

FOOD MENU



SALADS, BRUSCHETTA & PANINI (150 gm)

Charred Grilled Vegetable Salad (Sauteed exotic vegetable, finished with	280
Caesar Salad (Lettuce and croutons dressed with Lemon juice, Olive oil, Mayonnaise, Garlic, Dijon mustard, Parmesan cheese, and Black pepper)	260
Green Salad SN (Sliced Carrot, Tomato, Cucumber and Beetroot served with lemon wedge)	200
Paneer Makhani Panini (Flavourful Makhani sauce with paneer patty, fried onion, salad, and cheese)	300
Cuban Panini SN (Panini topped with mustard sauce, cheese, caramelized onion, gherkins, veggie patty and cheese)	300
Korean Crispy Vegetable Panini (Crispy Vegetable with spicy mayo, gherkin, cabbage, scallion coleslaw and cheese)	300
Jalapeno Grilled Cheese Panini (Jalapeno and cream cheese spread along with sharp cheddar between grilled buttery bread)	280
Grilled Cottage Cheese Bruschetta (J) (Oven baked bruschetta topped with pesto cream, grilled cottage cheese)	270
Lebanese Tomato Olive Bruschetta (Oven toasted breads topped with pesto sauce, tomato, olive and basil and	250



parmesan)

GLOBAL STARTERS		Classic Salted Fries (Simply salted crispy potato fries)	280
(200 - 250) Exotic Cheese Balls (Diced exotic vegetable and cheese stuffed	340	Loaded Fries (Potato fries topped with choice of guest) We Havel Mexican Loaded Fries, Italian Pizza fries, Chinese Curry fries	320
balls, served with house special dip and salad)		Herbed Cheese Garlic Bread (Garlic bread topped with blend of cheese	300
Tandoori Cheese Popper () (Panko crusted minced tandoori paneer and cheese balls, served with house special makhani sauce)	340	chinese starters	
Russian Cheese Cutlet	350		gm)
(Crispy vermicelli coated cheese vegetable cutlet)	330	Rocks and Noodles (Super crispy vegetable tossed in oriental sauce served over crispy noodles)	350
Spanakopita (Diced feta and spinach blend rolled up in	350	Dragon Bowl	350
crispy filo shell)	450	(Crispy Cottage Cheese and Paneer fingers tossed in Chef's special dragon sauce)	
(Exotic vegetable in marinara sauce topped with pesto sauce, cheese sauce served with garlic bread)		Dimsum Basket J (Basket of assorted dimsum with filling of water chestnut and exotic vegetable)	450
5 Layer Mexican Dip () (Baked Mexican refried beans topped with cheese sauce finished with salsa, sour cream, and nachos)	450	Stir Fired Noodles (Asian chopped stir-fried vegetables tossed along with noodles in oriental seasoning and choice of sauce Sauces)	350
Butter Garlic Mushroom (Sauteed mushroom tossed in house special butter garlic sauce)	380	Hakka Noodles, Schezwan Noodles, Burnt Garlic Noodles)	
Double Cheese Baked Quesadilla (Cheese, Pimento, and refried beans stuffed	350	Crispy Vegetable (No. (Tempura coated crispy vegetable tossed in house special chili garlic sauce)	320
between crispy tortilla served along with salsa and sour cream finished in oven with Mexican sauce and cheese)		Chinese Lolipop (Deep fried Asian chopped vegetable on stick served with hot chili garlic sauce)	340
Taco Bowl (Crispy tortilla bowl filled with refried beans, salsa, sour cream, cheese sauce, chipotle sauce)	340	Spring Vegetable Manchurian (Asian chopped spring vegetable fried dumpling, tossed in oriental sauces)	340
Loaded Nachos (A loaded Mexican meal in a plate with Beans, Salsa, Sour cream, Jalapeno, Fresh cilantro, and Lemon on the bed of Nachos)	350	Shanghai Spring Rolls (Crispy spring rolls with flavourful filling of minced cottage cheese and vegetable)	350
		Tri-Pepper Cottage Cheese U (Soft cottage cheese tossed in oriental sauces along with bell peppers and onion)	350





INDIAN STARTERS

(250 gm)

Paprika Lolipop (1)	350
(Paprika, hung curd and in house spice	
blend marinated soya chaap lollipop	
served with salad and chutney)	



Cheese Burst Hariyali Kebab 340
(Minced green vegetable kebab stuffed with cheese served with mint chutney and salad)

Cheesy Seekh Kebab SN 350 (Minced vegetable and Indian spiced seekh kebab, finished in oven with thick cheese sauce)

Stuffed Mushroom Tikka 340 (Stuffed mushroom tikka served with Mint chutney and Salad)

Tandoori Tikka (1) (Tandoor spice marinated cottage cheese cooked in tandoor and served with Lemon grass mint chutney)

