URBAN
ANGEETHI

PLATES

OUR STORY

Urban Angeethi was born from a desire to bring the soul of Indian cooking into a modern dining experience.

The name Angeethi comes from the traditional charcoal brazier that once sat at the heart of Indian kitchens, a place where food was slow-cooked over glowing embers, spices were toasted by hand, and families gathered around the warmth of a shared meal.

At Urban Angeethi, we carry that spirit forward.

Our cuisine draws inspiration from the royal kitchens, bustling streets, and family traditions of India, reimagining familiar flavors through contemporary technique and thoughtful presentation. From slow-simmer curries and aromatic kebabs to delicate chaats and bread finished over fire; every dish is rooted in tradition while embracing a modern expression.

Fire remains at the heart of our story. The angeethi symbolizes warmth, hospitality, and transformation: simple ingredients meeting flame, smoke, spice, and time to become something memorable.

Our philosophy is simple:

Rooted in India. Refined for today. Served with warmth.
Urban Angeethi is more than a modern Indian restaurant. It is our interpretation of India, its heritage, its hospitality, and its flavors, gathered around the fire and brought to the modern table.



ABOUT OUR EXECUTIVE CHEF & OWNER PARAS SINGH

Born and raised amid the rich landscapes and culinary traditions of Northern India, Chef Paras Singh developed a passion for cooking from an early age. After earning a degree in Hotel Management and gaining extensive culinary experience, he refined his craft with a deep respect for authentic Indian flavors, traditional techniques, and quality ingredients.

At Urban Angeethi, Chef Paras brings this heritage to life through a contemporary and refined approach to Indian cuisine. Inspired by the warmth and fire of the traditional angeethi, his philosophy is simple: honor the roots of Indian cooking while thoughtfully elevating its presentation and experience. Every dish reflects his commitment to authenticity, creativity, and warm Indian hospitality, creating a memorable dining experience for every guest.

THE KINDLING

A little fire to begin with. Small plates made for sharing, grazing and getting the table started.

PEHLI PESHKASH – ROYAL WARMTH

MUTTON PAYA SOUP

Slow-simmered goat trotters, marrow broth, ginger, garlic, black pepper, and aromatic herbs.

13

LAJJAT-E PAPAD

Crisp lentil wafers, roasted and fried, served with house chutney.

9

TOMATO & LENTIL SHORBA

Roasted tomatoes, lentils, cumin, and coriander.

11

VEGAN GLUTEN-FREE DAIRY-FREE NUT-FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our food may contain allergens or be exposed to cross contamination. Please inform your server about any dietary preferences or food allergies.

18% service charge will be added to parties of 5 or more.

THE FIRST SPARK

A gracious beginning to the feast. Elegant bites, delicate flavors and little invitations to linger a little longer.

SHAHI AAGAAZ – THE ROYAL BEGINNING

BANARASI PALAK CHAAT
Crisp spinach, yogurt, tamarind reduction, mint chutney, and crispy sev.

16

ANJEER DAHI KEBAB
Hung yogurt, dried figs, and herbs, servered with tomato-fig chutney.

19

ANGEETHI PAPAD-CRUSTED PANEER
Paneer wrapped in crisp lentil wafer with aromatic spices.

17

KALA CHANA GALOUTI
Slow-cooked black chickpeas, warming spices, roasted gram flour, and walnut-flaxseed chutney.

17

PAHADI PANEER TIKKA
House paneer marinated in mountain herbs, yogurt, garlic, and Himalayan spices.

23

MURADABADI CHAAT
Yellow lentils, tamarind chutney, and mint chutney.

16

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SHAHI AAGAAZ – THE ROYAL BEGINNING

KATHAL KEBAB
Young jackfruit, roasted spices, herbs, with cilantro chutney.

19

KASHMIRI PANEER TIKKA
Paneer marinated in yogurt and Kashmiri chillies and house-made spices.

