

Small Plates

Corn Bhel	6
Roasted New Jersey corn, sweet chili tamarind, puffed rice, peanuts	
Pani Puri	8
Stuffed cracker, lentil potato blend, guava cilantro water	
Kerala Chicken Pakora	9
Crispy southern fritters, ginger, curry leaf	
Smoked Quail Eggs	9
Tellicherry pepper, coconut, baby naan	
Parsi Mutton Cutlets	9
Pulled goat meat, mint, homemade spice	
Ragda Pattice	9
Potato, white peas, yogurt foam	

Tandoor

Achari Paneer Tikka	20
Pickled cottage cheese, mustard oil	
Multani Chicken Tikka	22
Chicken thigh, ginger, garlic, homemade spice	
Doodhiya Malai Kebab	22
Chicken breast, cashew-nut cream, cardamom	

Street Chaat

Beetroot Tikki	15
Goat cheese filling, tamarind yogurt, potato crisp	
Palak Chaat	15
Crispy spinach chips, sweet yogurt, tamarind, mint chutney	
Eggplant Chaat	15
Sweet yogurt, date chutney, candied ginger	
Avacado Mango Bhel	15
Puffed rice, cilantro, tamarind	
Tandoor Octopus	26
Mustard, lemon, cumin potato	
Truffle Malai Jheenga	26
Charred shrimp, dal khichdi, truffle oil	
Aarzu Lamb Chops	32
Signature New Zealand lamb chops	

Appetizers

Naan and Dip	10
Channa masala hummus, chili garlic crunch, sesame naan	
Samosa	10
Potato pea pastry, mint tamarind chutney	
Kadhi Kachori	15
Stuffed pigeon bean pastry, yogurt curry, curry leaf dust	
Calcutta Gobhi Manchurian	16
Cauliflower, soy ginger glaze, bell peppers	
Togarashi Papad Tikki	15
Cottage cheese, Japanese gun powder, papadam crust	
Hariyali Kebab	16
Minced greens, cream cheese, mint cucumber kachumber	
Duck Paratha Taco	16
Confit duck breast, tamarind hoisin, cucumber	
Truffle Butter Pav Bhaji	15
Spiced mashed vegetables, red onions, buns	
Coconut Chicken 65	18
Chili yogurt, curry leaf, mustard seeds	

Mains

 Non-Veg

Butter Chicken	24
Smoked tomato cream, charred chicken, fenugreek	
Zafrani Murgh	24
charred chicken breast, cashew nut, saffron sauce	
Mangalorean Chicken Curry	24
South Indian homestyle chicken curry w/ bone	
Bhoorani Chicken	24
Fenugreek, yogurt, caramelized onion	
Jheenga Moilee	30
Jumbo shrimp, curry leaf, coconut milk, basil	
Fish Curry	30
Pan-seared trout, coconut milk, tamarind sauce	
Namkeen Kali Mirch Gosht	32
Braised goat, black pepper, cashew nut yogurt	
Lamb Kheema Nalli	36
4-hour slow-cooked shank, minced lamb, caramelized onion sauce	

Rice

Biryani of the Day	24
Vegetable Biryani	20
Cumin Rice	6

 Veg

Bhatti Ka Paneer	24
Tandoori cottage cheese, smoked tomato cream, fenugreek	
Paneer Methi Malai Toast	24
Layered cottage cheese, mint, creamy fenugreek sauce	
Anjeer Kofta	24
Fig and cheese dumpling, cashew nut cream sauce	
Vegetable Moilee	22
Vegetable medley, curry leaf, coconut sauce	
Vegetable Kofta Saag	24
Minced vegetable dumplings, spinach, garlic, cumin	
Achari Bhindi	22
Okra, caramelized onions, pickled spices	
Eggplant Salan	22
Roasted eggplant, eggplant bharta, peanut, sesame sauce	

