

À LA CARTE

PALATE TRIGGERS

Potli samosa 🌱 14

*Traditional preparation of crunchy money bag
samosa with potato filling*

Gunpowder idli 🌿 🥜 16

Pinnacle of spice powdered tiny idlis, served on banana leaf

Kurkure okra chaat 🌱 16

Crispy fried okra on bed of papaya with tricolor chutney drizzle

Kayiru katti mutton kola urundai 21

Uniquely presented lamb mince spheroid, served with chutney

Rold gold lamb chop 28

Tandoor marinated lamb chop wrapped with 24 karat gold leaves

Chicken avocado chaat 🌿 18

Indian street chaat curated with avocado and yogurt whip

Anchovy fish fry 19

Ray-finned anchovies with spice rub, served in copper bucket

EPICURE'S BOUNTY

Purple malai kofta 🌿 🥜 26

Nutty all blue malai sphere float on rich white onion gravy

Baingan bharta 28

Chargrilled eggplant cooked with herbs, served with thepla bread

Paneer pasanda 🌿 28

Stuffed cottage cheese layers float on mild creamy curry

Pachakari moilee kurma 🌱 28

Famous Kerala region coconut curry paired with string hoppers

Classic butter chicken 🥜 28

Tandoor smoked cornish hen, served with flow of silky butter sauce

Venison Chettinadu 33

Venison meat seasoned with 12 South Indian spices

Short ribs vindaloo 31

Beef short ribs braised with potatoes in Goan style curry

Lamb sukka 🥜 33

*Pan seared lamb cubes with coconut flakes, curry leaves
and exotic masala, served with kal dosa*

Goan seabass curry 32

Grilled pinwheel seabass, served with Goan style coconut curry

PROBIOTIC PLATES

Naturally fermented rice and pulses batter, prepared using various methods of cooking to derive texture
Served with sambar / paneer korma coconut chutney, tomato chutney and cilantro chutney

DOSA - THIN RICE CRISPS

Special dosa 21

*Plain thin crisp dosa serving with your choice:
Desi Ghee / Butter / Gingelly oil*

Aamara special masala dosa 25

*Thin crisp dosa stuffed with options of masala:
Paneer / Aloo*

Chettinadu chicken dosa 30

Thin crisp dosa stuffed with succulent chicken flavoured with 18 spices

UTTAPAM - FLUFFY RICE PANCAKES

Bullet uttapam 22

Pancake grilled with onion, chilli, cheese and spread of gunpowder

Spring veggie uttapam 25

Uttapam topped with julienne of carrot beans beet

Aamara special venison uttapam 33

Tender venison cooked with South Indian spices topped with eggs

FROM THE CLAY OVEN

Tandoori cornish chicken 32

Free range whole cornish hen marinated and cooked to get smoke, served with house potato fries

Basil chicken tikka 24

Boneless chicken thigh chargrilled with basil marinade and plated with house fries

Beef seekh kebab 26

15% fat Wagyu beef mince spiced up for kebab and hand printed seekh roasted in tandoor

Tandoori lobster tail 28

Atlantic lobster tail marinade with orange, coriander seed and black cumin, smoked in tandoor

Sarson ke phool 20

Mustard-cured broccoli florets, chargrilled in tandoor, served with papad cone and house fries

Parataar paneer tikka 00

Tandoori charcuterie platter 72

A lavish wooden board featuring cornish hen, lamb chops, basil chicken, beef sheek, lobster tail, tandoori broccoli, homemade cottage cheese, nuts, desi crackers, mesclun leaves, fruits and 2 shots of paani

HOT POTS

Hyderabadi chicken biryani 🌿 33

Aged basmati rice layered with 18 spiced marinated chicken cooked in unique way, served with salad, raita and salan

Hyderabadi lamb biryani 🌿 34

Succulent lamb cubes, delicately spiced and paired with aromatic basmati rice, served with salad, raita, and savory salan.

Vegetable dum biryani 00

Fragrant saffron rice layered with seasoned garden vegetables and sweet caramelized onions.

