Aroma

the prologue to taste

AT THE TABLE

PURE VEGETARIAN · BHAVNAGAR

A meal, your way.



A complete meal

Begin with Combos on page 4, or meals for one on page 17.

Choose course by course

Soup or salad, a starter to share, then a main and dessert.

Ask for a suggestion

Tell your captain what flavours you enjoy and whether you are sharing.

FIND YOUR WAY

Choose your course.

Start with a course, then choose the cuisine and dish.

Combos 4

For two or four · Italian, Asian and Indian

Soups 6

Continental · Indian · Asian

Salads 8

Mediterranean · Italian · Asian · Indian

Starters 9

Mediterranean & Continental 9–12 · Indian 13 · Asian 14–15

Mains 16

Cafe & bowls 16–18 · Asian 19 · Sizzlers 20
Italian 21–27 · Indian 28–30 · Breads & sides 31–33

Desserts 34

Indian · European inspired · Chocolate & ice cream

Chef's Special marks the chef's selections beside each dish. Look for a short suggestion when you want help choosing.

Prices in Indian rupees. Drinks are in the companion menu. VG vegan recipe · GF gluten-free recipe · J Jain-friendly adaptation available on request. Tell the team about allergies before ordering.

COMBOS · FOR TWO

Combos for two

Italian & Asian choices

Pizza & Pasta for Two — 1,099

Pick 1 starter	Brick-Oven Garlic Bread, 4 pieces, or Basil Pesto Fries, 150 g
Pick 1 pizza	Neapolitan, Roasted Tomato Cheddar, Creamy Garlic Mushroom or Sun-Dried Tomato, Jalapeño & Green Chilli
Pick 1 pasta	Arrabbiata, Alfredo or Basil Pesto
Pick 2 drinks	Classic, Blue Mint or Watermelon Mojito

One starter, one 10-inch pizza, 300 g pasta and two 250 ml drinks.

Pizza upgrades: Burrata Pesto +₹30 or Burrata & Crisps +₹50.

Save ₹236–₹456 with the included choices.

Aroma Date-Night Table — 1,399

Pick 1 starter	Korean Crispy Cottage Cheese Bao, Cucumber Sushi or Vegetable Tempura Sushi
Pick 1 pizza	Burrata Caprese, Burrata Pesto, Garden Burrata or Burrata & Crisps
Pick 1 pasta	Aroma Special, Alfredo or Basil Pesto
Pick 2 drinks	Rosemary Mint Lemonade or Cold Coffee Frappe

Three bao or six sushi pieces, one 10-inch pizza, 300 g pasta and two 250 ml drinks. Aroma Special includes its side sauce.

Finish with one 150 g Saffron Tres Leches slice to share, +₹199.

Save ₹246–₹436 with the included choices.

Dine-in meal deals. Each item is served once in the listed portion. Additional portions are charged at menu price. Not combined with other offers.



Korean Crispy Cottage Cheese Bao



Burrata & Crisps Pizza

COMBOS · FOR FOUR

Combos for four

Italian or Indian sharing meals

Pizza Table for Four — 2,449

Pick 2 starters	Brick-Oven Garlic Bread, 4 pieces each, or Basil Pesto Fries, 150 g each
Pick 2 pizzas	Neapolitan, Roasted Tomato Cheddar, Creamy Garlic Mushroom or Sun-Dried Tomato, Jalapeño & Green Chilli
Pick 2 pastas	Arrabbiata, Alfredo or Basil Pesto
Pick 4 drinks	Classic, Blue Mint or Watermelon Mojito

Two starter portions, two 10-inch pizzas, 600 g pasta and four 250 ml drinks. Includes one 150 g Saffron Tres Leches slice to share.

Pizza upgrades, per pizza: Burrata Pesto +₹30 or Burrata & Crisps +₹50. Ask for mild pasta and pizza preparations for children.

Save ₹500–₹940 with the included choices.

Indian table for four adults — 2,399

Kasundi Paneer Tikka · Paneer Makhani · Subz Nizami Handi · Dal Makhani · 8 Butter Rotis · 2 Burnt Garlic Jeera Rice · 4 Classic Chaas

Six tikka pieces, two 300 g curries, 250 g dal, eight rotis, 500 g cooked rice and four 250 ml chaas.

