



THE STORY OF ANARKALI

The great Mughal king, Akbar, had a son named Prince Salim who was a bad mannered boy. After having tolerated Salim's antics for a very long time, Akbar chose to send Salim away to the army to learn the discipline required to rule his vast empire. After fourteen years, Akbar allowed his son to return to the main palace in Lahore, the capital of the Mughal Empire. In order to celebrate the return of the prince, the king held a great dance headed by a girl named Nadera, who was exceptionally radiant like a blossoming flower. Akbar named her Anarkali (blossoming pomegranate).

During her first performance in Lahore, Prince Salim fell in love with her and it became apparent that she was also in love with him. The Prince informed his father of his intention to marry Anarkali and make her the queen. His wish was denied on the grounds that Anarkali was just a commoner. To ensure that his son would follow his command, King Akbar had Anarkali arrested and confined in one of the jails in Lahore.

Driven to be with Anarkali, Prince Salim and his friends helped her escape and hid Anarkali near the outskirts of Lahore. The Prince then organized an army to put an end to his father's reign. However, King Akbar and his grand army defeated his son and gave Prince Salim two choices: surrender Anarkali or face the death penalty.

Love dictated and Prince Salim chose death. Anarkali, however, was unable to allow the Prince to die for her and came out of hiding and offered to give up her life to save him. Anarkali asked King Akbar for one last wish: to spend one evening with the Prince before her death. Akbar granted her wish.

After spending the night with the Prince, Anarkali made Salim fall into a deep sleep by having him drink a potion mixed with pomegranate juice.

After a very tearful goodbye to the unconscious Prince, she left the royal palace escorted by the guards. Anarkali was taken to the area near present-day Anarkali Bazaar (the oldest market in South Asia) in Lahore where a large ditch was made for her. She was strapped to a board of wood and lowered in by soldiers. It is believed that Anarkali was buried alive while the royal guards sealed the ditch with bricks.



LUNCH SPECIALS

MONDAY – SATURDAY 11AM- 3PM

FOR TWO

EMPEROR'S SPECIAL 20.95
Soup or Salad, ½ Chicken Tandoori, Chicken, Lamb, or Beef Curry (Meat), Vegetable Curry, Rice and Naan

THE LAHORE LUNCH 22.95
Soup or Salad, ½ Chicken Tandoori, Lamb Biryani, Vegetable Curry, Raita, and Naan

THE BAZAAR COMBINATION 18.95
Soup or Salad, ½ Chicken Tandoori, choice of a Meat or Vegetable Curry, and Rice or Naan

VEGETARIAN COMBINATION 18.95
Soup or Salad, choice of two different Vegetable Curries, Rice, Raita, and Naan

THE MASALA LUNCH 21.95
Soup or Salad, ½ Chicken Tandoori, Chicken Tikka Masala, Vegetable Curry, Rice, and Naan

FOR ONE

TANDOORI LUNCH 8.95
½ Chicken Tandoori or Chicken Tikka, choice of Rice or Naan

CURRY LUNCH 7.95
Lamb, Chicken or Beef Curry, choice Rice or Naan

VEGETARIAN LUNCH 6.95
Mixed Vegetable Curry, choice of Rice or Naan

SEAFOOD LUNCH 9.95
Shrimp or Fish Curry (limited availability), choice of Rice or Naan

CHICKEN TIKKA MASALA 9.95
Boneless Chicken Tikka sautéed in Anarkali's special masala gravy sauce, choice of Rice or Naan

DINNER COMBINATIONS

THE MUGHAL DINNER 20.95
Lentil Soup, Chicken Tandoori, choice of Chicken, Lamb or Beef Curry, Pulao Rice, Naan, and dessert

ANARKALI DINNER FOR TWO 40.95
Choice of Meat or Vegetable Samosas, Chicken Tandoori, choice of a Meat and Vegetable Curry, Pulao Rice, Naan, and dessert

VEGETARIAN DINNER FOR ONE 19.95
Lentil Soup, choice of two Vegetable Curries, Pulao Rice, Raita, and dessert

MUGHAL DINNER FOR TWO 51.95
Choice of Meat or Vegetable Samosas, Mixed Tandoori, Chicken Tikka Masala, Saag Paneer, Vegetable Coconut Curry, Pulao Rice, Raita, Naan, and dessert

ANARKALI DINNER FOR FOUR 105.00
Choice of Meat or Vegetable Samosas, Chicken Tandoori, choice of four Meat Curries, Two Vegetable Curries, Pulao Rice, 2 pieces of Naan, and dessert

