

DINE-IN, DELIVERY, TAKE-OUT, CATERING

Anarbagh

BEVERLY HILLS



**138 South Beverly Drive
Beverly Hills, CA, 90212**

310.888.4011

HOURS:

**Monday to Friday
11:30am to 10pm**

**Saturday and Sunday
12pm to 10pm**

Email Info: info@AnarbaghBeverlyHills.com

[www. AnarbaghBeverlyHills.com](http://www.AnarbaghBeverlyHills.com)

Appetizers



Samosa (veggie) - 5.95
2pcs Crisp turnover stuffed with spiced potatoes, and peas (\$1 extra for chicken or lamb)

Onion Bhaje - 5.95
2pcs Deep fried onion balls

Mixed Vegetarian Appetizer - 15.95
Onion bhaje, veggie samosa, cutlet & veggie pakora

Curried Mussels - 12.95
Mussels steamed in garlic curry sauce

Chicken 65 - 16.95
Spicy, deep fried chicken with lemon, tomato and garlic sauce

Gobe Manchurian - 15.95
Cauliflower fritters in dry spicy garlic sauce

Papadam - 2.95
4pcs Crispy crackers

Soups & Salads

Mulligatawny Soup - 6.95
Made with lentils and mixed vegetables

Mixed Green Salad - 9.95
Assorted mixed greens, tomatoes, olives, carrots and cucumbers

Grilled Chicken Salad - 12.95
Shredded tandoori chicken, assorted mixed greens, tomatoes, and cucumbers

Tandoori (Clay Oven)

Made according to your choice: **Mild, Medium, Hot or Vey Hot**



Lamb Chops - \$32.95
Lamb prepared with fresh herbs and spices, baked in clay oven

Mixed Tandoori Grill - \$25.95
Pieces of chicken tandoori, chicken tikka, lamb tikka and seekh kabab

Chicken Tandoori - \$16.95
1/2 chicken marinated with mild spices herbs; baked in clay oven

Chicken Tikka - \$16.95
Diced, boneless and marinated with mild spices, herbs; baked in clay oven

Fish Tandoori - \$25.95
Fish marinated in mild herbs and spices, then baked in clay oven

Lamb Tikka - \$18.95
Lamb diced marinated with mild spices, herbs, baked in clay oven

Shrimp Tandoori - \$22.95
Jumbo shrimp marinated in yogurt and curry, baked in clay oven

Paneer Tikka - \$22.95
Fresh homemade cheese, tomatoes, and bell peppers; grilled perfection

Seekh Kabab - \$18.95
Minced ground lamb mixed with fresh herbs and spices, baked in clay oven

Many of our food items contain cashew

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Desserts

- Baklava - 5.95
- Rice Pudding - 5.95
- Mango Ice Cream - 5.95
- Ras Malai - 6.95
- Gulab Jamun - 5.95
- Kulfi - 5.95
- Homemade pistachio ice cream



Beverages

- Masala Tea (with Milk) - 3.95
- Iced Tea - 3.95
- Shirley Temple - 3.95
- Lemonade - 3.95
- Soda - 2.95
- Mango Juice - 5.95
- San Pellegrino - 7.95
- Panna (water) - 7.95
- Lassi - 4.95
- Mango Lassi - 5.95
- Strawberry Lassi - 5.95



Condiments

- Raita - 3.95
- Mango Chutney - 3.95
- Green Chutney - 2.95
- Tamarind Chutney - 2.95
- Mango Pickle - 3.95
- Carrot Pickle - 2.95
- Mixed Condiments - 7.95
Made with mango chutney, raita and pickle

Chicken / \$16.95

Made according to your choice: **Mild, Medium, Hot or Vey Hot**



Chicken Tikka Masala
Boneless chicken tikka cooked in cashew nut creamy tomato sauce

Chicken Makhani
Boneless tandoori chicken cooked in rich tomato, cashew nut and butter sauce

Chicken Curry
Boneless chicken cooked in a mild spicy curry

Chicken Karahi
Cooked with fresh ginger and mild spices

Chicken Tikka Jalfrezi
Boneless chicken tikka cooked with tomatoes, onions and bell peppers in rich curry sauce

Chicken Dansak
Chicken cooked with lentil curry sauce

Chicken Saag
Chicken cooked with fresh spinach, tomatoes, and special sauce

Chicken Coconut Curry
chicken cooked with coconut curry sauce

Chicken Korma
Chicken cooked with cashew nut cream sauce

Chicken Vindaloo
Chicken cooked with potatoes, garlic and vinegar, in spicy curry sauce