Breads

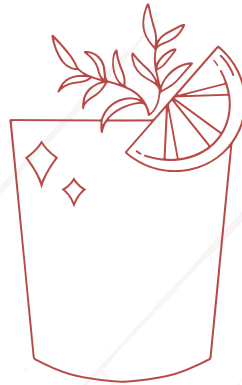
Butter Naan / Garlic Naan	5/6
Chilli Garlic Naan	6
Tandoori Roti	5
Lachaa Paratha/ Onion Kulcha	6/7

Sides

Lasooni Desi Dal Tadka	16
Smoked Dal Makhani	16
Channa Masala	16
Cumin Raita	4
Roasted Papadam	6

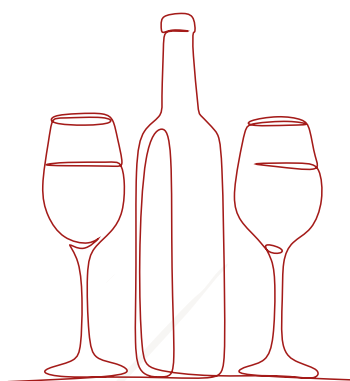
During the process of food production and finishing, our facility may use wheat, eggs, milk, and milk products, nuts, fish, shellfish, etc. Please be aware that our normal operations involve shared cooking and preparation areas. The possibility exists for food items to come in contact with other food products, due to the circumstances, we are on able to guarantee that any of the items can be completely free of allergens. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please note: any party of 6 or more is subject to 18% gratuity on the entire bill.



MOCKTAILS

Spicy Guava	7
Guava Juice, Red Chilli Pepper, Black Salt	
Mango Moscow Mule	7
Mango Juice, Ginger Beer, Mint, Lemon	
Anar Sangria	7
Pomegranate, Cranberry, Orange Juice, Apple;	
Mango Lassi	8
Sweet Mango Pulp, Yogurt, Honey	
Still or Sparkling	6
Soda's	3
Masala Chai	5



A A R Z U X O L D Y O R K

WHITE

Vida Blanc	31
<i>Bright & Fruity</i>	
Darryl Mac	28
<i>Well Balnced w/ Peach & Melon (Sweet)</i>	
Chardonay Reserve	38
<i>Balanced, Citrus, Green Apple</i>	

RED

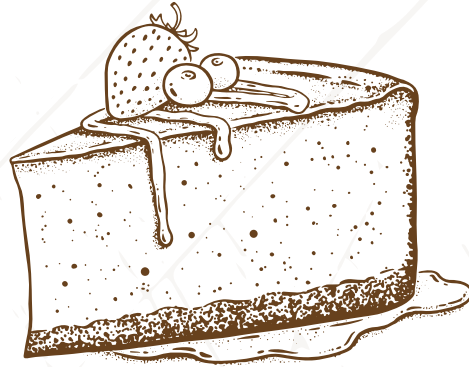
Malbac	32
<i>Dark Aromas of ripe plum, spice, smooth finish</i>	
Merlot	35
<i>Dried Cherry & spices, balanced acidity & Light tannins</i>	

BLUSH

White Exit Blush	25
<i>Semi sweet blend of chardonnay & Pinot Grigio</i>	
Rosè Reserve	36

HALF BOTTLES

Chardonay	20
Cabernet Sauvignon	22
White Exit Blush	18



DESSERTS

Rasmalai	10
spongy cottage cheese dumplings soaked in a creamy, aromatic milk syrup	
Black Sesame Kheer	10
Indian rice pudding, matcha ice cream	
Brownie	10
Rich Chocolate fudge brownie, saffron rabri	
Angoori Gulab Jamoon	10
Sweet milk dumplings, saffron rabri	
Orange Rind Kulfi	10
Indian inspired orange flavored ice cream	
Rose Kulfi	10
Indian inspired rose flavored ice cream	
Aarzu Dessert Platter	32



AARZU

Modern Indian Bistro