

AARIKI
• THIRD CULTURE COOKING •

FOOD MENU



AARIKI

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AARIKI AIMS TO REDEFINE DINING BY BLENDING THE RICHNESS OF PROGRESSIVE INDIAN CUISINE, THE RUSTIC CHARM OF ITALIAN DINING, AND THE CREATIVE FLAIR OF A KULCHETTE BAR. BY OFFERING AN ELECTIC YET HARMONIOUS FUSION OF FLAVORS AND EXPERIENCES, AARIKI ASPIRES TO BE A DESTINATION WHERE GLOBAL CULINARY TRADITIONS MEET MODERN INTERPRETATIONS, CELEBRATING BOTH AUTHENTICITY AND INNOVATION.



AARIKI
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INDIAN SECTIONALE

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SHUROO

- BASIL PANEER TIKKA | 475 |
Basil Pesto Marinated Paneer Tikka, Stuffed with Basil Pesto
- MALAI TRUFFLE PANEER TIKKA 👁 | 525 |
Paneer Tikka Stuffed with 3 Mushroom Pate, Flavoured with Truffle and Gucchi
- BHUTTEY KE KEBAB | 455 |
Childhood Memory, Relived the Aariki Way
- MIRCHI MALAI SEEKH | 455 |
Dahi Ki Kebab, On a Seekh
- MATTAR KI GALAUTI 👁 | 455 |
Galauti made with Green Peas, Spinach and Lucknawi Spices, Served with Ulte Tawa ki Roti
- CHICKEN QANDAHARI TIKKA | 545 |
Beetroot and Pomegranate Marinated Chicken Tikka
- TRUFFLE MALAI CHICKEN TIKKA 👁 | 565 |
Chicken Tikka Flavoured with Truffle Malai, Gucchi
- MUTTON GALAUTI TIKKA | 575 |
Minced Mutton Kebabs Flavoured with Lakhnawi Spices, Served Ulte tawe Ki Roti
- KAKORI KEBAB | 575 |
Minced Mutton Kebabs, Cooked on a Slow Heat Sigdi, Served with Ulte Tawe Ki Roti
- MUTTON BOTI KEBAB 👁 | 595 |
Amritsari Style Tawa Boti Kebab, Served on Ulte Tawe ki Roti
- ⦿ KONKANI PRAWN SOOKHA | 850 |
Prawns Cooked in Onion, Turmeric and Coconut Masala
- ⦿ RED THAI CURRY RECHEADO PRAWNS 👁 | 850 |
Goan Masala made with an Aariki Twist

● NON-VEG ● VEG ⊖ SEA FOOD 👁 CHEF'S SPECIAL

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ASIAN SECTIONALE

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SMALL PLATES

- BASILICO COTTAGE CHEESE | 475 |
Chilli Paneer with a Flavour of Basil and Thai Herbs
- GOCHUCHANG ASIAN GREENS 🥞 | 475 |
Snowpeas, Edamame, Asparagus, Pokchoy Tossed in a Spicy Gochuchang Sauce
- OYSTER TRIO MUSHROOM | 475 |
Wild Mushrooms Tossed in a Chilli Oyster Sauce
- CHAR GRILLED BROCCOLI | 495 |
Broccoli Skewers Marinated in a Spicy Peanut Sauce, Served with a Miso Soy Dressing
- WOK TOSSED EDAMAME | 495 |
Sea Salt-Sesame
Chilli Ginger Garlic
- BETEL LEAF CHICKEN 🥞 | 525 |
Chilli Chicken Flavoured with Paan Leaves
- GOCHUCHANG CHILLI CHICKEN | 525 |
Korean Flavoured Chilli Chicken
- YAKITORI CHICKEN SATAY | 555 |
Chicken Satay Grilled on a Yakitori Grill, Served Peanut Sauce and Miso Cucumber Salad
- SICHUAN PEPPER FISH | 725 |
Fish Tossed in a Sichuan Pepper Sauce
- CHILLI BEAN PRAWNS | 850 |
Crunchy Prawns Tossed in a Tangy Spicy Black Bean Sauce

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DIMSOMS

- BUTTER GARLIC WILD MUSHROOMS | 495 |
Crystal Dimsums, Soy Glaze
- CREAM CHEESE EDAMAME  | 495 |
Cream Cheese, Water Chestnuts, Truffle
- SCHWEZWAN SPICED VEGETABLES | 495 |
Spiced Vegetables, Chilli Poppy Oil
- CHICKEN GYOZO | 525 |
Coriander Flavoured Chicken Gyoza, Chilli Poppy Oil
- CHARCOAL CHICKEN  | 525 |
Chicken and Chive
- ⊖ PRAWN HARGOW | 575 |
Prawn and Scallion

