



Sudhanshu Kumar Chef & Owner



Sudhanshu Kumar, the chef behind Aanch Modernistic Indian Cuisine, is a true culinary storyteller. His journey began in India with a passion for cooking and a dream of redefining Indian cuisine. After studying Culinary Management at Niagara College, Sudhanshu found his calling in blending India's rich traditions with modern sophistication.

At Aanch, his menu is a tribute to India's diverse culinary heritage, redefined with freshly ground spices and innovative techniques. Bold, authentic flavors meet contemporary elegance, offering guests a fresh experience of Indian cuisine. Aanch's inclusion in the prestigious *Michelin Guide* brings us closer to a new chapter in redefining Indian cuisine, highlighting our unique approach with respect.

For Sudhanshu, Aanch is more than a restaurant—it's a place where food brings people together. Inspired by memories of family and friends sharing meals; he ensures every guest feels at home, inviting you to experience each dish with passion, care, and a deep connection to his roots.

STARTERS

PINEAPPLE PAKORA CHAAT  17.99

Masala pineapple fritter chaat, lachha aloo, papdi, saffron-pineapple yogurt, mint-date chutney, slaw

RANGEELE PANI-PURI SHOTS  14.99

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

 **NAMKEENI MAKHAN TOAST**  18.99


In-house masala paneer spread, crunchy rusk, toasted marshmallow, chilly-balsamic glaze

 **APPE WITH APPLE RASAM**  18.99

South Indian style savoury fluffy dumplings, green apple rasam shots, curry leaf crunch

TEEKHI-MEETHI GOBHI 17.99

Crisp cauliflower florets tossed in our in-house sweet-chilli sesame sauce, creamy garlic dip

MAST MATAR KE SAMOSE  14.99

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

(Upgrade to Samosa Chaat for 1.99)

CHICKEN TIKKA PUFF  17.99

Minced tandoori chicken tikka stuffed patty, grated parmesan, beetroot star, chilli-garlic chutney

CHICKEN 65 22.99

South Indian style crispy chicken with curry leaves & mustard seeds, masala coconut

 **MAKHMALI MUTTON GALOUTI KEBAB**  26.99

Tender minced cardamom-saffron infused mutton kebabs, lachha onion, saffron bread

TANDOOR

SABZ GILAFI KEBAB

19.99

Minced vegetable and cream cheese skewers, mango-mint chutney, masala crisp corn, malai paneer foam

BASIL PANEER TIKKA

20.99

Basil-green apple marinated cottage cheese, chilli-apple chutney, crunchy basil leaf

DHUAAN WALA KALA MURGH

26.99

Blackened Indian spices & burnt garlic marinated *chicken breast*, pea paneer quenelle, chilli cajun dip

CHICKEN TIKKA TRIO

29.99

Achari Tikka, Mirchi Tikka, Tri-Pepper Tikka, crisp lotus stem, pickled onion, trio-chutney

TANDOORI CHICKEN

26.99

In-house tandoori masala coated *bone-in* chicken served on sizzler, charred slaw, mint chutney

NAWABI LAMB CHAAP

40.99

In-house 27-spice blend coated lamb chops, tandoori pear, chilli cajun chutney

TANDOORI SALMON

37.99

In-house tandoori masala marinated salmon, kasundi mushroom, lachha aloo, achari mayo

PARM-PESTO SHRIMPS

29.99

Parmesan, basil & garlic coated shrimps, beetroot star, parmesan tuile, hot-olive chutney

AJWAINI FISH TIKKA

26.99

Smoky basa fish coated with yogurt, carom & garlic, pimento achar, sesame-olive chutney

PLATTERS

- VEG PLATTER**  **30.99**
Assortment of Chef's selected Veg. appetizers
- ASSORTED CHICKEN PLATTER**  **37.99**
Assortment of Chef's selected Chicken appetizers
- NON-VEG PLATTER**  **39.99**
Assortment of Chef's selected Chargrilled appetizers