VEGETABLE DINNER FOR TWO 35.95
Lentil Soup, choice of three Vegetable Curries, Pulao Rice, Raita, Naan, and dessert



ANARKALI SPECIALS

CHICKEN TIKKA DOPIAZA A La Carte 13.95 Dinner 16.95

The "Two onions" curry, according to legend, was created when a courtier of Emperor Akbar accidentally added a large quantity of onions to a dish. Dopiazza incorporates an abundance of onions at two stages during the cooking process

BENGALI CHICKEN ROAST A La Carte 15.95 Dinner 18.95

Chicken with bone slowly roasted with garlic, ginger, and fresh herbs in a special curry sauce. This dish is commonly served at weddings and celebrations (limited availability)

MURGH MAKHANI ("BUTTER CHICKEN") A La Carte 14.95 Dinner 17.95

Chicken that is marinated overnight in a fresh yogurt and spice mixture and then cooked with fresh herbs, a touch of clarified butter, garam masala and other imported spices

JHINGA MASALA (COCONUT CURRIED SHRIMP) A La Carte 15.95 Dinner 18.95

Shrimp cooked in coconut milk with fresh aromatic herbs and chilies. This is a popular dish eaten up and down the western coast of India (limited availability)

APPETIZERS

SAMOSAS	3.95
<i>Crispy patties filled with ground beef or curried peas and potatoes</i>	
TIKKA	5.95
<i>Choice of Chicken or Lamb Tikka marinated in yogurt, mild spices, and fresh herbs and then roasted to perfection in a Tandoori clay oven</i>	
CALAMARI	8.95
<i>Tantalizing fried squid coated with a spiced flour batter mix</i>	
SAUTÉED MUSHROOMS	6.95
<i>Spiced and stirred lightly in curry sauce</i>	

ONION BHAJJI	2.95
<i>A popular Indian street food, deep-fried onion balls</i>	
ASSORTED APPETIZERS FOR TWO	7.95
<i>Samosa, Onion Bhajji, Chicken Tikka, and Sheekh Kebab</i>	
CURRIED MUSSELS	8.95
<i>Fresh mussels steamed in fresh garlic curry sauce (limited availability)</i>	
PAPADUM	1.95
<i>Thin, fried crispy crackers made from seasoned dough, black gram, and white lentils</i>	

DINNER INCLUDES: Lentil Soup and Pulao Rice

ROYAL FEAST INCLUDES: two medium portioned Vegetables Dishes of The Day, Pulao Rice, Naan, and a choice of Salad or Raita

TANDOORI

A delicacy that originated in the Pubjab region of India, vegetables and meat are marinated in yogurt, mild spices such as garam masala, and fresh herbs before they are cooked over a live fire inside a clay oven.

	A La Carte	Dinner	Royal Feast
CHICKEN TANDOORI	9.95	12.95	21.95
LAMB TIKKA	13.95	15.95	22.95
<i>Lamb diced and marinated in yogurt, mild spices and fresh herbs roasted in a clay oven</i>			
MIXED TANDOORI GRILL ...	15.95	18.95	21.95
<i>Chicken tandoori, Chicken Tikka, Lamb Tikka and Sheekh Kebab</i>			
FISH TANDOORI	15.95	18.95	22.95
<i>Daily market fish (limited availability)</i>			

	A La Carte	Dinner	Royal Feast
CHICKEN TIKKA	11.95	14.95	20.95
<i>Diced boneless chicken marinated in yogurt, mild spices and fresh herbs and roasted in a clay oven</i>			
SHEEKH KEBAB	12.95	15.95	20.95
<i>Minced ground lamb mixed with fresh herbs and spices formed onto skewers</i>			
SHRIMP TANDOORI	15.95	18.95	24.95
BOMBAY LOBSTER	25.95	30.95	35.95
<i>Fresh lobster slow prepared in our secret sauce (limited availability)</i>			

CHICKEN DISHES

	A La Carte	Dinner	Royal Feast
TANDOORI CURRY	11.95	14.95	20.95
<i>Roasted chicken with bone marinated in yogurt, mild spices, and herbs and cooked in house curry sauce</i>			
MADRAS	10.95	13.95	20.95
<i>Named after the city of Madras, a hearty tomato based curry cooked with fresh coriander, cumin, turmeric, and chili</i>			
KORMA	12.95	15.95	22.95
<i>A dish that has its roots in the Mughlai cuisine, braised chicken cooked with fresh ginger, garlic, yogurt, and our house curry paste</i>			
TIKKA MASALA	12.95	15.95	22.95
<i>Our most popular dish, Chicken Tikka is sautéed in masala gravy with tomatoes and fresh yogurt. Order some Garlic Naan to soak it all up</i>			