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BEECH MEIN



• SOUPS •

- TOM KHA | 375 |
 - Vegetables/ Chicken Simmered in a Thai Broth Flavoured with Coconut, Served with Dumplings | 425 |
- TOM YUM | 375 |
 - Vegetables/ Chicken Simmered in a Thai Broth Flavoured with Thai Herbs and Chillies | 425 |
- MUSHROOM ALMOND | 395 |
 - Wild Mushroom Broth Flavoured with Truffle and Crunchy Enoki
- ROASTED PUMPKIN AND ROSEMARY  | 395 |
 - Roasted Yellow Pumpkin Broth, Flavoured with Saffron and Crumb Fried Goat Cheese
- ADD BACON | 150 |
- POLLO RUCOLA | 415 |
 - Rocket and Chicken Broth Flavoured with Tomatoes and Fennel

• SALADS •

- MUSHROOM AND BURRATA CEVICHE | 425 |
 - Mushroom and Burrata Cream, Rocket Leaves, Caramelised Almond Pranile, Crunchy Mushrooms
- ISRAELI QUINOA  | 425 |
 - Chilled Ratatouille, Red Wine Vinegar, Quinoa
- APPLE, ASPARAGUS AND WALNUT | 395 |
 - Rucola, Caramelised Walnuts, Lime-Mint Dressing
- KARELE KA BHEL  | 395 |
 - Bitter Gourd, Crumb Fried, Spicy Tangy Tamarind Dressing
- CHICKEN, SCALLION AND BASIL | 455 |
 - Minced Chicken, Spinach, Spring Onions, Roasted Garlic, Basil, Sweet Chilli Dressing



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BIG PLATES

• NAASHTA •

- PARDEY KA PANEER | 575 |
Paneer Makhani, Puff Pastry
- KOFTA ELLATARIA  | 575 |
Goat Cheese Stuffed Malai Kofta, Cardamom Flavoured Makhani Gravy, Alsi Seeds
- DAL DHOONGRI | 475 |
Smoked Dal Makhani
- DAL TIKRI | 425 |
Khatti Meethi Daal
- PALAK CORN BURRATA  | 425 |
Spinach and Corn, Burrata Malaï, Makhane
- TRIO OF MUSHROOM PEPPER FRY | 475 |
Wild Mushrooms, Kerala Spiced Masala, Coconut
- ROOT VEGETABLE CURRY | 425 |
Beetroot and Fennel Curry, Roasted Seasonal Root Vegetables
- ANDHRA VEGETABLE QORMA | 425 |
Tamarind and Fennel Spiced Qorma, Assorted Vegetables
- GUCCHI AND PAHADI DHINGRIO PULAO | 495 |
Mushrooms cooked in Milk and Saffron in a Pulao, Flavoured with Truffle
- ACHAARI NIMBU DAHI BAINGANA  | ??? |
Fried Egg Plant, Mustard and Nimbu Achaar Flavoured Khatti Meethi Kadhi, Coriander

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- LAHORI WARQI CHICKEN | 525 |
Chicken Malai Tikka, Lahori Masala, Gold Warq
- BUTTER CHICKEN POTLI 🐞 | 525 |
The New Age Butter Chicken
- PALAK CORN CHICKEN BURRATA | 545 |
Spinach and Corn, Malai Chicken Tikka , Burrata Malai, Makhane
- JUNGLEE MAAS 🐞 | 595 |
Ghee, Bhedki Mirch, Mutton - That's That
- MUTTON PEPPER FRY | 595 |
Boneless Mutton, Kerala Spices,
- 🍷 MALABARI FISH | 725 |
Sole Fish, Wrapped in a Malabari Masala, Served with Coconut Rice
- YAKHNI BIRYANI | 425 |
Chicken Yakhni Biryani, Mint Leaves, Burani Raita

• ADD ONS •

- RAITA | 195 |
Burani | Jeera | Mint
- PAPPAD PLATTER | 195 |
- BASIC INDIAN BREADS | 85 |
Whole Wheat Roti | Laal Mirch Parantha | Mint Laccha | Butter Naan | Garlic Naan
- AARIKI INDIAN BREADS | 95 |
Jodhpuri Parantha | Khameeri Roti

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ASIAN PLATES



☐ GREEN THAI CURRY | 525 | 575 | 625 |
☐ Vegetables/ Chicken/ Prawns, Jasmine Rice

☐ RED THAI CURRY | 525 | 575 | 625 |
☐ Vegetables/ Chicken/ Prawns, Jasmine Rice

☐ YELLOW THAI CURRY | 525 | 575 | 625 |
☐ Vegetables/ Chicken/ Prawns, Jasmine Rice

