

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

Eggplant saffron drizzle 🍷 16

*Crispy eggplant with a delightful coconut
saffron drizzle and micro greens*

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

Ossobuco Angara 34

*Rustic style of veal shank with braised pearl onions,
carrots and Indian bouquet garni*

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

IDLI - STEAMED RICE CAKES

Udupi idli 18

Millet idli 21

Mini ghee sambar idli 16

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

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

Hariyali shrimp biryani 🌿 34

Mint flavoured rice preparation loaded with shrimps and 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

Tandoori naan 🌿 5

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

🌿 - Vegan 🌿 - Contains Gluten

🌰 - Contains Nuts