



Sudhanshu Kumar **Chef & Owner**

Sudhanshu Kumar, the man behind By Aanch, is quite a storyteller with each dish unfolding his journey of becoming a chef. With a few cooking tricks up his sleeve; he journeyed to Canada to study Culinary Management in Niagara College. It was here he realized his true calling for showcasing Indian food with a modern approach.

Upon entering the kitchen, he relies solely on emotions and intuitions to create dishes. In fact, he is perpetually seeking unique ingredients and grinding in-house spices to create contemporary palates. Following the success of Aanch which garnered Michelin recommendation and Chatpatta Chowk, By Aanch is the latest stint where he has sharpened the culinary skills to present complex yet delicate Indian dishes.

For him, this restaurant is a reminiscent of friends and family sharing stories and savouring his cooking. It is for this reason you will often notice a friendly smile approaching you to make sure you feel at home.

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PAPAD BOX 9.99

Assorted papadums with achari mayo, mango chutney, khajur chutney, mint chutney

PAPAD CHAAT 13.99

Papadum cones filled bhelpuri chaat, aloo chaat, corn chaat, masala peanut chaat

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DAHI CHAWAL KE PAKODE 15.99

South Indian special crispy curd rice fritters, rasam shots, kurkuri curry leaves

KATAHAL KE TACOS 19.99

Shredded tandoori jackfruit , pickled cabbage, crispy potato lachha , achari mayo, corn tacos

SABUDANA VADA CHAAT 17.99

Indian style sago fritter chaat, sweet yogurt, masala potato, chickpea, chutney, rice papadum

RASEELE PANI-PURI SHOTS 14.99

Semolina puffs, masala potato, chickpea, spicy-tangy-sweet flavoured water

BADAL JAAM BRUSCHETTA 19.99

Garlic crostini, masala aubergine, tomato, onion, mint chutney, masala boondi

MAST MATAR KE SAMOSE 13.99

Crispy pastry sheets filled with masala potatoes, peas, mint-dates chutney

WHAT "A" MELON SALAD 12.99

Compressed watermelon cubes, red wine vinegar, mint, lettuce, crumbled goat cheese

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BY AANCH SIGNATURE GHEE MUTTON KARARI ROTI 25.99

Indian style ghee roasted mutton chunks, crispy bowl shaped roti

CHICKEN TIKKA QUICHE 18.99

Tandoori chicken chunks, onion-tomato salsa, crushed papadi, cheddar, masala mini tart shells

LAHSUNI CALAMARI 25.99

Garlic flavoured crispy calamari, chilli apricot puree, cilantro-lime aioli

DILL CRAB CAKE 26.99

Dill flavoured crab cake, lemon rice pilaf, coconut chutney, crushed peanuts

KOLIWADA FISH FRY 20.99

Mumbai style chapatti fried fish, crunchy peanut dip, pickled onion salad

SIZZLING SOYA 21.99

Smoky minced masala soya skewers, charred vegetables, achari tzatziki

BASIL PANEER TIKKA 22.99

Basil-green apple marinated cottage cheese, sun-dried tomato compote

DHUAAN WALA KALA MURGH 30.99

Bhuna Indian spices & burnt garlic marinated chicken chunks, savoury waffle, achari mayo

CHICKEN TIKKA TRIO 36.99

Achari tikka, mirchi tikka, malai tikka, masala papadums, mint chutney

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TANDOORI MUTTON CHAAP & DHANIYA PARANTHA 39.99

27 spiced tender mutton rib chops, masala
mashed potato, cilantro bread

MUTTON SHISH KEBAB 24.99

Charcoal smoked minced mutton skewers, olive
chutney, balsamic apple glaze

SAMUNDRI LOBSTER 40.99

Roasted pepper marinated lobster tail, panch
phoron pea puree, brussel sprouts, mustard potato

MALAI PEPPER SHRIMP 28.99

Shrimps flavoured with garlic, pepper &
cheese, cilantro tuile, wasabi raita

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BEDMI KACHORI ALOO 28.99

Puffed fried bread, curried potato, kachumber salad

PALAK MAKAI ROTI & PANEER BUTTER MASALA 25.99

Spinach corn bread, cottage cheese in silky
tomato-cardamom gravy, tangy mixed salad