Kashmiri pulao 🌿 🌀 14

Aged basmati rice dish packed with toasted nuts, fruits, spices and saffron with a mild and faintly sweet in taste

SMALL PLATES

Dal makhani 15

Slow cooked black lentils prepare for buttery, creamy and flavourful

Chole khakhra 🌿 🌀 16

Tender chick peas cooked in crunchy onion tomato gravy

Peanut cornucopia 🌿 🌀 14

Peanut chatpatta salad in dosa cone

Steamed rice 🌿 5

Homestyle rice

BREADS

Curried mushroom naan 🌿 14

Wild mushroom, herbs and spice fill - truffle oil

Chicken tikka naan 🌿 16

Diced tandoori chicken fill - soft butter

Peshawari naan 🌿 🌀 16

Chopped nuts, raisins and coconut fill - white butter and honey

Tricheese chilli naan 🌿 00

Butter naan 🌿 6

Garlic naan 🌿 7

Roti 🌿 🌿 5

Laccha paratha 🌿 7

DESSERTS - INDIAN MEETHA

Chilled elaneer payasam 🌀 🌿 22

Chilled tender coconut delicacy

Nizam ka Meeta 🌿 🌀 25

A royal Mughal dessert with white chocolate, red berries, and luxurious golden dust

Spring berry jamun 🌿 23

Rose syrup jamun slab crowned with stiffy meringue, rose and berries

Ghevar Affogato 🌿 🌀 24

Crunchy honeycomb paired with Italian-style ice cream and Arabica coffee

SIGNATURE

MUMBAI MONSOON 23

Vodka 1.5 oz, fresh mint, nutmeg syrup,
lime juice and soda water



Story: Inspired by the monsoon rains that bring relief to the city of Mumbai, this cocktail combines refreshing mint and zesty nutmeg to bring out the refreshing essence of the air after a rain shower.

JAIPUR GEM 21

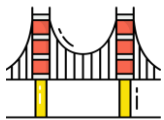
Spiced rum 1.5 oz, Amarula 0.5 oz,
Kashmiri tea, rose syrup and cardamom
bitters

Story: Just like the colorful gems and rich history of Jaipur, this cocktail shines with the floral notes of rose syrup and the exotic spice of cardamom, creating a regal and vibrant drink.



KOLKATA SPICE MARKET 25

Bourbon 2 oz, chai tea infused vermouth,
cinnamon syrup and citrus indica bitters



Story: Drawing inspiration from the bustling spice markets of Kolkata, this cocktail blends the warmth of chai tea and cinnamon with the rich depth of bourbon, creating a sensory journey through the flavors of the city.

BENGALURU BLISS 20

Tequila 2 oz, mango puree, turmeric syrup,
lime juice and Tajin seasoning rim

Story: This tequila-based elixir, fused with mango puree, lime juice and a turmeric twist, encapsulates the vibrant spirit of the Garden City. Tajin-seasoned rim, a homage to its diverse cultural zest, completes this kaleidoscopic libation.



BEER



Cheetah - Lager - India 8



Cheetah - Dark - India 8



Cheetah - Mango Flavoured Beer 8



Asahi - Super Dry - Japan 8



Grolsch - Premium Pilsner - Dutch 8



MOCKTAILS

Hibiscus Kaffir Fizz 17

*Hibiscus juice, mint, lime juice, soda,
Kaffir lime leaves and syrup*

Turmeric Ginger Punch 18

*Ginger ale, orange juice, grounded
turmeric, honey and ginger tea*

NON-ALCOHOLIC

WATER

Evian Natural Spring 7.5

Icelandic Glacial Sparkling 7.5

TEA & COFFEE

Madras Kaapi 6

House Tea 7

Hibiscus, Turmeric ginger, Moroccan mint

REFRESHING

Mango Lassi 9

Alphonso mango, yogurt and cardamom

Jigarthanda 8

Almond gum, root syrup and ice cream

Juices 7

Mango, Hibiscus, Passion fruit

Sodas 4

Coke, Diet coke, Ginger ale, Sprite, Iced tea



SELECTED SPIRITS

Vodka 1 oz | 2 oz

Stoli	13 22
Tito's	14 24
Ciroc (Original, Peach)	15 26
Grey Goose	15 26

Gin 1 oz | 2 oz

Bombay Sapphire	13 22
Aviation	15 24
Hendrick's	16 28
Empress 1908	17 30

Rum 1 oz | 2 oz

Captain Morgan (Dark, Spiced, White)	13 22
Sailor Jerry	15 26
Appleton Estate 12 Yr	16 28
El Dorado Special Reserve 15 Yr	22 38

