

Small Plates

Dahi Vada	9
Lentil fritters, sweet yoghurt, cumin	
Corn Bhel	9
Chili tamarind, puffed rice, peanuts	
Pani Puri	8
Lentil cracker, potato, guava cilantro	
Smoked Quail Eggs	
Tellicherry pepper, coconut, baby naan	9
Goat Cutlets	9
Panko crusted, mint, chili aioli	

Chaat

<i>Inspired by the vibrant streets of India—topped with sweet yogurt, tangy tamarind, and fresh mint—these dishes is a perfect balance of sweet & sour..</i>	
Beetroot Tikki	16
Goat cheese, potato crisp, black salt	
Palak Chaat	16
Spinach chips, potato crisp, pico	
Avocado Mango Bhel	15
Puffed rice, cilantro, sev crisp	
Eggplant Chaat	16
Pomegranate, date chutney, candied ginger	

Appetizers

Naan and Dip	12
Channa masala hummus, sesame naan	
Samosa	12
Potato pea pastry, mint tamarind	
Truffle Butter Pav Bhaji	16
Spiced mashed veggies, red onions, buns	
Calcutta Gobhi Manchurian	16
Cauliflower, soy ginger glaze, peppers	
Paneer Papad Roll	16
Cottage cheese, chili aioli, papadam crust	
Hariyali Kebab	16
Minced greens, cream cheese, mint	
Coconut Chicken 65	18
Chili yogurt, curry leaf, mustard seeds	
Chilly Garlic Fish	18
Crispy cod, soya ginger, cilantro	
Duck Paratha Taco	16
Confit duck, tamarind hoisin, cucumber	

Tandoor

Achari Paneer Tikka	22	Chicken Seekh	26
Pickled cottage cheese, mustard oil		minced chicken kebabs, green chili,	
Basil Chicken Tikka	22	Tandoor Octopus	26
Chicken thighs, red chili, ginger		Mustard, lemon, cumin potato	
Doodhiya Malai Kebab	22	Truffle Malai Jheenga	26
Chicken thigh, cashew, cardamom		Charred shrimp, dal khichdi, truffle oil	

Aarzu Lamb Chops 32
Signature New Zealand lamb chops

Mains

 Non-Veg

Butter Chicken	26
Smoked tomato cream, charred chicken, fenugreek	
Zafrani Korma	26
charred chicken breast, cashew cream, saffron, cardamom	
Mangalorean Chicken Curry	26
South Indian homestyle chicken curry	
Bhoorani Chicken	26
Fenugreek, yogurt, caramelized onion	
Lamb Roganjosh	30
Braised, lamb, caramelized onions, cardamom	
Namkeen Kali Mirch Gosht	34
Braised goat, black pepper, cashew-nut, yogurt	
Lamb Chop Kheema	34
Tandoori cooked, minced lamb, mint, cilantro	
Shrimp Moilee	32
Coconut milk, curry leaf, lemon	
Fish Curry	32
Pan-seared salmon, coconut milk, tamarind sauce	

 Veg

Bhatti Ka Paneer	25
Cottage cheese, smoked tomato cream, fenugreek	
Paneer Methi Malai Toast	25
Layered cottage cheese, mint, creamy fenugreek	
Vegetable Moilee	24
Vegetable medley, curry leaf, coconut sauce	
Achari Bhindi	23
Okra, caramelized onions, pickled spices	
Mirch Pakora Salan	24
Long hot pepper, spiced potato, peanuts, sesame	
Anjeer Kofta	25
Fig and cheese dumpling, cashew nut cream sauce	
Patra Kadhi	24
Steamed colocasia leaves, gram flour, yogurt, jaggery	
Mushroom Malai Mutter	25
Wild mushroom sauce, peas, truffle oil	
Gobhi Kheema Saag	25
creamy spinach, cumin, garlic (substitute paneer by request)	

Rice

Biryani of the Day	24
Vegetable Biryani	20
Cumin Rice	06

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, we 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, we are not 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.