Separately ₹3,262 · Save ₹863

Indian meal swaps

Truffle Malai Paneer Tikka +₹20. Both rice portions to plain basmati −₹120. Sweet lassi instead of chaas +₹50 per drink.

Dine-in meal deals. Each item is served once in the listed portion. Additional portions are charged at menu price. Not combined with other offers.



Saffron Tres Leches, included with Pizza Table for Four

Continental soups

Creamy soups and familiar flavours

Continental

Roasted Tomato Basil Soup — 279
Slow-roasted tomato, basil, cream, cracked pepper. GF · J
200 ml

Creamy Green Peas Soup — 249
Sweet green peas blended into a smooth soup with cream, herbs and black pepper.
200 ml **New**

Broccoli Almond Soup — 299
A smooth broccoli soup with cream and toasted almonds.
200 ml **New**

Burnt Garlic Corn Velouté — 329
Sweet corn, burnt garlic, velouté base, black pepper.
200 ml

Roasted Garlic & Sesame Soup — 329
Roasted garlic, vegetable stock, sesame, cream finish.
200 ml

French Onion Soup — 349
Caramelized onion broth, herbs, toasted bread, aged cheese.
200 ml

Roasted Bell Pepper & Almond Soup — 349
Roasted bell pepper, almond cream, garlic, herbs. GF · J
200 ml **Chef's special**

For a creamy start: Broccoli Almond Soup. Prefer a broth? Turn to page 7.

SOUPS · INDIAN & ASIAN

Indian & Asian soups

Shorba, clear broths and noodle soups

Indian

Saffron Shorba 359

Saffron broth, vegetables, herbs. VG · GF · J

200 ml **Chef's special**

Asian broths

Manchow Soup 259

A peppery vegetable broth with garlic, ginger and soy, served with crisp noodles on the side.

200 ml soup + 15 g crisp noodles **New**

Thai Coconut Soup 359

Coconut milk broth with mushrooms, vegetables, lemongrass and ginger, finished with lime.

200 ml **New**

Thai Ginger Carrot Soup 329

Carrot and ginger simmered with coconut milk and Thai herbs, finished with lime.

200 ml **New**

Thai Tom Yum Soup 319

Lemongrass, galangal, kaffir lime, mushrooms, herbs. VG · GF · J

200 ml

Miso Mushroom Broth 329

Miso, mushrooms, scallions, seaweed, sesame oil. VG

200 ml

Himalayan noodle soups

Vegetable Thukpa Soup 349

Himalayan noodle soup with garden vegetables and warm aromatic spices.

350 ml including noodles

Soft Dumplings in a Cozy Broth 359

Delicate vegetable dumplings resting in a light, soothing herb broth.

350 ml including dumplings

Sherpa Noodle Soup 379

Hearty hand-pulled noodles, seasonal greens and mild mountain spices.

350 ml including noodles

Salads

Fresh salads, pasta and a Korean-style crunch

Mediterranean & Italian

Mediterranean Chickpea Salad — 279

Chickpeas, cucumber, tomato, olives, herbs, lemon dressing. VG · GF · J

200 g

Burrata Garden Salad — 399

Burrata, greens, cherry tomato, seasonal vegetables, vinaigrette. GF · J

200 g

Lemon-Herb Pasta Salad — 299

Fusilli, cherry tomato, roasted peppers and olives with basil and a lemon-herb dressing.

250 g

Asian & Korean inspired

Sesame Greens & Tofu Salad — 299

Greens, tofu, sesame dressing, cucumber, scallions. VG · GF · J

200 g

Korean Cucumber Crunch Salad — 279

Cucumber, cabbage and carrot with toasted sesame and a sweet-spicy gochujang dressing.

200 g

Indian

Green Salad — 129

Cucumber, onion, tomato, carrot, lemon. VG · GF

150 g

For a filling salad, choose Lemon-Herb Pasta Salad. For a spicy, crunchy start, try Korean Cucumber Crunch Salad.

Mediterranean & crispy bites

Hummus, falafel and crisp cheese bites

Mediterranean

Hummus Platter — 449

Classic hummus, roasted pepper hummus, pita, crudités, olives. VG · J

150 g hummus + 2 pita breads + vegetables · serves 2 **Chef's special**

Crispy Falafel — 359

Golden chickpea and herb bites with a crisp shell, served with tahini dip.

