

CONTEMPORARY CULINARY JOURNEY

At Aangan, we invite you to explore India's diverse culinary landscape, thoughtfully re-imagined for the modern table, inspired by royal kitchen & regional traditions, our cuisine celebrates the richness, artistry, & timeless heritage of Indian gastronomy through a refined contemporary lens

A GUIDE TO OUR MENU

AANGAN SIGNATURE — the dishes that define our courtyard

GLUTEN FREE — prepared to a gluten-free recipe

NUT FREE — made without nuts or nut pastes

DAIRY FREE — made without milk, cream, butter, or ghee

"CONTAINS EGG" IS NOTED BENEATH THE RELEVANT DISHES

ALLERGIES & DIETARY NEEDS

Please inform your server of any allergies or dietary requirements before ordering. Our kitchen works with wheat, dairy, nuts, eggs, mustard, sesame, soy, and shellfish; while every care is taken, we cannot guarantee the complete absence of any allergen. Gluten-free dishes are prepared to gluten-free recipes but are not prepared in a dedicated gluten-free environment.

SOUPS

Dhaniya Infused Tomato Essence — 11
A tangy tomato consommé delicately infused with fresh coriander and subtle Indian spice notes

Indo-Chinese Manchow Soup — 11
Aromatic vegetable broth with bold Indo-Chinese flavors, finished with crisp noodles

Badami Murgh Velouté — 13
Almond-enriched chicken shorba, lightly scented with saffron

SALADS

Quinoa & Barley Mosaic — 16
Nutritious grains layered with feta, olives, and fresh herbs

Tropical Som Tam Salad — 16
Thai-inspired raw papaya, mango, and cherry tomatoes infused with tamarind lime dressing and crushed peanuts

CHAAT REIMAGINED

Avocado Tokri Chaat — 16
Ripe avocado cubes layered with chutneys, sev, and spice dust

Crisp Basket with Tikki — 16
Potato tikki nestled in a crunchy basket, drizzled with tangy chutneys

Pop & Pour Pani Puri — 15
Classic and mango-mint waters served with crisp puris

Dahi Puchke — 15
Crisp puchkas filled with yogurt and chutneys for a sweet-spiced bite

Royal Raj Kachori — 15
Giant stuffed kachori crowned with yogurt, chutneys, and sev pearls

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VEGETARIAN SMALL PLATES

Akhrot Pudina Galouti — 19
Walnut and mint spiced tikkis, pan-seared to perfection

Nutmeg Cream Broccoli — 19
Char-grilled broccoli kissed with nutmeg-infused cream

Soya Malai Delights — 18
Cream-enriched roasted soya bites filled with soft cheese

Charred Khumb Stuffing — 20
Clay-oven roasted mushrooms with molten cheese and dry nuts filling

Ricotta Dahi Kunafa — 22
Ricotta and hung curd wrapped in kunafa threads, fried crisp

Qasar E Pukhtan Tikka — 23
Stuffed paneer simmered in smoked pumpkin-cream sauce, finished with saffron and cardamom

Milky Way Paneer Kebab — 21
Paneer and cheese kebabs sautéed for a soft, creamy finish

Kairi Paneer Tikka — 22
Creamy marinated cottage cheese roasted in the clay oven — finished with stuffed mango and a punch of spices

Thecha Paneer Pockets — 23
Fiery thecha-stuffed paneer pockets, flame-roasted

Veg Platter — 35
Akhrot pudina galoui, Nutmeg cream broccoli, Soya malai delights, Charred khumb stuffing, Thecha paneer pockets

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NON-VEGETARIAN SMALL PLATES

Murgh Malai Mac Tikka — 21
Cashew-cream marinated chicken thighs, roasted in tandoor

Kandhari Chicken Tikka — 20
A Kandahar speciality tender chicken marinated in spiced yogurt and pomegranate, grilled to perfection

Khas Masala Chicken Tikka — 20
Rustic whole-spice marinated chicken tikka, earthy and robust

