# anuka

COMFORT DINING



Savour your favourite cuisine in the comfort of your home











The Marigold Platters

#### INDIAN

■ Vegetarian

1400

#### **Starters**

• Babycorn Veppudu, Nakhuni Aloo

#### **Main Course**

- Veg Kohlapuri, Dal palak, Aloo Capsicum Dry, Paneer Tikka Biryani
- Lasooni Warki Paratha, Tandoori Papad

#### **Desserts**

Vermicilli Kheer, Rajbhog

■ Mon Vegetarian

1800

#### **Starters**

Guntur Kodi Vepudu, Methi Murgh Tikka

#### **Main Course**

- Nellore Kodi Kura, Chicken Tikka Biryani
- Dal Palak, Aloo Capsicum Dry, Lasooni Warki Paratha, Tandoori Papad

#### **Desserts**

Vermicilli Kheer, Rajbhog



The Marigold Platters

#### ASIAN

■ Vegetarian

1400

#### **Starter**

Crispy Fried Vegetables

#### **Main Course**

- Kung Pao Paneer, Salt & Pepper Potatoes, Chilli Garlic Mushroom
- Ginger fried Rice, Malaysian Noodles

#### **Desserts**

German Blackforest Cake, Red Velvet Pastry

■ Mon Vegetarian

1800

#### Starter

Orange Chicken

#### **Main Course**

- Kung Pao Chicken, Chilli Garlic Fish
- Salt & Pepper Potatoes, Ginger Fried Rice, Malaysian Noodles

#### **Desserts**

Vermicilli Kheer, Rajbhog

Starters	
Kalinga Murg Tikka     Clay Oven cooked Chicken	450
<ul> <li>Mutton Kola Urundai</li> <li>South Indian style Savoury Meatballs.</li> </ul>	500
<ul> <li>Vanjaram Tawa Fry         Pan grilled King Fish flavoured with Indian Spices.     </li> </ul>	400
<ul> <li>Kasundi Paneer Tikka         Mustard flavoured Cottage Cheese cooked in Clay Oven     </li> </ul>	300
<ul> <li>Tandoori Bharwan Aloo</li> <li>Filled Potatoes cooked with Tandoori Spices</li> </ul>	225



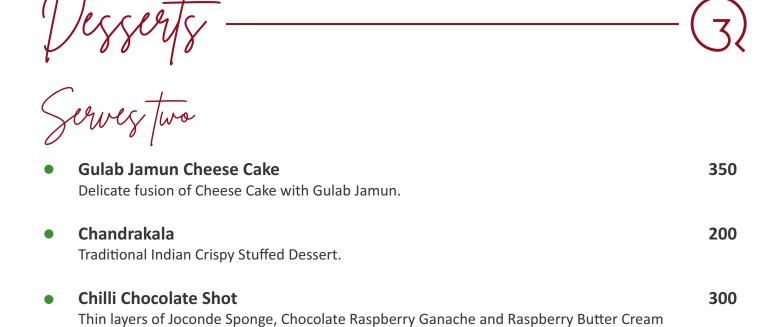
Main Course

3

•	Mutton Dum Biryani Layered Basmati Rice and Mutton cooked traditionally and served with Raita	575
•	Subz Dum Biryani Layered Basmati Rice and Seasonal Vegetables cooked traditionally and served with Raita	350
•	Chicken Makhanwala Chicken Tikka cooked in Butter Cream Sauce	500
•	Madras Fish Curry Seer Fish cooked with Southern Spices	550
•	Goan Prawns Curry Spicy Prawns Curry, Coconut and Chilli	700
•	Kheema Mutter Curry Minced Meat and Peas Curry flavoured with Indian Spices	700
•	Palak Paneer Cottage Cheese simmered in a spiced Spinach Gravy	375
•	Exotic Mixed Vegetables Chettinad Assorted Seasonal Vegetables cooked in Indian Spices	350
•	<b>Dal Makhani</b> Slow cooked Black Lentils, Kidney Beans, Butter and Cream	350
•	Lasooni Dal Tadka Yellow Lentils infused with Ghee and Cumin	350
•	Laccha Paratha Flaky, Whole Wheat Flour	80
•	Steamed Basmati Rice	175

044	fort	Meay	lc	
John	104	/ land	Y	

•	Chilli Paneer Comfort Bowl Cottage Cheese in Chilli Sauce, Steamed Jasmine Rice, Pok Choy, Shitake Mushroom	350
•	Penne in Creamy Tomato Sauce Penne Pasta, Creamy Tomato Sauce, Diced Vegetables and Parmesan Cheese	400
•	Hoisin Chicken Comfort Bowl Chicken in Hoisin Sauce, Steamed Jasmine Rice, Pok choy, Shitake Mushroom	450
•	Chilli Garlic Prawns Comfort Bowl Prawns in Chilli Garlic Sauce, Steamed Jasmine Rice, Pok Choy, Shitake Mushroom	700