6 pieces + 40 g tahini dip **New**



Hummus Platter

Continental & Italian inspired

Cheesy Pizza Pockets — 379

Baked pockets of molten cheese and slow-cooked pizza sauce.

4 pieces

Crispy Mushroom — 329

Mushrooms in a crisp golden coating, served with a creamy garlic dip.

180 g + dip or sauce **New**

Sun-dried Tomato Cheese Balls — 359

Golden cheese balls filled with sun-dried tomatoes and Italian herbs.

6 pieces · 180 g **New**

Pesto or Chipotle Cheese Balls — 319

Golden cheese balls in your choice of basil pesto or smoky chipotle flavour, with a soft, cheesy centre.

6 pieces · 180 g **New**

Mozzarella Herb Sticks — 399

Mozzarella, herbs, crisp coating.

6 sticks

STARTERS · ITALIAN INSPIRED

Toast & garlic bread

Open toast and garlic bread for a first course

Italian inspired

Herby Pesto Cottage Cheese Roll — 399

Paneer rolls with pesto and herbs, grilled and sliced.

1 plated serving

Brick-Oven Garlic Bread — 249

Garlic bread baked in the brick oven, herbs, butter. J

4 pieces

Cheesy Jalapeno Garlic Bread — 299

Garlic bread with cheese and jalapeno.

4 pieces

Avocado Burrata Garlic Bread — 429

Crisp garlic bread topped with avocado, creamy burrata, basil and olive oil.

2 slices **New**

Avocado, Feta & Walnut Toast — 399

Garlic toast topped with avocado, crumbled feta and toasted walnuts, finished with lemon and herbs.

2 slices **New**

Whipped Cottage Cheese & Blistered Tomato Tartine — 399

Whipped cottage cheese, blistered cherry tomato, garlic oil, basil. J

2 slices

Creamy Mushroom Garlic Toast — 399

Creamed mushrooms, garlic butter, herbs, toasted sourdough. J

2 slices

Roasted Summer Harvest Toast — 449

Roasted bell pepper, burrata and cherry tomato on toast. J

2 slices



Herby Pesto Cottage Cheese Roll

STARTERS · CONTINENTAL & SPANISH

Fries & crispy potatoes

Fries, patatas bravas and a cheesy potato nest

Continental fries

Salted French Fries — 199

Crisp potato fries with salt. 150 g portion

150 g fries

Peri Peri French Fries — 239

Crisp potato fries with peri peri seasoning. 150 g portion

150 g fries

Basil Pesto Fries — 279

Crispy potato fries tossed with basil pesto and finished with vegetarian Parmesan.

150 g fries + seasoning **New**

Cheesy French Fries — 269

Crisp potato fries with cheese sauce. 150 g portion

150 g fries

Truffle Parmesan Garlic Fries — 299

Crisp potato fries with truffle oil, Parmesan, garlic, and herbs. 150 g portion

150 g fries

Spanish inspired

Patatas Bravas with Smoked Aioli — 299

Crisp potatoes, bravas sauce, smoked aioli, herbs. GF · J

220 g potatoes + sauce

Spanish Cheesy Potato Nest — 379

Spanish-style potato nest with cheese.

180 g potatoes + sauce

STARTERS · ITALIAN INSPIRED

Fresh bites & pizza boats

Burrata, vegetable bites and filled breads

Italian inspired fresh bites

Cucumber Mushroom Pesto Bites — 319

Crisp cucumber rounds topped with garlic mushrooms and basil pesto.

6 bites **New**

Smoked Bell Pepper Burrata — 479

Smoked bell pepper, burrata, olive oil, herbs, balsamic notes. GF · J

1 burrata portion with roasted peppers · 200 g plate **Chef's special**

Burrata Zucchini Rolls — 449

Tangy cottage cheese stuffing, roasted zucchini strips, burrata topping. GF · J

6 rolls

Italian inspired pizza boats

Cheesy Bread Boats — 349

Warm hollowed bread filled with gooey melted cheese and garden herbs.

1 filled bread boat

Pizza Boats — 349

Choose a pizza-boat flavour from the options below. Ask the team to confirm your selection and price.

1 filled bread boat

Marinara Pizza Boat — 349

1 filled bread boat

Pesto Pizza Boat — 389

1 filled bread boat

Cheesy Mushroom Pizza Boat — 409

1 filled bread boat

Walnut Parmesan Mozzarella Pizza Boat — 449

1 filled bread boat

For a fresh start, try Burrata Zucchini Rolls. For a filled bread, choose a pizza boat.