☐ PHAD THAI  | 525 | 575 |
☐ Flat Noodles Tossed in a Sweet and Spicy Tamarind and Peanut Butter Sauce

HOT STONE POTS

• CHOOSE YOUR PROTEIN •

☐ TOFU | 595 |
☒ CHICKEN | 625 |
☐ FISH | 675 |
☐ PRAWNS | 725 |

• CHOOSE YOUR SAUCE •

PHAT KAPHRAO / THAI LEMON BUTTER GARLIC
THAI CHILLI LEMON GRASS / SICHUAN AND BLACK PEPPER

• CHOOSE YOUR STARCH •

STICKY RICE / NOODLES / UDON NOODLES

EXTRAS

☐ FRIED RICE | 225 | 275 |
☒ Vegetables/ Chicken

☐ GOCHUCHANG NOODLES | 325 | 375 | 525 |
☐ Vegetables/ Chicken/ Prawns



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GLOBAL COMFORT FOOD

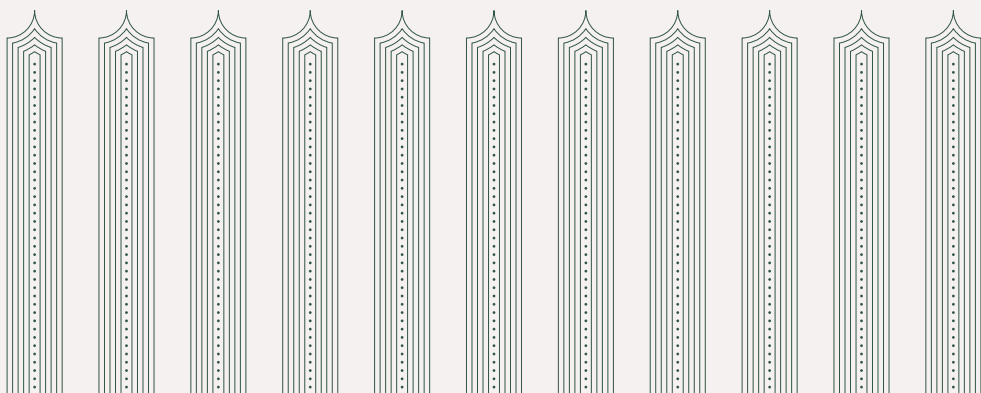
- CARBONARA | 525 |
Spaghetti, Bacon, Mascarpone
- FUNGI TAGLIATALLE 👁 | 425 |
Truffle, White Sauce, Wild Mushrooms
- SPINACH AND RICOTTA RAVIOLI | 425 |
Tangy Tomato Sauce
- CHICKEN TORTELLINI | 475 |
Sage Butter Aglio Olio
- SPINACH AND GOAT CHEESE RISOTTO 👁 | 495 |
Spinach, Parmesan, Crumb Fried Goat Cheese
- WILD MUSHROOM AND TRUFFLE RISOTTO | 525 |
Wild Mushrooms, Crunchy Enoki
- PUMPKIN AND BACON RISOTTO | 595 |
Pumpkin and Saffron, Crunchy Bacon
- CHICKEN PICCADA 👁 | 625 |
Crumb Fried Chicken, Mushroom and Burrata Espuma, Chimichurri

• PAPER THIN PIZZAS •

- MARGHERITA | 575 |
- WILD MUSHROOM | 625 |
- PEPPER AND ARTICHOKE | 625 |
- SMOKED CHICKEN AND PAPRIKA | 750 |
- BACON, CARAMALISED ONION AND TRUFFLE | 750 |
- PEPPERONI | 900 |

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THE END

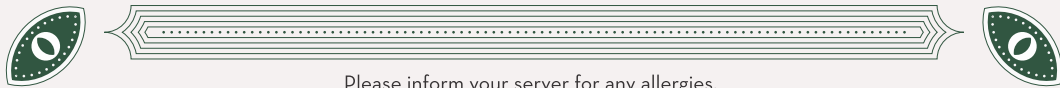


• DESSERTS •

- BAKLAVA SHAHI TUKDA  | 425 |
Rabdi, Pista and Khoya Baklava
- PAAN KA KALA JAMUN | 425 |
Paan Flavoured Gulab Jamun
- AFFAGATO | 325 |
Vanilla Ice Cream, Espresso Shot
- TIRAMISU  | 525 |
Saviordi, Mascarpone, Egg
- COFFEE BROWNIE | 525 |
Brownie, Bitter Rocks, Espresso Ice Cream
- FLOURLESS CHOCOLATE CAKE | 525 |
Almond Soil, Cocoa Dust
- LEMON BERRY CHEESECAKE | 525 |
Sour Berry Compote



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