VEGAN MENU

Small Plates

Corn Bhel 9
Roasted New Jersey corn, sweet chili tamarind, puffed rice, peanuts

Pani Puri 8
Stuffed cracker, lentil potato blend, guava cilantro water

Appetizers

Samosa 12
Potato pea pastry, mint tamarind chutney

Calcutta Gobhi Manchurian 16
Cauliflower, soy ginger glaze, bell peppers

Breads

ROTI 5

Desserts

Black Sesame Kheer 10
Rice pudding, coconut

Chocolate Hazelnut Cake 10
Rich Chocolate fudge, buckwheat

Street Chaat

Palak Chaat 16
Crispy spinach chips, tamarind, mint chutney

Eggplant Chaat 15
Sweet yogurt, date chutney, candied ginger

Avocado Mango Bhel 16
Puffed rice, cilantro, tamarind

Mains

Vegetable Moilee 24
Vegetable medley, curry leaf, coconut sauce

Achari Bhindi 24
Okra, caramelized onions, pickled spices

Mirch Pakora Salan 24
Long hot pepper, spiced potato, peanuts, sesame

Sides

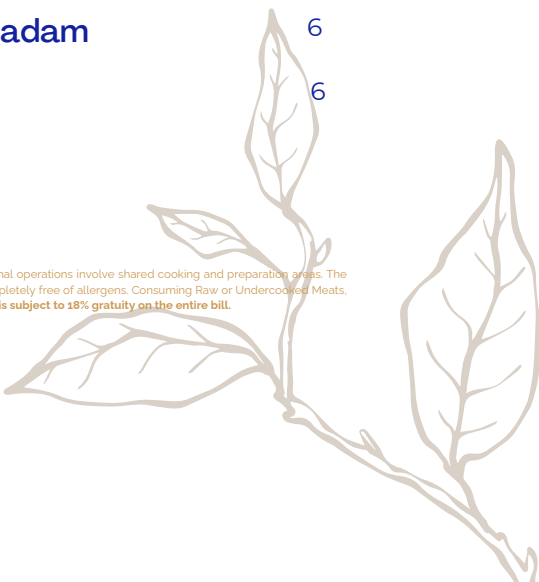
Lasooni Desi Dal Tadka 16

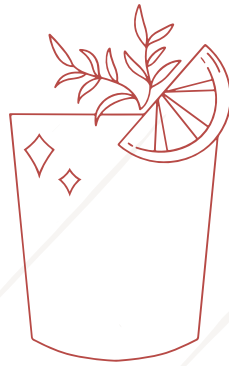
Channa Masala 16

Roasted Papadam 6

Cumin Rice 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;

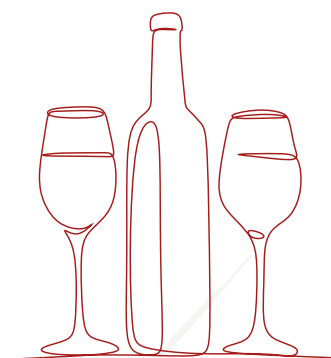
Mango Lassi 8

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

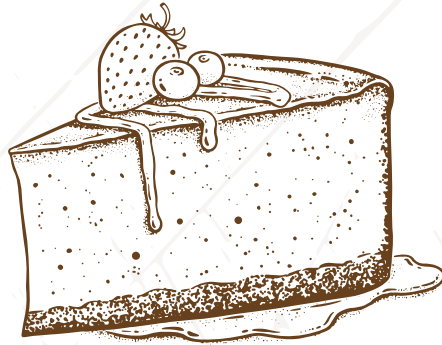
Malbac	32
<i>Dark Aromas of ripe plum, spice, smooth finish</i>	
Merlot	35
<i>Dried Cherry & spices, balanced acidity & Light tannins</i>	

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, pistachio, rose petals	
Black Sesame Kheer	10
Rice pudding, coconut, matcha ice cream	
Chocolate Hazelnut Cake	10
Rich Chocolate fudge, buckwheat, vanilla ice cream,	
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