MAINS

-  **KASHMIRI BHARWA PANEER**  **27.99**
Soft cottage cheese stuffed with dry fruits & mawa in creamy white Kashmiri gravy
- SARSO-SAAG WALA PANEER** **24.99**
Punjabi style mustard greens, soft cottage cheese
- PANEER TIKKA MASALA**  **25.99**
Tandoori cottage cheese, onions & peppers in cashew sauce
- PANEER BUTTER MASALA** **25.99**
Cottage cheese in silky tomato-cardamom gravy
-  **SEEKH MILONI KADHI**  **23.99**
Minced vegetable and cream cheese skewers cooked in tangy kadhi gravy
-  **DAL BUKHARA** **23.99**
Black lentil, creamy makhani sauce, simmered for 24 hrs on tandoor
- PUNJABI DAL FRY**  **19.99**
Dhaba style yellow lentil with onions & tomatoes, tadka of cumin & asafoetida
-  **TAWA KATHAL MASALA** **23.99**
Jackfruit cooked tangy South Indian style



Contains Nuts



Contains Gluten



Chef's Featured



Dairy Free

GOBHI ALOO  **20.99**
Homestyle masala tossed cauliflower & potatoes

BHINDI DO PYAZA  **19.99**
Stir fried okra, potatoes with onion & tomato

MAINS

 **DILLIWALA BUTTER CHICKEN** **26.99**
Butter chicken enhanced with smoky ginger, garlic & green chillies
(Butter Chicken mild 25.99)

 **NIZAMI MURGH**  **25.99**
Tandoori bone-in chicken, silky brown onion, yogurt-saffron curry, fermented chilli, cashew


DHABA CHICKEN CURRY  **24.99**
Authentic homestyle chicken curry, bold spices, onion-tomato gravy

CHICKEN TIKKA MASALA **26.99**
Chargrilled chicken chunks in a creamy yogurt onion, pepper & tomato gravy

MAINS

 **KASHMIRI GUSHTABA**   **28.99**
Minced goat meatballs slow-cooked in rich Kashmiri white onion-cardamom gravy

MUTTON ROGAN JOSH **26.99**
Goat marinated overnight in traditional masala, spicy Kashmiri curry, ratan jot oil

NALLI NIHARI  **32.99**
Slow cooked lamb shank, in-house Indian spices, rich onion-tomato gravy

MAINS

KARARI COD CURRY

27.99

Crispy masala cod, lemon-tomato gravy, basil crunch, lotus stem

MALABARI SCALLOP CURRY

28.99

Masala scallops, coconut-yogurt sauce, tempered mustard, curry leaf & whole chilli, parmesan tuile

SPICY SHRIMP BALCHAO

28.99

Goan style shrimp curry, chilli-tamarind paste, roasted spices, onion-tomato gravy

BIRYANIS & RICE

KATHAL KI BIRYANI

19.99

Bhuna masala jackfruit, Aanch spice mix, 12yr long grain basmati rice, boondi raita

CHICKEN BIRYANI

22.99

Boneless chicken chunks, Aanch spice mix, 12yr long grain basmati rice, boondi raita

MUTTON BIRYANI

23.99

Yogurt marinated goat chunks, Aanch spice mix, 12yr long grain basmati rice, boondi raita

SAFFRON PEAS PULAO

8.99

Saffron, peas, fragrant 12yr long grain basmati rice

JEERA RICE

7.99

GOURMET BREADS

- TRUFFLE MUSHROOM NAAN** 🌿 14.99
Minced mushroom & cottage cheese stuffed tandoori naan, truffle oil drizzle, sesame-olive dip
- PARM-PESTO KULCHA** 🌿 15.99
Basil, parmesan & in-house spiced tandoori bread, aged cheddar, parm-pesto oil drizzle
- ROSEMARY NAAN** 🌿 12.99
Rosemary infused baked bread drizzled with honey mustard sauce, pickled onion

ADDS

- NAAN** 🌿 5.99/6.99/6.99
Butter/Garlic/Coriander-Chilli
- PARATHA** 🌿 7.99/8.99/8.99
Lachha/Pudina/Mirchi
- GLUTEN-FREE ROTI** 6.99/6.99
Missi/Palak-Makai
- TANDOORI ROTI** 🌿 5.99
- ROTI KI TOKRI** 🌿 23.99
Assortment of Butter Naan, Garlic Naan, Rosemary Naan, Pudina Paratha & Tandoori roti
- BOONDI RAITA** 4.99
- CHEF'S SPECIAL SALAD** 7.99
- LACHHA ONION** 5.99
- ACHAR** 2.99

18% GRATUITY FOR 5+ GUESTS*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*SOME DISHES CAN BE MADE JAIN, DAIRY & GLUTEN FREE. PLEASE ASK YOUR SERVER