STARTERS · INDIAN

Tandoor, chaap & kebabs

Choose paneer, soya chaap or vegetables

Soya chaap

Afghani Soya Chaap 349

Soya chaap marinated in cream, yoghurt and mild spices, grilled and served with mint chutney.

200 g + mint chutney New

Tandoori Chaap 349

Soya chaap marinated in yoghurt, red chilli and garam masala, then grilled.

200 g chaap + mint chutney New Spicy

Hariyali Chaap 349

Grilled soya chaap in a mint, coriander, green chilli and yoghurt marinade.

200 g chaap + mint chutney New

Achari Chaap 349

Grilled soya chaap with pickling spices, mustard oil and a tangy dry-mango finish.

200 g chaap + mint chutney New

Lasooni Soya Chaap 369

Grilled soya chaap in a creamy garlic and yoghurt marinade.

200 g chaap + mint chutney New

Vegetable bites

Crispy Spicy Roti Bites 299

Crisp roti shards tossed in bold house spices, made for sharing.

250 g Spicy

Beetroot Mushroom Kebab 349

Beetroot, mushrooms, herbs, smoked spice. GF · J

8 pieces

Paneer, mushrooms & broccoli

Truffle Mushroom & Cheese Tikkis 399

Mushroom tikki, cheese centre, herbs, truffle notes. J

6 pieces

Kasundi Glazed Paneer Tikka 449

Paneer, kasundi mustard glaze, smoked spice. GF · J

6 paneer pieces · paneer 200 g

Truffle Malai Paneer Tikka 469

Paneer, malai marinade, truffle aroma, mild spices. GF · J

6 paneer pieces · paneer 200 g Chef's special

Saffron Cream Paneer Tikka 519

Paneer, saffron cream marinade, cardamom. GF · J

6 paneer pieces · paneer 200 g

Tandoori Broccoli with Almond Cream 399

Broccoli florets, tandoori marinade, almond cream. GF · J

200 g broccoli

Stuffed Mushroom Tandoor with Herbed Cheese 419

Mushrooms, herbed cheese filling, tandoor char. GF · J

6 mushrooms

Smoked Masala Paneer Kebab 439

Paneer, Indian spice marinade, smoky finish. GF · J

6 paneer pieces · paneer 150 g

STARTERS · ASIAN

Sushi & bao

Sushi rolls and soft steamed bao buns

Sushi

Aroma Dragon Roll — 489

Sushi roll with seasoned rice, tempura-style vegetables, avocado and spicy mayo.

6 pieces **Chef's special**

Cucumber Sushi Roll — 359

Cucumber rolled with seasoned sushi rice, nori and sesame, served with soy sauce.

6 pieces **New**

Crispy Sushi Roll — 399

A vegetable sushi roll with seasoned rice and nori, crisp-fried and finished with mayo and sesame.

3 pieces **New**

Vegetable Tempura Sushi Roll — 449

Crisp tempura vegetables rolled with seasoned sushi rice and nori, finished with sesame and a light soy glaze.

6 pieces **New**



Aroma Dragon Roll

Asian bao

Korean Crispy Cottage Cheese Bao — 349

Crispy cottage cheese, spicy mayo, slaw, scallions.

3 bao **Chef's special**

Bao Tasting Trio — 379

Three soft steamed bao buns. Ask the team for the fillings before ordering.

3 bao

Umami Mushroom Bao — 359

Soy-glazed mushrooms, sesame, slaw, scallions.

3 bao

Peri Peri Cottage Cheese Bao — 349

Peri peri cottage cheese, crunchy slaw, herb mayo.

3 bao



Korean Crispy Cottage Cheese Bao

STARTERS · ASIAN

Sushi & Korean bites

Rice rolls, Korean bites and wok-tossed starters

Sushi

Avocado Sushi Roll — 429

Avocado rolled with seasoned sushi rice and nori, finished with sesame and served with soy sauce.

6 pieces **New**

Umami Mushroom Roll — 429

Seasoned rice, mushrooms, nori, cucumber, umami glaze. VG

6 pieces

Roasted Bell Pepper Roll — 439

Sushi rice, roasted bell pepper, avocado, nori. VG · GF

6 pieces

Korean

Korean Rice Roll — 349

Vegetarian gimbap with sesame-seasoned rice, cucumber, carrot and spinach wrapped in nori.