Bhatti Murgh Charcoal — 20
Chicken marinated in traditional Bhatti masala, infused with activated charcoal for deep smoky flavor and rustic authenticity

Bharwa Chicken Leg — 22
Succulent chicken leg stuffed with spiced mince, herbs and subtle aromatics, slow-roasted to a golden finish

Gilafi Seekh — 21
Chicken seekh encased in a pepper crust, spiced aromatically

Salt Stone Pathar Boti — 29
Delicate fresh goat, marinated in our signature Hyderabadi spices and expertly cooked on Himalayan salt stone

Tandoori Chops — 39
Fennel-clove marinated lamb chops, roasted in the tandoor

Amritsari Masala Fish & Chips — 20
Spiced batter-fried fish with masala potato fries

Alleppey Meen Moilee — 25
Kerala-style fish with coconut–saffron relish

Dill Mustard Salmon Tikka — 26
Salmon tikka with dill, mustard and ajwain

Tandoori Jheenga — 28
Jumbo prawns marinated in saffron cream, clay-oven roasted

The Great Royal Non-Veg Platter — 45
Gilafi Seekh, Amritsari Masala Fish, Dill Mustard Salmon Tikka, Bhatti Murgh Charcoal, Kandhari Chicken Tikka

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ORIENTAL EXPRESS

Momos Affair — 15 | 16 | 16
[STEAMED | WOK TOSSED CHILLI | TANDOOR GRILLED]

Soft dumplings presented three ways — delicately steamed for purity, wok-tossed with chilli for heat, or tandoor-grilled for a smoky Indian twist

Momos Affair Chicken — 16 | 18 | 18
[STEAMED | WOK TOSSED CHILLI | TANDOOR GRILLED]

Soft dumplings presented three ways — delicately steamed for purity, wok-tossed with chilli for heat, or tandoor-grilled for a smoky Indian twist

Wok Garden Dumpling — 18
[DRY | WITH SAUCE]

Classic Indo-Chinese vegetable balls in bold garlic-soy flavors — your choice of dry or with luscious sauce

Cauliflower Manchurian Bloom — 18
[DRY | WITH SAUCE]

Golden-fried cauliflower florets tossed in a tangy Indo-Chinese glaze — available dry or with rich soy-garlic sauce

Szechwan Charred Paneer Bites — 20
[DRY | WITH SAUCE]

Crisp cottage cheese cubes in a zesty soy-chilli reduction — choose dry or saucy

Smoked Pepper Chilli Fish — 19
[DRY | WITH SAUCE]

Seared fish fillets coated in wok-tossed chilli sauce with bell peppers — available dry or saucy

Crispy Chicken Pops — 19
[DRY | WITH SAUCE]

Crispy chicken drums with a fiery reduced tangy rich glaze — served dry or glazed in rich chilli-garlic sauce

Fire Tossed Chilli Chicken — 22
[DRY | WITH SAUCE]

Wok-seared chicken tossed with peppers in a chilli-garlic reduction — dry or sauced

Smoky Hakka Toss — 16 | 19
[VEG | NON-VEG]

Hand-tossed hakka noodles infused with garlic, soy, and wok-charred essence

Wok Fried Rice — 16 | 19
[VEG | NON-VEG]

Fragrant jasmine rice stir-fried with Asian herbs, spring onions, and a hint of sesame

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VEGETARIAN MAINS

Nazuk Kofta Curry — 22
Delicate cottage cheese koftas in a cashew–saffron gravy

Shahi Paneer Royale — 22
Paneer steeped in saffron–cashew emulsion, regal in flavor

Mughlai Paneer Roulade — 24
Nut-stuffed paneer roulade glazed with aromatic saffron jus

Cheena Palak Dumpling Curry — 24
Curdled milk dumplings in velvety spinach velouté

Laziz Pukhtan Paneer — 24
Paneer simmered in smoked pumpkin-cream sauce, finished with saffron and cardamom