Marination we offer: Afghani, Tandoori, Hariyali, Lahsooni

Tandoori Platter 1199 (3 Pc. Tandoori Paneer, 3 Pc. Afghani

(3 Pc. Tandoori Paneer, 3 Pc. Afghani Paneer, 2Pc. Tandoori Lolipop, 2pc. Quinoa cheese kebab, 2 Pc. Cheese Burst Hariyali Kebab served along with chutney and salad)

CHAATS

(180 gm)

300

Vade ka Ghosla 🕕	
(Crispy chapati nest, with urad dal vada,	
topped with aprouts obutpoy diged opion	

topped with sprouts, chutney, diced onion, and finished with sev)

Blueberry Dahi Bhalla

curd, blueberry chutney, sev and in house special chaat masala)

Gujiya Chaat 300

(Potato masala stuffed gujiya topped with beaten curd, chutney sev and house special chaat masala)

Achari Matki Chaat **U** 280

(Sprouts tossed along with diced cucumber, tomato, onion and puffed rice in Achari chutney and finished with sev and papdi)

Dal Chaat Muradabadi (1) 280

(Crispy papdi topped with tempered dal and finished with chutney, crispy moong dal chopped onion and tomato and in house special chaat masala)

SOUP (175 ml)

Cream of Roasted Vegetable SN	260
(Creamy Bell pepper, Carrot, Pumpkin	

(Creamy Bell pepper, Carrot, Pumpkin soup)

Broccol	li Almond 🕕	240
(Creamy B	Broccoli and Almond soup)	

Tomato Basil 🕕	. 240
(Thin tomato and basil broth-based sou	лр) 2-7 0

Tamatar Dhaniya Shorba (Thin tomato and coriander based	240
(Thin tomato and coriander based	

(Thin tomato and coriander based flavourful soup)

Schezwan Hot and Sour	240
(Spicy schezwan sauce based sour	
vegetable soup)	

Manchow Soup 🕕	240
(Vegetable in oriental stock seasoned with	
sauces and finished with fried noodles)	

Khao Suey 260 (Coconut curry based noodles served with various accompaniments)



PIZZA

(150 gm)

PizzaLeggera 🕕

600

(Pizza marinara topped with bocconcini cheese, sliced onion, Olives, Bell pepper served with Insalata Mista)

Pizza Mediterranean 🕕

590

(Pizza marinara topped with mozzarella, Sun dried tomato, Black olive, Green Olives, Feta, Cherry Tomato, Onion, and Dried herbs)

Devils Popcorn Pizza

600

(Pizza marinara topped with mozzarella, super spicy cottage cheese popcorn, sliced gherkins, bell pepper, jalapeno, and olives)

Pizza Fajita 🔱

600

(Pizza marinara topped with cheese along with Fajita spiced bean, Corn, Bell pepper, Jalapeno, Zucchini, and Salsa)

Butter Paneer Pizza 🕕

590

(Pizza base topped with house special makhani sauce along with diced cottage cheese cube and finished with coriander oil)

Margarita 🕕



560

(Marinara sauce topped with fresh basil and parmesan cheese)

BAKED DISHES

(350 gm)

Lasagne



480

(Oven roasted vegetable stacked in pasta sheet topped up with cheese Florentine sauce)

Mac and Cheese 🕕



450

(Macaroni cooked with or without Pineapple and Cheese sauce)

PASTA

(350 gm)

Spaghetti Alfredo 🕕



380

(Creamy alfredo sauce along with exotic vegetables)

Spaghetti Aglio E Olio

350

(Pasta in Olive oil, Garlic, Parmesan and Parsley)

Penne Pesto

380

(Pasta in Creamy pesto sauce, finished with parmesan shavings)

Penne Rosa 😃



380

(Pasta tossed in creamy tomato and cheese sauce)

Penne Arrabiata



360

(Pasta tossed in tomato sauce and finished with fresh basil and parmesan)

Spinach Ricotta Ravioli 🕩 🗘 🚉



400

(Spinach and ricotta cheese stuffed ravioli cooked in thyme butter sauce)

SIZZLERS J



(400 gm)

Tex-Mex Sizzler

680

(Peri Peri rice served with Chipotle Cottage Cheese curry, Nachos, Panko crumbed onion rings, Tex Mex Vegetable)

Cosmopolitan Sizzler

680

(Herbed rice served with, cottage cheese curry, butter tossed exotic vegetable, Alfredo Pasta along with French fries and garlic bread)

Chili Paneer Sizzler

680

(Vegetable fried rice served with chili paneer, Schezwan Noodles, French fries and sauteed vegetable)

Makhani Sizzler

680

(Tawa pulao served with Dal Makhani, Cheese Finger curry, Masala laccha paratha and portion of fries)