23

HARA BHARA KEBAB
Spinach, peas, potatoes, herbs, and spices served with mint chutney.

16

SAMOSA
Golden, crispy pastries filled with seasoned peas and potatoes, a classic favourite.

11

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THE CHASE

Bold flavors from the hunt. Rich, smoky and generously spiced plates that bring the drama to the table.

SHAHI SHIKAR– THE ROYAL HUNT

ANGEETHI'S LAMB CHOPS
Lamb chops marinated overnight in yogurt, black cardamom, and smoked butter.

29

KAKORI LAMB NAZAKAT
Lucknow-style melt-in-the-mouth minced lamb, brown onion, mace, cardamom, and charcoal smoke.

28

LEHSOONI TANDOORI JHINGA
Jumbo shrimp, yogurt, garlic, lemon, and roasted spices.

29

SHAHI ANGAAR MURG
Charcoal-roasted chicken, yogurt, kashmiri chilli and house-made spices.

23

MAHI-E AWADH
Fresh mahi-mahi fish marinated in saffron, yogurt, mace, white pepper, and herbs.

29

MURG-E-MALAI
Cream cheese, yogurt, cardamom, white pepper, and cashew in charcoal smoke.

23

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SHAHI SHIKAR– THE ROYAL HUNT

KERALA TAWA FISH
King fish, curry leaves, tamarind, and roasted spices, served on banana leaf.

25

CHAPLI LAMB KEBAB
Ground lamb, coriander, bell pepper, onion, chillies, and spices.

26

GILAFI MURG-E-KHAAS
Minced chicken coated with colorful peppers, herbs, garlic, and charred over open fire.

25

TANDOORI CHICKEN
Chicken, yogurt, kashmiri chilli, garlic, ginger, and smoked spices.

22

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THE ROYAL HARVEST

A garden in full bloom. Fresh, vibrant preparations inspired by the abundance of the royal kitchen and its gardens.

BAGH-E-SHAHI – FROM THE ROYAL GARDEN

URAD 24
Black lentils cooked on low flame for 24 hours, finished with cultured butter and cream.

21

PANEER-E-DARBAR
Paneer in velvety tomato, butter, fenugreek, and cashew sauce.

23

GOBHI MUSALLAM
Whole roasted cauliflower, saffron yogurt, cashew cream, and roasted spices.

22

BAINGAN BHARTA
Fire-roasted eggplant, tomatoes, onions, garlic, and fresh coriander, served on sizzler.

23

KASHMIRI METHI CHAMAN
Paneer, fenugreek, cream, onion, bell pepper, and aromatic spices.

24

PANEER KHURCHAN
Julienned paneer tossed with peppers, onions, tomatoes, coriander, and spices.

25

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BAGH-E-SHAHI – FROM THE ROYAL GARDEN

MAKHMALI MALAI KOFTA
Paneer dumplings in saffron cashew cream.
23

ANGEETHI LEHSOONI PALAK
Fresh spinach sautéed with roasted garlic, cumin, and aromatic spices.
23

KHET SE KADHAI
Seasonal vegetables tossed on a traditional cast-iron griddle.
23

PANEER TIKKA MASALA
Charcoal-roasted paneer in smoked tomato and onion masala.
23

PINDI CHOLE WITH KULCHA
Punjabi chickpeas cooked with whole spices.
18

PURANI DILLI DAL KACHODI
Traditional North Indian stuffed wheat bread with roasted urad lentils, servered with potato gravy.
19

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THE FEAST

The table, fully laid. Generous plates, heirloom recipes and the unmistakable pleasure of eating together.

DASTARKHWAN-E-SHAHI – THE ROYAL TABLE

CHAMPARAN MATKA GOSHT (CHEF SPECIAL)

Earthen-pot mutton cooked with onion, garlic, whole spices, and chilies.

32

BUTTER CHICKEN

Boneless chicken in silky tomato, cultured butter, fenugreek, and cashew.

