

Anār

NYC Restaurant Week® Summer 2024

July 22nd to August 18th
(Not available on Saturdays)

\$30.00

~ (Price Fixed by NYC Restaurant Week)

Appetizer, Entrée & Dessert served with Naan & Basmati Rice

Appetizer

(Please Choose One)

~Veg. Pakora - 3 pcs

~Veg. Samosa - 1 pc

~ Garlic-Chili Chicken

~Chicken Samosa - 1 pc

Poultry

- Chicken Tikka Masala
- Coconut Chicken Curry
- Chicken Vindaloo
- Tandoori Chicken

Lamb

- Lamb Roganjosh
- Lamb Korma
- Lamb Vindaloo
- Lamb Seekh Kebab

Veg.

- Paneer Tikka Masala
- Palak Paneer
- Aloo Gobi
- Navratan Korma

Seafood

- Salmon Fish Masala
- Shrimp Curry
- Shrimp Vindaloo
- Bombay Fish Masala

Dessert

(Please Choose One)

~Gulab Jamun - 2 pc

~Rasmalai - 2 Pc

B.Y.O.B / No Corkage Fee!

Menu Descriptions

Appetizers

- **Veg. Pakora** - Crispy fried vegetable juliennes in a spiced chickpea batter. Served with Tamarind & Mint-cilantro chutneys
- **Veg. Samosa** - Spiced potatoes, green peas, & herbs stuffed in a light pastry. Served with Tamarind & Mint-cilantro chutneys
- **Chicken Samosa** - Crispy turnovers stuffed with seasoned chicken mince, potatoes, and green peas. Served with Tamarind & Mint-cilantro chutneys
- **Garlic-Chili Chicken** - Marinated boneless chicken strips. Tandoor-grilled and sautéed in a tangy sauce of garlic, onion, ginger, green chilies, bell peppers, soy sauce, tomato, red chili, spices, and cilantro

Entrées (Gluten-free)

- **Chicken Tikka Masala** - Boneless tandoor-smoked chicken sautéed in a rich, creamy sauce.
- **Coconut Chicken Curry** - Chicken cooked in a smooth sauce of ground coconut and Byadagi red chilies & spices
- **Chicken Vindaloo** - Boneless chicken in a fiery Goan sauce of garlic, vinegar, cumin seeds, Guntur spicy red chilies. *Very Spicy*
- **Tandoori Chicken** - Tandoor-grilled chicken on the bone in a marinade of ginger & garlic paste, yogurt, Kashmiri red chilies, and Tellicherry peppercorns
- **Lamb Rogan Josh** - Lamb cubes cooked with onions, tomatoes, Kashmiri chilies, spices and aniseed
- **Lamb Korma** - Tender lamb cubes cooked with puréed cashew nuts, saffron & spices.
*Contains nuts
- **Lamb Vindaloo** - Lamb cubes in a spicy Goan sauce of garlic, vinegar, cumin seeds, Guntur spicy red chilies. *Very Spicy*
- **Lamb Seekh Kebab** - Tandoor-grilled juicy rolls of minced lamb blended with spices & fresh herbs
- **Bombay Fish Masala** - Fish filets simmered in a sauce of coconut, tomato, spices, curry leaves, mustard seeds
- **Salmon Fish Masala** - Tandoor-grilled Salmon filet in a tangy sauce of tomato, coconut, tamarind & spices
- **Shrimp Curry** - Shrimp in a coconut, tomato, tamarind and red chili sauce
- **Shrimp Vindaloo** - Shrimp sautéed in a spicy sauce of garlic, vinegar, cumin seeds, Guntur spicy red chilies. *Very Spicy*
- **VEG:**
- **Paneer Tikka Masala** - Tandoor-grilled cubes of Indian cheese in a rich, creamy sauce
- **Palak Paneer** - Baby spinach & cubes of Indian cheese cooked with onions, ginger, garlic & cilantro
- **Aloo Gobi** - Cauliflower & potatoes tossed in a sauce of tomato, cumin, red chilies & ginger juliennes
- **Navratan Korma** - Seasonal fresh vegetables cooked in a sauce of cashew nuts, cream, dry fruits & saffron. *Contains nuts

Desserts

- **Gulab Jamun** - Soft, dense dumplings of milk, wheat flour & corn flour in a syrup with rose water & cardamom
- **Rasmalai** - Creamy milk patties soaked in sweetened milk flavored with cardamom, pistachio & Spanish saffron. * Contains nuts