

Appetizers

Globally inspired indian apps

Naan and Dip	12
Channa masala hummus, sesame naan	
Smoked Quail Eggs	12
Tellicherry pepper, coconut, baby naan	
Calcutta Gobhi Manchurian	16
Cauliflower, soy ginger glaze, peppers	
Paneer Papad Roll	16
Cottage cheese, chili aioli, papadam crust	
Vegetable Hariyali Kebab	16
Minced greens, cream cheese, mint	
Coconut Chicken 65	18
Chili yogurt, curry leaf, mustard seeds	
Black Pepper Shrimp	18
Tempura, Soya Ginger Glaze, Scallions	
Chilly Garlic Fish	18
Crispy cod, soya ginger, cilantro	
Duck Paratha Taco	16
Confit duck, tamarind hoisin, cucumber	
Parsi Goat Cutlets	18
Panko crusted, mint, chili aioli	

Street Food

Inspired by the vibrant streets of India

Samosas	12
Potato pea pastry, mint tamarind	
Adraki Dahi Vada	12
Lentil fritters, sweet yoghurt, cumin	
Sweet Chili Corn Bhel	12
Chili tamarind, puffed rice, peanuts	
Guava Masala Pani Puri	12
Lentil cracker, potato, guava cilantro pani	
Truffle Butter Pav Bhaji	16
Spiced mashed veggies, red onions, buns	
Beetroot Tikki	16
Goat cheese, potato crisp, black salt	
Palak Chaat	16
Spinach chips, potato crisp, pico	
Avocado Mango Bhel	16
Puffed rice, cilantro, sev crisp	
Eggplant Chaat	16
Pomegranate, date chutney, candied ginger	

Tandoor

Indian clay oven

Achari Paneer Tikka	20
Pickled cottage cheese, mustard oil	
Mustard Malai Vegetables	20
Tandoori Mushroom & Broccoli	
Basil Chicken Tikka	22
Chicken thighs, chili, ginger	
Chicken Malai Kebab	22
Smoked cashewnut cream, cardamom	
Smoked Tandoori Chicken	22
Bone in chicken, ginger, garlic, paprika	
Chicken Seekh Kebab	22
minced chicken kebabs, green chili,	
Octopus	24
Mustard, lemon, cumin potato	
Truffle Malai Jheenga	26
Charred shrimp, fenugreek, truffle oil	
Aarzu Lamb Chops	32
Signature New Zealand lamb chops	

Mains

 Non-Veg

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

 Veg

Bhatti Ka Paneer	24
Cottage cheese, smoked tomato cream, fenugreek	
Paneer Methi Malai Toast	24
Layered cottage cheese, mint, creamy fenugreek	
Anjeer Kofta	26
Fig and cheese dumpling, cashew nut cream sauce	
Palak Paneer	24
creamy spinach, cottage cheese cumin, garlic	
Masala Paneer Kadai	24
Cottage cheese, bell peppers, onion	
Lassoni Gobhi Saag	24
creamy spinach, minced cauliflower cumin, garlic	
Vegetable Moilee	22
Vegetable medley, curry leaf, coconut sauce	
Achari Bhindi	22
Okra, caramelized onions, pickled spices	
Eggplant Mirch Salan	22
Roasted eggplant, long hot pepper, peanuts, sesame	
Channa Masala	22
Smoked garbanzo beans, cumin, garam masala	
Vegetable Jalfrezi	22
Vegetable medley, garlic, tomato paste	
Mushroom Malai Mutter	26
Wild mushroom sauce, peas, truffle oil	

Biryani

Warm spices, protein, cooked overnight with rice

Vegetable Biryani	24
Chicken Biryani	26
Lamb Biryani	28

Breads

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

Sides

Lasooni Desi Dal Tadka	18
Smoked Dal Makhani	18
Cumin Raita	4
Roasted Papadam	4



AARZU

Modern Indian Bistro