24

OLD DELHI NIHARI

Overnight slow-braised fresh goat, marrow broth, ginger, fennel, yogurt and warming spices.

33

BRANZINO MOILEE

Pan-seared mediterranean sea bass in coconut milk, curry leaves, mustard seed, and turmeric.

35

ANGEETHI SIGNATURE CHICKEN CURRY

Free-range chicken with bone simmered in chef's signature roasted onion and tomato gravy.

24

BHUNA LAMB SHANK

Slow-braised lamb shank, saffron, cashew, browned onions, aromatic stock, and whole spices in pan-roasted gravy.

32

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DASTARKHWAN-E-SHAHI – THE ROYAL TABLE

OLD DELHI CHANGEZI
Chicken braised in roasted tomatoes, yogurt, mace, and royal Mughlai spices.

25

LAMB KORMA
Tender lamb in yogurt, saffron, cashew, and aromatic spice sauce.

29

LATPATI SHRIMP
Shrimp cooked with onion, tomato, garlic, and aromatic spices.

24

CHICKEN TIKKA MASALA
Charcoal chicken finished in smoked onion and tomato sauce.

24

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THE AROMA

Fragrant grains layered with spice, slow-cooked richness and the warmth of a kitchen in full swing.

MEHAK-E-PULAO – FRAGRANCE OF THE GRAINS

LUCKNOWI YAKHNI PULAO

Fragrant basmati rice slowly cooked in aromatic fresh tender goat stock with saffron, browned onions, mace, and cardamom.

27

ZAFRANI GARDEN PULAO

Aromatic basmati rice with saffron, seasonal vegetables, caramelized onions, fresh herbs, and whole spices.

21

SAFFRON RICE

Steamed premium aged basmati rice.

6

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THE HEARTH

Hand-shaped and freshly baked in the tandoor, with the warmth of the fire in every fold. Made to share and enjoy alongside the feast.

ANGEETHI KI ROTIYAN– FROM THE TANDOOR

GARLIC NAAN
Traditional hand-stretched tandoor bread with roasted garlic, butter, and cilantro.

6

MISSI PYAZI ROTI
Whole wheat and gram flour flatbread with onion and aromatic herbs.

8

CHEESE NAAN
Fine flour, oven-baked naan stuffed with cheese.

8

LACCHA PUDINA PARATHA
Flaky, multi-layered whole wheat bread, mint, cooked until crisp and golden.

8

BULLET NAAN
Traditional hand-stretched tandoor bread with chilli and butter.

6

RUMALI ROTI
Paper-thin, hand-tossed all-purpose flour flatbread, soft and delicately folded.

10

BUTTER NAAN
Traditional hand-stretched tandoor bread with cultured butter.

5

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THE FINISHING TOUCH

Bright, tangy and full of character. The little accompaniments that bring every bite together.



ZAAYKA-E-SAATH – CHUTNEYS & ACCOMPANIMENT

TOMATO & FIG CHUTNEY
Roasted tomatoes, dried figs, balsamic reduction, and warming spices.

5

APRICOT CHUTNEY
Dried apricots, cinnamon, cloves, citrus zest, and aromatic spices.

5

PINEAPPLE CHUTNEY
Fresh pineapple, ginger, mustard seed, curry leaves, and jaggery.

5

CILANTRO & MINT CHUTNEY
Fresh cilantro, mint, green chilies, yogurt, and roasted cumin.

4

TAMARIND CHUTNEY
Slow-reduced tamarind, jaggery, ginger, dates, and roasted cumin.

4

ONION SALAD
Onion, cucumber, chilli, and lemon.

7

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ZAAYKA-E-SAATH – CHUTNEYS & ACCOMPANIMENT

SIRKE WALE PYAZ

An authentic Indian pickled onion made with vinegar.

4

BOONDI RAITA

Crispy boondi, chilled yogurt, roasted cumin, and fresh herbs.

4

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