Fertiganal Chocolates

Roasted almonds coated in dark chocolate

#### ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

•	BOX OF 12: ARTISANAL CHOCOLATES ASSORTED  Ivory Framboise x 2, Valencia Amande x 2, Espresso x 2, Lactée Cocoa x 2,  Amandes Chocolate Noir x 1, Cashew Lait x 2, Noyer Dark x 1	500
•	BOX OF 21: ARTISANAL CHOCOLATES ASSORTED  Ivory Framboise x 3, Valencia Amande x 3, Espresso x 3, Lactée Cocoa x 3,  Amandes Chocolate Noir x 3, Cashew Lait x 3, Noyer Dark x 3	750
•	ALMOND ROCK CHOCOLATES 250GM Roasted almonds coated in dark chocolate	650
•	ALMOND ROCK CHOCOLATES 500GM	1100





# BIRYANI - QUB

A SYMPHONY OF FLAVOURS

**An Ambrosial Collection of Biryani & Pulao Platters** 



•	CORN AND MUSHROOM BIRYANI PLATTER  STARTER  MALAI PANEER TIKKA  MAIN COURSE  CRUSTY CORN AND MUSHROOM BIRYANI  BAGHARA BAIGAN RAITA, MINT CHUTNEY, LACCHA SALAD  DESSERT	1200
•	GULAB JAMUN	4.400
•	CHICKEN DUM BIRYANI PLATTER  STARTER  MURG MALAI TIKKA	1400
•	MAIN COURSE CHICKEN DUM BIRYANI BAIGAN KA SALAN RAITA, MINT CHUTNEY, LACCHA SALAD	
•	<b>DESSERT</b> SHAHI TUKDA	
•	CHICKEN TIKKA BIRYANI PLATTER  STARTER  ACHARI TANGRI KEBAB	1400
•	MAIN COURSE CHICKEN TIKKA BIRYANI MIRCH KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	<b>DESSERT</b> GULAB JAMUN	

Pulao Platters

## **Serves Two**

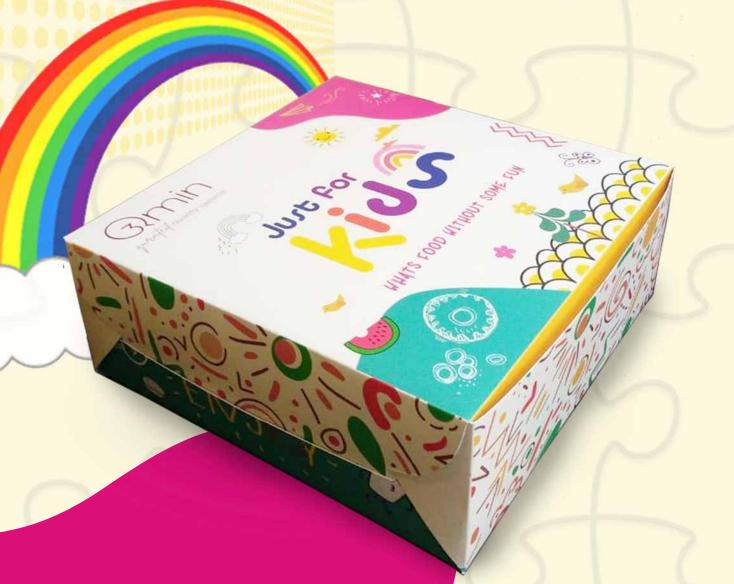
<ul> <li>COCONUT PULAO PLATTER</li> <li>STARTER</li> <li>ACHARI PANEER TIKKA</li> <li>MAIN COURSE</li> <li>COCONUT PULAO</li> <li>PANEER CHETTINAD</li> <li>MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD</li> <li>DESSERT</li> <li>GULAB JAMUN</li> </ul>	1200
<ul> <li>KASHMIRI PULAO PLATTER</li> <li>STARTER</li> <li>BHARWAN ALOO</li> </ul>	1200
<ul> <li>MAIN COURSE</li> <li>KASHMIRI PULAO</li> <li>KADHAI VEGETABLE</li> <li>RAITA</li> <li>LACCHA PARATHA, MINT CHUTNEY, LACCHA SALAD</li> </ul>	
<ul><li>DESSERT</li><li>SHAHI TUKDA</li></ul>	
<ul> <li>MUTTON PULAO PLATTER</li> <li>STARTER</li> <li>CHICKEN SEEKH KEBAB</li> </ul>	1600
<ul> <li>MAIN COURSE</li> <li>MUTTON PULAO</li> <li>GHEE DAL</li> <li>RAITA</li> <li>MINI PARATHA, MINT CHUTNEY, LACCHA SALAD</li> </ul>	
<ul><li>DESSERT</li><li>GULAB JAMUN</li></ul>	











Q-Kids











#### NON-VEGETARIAN JUNIORS

**INR 1000** 

- CHICKEN BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

#### VEGETARIAN JUNIORS

**INR 1000** 

- VEGETABLE BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE



## **DELIVERY GUIDELINES**



WITHIN 12KM RADIUS



CONTACTLESS DELIVERY



ONLINE PAYMENT
VIA UPI



SUSTAINABLE PACKAGING



SAFETY & HYGIENE ASSURED

TO PLACE YOUR ORDER

CALL ON 1800-266-7646

OR

DOWNLOAD THE QMIN APP

Timings: 11:00 AM to 10:00 PM Minimum order value of INR 1000.

#### TO PLACE YOUR ORDER

# CALL ON 1800-266-7646 OR **DOWNLOAD THE QMIN APP**





Timings: 11:00 AM to 10:00 PM

A COMMITMENT RESTRENGTHENED

















