

Designed to be
shared, our **Small
Shares** pack a
punch of flavour
in every bite.
Pick, pair & dig in.



VEGETARIAN

BHATTI KA PANEER TIKKA

Bhatti Masala Tikka, Mint Chutney

FRUIT CHAAT

Seasonal Fruits, Pahadi Masala

PANIYARAM

Matar Chokha, Black Sesame Chutney

SAMOSA

Pindi Chana

BURRATA

Masala Bharwan Baingan,
Tomato Sambal, Pine Nuts

GYOZA

Chettinad Spiced Mushrooms, White
Sesame Chutney, Soy Chilli Dip

ONION BHAJI

Batter Fry Spanish Onions, Tadka Dahi

FROMAGE

Assorted Cheese, Homemade Cracker

GALOUTI

Homemade Galouti Masala, Mint &
Coriander Chutney

AVOCADO TOSTADA

Homemade Mathri, Avocado Chokha,
Crispy Spinach

TANDOORI GOBHI

Grilled Cauliflower Steak, Black Pepper &
Cream Emulsion, Toasted Hazelnuts

GRILLED ZUCCHINI

Tawa Masala Zucchini, Cauliflower Puree,
Tomato Sambal

PLANTAIN KIBBEH

Raw Banana Croquettes, Wasabi Aioli

CHICKEN

CHICKEN WINGS

Hawaij Masala Wings, Onion Pachadi

GHEE ROAST CHICKEN

Ghee Roast Masala, Smoked Chicken

CHARGRILLED CHICKEN

Chargrilled Chicken, Pepper & Zataar Mix

FRIED CHICKEN BUN

Crispy Chicken, Brioche Bun

TANDOORI CHICKEN

Homemade Marinade, Mint &
Coriander Chutney

SEAFOOD

PANIYARAM

Spicy Prawns Filling, Black Sesame Chutney

BHETKI PATURI

Steamed Fish, Fermented Kasundi Marinade

MALABAR SCALLOP ^D

Bay Scallops, Malabar Sauce

CALAMARI ^G

Crispy Squid, Onion Vinegar

MASALA POMFRET ^D

Grilled Pomfret, Kachumber Salad

PRAWNS KALI MIRCH ^D

Chargrilled Jumbo Prawns, Butter & Garlic Emulsion

MUTTON

LAMB CHOP ^D

Australian Lamb Chops, Butter Emulsion

PORK

CHARGRILLED RIBS ^D

Sous Vide Pork Ribs, Citrus & Pepper Emulsion

MUTTON SEEKH ^D

Twice Churned Mince, Mint & Coriander Chutney

PORK MILAGU ^{N D}

Black Pepper Pork Skewers, Chilly & Tamarind Glaze

TAWA MASALA BOTI ^D

Marinated Boti, Home-Ground Tawa Masala

Anjeer is our expression of the Indian dining experience. Building on what we've learned at Fig, we've crafted the Anjeer menu with the same ingredient-driven focus—Indian at heart, with refreshingly light, bright & clean flavours.

Our goal was simple, not burdened by convention or hefty agendas—a menu that draws inspiration from tradition yet reflects a progressive exploration of the art of cooking.

We believe great food begins with great people. With this belief, we've partnered with people who share our passion for honest, thoughtful cooking, to build this labour of love.

SISTER CAFE

The logo for Fig, featuring the word "fig" in a bold, lowercase, black serif font.

FLOURS

The logo for TWF, featuring the letters "TWF" in a stylized, black, uppercase serif font.

twfflours.com

SOUND

The logo for bbw, featuring the letters "bbw" in a bold, lowercase, green sans-serif font.

bbwdistributors.com

SPACE DESIGN

The logo for studio lotus, featuring the word "studio" in a lowercase sans-serif font and "lotus" in a lowercase sans-serif font, with "lotus" in orange.

studiolotus.in

The logo for GMM, featuring the letters "GMM" in a stylized, black, uppercase sans-serif font.

studiogreymatter.com

BRAND IDENTITY

The logo for CODESIGN, featuring the word "CODESIGN" in a bold, uppercase, black sans-serif font.

codesign.in