Fish / \$23.95

Made according to your choice: **Mild, Medium, Hot or Vey Hot**

Fish Karahi
Cooked with stir-fried onions, bell peppers and tomatoes

Fish Saag
Cooked with fresh chopped fresh spinach

Fish Coconut Curry
Cooked with coconut curry sauce

Fish Curry
Cooked in mild special sauce

Fish Korma
Cooked with cashew nuts, ginger, garlic, cream & herbs

Fish Mango Masala
Cashew nut and tomato mango curry sauce

Fish Masala
Cooked in cashew nut tomato base cream sauce

Fish Vindaloo
Cooked with potatoes, garlic and vinegar in spicy curry sauce

Shrimp / \$18.95

Made according to your choice: **Mild, Medium, Hot or Vey Hot**

Shrimp Karahi
Cooked with stir-fried onions, bell peppers and tomatoes

Shrimp Saag
Cooked with fresh chopped fresh spinach

Shrimp Coconut Curry
Cooked with coconut curry sauce

Shrimp Curry
Cooked in mild special sauce

Shrimp Korma
Cooked with cashew nuts, ginger, garlic, cream & herbs

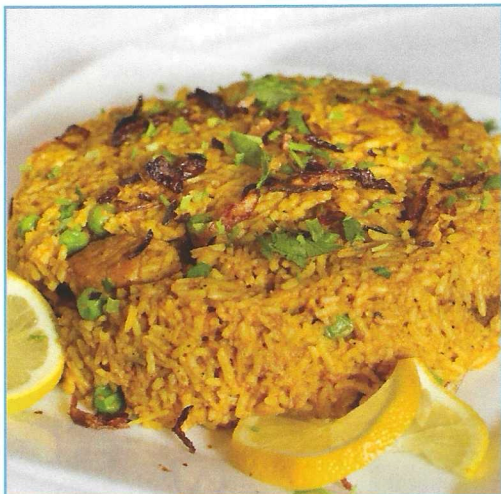
Shrimp Mango Masala
Cashew nut and tomato mango curry sauce

Shrimp Masala
Cooked in cashew nut tomato base cream sauce

Shrimp Vindaloo
Cooked with potatoes, garlic and vinegar in spicy curry sauce

For those with nut allergies, please be aware and let us know if you have any

Biryani and Rice



Anarbagh Special Biryani - 18.95
Shrimp, Chicken and Lamb cooked with aromatic rice and flavored with saffron

Chicken Biryani - 16.95
Chicken cooked with aromatic rice and flavored with saffron

Lamb Biryani - 17.95
Lamb cooked with aromatic rice and flavored with saffron

Biryani Rice - 12.95
Peas with butter and saffron

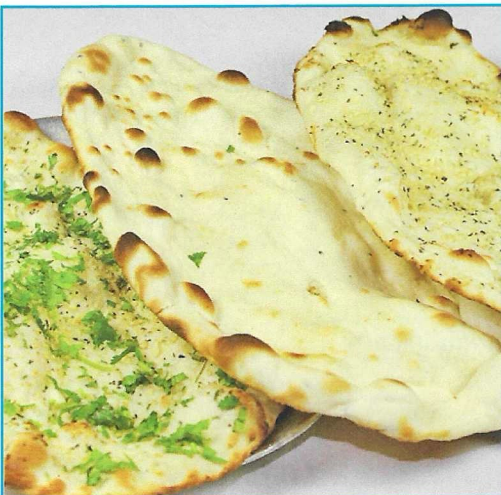
Basmati Rice - 3.95
Highly aromatic basmati rice with saffron

Brown Rice - 3.95

Shrimp Biryani - 18.95
Shrimp cooked with aromatic rice and flavored with saffron

Vegetable Biryani - 16.95
Vegetables cooked with aromatic rice and flavored with saffron

Breads



Naan - 3.95

Garlic Basil Naan - 4.95

Cheese Naan (stuffed w/cheese) - 6.95

Aloo Naan (stuffed w/potatoes) - 6.95

Chicken Naan - 6.95

Keema Naan - 6.95

Onion Kulcha - 4.95

Paratha (buttered & layered) - 4.95

Peshwari Naan - 6.95
Made with coconut, raisin & sugar

Chapati - 4.95

Roti - 4.95

Lamb / \$17.95

Made according to your choice: **Mild, Medium, Hot or Vey Hot**



Lamb Tikka Masala
Boneless lamb cooked in cashew nut and tomato base cream sauce

Lamb Korma
Lamb cooked in cashew nut cream sauce

Lamb Curry
Boneless lamb cooked in a mild spicy curry

Lamb Karahi
Stewed lamb cooked with stir-fried onions and bell peppers in thick curry sauce

Lamb Coconut Curry
Lamb cooked with coconut milk and special sauce

Lamb Vindaloo
Stewed lamb cooked with vinegar, garlic and potatoes in hot curry sauce

Lamb Rogan Josh
Lamb topped with fresh tomatoes, bell peppers, and herbs

Lamb Saag
Lamb cooked with spinach curry sauce

Lamb Dansak
Lamb cooked in lentil curry sauce and sweet & sour sauce

Vegetables / \$14.95

Made according to your choice: **Mild, Medium, Hot or Vey Hot**

Vegetable Curry
Mixed fresh vegetables cooked in curry sauce

Bhindi Bhaje
Stir-fried okra with herbs & spices

Korma Paneer
Homemade cheese cooked with onions and cashew nut gravy

Eggplant Bharta
Roasted mashed eggplant sauteed w/onions and spices

Cauliflower Bhaje
Stir-fried cauliflower with herbs and spices

Vegetable Korma
Cooked with ginger and garlic in cashew nut cream sauce

Aloo Gobi
Potato and cauliflower in tomato and ground spices

Paneer Karahi
Homemade cheese cooked with karahi sauce

Vegetable Masala
Vegetables cooked with cashew nut and tomato base cream sauce

Saag Mushrooms
Fresh spinach cooked with mushrooms

Saag Dal
Lentils cooked with spinach

Veggie Coconut Curry
Mixed vegetables cooked with coconut milk

Saag Bhaje
Spinach cooked with mild spices

Tarka Dal
Yellow lentils cooked with onions, tomatoes and herbs

Malai Kofta
Cheese and mixed vegetable balls served in a cream sauce

Saag Aloo
Potato blended with spinach and spices

Saag Paneer
Spinach and cheese cooked with onions, tomatoes & herbs

Dal Makhani
Black lentils cooked in cream and beans with fresh garlic

Chana Masala
Garbanzo beans cooked in Pujabi style curry sauce

Mushroom Bhaje
Mushrooms sauteed in onions, herbs and mild sauce

Matar Paneer
Fresh peas and cheese cooked with onions, tomatoes & herbs

allergies to any nuts. Thank you.