

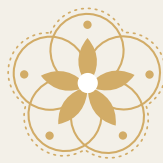
A R A N Y A

By Stories

M E N U

Locally sourced and inspired culinary journey

At



A R A N Y A

By Stories

our chefs take you on a culinary journey inspired by the local flavors and surroundings. Our menus creatively blend regional Rajasthani and pan-Indian cuisine with international influences while prioritizing the use of local, fresh, and seasonal ingredients.

We are dedicated to sourcing from our organic gardens and nearby farmers for the finest produce. To enhance our dishes, we have even invested in our own spice grinding machine, ensuring an authentic and aromatic dining experience in seven lines of delicious delight.

COLD BEVERAGES

Chaas (Chaach)	50
Lassi	100
Fresh Lime Soda	70
Sikanji	50
Lemon Iced Tea	100
Mint Mojito	150
Cold Coffee	125
Cold Coffee With Ice Cream	150
Chocolate Milk Shake	150
Banana Shake	150
Butter Scotch Shake	150
Vanilla Shake	150
Nutella Shake	180
Mango Shake	150

HOT BEVERAGES

Masala Chai	40
Stories Special Tea	80
Special Kulhad Tea	60
Organic Green Tea	70
Hot Chocolate	120
Hand Beaten Coffee	100
Black Coffee	80
Kesar Badam Milk	150

SOUPS

Coriander Soup	150
Cream of Mushroom Soup	150
Hot and Sour Soup	150
Manchow Soup	150
American Whole Corn Soup	150
Cream Of Tomato Soup	150
Vegetable Noodle Soup	150
Tomato & Coriander Shorba	150
Vegetable Clear Soup	150
Cream Of Vegetable Soup	150

STARTERS & SNACKS

Potato Cheese Croquette	180
Schezwan Paneer	250
Paneer Saute	250
Mushroom Saute	250
Mushroom Cheese Toast	280
Paneer Tikka	250
Mushroom Tikka	280
Chilli Garlic Mushroom	250
Hong Kong Paneer	250
Panerr Salt & Pepper	250
Mushroom Schezwan	280
Hara Bhara Kebab	175
Dahi Kebab	175
Peri Peri Fries	200
Honey Chilly Potato	250
Chilli Potato	200
Hot Potato	200
Vegetable Cutlets	250
Saute Vegetable	250
Peanut Masala	90

CHINESE

French Fries	150
Hakka Noodles	200
Singapore Style Noodles	200
Chilli Garlic Noodles	220
Spring Roll	220
Veg Manchurian	200
Mushroom Manchurian	250
Chilli Paneer	250
Paneer Manchurian	250

RICE

Plain Rice	100
Jeera Rice	130
Peas Pulao	180
Dum Biryani	220
Saffron Pulao	220
Veg Pulao	220
Palak Rice	220
Ghee Rice	220
Schezwan Rice	250
Mexican Rice	250
Veg Fried Rice	250

PASTA

Alfredo White Sauce Pasta	200
Mama Rosa Pink Sauce Pasta	200
Ravioli Pasta	220
Lasagna Pasta	220
Basil Pesto Pasta	220
Cannelloni Pasta	220
Arrabbiata Red Sauce Pasta	200

PIZZA & GARLIC BREAD

OTC Pizza	200
Pizza Margherita	180
Cheese & Corn Pizza	220
Cheese & Mushroom Pizza	220
Veg Garden Pizza	250
Cheese Garlic Bread	160
Garlic Tomato Cheese Bread	180
Paneer Tikka Pizza	250
BBQ Mushroom Pizza	250

MAIN COURSE

Paneer Lababdar	300
Shahi Paneer	300
Paneer Butter Masala	300
Matar Paneer	300
Matar Masala	250
Jeera Aloo	180
Mushroom Masala	300
Mix Veg	200
Aloo Pyaz	200
Bhindi Do Pyaza	220
Palak Wali Tarkari	220
Jaffrani Butter Paneer	320
Veg Hyderabad	250
Palak Paneer	300
Kadhai Paneer	300

DAL

Dal Tadka	180
Punjabi Dal Tadka	180
Dal Panchratna	200
Dal Makhani	220

RAITA

Mix Veg Raita
Boondi Raita

200
200

BREADS

Tandoori Roti Plain
Tandoori Roti Butter
Butter Naan
Garlic Naan
Lacha Paratha
Tawa Chapati Plain
Tawa Chapati Butter
Plain Paratha
Kulcha
Parathas (aloo/gobhi/ Pyaaz)
Paneer Paratha

25
30
60
100
60
25
30
60
50
80
100

ADONMENTS

Roasted Papad
Masala Papad
Green Salad
Ice Bucket

30
50
80
60

ICE CREAMS

Butter Scotch
Vanilla Ice Cream
Chocolate/ Mango/ Strawberry

40
40
40

