

Anant

Cuisine of India

Dinner Menu

Monday – Friday 5 PM – 10 PM

Hors D'oeuvre

Edamame Chaat Spheres

Twisted Indian Street Food with Notes of Sweet and Savory Flavors

 6

Sprout and Yam Goodness

Sweet potato and bean sprouts mingled with spices and a tinge of lemon juice

 6

Vegetable Masala Samosa

Indian style home made pastry stuffed with vegetables

 5

Vegetable Crunch Medley

Seasonal vegetables tossed in house special sauce

 8

Kale and Crispy Spinach Munch

Layers of organic baby spinach and kale infused with tangy flavors

 7

Kheema Samosa

Homemade pastry filled with minced chicken & vegetables

7

Lamb Bhuna Bhatura

Succulent lamb slow roasted with dehydrated masala, served on puffed bread

9

Galawat of Alaskan Crab

Griddle cooked small loaves of mouthwatering Alaskan crab

10

Orange Ginger Scallops

Exotic combo of orange, scallops and snow peas with a hint of ginger

10

Murgh Kashmiri

Clay oven roasted chicken morsels in house special Kashmiri marinade

8

Soups and Salads

Soup of the day

Please ask your server for details

6

House Salad

Combination of greens and vegetables with your choice of dressing.

6

Chicken Tikka and Kale Salad

Our chef's signature salad

8

Malai Kabab Caesar Salad

Our chef's special combination of Malai Kabab and Caesar Salad

8

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Anant Signature Creations

Shark Fritters	12
Patiala Shahi Murgh	18
Kafir Lime Duck	19
Lamb Pasanda	20
Khumb Coconut Hariyali Tofu	✓ 15
Anant Signature Kabab	18

Flavors of Tandoor

Tandoori Murgh Half / Full	13/21
Succulent & delightful signature delicacy from Punjab	
Seekh Kabab	18
Chargrilled lamb skewers	
Reshmi Malai Chicken	16
Roasted Chicken served in our chef's signature sauce	
Lamp Chop Sharabi	22
Lamb chop, cooked with red wine, served with Skillet Potatos and Portobello mushrooms	
Sunehri Jhinga	18
Grilled jumbo prawns tossed in our house special marinade	
Amarpali Snapper	21
Chargrilled snapper with nuts pilaf, drizzled with nettle oil	

Entrees

Kofta-A-Sahib Anjeeri	15
Yokun Gold Dumplings stuffed with Fig and Nuts in a creamy cashew sauce	
Makhmali Paneer Saag	15
Velvety green spinach with Indian Homemade Cheese	
Khoya Kaju Curry	14
Roasted cashews simmered in a rich, creamy gravy	
Punjabi Kali Kadai Ki Daal	13
Mélange of three special lentils cooked with ginger and fenugreek leaves	

Not all ingredients are listed in the menu. Before placing your order, please contact the restaurant if a person in your party has a food allergy or other food sensitivities. Please be aware that Anant is not a gluten-free environment. Our menu items are handcrafted in our kitchen, often times using shared equipment and variations in vendor-supplied ingredients may occur.

Entrees...cont.

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Sabz Mughlai Delightful vegetables with dry fruits in an onion sauce	14
Tawa Paneer Khhata Pyaz / Tofu Indian Homemade Cheese and Vegetables imbued with aromatic herbs and spices	15
Amchoori Kadai Okra Okra cooked with Ayurvedic Nutrients rich in iron.	13
Paneer Makhanwala Indian Homemade Cheese in a luxurious buttery tomato sauce	15
Paneer Khurchan Shredded Non-melting Cheese merged with Bhuna masala	15
Pindi Chholey Garbanzo beans soaked overnight and cooked with a host of aromatic masalas	13
Quinoa Chicken Curry A healthy meal composed of organic quinoa, lean chicken, spices and tomato	16
Butter Chicken Rediscovering one of the best known delicacies from India	17
Chicken Tikka Masala Tandoor roasted chicken simmered in enhanced tomato gravy	17
Chicken Mirch Masala Succulent morsels of chicken with special seasonings and sweet peppers	16
Methi Chicken An indulgent and fragrant chicken characterized by distinct flavors of fenugreek	16
Lamb Rogan Josh Slow braised lamb curry with various aromatic spices	17
Basil Lamb Mughlai Mughlai Gourmet cuisine using Bush Basil	18
Nalli Nihari Lamb shank braised and simmered with an array of traditional spices	GF 22
Lamb Tikka Masala Roasted Chunks of lamb in creamy tomato masala sauce	GF 18
Kadhai Ghost Irresistible lamb served in a flavorful thick gravy of unique spices	GF 18
Punjabi Goat Rasa Delicious goat curry evoking the flavors of Punjab	GF 17
Karawari Fish Curry Resplendent flavors of tamarind and coconut infused into freshwater tilapia	GF 18
Mean Sea Bass Chilean sea bass with saffron sauce and tossed greens with evoo	GF 20
Biryani Aromatic Spicy Rice – Vegetable \$12 / Chicken \$16 / Goat \$17 / Shrimp \$18 / Egg \$14 / Lamb \$17	

Entrees served with Basmati Rice

(804) 658-1951

18% Gratuity will be added to Parties of 6 or more

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Indian Breads

Naan	2
Garlic Naan / Black Truffle Naan	3
Peshawari Naan / Bullet (garlic & chili) Naan	4
Tomato & Cheese Naan / Greek Naan	5
Roti	2
Laccha Paratha	3

Papad and Raita

Masala Papad	3
Discs of black gram flour	
Organic Vegetable Raita	3
Yogurt with cucumber, carrots & tomato	
Burrani Raita	3
Fried garlic and chilly yogurt	

Desserts

Gulab Jamun	5
Warm and soft milk dumplings with Anant touch	
Beetroot Halwa	6
A unique dessert full of nutrients of beetroot, milk and nuts	
Anant Special Dessert	7
House special – ask your server	
Indian Cheese Cake	6
Ultimate indulgence of small spongy milk cakes	
Kulfi Upside Down	6
House special Indian ice cream	
Fresh Fruit Mousse	5
Made with seasonal fruits	

Beverages

Lassi - Mango / Sweet / Salty / Strawberry	4
Punjabi chai / Coffee	2
Soft Drinks	2
Iced Tea	2
Alligator Pear Shake	5

 Vegetarian  Vegan **GF** Gluten Free