Subz Melange Masala — 20
Garden vegetables finished in a spiced Indian jus

Kairi Bhindi — 22
Crispy okra pods and sour green mango juliennes cooked in a savory onion-tomato masala

Do Pyaza Khumb — 22
Mushrooms braised with twin layers of onions in a tomato gastrique

Dal Aangan With Gold Dust — 23
Slow-braised black lentils enriched with cream and spice

Double Dal Tadka — 20
Lentil medley double-tempered with ghee and garlic infusion

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NON-VEGETARIAN MAINS

Smoked Butter Murgh — 21
Iconic butter chicken layered with charcoal smoke aroma

Dum Ka Murgh — 21
Slow-cooked yogurt-marinated chicken enriched with spices

Pashtoon Charsi Chicken — 22
Pashtoon special chicken cooked in an iron kadhai with green chilies, fresh tomatoes, and a touch of ghee

Gharwala Chicken Curry — 21
(BONE-IN)

Homestyle chicken curry with onion-tomato masala

Omelette Tikka Masala — 22
Chicken tikka masala encased within a soft omelette

Rogan-E-Josh — 24
Kashmiri-style goat curry simmered with fennel and warming spices

Do Pyaza Bhuna Gosht — 27
Baby goat braised with onion tempering in rich masala

Nihari Lamb Shank — 30
Overnight-braised lamb shank in velvety gravy

Haleem — 30
Slow-simmered haleem of broken wheat, lentils and meat, richly spiced and finished with ghee and toasted nuts

Kerala Fish Curry — 26
Kerala-style fish curry in a coconut–saffron relish

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TANDOOR BREADS

Tandoori Roti 4
Classic whole wheat bread baked in clay oven

Pyaaz Roti 6
Roti topped with onion and spices, served with a modern finish

Laccha Paratha 6
Flaky layered paratha with golden finish

Butter Naan 5
Soft naan brushed with clarified butter

Garlic Coriander Naan 6
Tandoor-baked naan with garlic and herbs

Aangan Signature Malai Kulcha 8
House-special stuffed kulcha with signature filling

Cheese & Chilli Naan 7
Cheese-stuffed naan spiced with chilli

Masala Naan 6
Soft naan layered with Indian masala blend, brushed with butter

Keema Naan 8
Naan filled with spiced mince

Roomali Roti 6
Paper-thin handkerchief bread tossed on an inverted griddle

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FROM PADDY FIELDS

Paneer Subz Dum Biryani — 21

Fragrant basmati layered with paneer and vegetables

Murgh Parda Biryani — 23

Chicken biryani sealed under a pastry dome for aromatic release

Dum Gosht Biryani — 24

Mutton biryani slow-cooked on dum

Jeera Basmati Pulao — 9

Cumin-tempered fragrant basmati rice

Plain Steam Rice — 7

Fluffy steamed basmati rice

Coconut Rice — 12

Finished with a crackling tadka of mustard seeds and curry leaves

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SIDES & CONDIMENTS

Papad Sampler 12
Assorted papads served in a basket

Peanut Masala Toss 9
Roasted peanuts tossed with onion and chilli

Raita Varieties 8
Boondi / Burani / Mixed vegetables

Plain Curd 7
House-fresh curd

Sirka Pyaaz 9
Pearl onions pickled with aromatic Indian spices

Garden Fresh Medley 9
Seasonal greens tossed in a citrus-lemon vinaigrette

French Fries 12

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DESSERTS

Saffron Kheer Elegance — 8
Creamy saffron-infused rice pudding

Shahi Tukda Pudding — 8
Shahi tukda with rabri drizzle

Kunafa Nest Jamun — 10
Crisp kunafa nest filled with warm gulab jamun

Tiramisu — 8
(CONTAINS EGG)

An Italian classic with layers of coffee-soaked sponge, mascarpone, and cocoa

Panna Cotta Khoya Lady — 10
House-made khoya wrapped with delicate Italian panna cotta — a refined fusion of textures and flavors

Chocolate Lava Indulgence — 8
Molten brownie with vanilla ice cream

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