

# 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*

### Coconut squash saffron drizzle 🌱 16

*Crispy summer squash decorated  
with coconut saffron microgreens*

### 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 hopppers*

### 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 / street salna / 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 / mushroom 🌱 / tofu 🌱*

#### 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 38

*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 sheek kebab 26

*15% fat Wagyu beef mince spiced up for kebab  
and hand printed sheek 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, warming 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*

### Trio rasmalai 🌿 23

*Fresh made cheese disc layered with spice bread*

### Spring berry jamun 🌿 23

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

### Degree coffee ice cream 18

*Steeped Arabica coffee with gold wrap cigar and Irish cream*