

DINNER HOURS:  
WEDNESDAY TO SUNDAY  
5PM - 10 PM

# अनंतारा Anantaya

LOCATION  
@ NAMO BELTLINE  
396 , 11 AVE SW  
CALGARY

## HALF-PLATES

### **Masala Arancini (vg) 12**

Sambar Rice Arancini, Curry Leaf Aioli, Papadum, Coconut Chutney

### **Kerala Fried Chicken 17**

Zesty Fried Chicken Thighs, Kerala Spices, Fennel, Curry Leaves, Papodum

### **Coorgi Pork Dosa 15**

Bear & Flower Pork Belly and Shoulder, Kachampuli, Black Masala, Dosai

### **Koliwada Fish & Chips 15**

Market-Fish Koliwada, Curry Leaf Mayo, Peri-Peri Yam Fries

### **Angus Steak Pepper Fry 17**

Angus Tenderloin, Mushrooms, Tellicherry Pepper, Curry Leaves, Coconut, Podi Roti Bowl

### **Spring Masala Dosa (vg) 14**

Tomato Sambar, Beet Masala, Paneer, Gun Powder

### **Tiger Prawn Pakora 15**

Tempura Batter, Mangalorean Spices, Aioli

### **Goan Chorizo Pao 15**

Shoestrings , Sunny Egg, Cheddar, Buttered Brioche Roll

### **Spinach Sago Pakora (v) 12**

Indian Style Sago Fritter with Chutney Trio, Tapioca Crisps

### **Dabeli Grilled Cheese (vg) 14**

Potato Stuffing Smoked Cheddar Cashews, Sev, Pomegranate

V-VEGAN, VG-VEGETARIAN  
GF-GLUTEN-FREE H-Halal

## THALI

### TRADITIONAL INDIAN DINING

12 Complimenting Dishes  
Served all at once

- Choice of Curry
- Bread , Rice
- Daal of the Day
- 2 Veg Curries
- Snack of the day, Chutney
- Raita
- Dessert
- Papadum
- Pickle

**\$34**

## DESSERTS

### **Rasmalai Tres Leche 10**

3 Milk Mix , Semolina Mawa Cake , Whipped Cream , Nuts and Rose Petals

### **Gulkand Kala Jamun 10**

Rose Petal jam, Nuts, Cold Rabadi

### **Mango Berrie Truffle 10**

Mango Shrikhand, Fresh Berries, Passion fruit, Whipped Cream, Nuts

### **Lagan Nu Custard 10**

Honey, Cardamom, Rosewater, Berries, Whipped Cream

## EXTRAS

NH4 Dal Fry .....	6
Cheddar Green Onion Paratha .....	5
Extra Thali Curries .....	5
Malabar Parotta .....	5
Peri Peri Yam Fries .....	8
Podi Set Dosa, Chutney .....	10
Green Pea Pulao Rice .....	8
Chundo Masala papad .....	6

## THE CURRIES

### **Chettinad Chicken Curry (h) 17**

Classic Tamil Nadu recipe, Fresh Coconut and Chillies Spicy and Flavorsome

### **AB Lamb Ishtu (h) 18**

Kerala Style Coconut Lamb Stew with Potatoes & Spring Vegetables, scented with Fennel and Cardamom

### **Banana Leaf Fish Nirvana 18**

Grilled Fish, Coconut Milk, Ginger , Curry Leaves, Peppers, Onions

### **Goan Prawn Curry 18**

Tiger Prawns , Zesty Masala with Coconut, Kokum, Poppy Seeds, Kashmiri Chillies

### **Bharali Vangi (v) 16**

Stuffed Baby Eggplants with Coconut & Sesame , Roasted Onion , Black Masala, Salan

### **Pistachio Butter Chicken (vgo) 17**

Smoked Chicken , Red Pepper Makhani , Fenugreek , Honey, Cream ( Sub Paneer)

### **Meloni Saag Tarkari (vg) 16**

Spinach, Fenugreek, Dill, Mustard Greens, Carrots, Corn, Beans, Peas, Cashew Gravy

### **Paneer Tawa Jhalfrezi (vg) 16**

Julienne Peppers and Onions , Tangy Bhuna Masala, Crushed Spices

## BIRYANI

### **Malabar Lamb Biryani (gf/h ) 19**

served with Sesame Salan, Raita, Papadum

### **Prawn & Egg Fried Rice 18**

Calcutta Hakka Chinese Style Fried Rice

### **Chettinad Chicken Biryani 20**

Boiled egg , served with Sesame Salan, Raita, Papadum

### **Very Berry Veggy Pulao 18**

Mixed vegetables, Nuts , Cranberries, Raisins, served with Raita, Chundo, Papadum