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PAPAD BOX 7.99

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

PAPAD CHAAT 11.99

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

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DAHI CHAWAL KE PAKODE 14.99

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

KATAHAL KE TACOS 15.99

Shredded tandoori jackfruit, pickled cabbage, achari mayo, corn tacos

SABUDANA VADA CHAAT 16.99

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

RASEELE PANI-PURI SHOTS 12.99

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

BADAL JAAM BRUSCHETTA 14.99

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

MAST MATAR KE SAMOSE 12.99

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 20.99

Indian style ghee roasted mutton chunks, crispy bowl shaped roti, cilantro-lime aioli

CHICKEN TIKKA QUICHE 16.99

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

LAHSUNI CALAMARI 20.99

Garlic flavoured crispy calamari, olive chutney, kurkuri curry leaves

DILL CRAB CAKE 22.99

Dill flavoured crab cake, lemon rice pilaf, sun-dried tomato chutney, crushed peanuts

KOLIWADA FISH FRY 18.99

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

SIZZLING SOYA 17.99

Smoky minced masala soya skewers, charred vegetables, achari tzatziki

BASIL PANEER TIKKA 19.99

Basil-green apple marinated cottage cheese, sweet yogurt, mint chutney

DHUAAN WALA KALA MURGH 25.99

Bhuna Indian spices & burnt garlic marinated chicken chunks, achari mayo, hickory wood smoke

CHICKEN TIKKA TRIO 34.99

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

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TANDOORI MUTTON CHAAP & DHANIYA PARANTHA 35.99

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

MUTTON SHISH KEBAB 21.99

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

SAMUNDRI LOBSTER 40.99

Roasted pepper marinated lobster tail, panch phoron
pea puree, charred vegetable, mustard potato

MALAI PEPPER SHRIMP 28.99

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

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BEDMI KACHORI ALOO 22.99

Puffed fried bread, curried potato, kachumber salad

PALAK MAKAI ROTI & PANEER BUTTER MASALA 24.99

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

PANCH PHORON PETHA & AJWANI PHULKA 23.99

5 Bengal spiced sweet- sour pumpkin, carom
seeds bread, rice, house salad

AANCH SIGNATURE DAL MAKHANI & CHUR CHUR NAAN 27.99

Black lentil, makhani sauce-cooked 24hrs on tandoor,
crumbled bread with potatoes, rice, mixed salad

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MURGH KORMA & MALABARI PARANTHA 27.99

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

AANCH SIGNATURE DILLIWALA BUTTER CHICKEN 28.99

Butter chicken enhanced with smoky ginger, garlic & green chilly, rice, mini garlic naan, chef's salad

MEEN MOILEE & BLUE PEA RICE 29.99

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

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SABZ BIRYANI 18.99

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

DEGH CHICKEN BIRYANI 20.99

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

DEGH MUTTON BIRYANI 22.99

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

AWADHI JHINGA BIRYANI 23.99

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

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PANEER BUTTER MASALA 22.99

Cottage cheese in silky tomato-cardamom gravy

KADHAI PANEER 22.99

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

KATHAL MASALA 19.99

Jackfruit cooked in tangy south Indian style

GOBHI ALOO 18.99

Home style masala cauliflower & potatoes

DAL MAKHANI 22.99

Black lentil, makhani sauce-simmered 24hrs on tandoor

YELLOW DAL FRY 17.99

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

KOYLA BAIGAN BHARTA 18.99

Roasted mashed eggplant, onion, tomatoes, peas

DILLIWALA BUTTER CHICKEN 23.99

Butter chicken enhanced with smoky ginger, garlic & green chilly

KADHAI CHICKEN 22.99

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

MUTTON ROGAN JOSH 24.99

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

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TRUFFLE MUSHROOM NAAN 12.99

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

AANCH SIGNATURE ROSEMARY NAAN 11.99

Rosemary infused tandoori naan, honey mustard sauce, pickled cabbage

MASALA SOYA NAAN 12.99

Minced soybean stuffed tandoori naan, salan gravy

TANDOORI MURGH KULCHA 15.99

Shredded tandoori chicken stuffed bread, salan gravy

PESHAWARI NAAN 16.99

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

CHUR CHUR NAAN 11.99

Flaky buttered crispy bread, stuffed with potatoes

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LACHHA PARANTHA 6.99 TANDOORI ROTI 4.99

JEERA RICE 7.99

For us our guests are at the heart of what we serve and your support throughout the years fills it with joy.

We are thrilled that you chose to grace our restaurant as it has been our pleasure serving you, and we hope to continue doing so. Seeing you happy with our dishes and drinks moves us to innovate and create excellence for you. And we also heard,

“After a good dinner one can forgive anybody, even one’s own relatives.”

— Oscar Wilde

Tell us your dining story



   @byaanch

DESSERT MENU

CHOCOLATE KULFI BOMB 16.99

Chocolate Bomb stuffed with mango kulfi, strawberry compote, sambuca on fire

KHEER IN WHITE WINE PEAR 18.99

White wine & star anise poached pear, cashew rice pudding, cherry jelly

BANARASI PAAN KULFI 16.99

Betel leaf & cardamom flavoured milk ice cream, sweet rose pickle, crumbled brittle

MASALA CHAI CHEESECAKE 14.99

Masala tea flavoured cheesecake, cinnamon brittle, masala chai shot

AANCH SIGNATURE CHOCOLATE SAMOSA 19.99

Nutella & godiva filled crispy pastry sheet, saffron foam

MASALA CHAI 5.99

COFFEE 6.99

"Desserts are the sweet threads of the warp and weft of our lives."



LUNCH THALI

(OPEN-4PM)

VEG 9.99

CHICKEN 12.99

Served with Main Dish,
Lentil or Dry Vegetable,
Jeera Rice & Naan

Served with Main Dish,
Lentil or Dry Vegetable,
Jeera Rice & Naan

MAIN DISH (Choice of one)

PANEER BUTTER MASALA

Cottage cheese in silky
tomato-cardamom gravy

OR

KADHAI PANEER

Paneer, peppers & onions in
Kadhai-style tangy gravy

SIDES (Choice of one)

LENTIL OF THE DAY

OR

VEGETABLE OF THE DAY

MAIN DISH (Choice of one)

CHICKEN KORMA

Chicken chunks in silky
saffron cashew sauce

OR

DILLIWALA BUTTER CHICKEN

Butter chicken with smoky
ginger, garlic & green chilly

SIDES (Choice of one)

LENTIL OF THE DAY

OR

VEGETABLE OF THE DAY



LUNCH THALI

(OPEN-4PM)

MUTTON 14.99

Served with Main Dish,
Lentil or Dry Vegetable,
Jeera Rice & Naan

MAIN DISH (Choice of one)

MUTTON ROGANJOSH

Ontario goat in aromatic
saffron Kashmiri Curry

OR

MUTTON BHUNA

Mutton chunks in onion-
tomato masala, whole spices

SIDES (Choice of one)

LENTIL OF THE DAY

OR

VEGETABLE OF THE DAY

BIRYANI

Served with Raita
(small portion)

SABZ BIRYANI 12.99

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

DEGH CHICKEN BIRYANI 13.99

Yogurt marinated boneless
chicken, Aanch spice mix,
12yr long grain basmati rice

ADD ONS

MAIN DISH (small) 5.99

SAMOSAS (1pc) 1.99

GULAB JAMUN (1pc) 1.99

MANGO LASSI (small) 5.99