	A La Carte	Dinner	Royal Feast
BHUNA	10.95	13.95	20.95
<i>Chicken cooked with fresh spices, tomatoes, bell peppers, and herbs in our house curry sauce</i>			
VINDALOO	10.95	13.95	20.95
<i>Traditionally regarded as a very spicy dish, this curry made with lemon juice, potatoes, and fresh spices is popular in the region of Goa</i>			
SAAG	10.95	13.95	20.95
<i>Chicken cooked with fresh spinach and spices</i>			
COCONUT CURRY	11.95	14.95	21.95
<i>Chicken infused with light spices and then cooked in fresh coconut milk</i>			
MUSHROOM CURRY	10.95	13.95	20.95
<i>Chicken cooked with organic mushrooms in our house curry sauce</i>			

LAMB DISHES

	A La Carte	Dinner	Royal Feast
CURRY	11.95	14.95	20.95
<i>Tender pieces of lamb cooked to perfection with turmeric, coriander, and cumin</i>			
VINDALOO	12.95	15.95	20.95
<i>Traditionally regarded as a very fiery and spicy dish, this Indian curry is made with lemon juice and fresh spices</i>			
DOPIZA	12.95	15.95	20.95
<i>Lamb cooked with onions, bell peppers, tomatoes, fresh garlic, and herbs</i>			
KORMA	13.95	16.95	21.95
<i>Braised lamb cooked with fresh ginger, garlic, yogurt, and our house curry paste</i>			
PASANDA	13.95	16.95	21.95
<i>Pasanda is a variation on the Urdu word "pasande," or "favorite one," which refers to the prime cut. Slices of lamb marinated and cooked in yogurt, chilies, and cardamom</i>			
VEGETABLE CURRY	11.95	14.95	20.95
<i>Sliced lamb cooked with organic vegetables of the day in our house curry sauce</i>			
COCONUT CURRY	13.95	16.95	21.95
<i>Tender pieces of lamb infused with light spices and then cooked in fresh coconut milk</i>			

	A La Carte	Dinner	Royal Feast
BHUNA	11.95	14.95	20.95
<i>Lamb cooked with fresh spices, tomatoes, bell peppers, and herbs in our house curry sauce</i>			
CURRY	11.95	14.95	20.95
<i>Ground lamb cooked with mild spices and fresh herbs in our house curry sauce</i>			
SAAG	11.95	14.95	20.95
<i>Tender pieces of lamb cooked with chopped fresh spinach</i>			
ROGHAN JOSH	12.95	15.95	20.95
<i>Roughan means "clarified butter" and Jus gives the figurative meaning of "passion." A staple of Kashmiri cuisine, braised lamb chunks cooked with a gravy made with shallots, yogurt, and fresh aromatic spices</i>			
MUSHROOM CURRY	11.95	14.95	20.95
<i>Tender pieces of lamb cooked with organic mushrooms in our house curry sauce</i>			
KARAHI	11.95	14.95	20.95
<i>Cooked with fresh ginger and mild peppers</i>			
TIKKA MASALA	13.95	16.95	21.95
<i>Lamb Tikka sautéed with tomatoes in our house masala gravy</i>			

BEEF DISHES

	A La Carte	Dinner	Royal Feast
CURRY	11.95	14.95	20.95
<i>Tender pieces of beef cooked to perfection with turmeric, coriander, and cumin</i>			
MADRAS	11.95	14.95	20.95
<i>A hearty tomato based curry, beef cooked with fresh coriander, cumin, turmeric, and fresh chilies</i>			
MUSHROOM CURRY	11.95	14.95	20.95
<i>Tender pieces of beef cooked with organic mushrooms in our house curry sauce</i>			

	A La Carte	Dinner	Royal Feast
BHUNA	11.95	14.95	20.95
<i>Sliced beef cooked with fresh spices, tomatoes, bell peppers, and herbs in our house curry sauce</i>			
VINDALOO	11.95	14.95	20.95
<i>This curry is made with lemon juice, potatoes, and spices</i>			
VEGETABLE CURRY	11.95	14.95	20.95
<i>Sliced beef cooked with organic vegetables of the day</i>			