6 pieces **New**

Korean Cheese Corn Dog — 359

Six pieces with a melting cheese centre and a crisp golden coating.

6 mini pieces · 180 g **New**

Cheesy Tteokbokki — 399

Korean rice cakes in a spicy gochujang sauce with melted cheese.

250 g finished dish **Chef's special**

Gochujang Glazed Cottage Cheese Bites — 379

Cottage cheese, gochujang glaze, sesame, scallions.

180 g paneer with sauce

Indo-Chinese

Spicy Chilli Garlic Paneer — 399

Crisp paneer tossed with garlic, red chilli, peppers and spring onion.

220 g + dip or sauce **New** **Spicy**

Crunchy Garlic Tofu — 329

Crisp tofu tossed with roasted garlic, chilli and spring onion.

220 g + dip or sauce **New** **Spicy**

MAINS · MEDITERRANEAN, ITALIAN & KOREAN INSPIRED

Sandwiches, wraps & hotdogs

For a casual meal or a lighter appetite

Pesto Sandwich 399

Fresh basil pesto, melted cheese and vegetables on toasted bread.

1 filled sandwich

Falafel Pockets 369

Pita pockets of crisp falafel, fresh vegetables and tahini.

2 filled pita pockets

Falafel Wrap 389

Golden falafel wrapped with crunchy vegetables, pickles and tahini.

2 pieces

Roasted Veggie Pizza Sandwich 429

Roasted Mediterranean vegetables and melted cheese on crisp pizza bread.

1 filled sandwich

Wild Garlic Pesto Pizza Sandwich 439

Wild garlic pesto and molten cheese folded into crisp pizza bread.

1 filled sandwich

Mediterranean Burrata Pizza Sandwich 469

Creamy burrata, fresh tomato, olive oil and herbs on crisp pizza bread.

1 filled sandwich

Cheese Burst Veg Hotdog 299

A soft toasted bun filled with a vegetarian sausage, melted cheese and house sauces.

1 filled hotdog **New**



Cheese Burst Veg Hotdog

Roasted Bell Pepper & Hummus Wrap 359

Roasted bell pepper, hummus, greens, soft wrap, herbs. VG · J

2 pieces

Korean Chili Cottage Cheese Wrap 359

Cottage cheese, Korean chili sauce, crunchy vegetables, wrap.

2 pieces

MAINS · INDIAN, MEDITERRANEAN & ASIAN INSPIRED

Meals for one & bowls

Complete meals and single-serving bowls

Indian complete meals

Dal Makhani & Rice Meal — 349

Slow-cooked black dal makhani with steamed basmati rice and classic chaas.

180 g dal + 180 g cooked rice + 200 ml chaas · serves 1 **New**

Paneer Makhani Meal — 399

A smaller portion of classic paneer makhani with two butter rotis and classic chaas.

200 g curry + 2 rotis + 200 ml chaas · serves 1 **New**

Rice bowls

Peri Peri Cottage Cheese Bowl — 459

Cottage cheese steak, peri peri glaze, herbed rice, seasonal vegetables. GF

450 g complete plate · serves 1 **Spicy 3/3**

Falafel Bowl — 399

Crispy falafel with herbed rice, hummus, fresh vegetables and a tahini dressing.

450 g complete plate · serves 1 **New**

Korean Fire Bowl — 429

Rice, Korean glaze, vegetables, sesame, cottage cheese or tofu.

450 g complete plate · serves 1 **Chef's special** **Spicy 3/3**

Mediterranean Hummus Bowl — 399

Hummus, rice, chickpeas, vegetables, tahini, herbs. VG · GF · J

450 g complete plate · serves 1

Umami Sesame Tofu Bowl — 399

Rice, tofu, mushrooms, sesame glaze, greens. VG · GF

450 g complete plate · serves 1

Want an Indian meal with a drink included? Choose Dal Makhani & Rice Meal or Paneer Makhani Meal.