PANCH PHORON PETHA & AJWANI PHULKA 23.99

5 Bengal spiced sweet- sour pumpkin, carom
seeds bread, beetroot-walnut salad

AANCH SIGNATURE DAL MAKHANI & CHUR CHUR NAAN 36.99

Black lentil, kidney bean, makhani sauce-simmered
24hrs on tandoor, crumbled bread with potatoes

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MURGH KORMA & MALABARI PARANTHA 40.99

Chicken in silky saffron cashew sauce,
flaky layered bread, kachumber salad

AANCH SIGNATURE DILLIWALA BUTTER CHICKEN 40.99

Butter chicken enhanced with smoky ginger,
garlic & green chilly, jeera rice, mini garlic naan

MEEN MOILEE & BLUE PEA RICE 42.99

Kerala style coconut fish curry, blue pea flower rice,
chef's salad

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SABZ BIRYANI 19.99

Dum style cooked vegetable mélange, Aanch spice
mix & 12yr long grain basmati rice, burani raita

DEGH CHICKEN BIRYANI 26.99

Yogurt marinated boneless chicken, Aanch spice
mix, 12yr long grain basmati rice, caramelized
onions, burani raita

DEGH MUTTON BIRYANI 29.99

Yogurt marinated bone-in mutton, Aanch spice
mix, 12yr long grain basmati rice, caramelized
onions, burani raita

AWADHI JHINGA BIRYANI 29.99

Dum style cooked dish of shrimps, Aanch spice mix
& 12yr long grain basmati rice, burani raita

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KATHAL MASALA 16.99

Jackfruit cooked in tangy south Indian style

KOYLA BAIGAN BHARTA 16.99

Roasted mashed eggplant, onion, tomatoes, peas

GOBHI ALOO 18.99

Home style masala cauliflower & potatoes

YELLOW DAL FRY 16.99

Dhaba style yellow lentil with onions & tomatoes, tadka of cumin & asafoetida

PLAIN NAAN 5.99

GARLIC NAAN 6.99

CHILLY NAAN 6.99

JEERA PULAO 7.99

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TRUFFLE MUSHROOM NAAN 15.99

Minced mushroom & cottage cheese stuffed tandoori naan, truffle garlic oil

AANCH SIGNATURE ROSEMARY NAAN 13.99

Rosemary infused tandoori naan, honey mustard sauce, pickled cabbage

MASALA SOYA NAAN 14.99

Minced soybean stuffed tandoori naan, salan gravy

TANDOORI MURGH KULCHA 16.99

Shredded tandoori chicken stuffed bread, salan gravy

PESHAWARI NAAN 16.99

Crushed nuts, coconut, sweet cream cheese stuff bread, chilli orange chutney

**PLEASE ADVISE THE SERVER OF ANY NUT ALLERGY **ASK SERVER FOR VEGAN AND DAIRY FREE OPTIONS.

** FOR GROUP OF 6 OR MORE 18% GRATUITY IS CHARGED **

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PANEER BUTTER MASALA 24.99

Cottage cheese in silky tomato-cardamom gravy

KADHAI PANEER 24.99

Paneer tossed with peppers & onions cooked in Kadhai-style tangy gravy

DAL MAKHANI 22.99

Black lentil, kidney bean, makhani sauce-simmered 24hrs on tandoor

DILLIWALA BUTTER CHICKEN 25.99

Butter chicken enhanced with smoky ginger, garlic & green chilly

KADHAI CHICKEN 24.99

Chicken tossed with peppers & onions cooked in Kadhai-style tangy gravy

MUTTON ROGAN JOSH 27.99

Bone-In Fresh Ontario Goat marinated overnight in traditional spices in saffron Kashmiri curry

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LACHHA PARANTHA 6.99 TANDOORI ROTI 5.99

CHUR CHUR NAAN 13.99

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