SEAFOOD FROM BENGAL

	A La Carte	Dinner	Royal Feast
SHRIMP CURRY	11.95	14.95	20.95
<i>Tender pieces of shrimp cooked to perfection with turmeric, coriander, and cumin</i>			
SHRIMP SAAG	11.95	14.95	20.95
<i>Peeled shrimp cooked with fresh herbs and chopped spinach</i>			
SHRIMP VEGETABLE CURRY ..	11.95	14.95	20.95
<i>Tender pieces of shrimp cooked with organic vegetables of the day in our house curry sauce</i>			
FISH CURRY	14.95	17.95	21.95
<i>Slices of fish cooked to perfection with turmeric, coriander, and cumin (limited availability)</i>			

	A La Carte	Dinner	Royal Feast
SHRIMP BHUNA	11.95	14.95	20.95
<i>Curried shrimp cooked with ground spices, tomatoes, bell peppers, and herbs in a thick curry sauce</i>			
SHRIMP MUSHROOM CURRY ..	11.95	14.95	20.95
<i>Spiced shrimp cooked with organic mushrooms in our house curry sauce</i>			
SHRIMP TIKKA MASALA	15.95	19.95	23.95
<i>Succulent shrimp sautéed with tomatoes and cooked in our house masala gravy</i>			
DHAKA FISH	15.95	19.95	23.95
<i>Perfectly golden, daily market fish tossed in a chickpea batter with carom seed, garam masala, and fresh herbs (limited availability)</i>			

VEGETABLES

	A La Carte	Dinner	Royal Feast
VEGETABLE CURRY	9.95	13.95	18.95
ALOO GOBI MATAR	9.95	13.95	18.95
<i>A Punjabi style gravy dish made from potatoes, cauliflower, and peas</i>			
SAAG ALOO	9.95	13.95	18.95
<i>Potatoes balanced with spinach and freshly ground spices</i>			
MUSHROOM BHAJE	9.95	13.95	18.95
<i>Mushrooms sautéed with onions and fresh herbs in our house curry sauce</i>			
EGGPLANT BHARTA	9.95	13.95	18.95
<i>Roasted eggplant sautéed with red onions and fresh spices</i>			
BHINDI MASALA	9.95	13.95	18.95
TARKA DAL	9.95	13.95	18.95
<i>Lentils cooked in melted butter and lightly topped with fresh garlic</i>			
MATAR PANEER	9.95	13.95	19.95
<i>Buttered peas cooked with traditional Indian cheese, onions, tomatoes and fresh herbs</i>			
COCONUT CURRY	9.95	13.95	18.95
<i>Mixed vegetables cooked with coconut and curry sauce</i>			
MALAI KOFTA	9.95	13.95	18.95
<i>A classic North Indian dish, Malai refers to the cream and Kofias are deep fried paneer and vegetable dumplings</i>			
MUSHROOM AND PEAS	9.95	13.95	18.95
<i>A popular North Indian onion-tomato based gravy dish that goes well with Paratha or Roti</i>			

TOFU

	A La Carte	Dinner	Royal Feast
KORMA	9.95	13.95	18.95
<i>Cooked with ginger and garlic in a thick, cream-based curry sauce</i>			
MASALA	9.95	13.95	18.95
<i>Cooked in masala gravy with fresh tomatoes</i>			
SAAG	9.95	13.95	18.95
<i>Tofu and spinach cooked to perfection</i>			
COCONUT CURRY	9.95	13.95	18.95
<i>Tofu cooked with fresh coconut milk and curry</i>			

SALAD

ANARKALI SALAD	6.95
<i>Mixed greens, mushrooms, paneer (Indian cheese), and cilantro tossed in a fresh tamarind dressing</i>	
CHICKEN SALAD	5.95
<i>Assorted mixed greens, shredded Tandoori Chicken, and cilantro tossed in a sweet and light curry dressing</i>	

	A La Carte	Dinner	Royal Feast
ALOO GOBI	9.95	13.95	18.95
<i>Potatoes and cauliflower cooked in our house curry sauce</i>			
SAAG BHAJI	9.95	13.95	18.95
<i>Spinach cooked with mild spices and fresh herbs</i>			
CHANA MASALA	9.95	13.95	18.95
<i>A popular Punjabi dish made from chickpeas, onions, tomatoes, ginger, and chilies</i>			
BOMBAY ALOO	9.95	13.95	18.95
<i>Curried potatoes cooked in thick curry sauce</i>			
BHINDI BHAJE	9.95	13.95	18.95
<i>Okra cooked in a light curry sauce with fennel and cumin</i>			
SAAG DAL	9.95	13.95	18.95
<i>Spinach and lentils cooked in melted spiced compound butter and lightly topped with fresh garlic</i>			
SAAG PANEER	9.95	13.95	19.95
<i>Spinach cooked with traditional Indian cheese, onions, tomatoes and fresh herbs</i>			

VEGETABLE KURMA	9.95	13.95	18.95
<i>Mixed vegetables cooked with ginger and garlic in a creamy sauce</i>			

NIRAMISH CURRY	9.95	13.95	18.95
<i>A Bengali favorite, organic vegetables cooked in gravy</i>			

DAL MAKHANI	9.95	13.95	18.95
<i>Curry made from lentils, beans, and fresh cream</i>			

BIRYANI

Popular in the kitchens of Mughal Emperors, Bryan translates to “fried, roasted.” A fried aromatic rice-based (basmati) dish made with fresh spices. This dish pairs well with our house Raita.

