies.

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Food allergies Symbols







## Roti - Breads

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**Kulcha Naan** 23  
 (310 Calories) (M) (G) (E)   
 Stuffed with cheese or potato.
- 
**Naan** 17  
 (232 Calories) (M) (G) (E)   
 Homemade naan breads plain with butter, or garlic.
- 
**Homemade Paratha** 17  
 (215 Calories) (M) (G)   
 Your choice of plain or mint.
- 
**Anardana Bread Basket** 49  
 (865 Calories) (M) (G) (E)   
 Assorted homemade breads.

## Raita - Yogurt

- 
**Anardana Raita** 28  
 (162 Calories) (M)   
 Savor the delightful combination of thick yogurt, fresh pomegranate seeds, and mint in our Anardana Raita.
- 
**Vegetable Raita** 23  
 (131 Calories) (M)   
 Enjoy our Vegetable Raita, a creamy yogurt-based side dish infused with the refreshing crunch of onions, cucumber, and tomatoes.

## Mithaas - Sweets

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**Gulab Jamun** 46  
 (344 Calories) (M) (N) (G) (E)   
 Gulab Jamun, where caramelized milk dumplings are served alongside saffron and cardamom ice cream.
- 
**Shahi Tukda** 46  
 (320 Calories) (M) (N) (G) (E)   
 Our Shahi Tukda, a saffron-laden milk-soaked bread pudding generously adorned with dry fruits, served with a scoop of saffron ice cream.

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**Carrot Halwa** 46  
 (289 Calories) (M) (N) (E)   
 Slow-cooked carrots in cardamom-infused milk, paired with mango ice cream for a delightful finale.

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**Anardana Ice Cream** 52  
 (382 Calories) (M) (N) (E)   
 Homemade trio ice cream, featuring a trio of flavors - classic vanilla, aromatic saffron.

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# Lassi

41

Lassi originated in the Punjab region of South Asia. The word lassi means yogurt mixed with water in Punjab.

Lassi making in Beauty Lachchi, Dhaka Lassi is prepared by blending yogurt, water, and salt. In Punjab, the yogurt is traditionally made from water buffalo milk.

However, variations of lassi can be prepared in different ways. Cumin and cardamom are the most common spices added to lassi.



## Pomegranate Lassi

(137 Calories)

Saffron infused with cardamom & almond.  
Cool and aromatic



## Mango Lassi

(142 Calories)

Thick yogurt based beverage infused with mango.  
Cool and exotic



## Rose & Pomegranate

(147 Calories)

Pomegranate lassi infused with a hint of rose water.  
Soothing and cooling



## Sweet Lassi

(161 Calories)

Homemade yoghurt based beverage infused with sugar.  
Authentic and sweet



## Indian Spices

(117 Calories)

Thick yoghurt based beverage infused with masala.  
Traditional and distinctive

# Anardana Mocktail's

49



## Ginger Delight

(146 Calories)

Ginger and Lemongrass mixed with apple juice



## Ruby Red

(116 Calories)

Pomegranate juice, hibiscuses tea, rose syrup



## Anardana Mojito

(160 Calories)

Indian masala Paste, mint leaves, lime, Diet 7-Up



## Refreshing Mocktail's 47



### Strawberry Daiquiri

(122 Calories)

Fresh strawberry, lemon juice, strawberry puree



### Pineapple Cobbler

(250 Calories)

Pineapple juice, strawberry juice, ginger syrup with honey, lemon juice



### Watermelon Fizz

(230 Calories)

Watermelon, lemon juice, mandarin juice, 7-Up, chopped mint

## Lemonade 35



### Lemon Mint

(108 Calories)

Lemon juice, mint and simple syrup



### Pink Lemonade

(138 Calories)

Lemon juice, strawberry juice and simple syrup

## Fresh Juices 40



### Orange

(145 Calories)



### Pomegranate

(235 Calories)



### Pineapple





(130 Calories)





### Watermelon

(98 Calories)


## Water

 <b>Berain Still Small</b> (0 CALORIES)	<b>17</b>
 <b>Berain Still Large</b> (0 CALORIES)	<b>27</b>
 <b>Berain Sparkling Small</b> (0 CALORIES)	<b>21</b>
 <b>Berain Sparkling Large</b> (0 CALORIES)	<b>35</b>

## Soft Drink 25

 <b>Pepsi</b> (189 Calories)	
 <b>Diet Pepsi</b> (0 Calories)	
 <b>Seven Up</b> (159 Calories)	
 <b>Diet Seven Up</b> (7.5 Calories)	
 <b>Tonic</b> (7.5 Calories)	
 <b>Soda</b> (7.5 Calories)	
 <b>Ginger Ale</b> (7.5 Calories)	
 <b>Ginger Beer</b> (7.5 Calories)	
 <b>Red Bull</b> (125 Calories)	<b>31</b>

## Non Alcoholic Beer

 <b>Bit Burger</b> (22 CALORIES)	<b>45</b>
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## Tea Selections

29

☉ **English Breakfast**

(0 CALORIES)

☉ **Green Tea**

(0 CALORIES)

☉ **Earl Grey**

(0 CALORIES)

☉ **Chamomile**

(1 CALORIES)

☉ **Black Tea**

(0 CALORIES)

☉ **Jasmin Green Tea**

(0 CALORIES)

☉ **Masala Tea**

(105 Calories)

35

## Coffee Selection

☉ **Espresso Single**

(1 CALORIES)

☉ **Espresso Double**

(2 CALORIES)

☉ **Cappuccino**

(140 CALORIES)

☉ **Café Latte**

(190 CALORIES)

21

29

34

34



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