



Aara

All day menu (served from 12:00 pm - 11:00 pm)

Sides

- Fries (in-house spice mix) V 3.99
- Onion/veg pakora V 5.99
- Vegetable samosas V 5.99
- Poppadoms V 1.99

Starters

- Street-style chilli sauté (paneer V /chicken) 7.99/8.99 
Paneer/tender chicken tossed with fresh chillies, peppers, onions, garlic and ginger in a bold, spicy Indo-Chinese dressing
- Tawa tossed paneer V 7.99
Paneer tossed on a sizzling tawa with aromatic spices and finished with fresh coriander
- Chicken lollipops 8.99
Crispy chicken lollipops marinated and fried until golden, delivering a flavourful and succulent bite
- Chicken 65 8.99
Bite-sized pieces of chicken tempered in spices, ginger, garlic, and curry leaves
- Coriander chicken 8.99
South Indian-style dry-fried chicken tempered with curry leaves, mustard seeds, garlic and fresh coriander
- Malabar chicken 8.99
Chicken cooked in a fragrant coconut-based sauce with spices and curry leaves
- Cracked pepper fry (mutton/prawn) 10.99/12.99 
Slow-cooked and tossed with freshly cracked black pepper, onions, curry leaves and aromatic South Indian spices
- Apollo fish 9.99
Crispy, tender fish pieces tossed with a delicious blend of spices, fresh chillies, curry leaves and a tangy, flavourful dressing

Crafted Tikkas

- Our tikkas are marinated overnight in a specially curated blend of aromatic spices, then chargrilled in the traditional tandoor to create tender, succulent pieces with a delicious smoky flavour*
- Paneer tikka V 8.99
- Soya chaap (tikka/malai tikka) V 9.99/10.99
- Chicken tikka 9.99
- Chicken tandoori (half/full) 9.99/16.99
- Malai chicken tikka 11.99
- Lamb sheek kebab 11.99
- Lamb chops 13.99
- Tandoori prawns 14.99
- Tikka platter (2 paneer tikka, 1 soya malai tikka, 1/4 chicken tandoori, 1 chicken tikka, 1 sheek kebab, 1 tandoori prawns) 27.99

Signature Biryanis

- Our biryanis are slow-cooked to beautifully infuse the flavours, using fragrant basmati rice, fresh ingredients, spices, ginger, garlic, herbs and saffron. Served with traditional salan and refreshing raita*
- Vegetable dum biryani (reg/large) V 9.99/15.99
- Chicken dum biryani (reg/large) 12.99/18.99
- Lamb dum biryani (reg/large) (specialty) 14.99/21.99
- Chicken tikka biryani (reg/large) 13.99/19.99
- King Prawn biryani (reg/large) 15.99 /23.99

Rice/Noodles

- Steamed basmati rice V 3.50
- Bagara rice (specialty) V 4.50
- Jeera rice V 4.50
- Burnt garlic rice V 4.50
- Fried rice(veg V/egg/chicken) 7.99/8.99/9.99
add schezwan sauce +1.00 

V = vegetarian;  = spicy

Curries

- Please choose either rice or bread*
- Dal tadka V 7.99
Yellow lentils tempered with garlic, cumin, onions and aromatic spices, creating a comforting and flavourful classic
- Palak dal V 7.99
A comforting lentil curry simmered with fresh spinach, tomatoes, garlic and Indian spices, finished with a flavourful tempering
- Saag aloo V 7.99
Potatoes simmered with spinach, methi leaves, garlic and spices for a wholesome, comforting curry
- Korma (veg V /chicken) 9.99/12.99
Fresh mix vegetables cooked in a creamy coconut, mildly spiced gravy with aromatic herbs and traditional Indian spices
- Chana masala V 7.99
Tender chickpeas cooked with onions, tomatoes, ginger, garlic and fragrant spices for a rich and hearty curry
- Vegetable kadai masala V 9.99
A vibrant medley of vegetables cooked in a rich tomato and onion masala with aromatic kadai spices, finished with fresh coriander
- Tikka masala (paneer V/chicken) 10.99/14.99
Paneer or chicken, marinated in aromatic spices, grilled to perfection, and simmered in a rich, creamy tomato-based masala
- Butter chicken 14.99
Tender pieces of chargrilled chicken simmered in a creamy tomato and butter gravy, delicately spiced for a rich and indulgent flavour
- Andhra chicken fry (specialty) 12.99 
Fiery Andhra-style chicken with bone, roasted with a house blend of spices, curry leaves and fresh coriander for a bold and aromatic finish
- Madras chicken 12.99
Chicken cooked in a rich, spiced tomato and onion gravy delivering a warming flavour
- Telangana mutton curry (specialty) 14.99 
Slow-cooked mutton with onions, tomatoes, ginger and garlic, enriched with roasted poppy seeds and dry coconut for a rich, aromatic and deeply flavoured curry
- Bhuna masala (chicken/lamb) 14.99/16.99
Chicken/lamb slow-cooked with onions, tomatoes and aromatic spices in a rich, reduced sauce for a robust flavour
- Kheema masala (with/without peas) 13.99
Minced lamb cooked with (green peas optional), onions, tomatoes, ginger, garlic and aromatic spices for a rich, hearty and flavourful curry
- South Indian fish masala 14.99
Fish cooked in a bold South Indian-style masala with onions, tamarind, curry leaves, ginger, garlic and aromatic spices

Breads

- Tandoori butter roti V 2.99
- Tandoori naan (butter/garlic) V 2.99/3.49
- Poori (specialty) V 3.99

Accompaniments

- Kachumber (cucumber, onion, tomato, lime) 2.50
- Mixed pickle tray 1.50
- Mint & tamarind chutneys 1.50

Desserts

- Apricot delight (specialty) 5.99
a rich, creamy layered dessert served with dried apricot compote with custard, cream, and homemade cake, an adaptation of the traditional Qubani ka Meetha
- Kulfis (pistachio, kesar and cream) 3.99

Drinks

- Sweet lassi 3.99
- Masala chai 3.49
- Coke / Diet coke 2.99
- Mango lassi 4.99
- Fresh lime soda (sweet/salted) 4.99
- Still / Sparkling water 2.99