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Corn and Spinach stuffed Grilled Cottage Cheese Steak (Grilled Cottage Cheese (Grispy cottage Cheese in sticky honey chill sauce, served with portion of fried rice) Baked Enchillada		Paneer Butter Masala	70
Corn and Spinach stuffed Grilled Cottage Cheese Steak (Grilled Cottage Cheese Steak (Grilled Cottage Cheese Steak (Grilled Cottage Cheese Steak stuffed with corn and Spinach served with pottion of herbed butter rice and finished with sundried tomato sauce) Honey chill cottage cheese (Crispy cottage cheese in sticky honey chill sauce, served with portion of fried rice) Baked Enchilada (Greese Institute Steak (Green) cryptology cottage cheese in sticky honey chill sauce, served with portion of fried rice) Baked Enchilada (Greese Steak (Green) cryptology cottage cheese in sticky honey chill country clong with diced bell pepper & fonions) Manchurian Curry with Fried Rice (Crispy Manchurian tossed in Chinese curry served with portion of fried rice) Thai Curry with Rice (Steam rice served with coconut based Thai curry of your choice Red, Green, or Yellow) Mexican Hot Pot (Green, or Yellow) Mexican Hot Pot (Green, or Yellow) INDIAN MAINS (Green) (Green, or Yellow) Double Decker Paneer Masala (Cheese Subse Stossed in spicy tomato curry) Moverangi Paneer Masala (Stogen) (Green) (Freen, or Yellow) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Diced veg cooked in rich aromatic curry) Navrangi Paneer Masala (Mix veg cooked in rich aromatic curry) Navrangi Paneer Masala (Mix veg cooked in rich aromatic curry) Navrangi Paneer Masala (Mix veg cooked in rich aromatic curry) Navrangi Paneer Masala (Mix veg cooked in rich aromatic curry) Navrangi Paneer Masala (Mix veg cooked in rich aromatic curry) Navrangi Paneer		(Cottage cheese cubes tossed in a rich &	
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Mexican Hot Pot Mexican chili bean rice topped with curry served with salsa, sour cream, cheese sauce and nachos) INDIAN MAINS (350 gm) Cottage cheese layered with chili coriander masala and red chili masala served in spinach curry) Navrangi Paneer Masala (Diced cottage cheese cube, carrot, bell pepper, Cashew, Green Pea, Corn, beans cooked in creamy red curry) Nazrana Kofta Curry (Black sesame coated hung curd and cheese kofta served in creamy vellow curry) Tandoor Soya Chaap Masala (Tandoor Soya Chaap Masala (Tandoor Soya In flavourful Tomato Curry) Veg Hyderabadi (Mix vegetable in spinach curry) Veg Makhhanwala (Mix veg cooked in buttery creamy Gravy) Veg Handi (Diced veg cooked in rich aromatic curry) Veg Desi Videshi (Indian & exotic veg cooked in trad. spices) Veg Kolhapuri (Mixed veg tossed in spicy tomato curry) Shahi Khoya Kaju (Khoya & Cashew in Creamy yellow curry) Kaju Curry 550		Paneer Tikka Lababdar	00
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(Kain cooked in spicy tomato curry)	· · · · · · · · · · · · · · · · · · ·	Kaju Curry 55	50
(Raja cookea ili spicy toiliato carry)	choose korta served in creamy yellow curry)	(Kaju cooked in spicy tomato curry)	







DAL (250 gm)

Dal Tadka 320 Dal Fry 300 Dal Makhani 380

RICE (250 gm)

Veg Dum Biryani 🕕	430
Hydrabadi Biryani 🔊	430
Tava Pulao 🕕	380
Masala Khichdi 🕕	360
Jeera Rice	320
Steam Rice	290

BREADS

roti 50 gm, naan 80 gm, kulcha 90 gm

Aranyani Ka Shahi Naan (Heavy cheese stuffed naan, finished with	220
Indian spices, minced garlic, onion, coriander) Butter Roti	60
Plain Roti	50
Plain Naan	90
Butter Naan	100
Hariyali Naan	120
, Masala Garlic Naan	130
Masala Chur-Chur Naan	140
Cheese Naan	170
Cheese Masala Naan	190
Cheese Garlic Naan	190
Laccha Paratha	100
Butter Kulcha	100
Paneer Kulcha 🕛	130
Aloo Kulcha	120

CURD PREPARATIONS	(150 gm)
Plain Curd	70
Veg Raita 🕕	90
Masala Butter Milk	80

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ACCOMPANIMENTS	(8 gm)
Roasted Papad	50
Fried Papad	60
Masala Papad 😃	80
Cheese Masala Papad	100
Packaged Water	MRP

(180 gm)
350
400
370
370





ARANYANI

bringing class to cuisine

Note: -

-Rights Reserved

-Order once placed may not be cancelled if its under preparation.

-Portion size of dishes mentioned in menu, is minimum

-All the prepackaged beverages are priced taking into consideration of service offered and ambiance provided

-Applicable taxes are charged extra

-We prepare our food fresh which may take around 20 minutes to be served, we appreciate your patience in the meantime

- Please get in touch with our service team for any assistance required,