CHICKEN BIRYANI	11.95
LAMB BIRYANI	13.95
SHRIMP BIRYANI	13.95
MUSHROOM BIRYANI	9.95
VEGETABLE BIRYANI	9.95

RICE

PULAO RICE	2.95
FRIED RICE	3.95
BROWN RICE	2.95

SHRIMP SALAD	9.95
<i>Prawns with assorted mixed greens and cilantro tossed in a light curry dressing</i>	

MIXED GREEN SALAD	3.95
<i>Assorted mixed greens tossed in a sweet and light curry dressing</i>	

SOUP

VEGETABLE SOUP	3.95
<i>Made with organic lentils and mixed vegetables</i>	

CHICKEN SOUP	4.95
<i>Curried chicken in our traditional lentil-based broth</i>	

BREAD

NAAN	1.95
<i>Traditional Tandoori clay oven-baked bread to soak up all that goodness</i>	

CHEESE NAAN	3.95
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CHICKEN NAAN	3.95
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PESHWARI NAAN	3.95
<i>Stuffed with raisins and coconut</i>	

ALOO PARATHA	3.95
<i>Whole wheat bread stuffed with spiced potatoes</i>	

ROTI	2.95
<i>Bread made from stoneground wholemeal flour (traditionally known as atta)</i>	

CONDIMENTS

SPICED MANGO CHUTNEY	1.95
<i>Preserved sweet and spicy mangoes</i>	

INDIAN PICKLES	1.95
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MIXED CONDIMENTS	3.95
<i>Raita, Mango Chutney, and Pickles</i>	

CURRY SAUCE	3.95
<i>“The Holy Trinity,” onions, garlic, and ginger with Anarkali’s touch</i>	

BEVERAGES

ICED TEA	2.95
CHAI TEA	2.95
<i>Classic black tea with a mixture of aromatic spices</i>	

HOT TEA	1.95
MANGO JUICE	2.95
LASSI	2.95
<i>Yogurt-based drink flavored with ground and roasted cumin</i>	

MANGO LASSI	3.95
SODA	1.95
LEMONADE	2.95
PELLEGRINO	3.95
PERRIER	2.95
MINERAL WATER	3.95

DESSERT

KULFI (MANGO OR PISTACHIO)	2.95
<i>“Indian Ice Cream”</i>	

RICE PUDDING	2.95
<i>An Anarkali favorite, this traditional cardamom-scented pudding owes its particular richness to the inclusion of fresh coconut milk</i>	

GULAB JAMUN	2.95
<i>Among India’s most popular desserts, dumplings soaked in rose flavored sugar syrup</i>	

PARMESAN NAAN	2.95
<i>A slight twist on tradition, oven-baked bread with grated Parmesan cheese</i>	

GARLIC BASIL NAAN	2.95
<i>Anarkali’s most popular bread</i>	

PARATHA	2.95
<i>Pan-fried whole-wheat dough on a tava (a large flat griddle made from metal)</i>	

KEEMA NAAN	3.95
<i>Stuffed with minced lamb, herbs, and spices</i>	

PURI	2.95
<i>Served at ceremonial functions, wheat flour puffs up like a round ball after deep-frying</i>	

ONION CHUTNEY	0.95
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RAITA	1.95
<i>Fresh yogurt mixed with cucumbers and spices</i>	

HOT SAUCE	1.95
<i>Spicy and smokey, emphasis on the spicy</i>	

MASALA SAUCE	4.95
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IMPORTED BEER

	Small	Large
TAJ MAHAL	4.95	6.95
<i>A rich and unique aroma makes this Pale lager beer a perfect accompaniment to Indian cuisine</i>		

	Small	Large
KING FISHER	4.95	6.95
HEINEKEN	3.95	3.95
BASS	3.95	3.95
AMSTEL LIGHT	3.95	3.95
MAHARAJA	9.00	
<i>Brewed in small batches each year, a hoppy beer with a hint of caramel-like sweetness (limited availability)</i>		