Tequila 1 oz | 2 oz

El Jimador Blanco	13 22
El Jimador Reposado	14 24
Casamigos Blanco	15 26
Casamigos Reposado	15 26
Grand Mayan Ultra	26 48
Aged Extra Anejo	
Don Julio 1942	35 64

Mezcal 1 oz | 2 oz

Ojo De Tigre Joven	17 30
Madre	26 48

Bourbon 1 oz | 2 oz

Jim Beam	14 24
Woodford Reserve	15 26
Elijah Craig	17 30
Knobs Creek	18 32

Whiskey 1 oz | 2 oz

Jameson	13 22
Jack Daniel's	14 24
Crown Royal	14 26
Johnnie Walker Black	15 26
Chivas Royal Salute 21 Yr	35 68
Johnnie Walker Blue 21 yr	45 84

Single Malt Whiskey 1 oz | 2 oz

Glenfiddich 12 Yr	16 28
The Glenlivet	16 28
Nikka Yoichi	17 30
The Macallan 12 Yr	22 40
Glenfiddich 18 Yr	25 46
Lagavulin 16 Yr	25 46

Cognac 1 oz | 2 oz

Hennessy VS	15 26
Hennessy XO	50 90
Meukow Feline VSOP	19 34
Courvoisier XO	46 88
Remy Martin VSOP	20 38
St Remy VSOP	13 22

WINE

Sparkling Wine

	6 oz	Bottle
Paul Cheneau Fresh Life Brut <i>Spain</i>	19	85
Giro Robert Uma Creative Cava <i>Spain, 2018</i>		110

White Wine

	6 oz	Bottle
Reif Sauvignon Blanc <i>Canada, 2022</i>	16	62
Civias Acanteo Chardonnay <i>Italy, 2021</i>	20	82
Schloss Neuweier Riesling <i>Germany, 2020</i>	22	90
Meyer-Fonné Pinot <i>France, 2022</i>		108

Red Wine

	6 oz	Bottle
Reif Cabernet Sauvignon <i>Canada, 2021</i>	16	62
Tierra Del Fuego Classic Merlot <i>Chile, 2022</i>	18	73
Bonfante & Chiarle Barbera <i>Italy, 2015</i>	22	88
Tierra Del Fuego Gran Reserva Syrah <i>Chile, 2019</i>		105
Dutcher Crossing Proprietor's Cabernet Sauvignon <i>USA, 2018</i>		165
Cillar De Silos Torresilo <i>Spain, 2020</i>		205

COCKTAILS

GOA COASTLINE 22

White rum 1 oz, coconut rum 1 oz, pineapple juice, guava juice and coconut cream

Story: Transport yourself to the sandy beaches of Goa with this tropical delight featuring the smooth flavors of coconut rum, the tropical sweetness of pineapple, and the azure hues of blue curaçao, all topped with a creamy coconut finish.



CHENNAI LOCAL SARAKKU 24

Whiskey 2 oz, tamarind syrup, curry leaf, lime juice and ginger beer

Story: Reflecting the vibrant and bold flavors of Chennai's TASMAC, this cocktail combines the rich depth of whiskey with the tangy sweetness of tamarind, aromatic curry leaf, and a zesty kick of ginger beer.



HYDERABAD ROYAL SAFFRON 21

Gin 2 oz, orange liqueur 0.25 oz, elderflower liqueur 0.25 oz, saffron-infused honey, lemon juice and egg white

Story: Inspired by the regal history and rich culinary traditions of Hyderabad, this cocktail combines the luxurious essence of saffron-infused honey with the citrus brightness of orange liqueur and the velvety texture of egg white, creating a drink fit for royalty.



Classic cocktails available upon request