MAINS · INDIAN & ITALIAN INSPIRED

Rice bowls

Rice, vegetables and cottage cheese in complete bowls

Smoked Cottage Cheese Power Bowl — 429

Cottage cheese, herbed rice, roasted vegetables, smoky dressing. GF · J

450 g complete plate · serves 1 **Chef's special**

Saffron Veggie Bowl — 399

Saffron rice, seasonal vegetables, herbs, light sauce. VG · GF · J

450 g complete plate · serves 1

Burrata Pesto Bowl — 469

Rice, burrata, pesto, roasted vegetables, basil oil. GF · J

450 g complete plate · serves 1 **Chef's special**

Broccoli Pesto Cottage Cheese Bowl — 519

Grilled cottage cheese, broccoli pesto rice, seasonal vegetables. GF · J

450 g complete plate · serves 1 **Chef's special**

Mushroom Garlic Cottage Cheese Bowl — 469

Cottage cheese steak, mushroom garlic rice, seasonal vegetables. GF · J

450 g complete plate · serves 1

Saffron Cottage Cheese Medallion Bowl — 479

Grilled cottage cheese medallions, saffron finish, rice, seasonal vegetables. GF · J

450 g complete plate · serves 1

MAINS · ASIAN

Noodles & ramen

Broth bowls, hot pots and crisp noodles

Broth bowls & hot pots

Chilli Garlic Ramen Bowl — 499

Ramen noodles and vegetables in a garlic broth with chilli oil, sesame and spring onion.

500 ml including noodles and toppings **New** **Spicy**

Gochujang Ramen Bowl — 449

Ramen noodles, tofu and vegetables in a spicy Korean gochujang broth, finished with sesame and spring onion.

500 ml including noodles and toppings **New** **Spicy**

Caramelized Onion & Chilli Ramen Bowl — 429

Ramen noodles with slow-cooked onions, mushrooms and chilli in a savoury vegetable broth.

500 ml including noodles and toppings **New** **Spicy**

Singapore-style Ramen — 429

Ramen noodles and vegetables in a light curry-spiced broth, finished with spring onion.

500 ml including noodles and toppings **New**

Truffle Miso Ramen — 449

Ramen noodles, miso broth, mushrooms, truffle oil, greens.

500 ml including noodles and toppings **Chef's special**

Roasted Garlic & Sesame Ramen — 429

Noodles, roasted garlic broth, sesame, vegetables, scallions.

500 ml including noodles and toppings

Gochujang Garden Hot Pot — 529

Korean broth, tofu or cottage cheese, mushrooms, greens, vegetables. GF

600 ml including toppings **Chef's special** **Spicy 3/3**

Dry noodles

Thai Crispy Noodles — 459

Crispy noodles, Thai-style sauce, vegetables, herbs.

300 g

Korean Noodle Nest — 429

Crispy noodles, Korean glaze, vegetables.

300 g

MAINS · INDIAN, ASIAN & ITALIAN

Sizzlers & grills

Complete hot-plate meals, grills and a vegetable bake

Sizzlers · dine-in only

Grilled Paneer Sizzler — 549

Grilled paneer with herbed rice, sauteed vegetables and pepper sauce, served on a sizzling plate. Dine-in only.

150 g paneer + 150 g rice + 100 g vegetables + 50 ml sauce **New**

Asian Sizzler — 549

Garlic noodles, sesame-glazed tofu, stir-fried vegetables and crisp fries, finished with chilli-soy sauce.

500 g complete plate · serves 1 · dine-in only **New** **Spicy**

Vegetable Shashlik Chinese Sizzler — 549

Grilled paneer, mushroom and bell-pepper skewers with vegetable fried rice, greens, fries and chilli-garlic sauce.

500 g complete plate · serves 1 · dine-in only **New** **Spicy**

Italian Sizzler — 579

Penne in creamy garlic sauce, grilled paneer, sautéed vegetables and herb-roasted potatoes, finished with basil pesto.

500 g complete plate · serves 1 · dine-in only **New**

Kasundi Paneer & Burnt Garlic Rice Sizzler — 579

Kasundi-glazed paneer with burnt garlic jeera rice, charred vegetables and mustard-pepper sauce.

500 g complete plate · serves 1 · dine-in only **New**

Pesto Mushroom & Paneer Sizzler — 599

Grilled paneer with mushroom-garlic rice, roasted vegetables and basil pesto sauce.

500 g complete plate · serves 1 · dine-in only **New**

Grills & bakes

Grilled Paneer Steak — 479

Grilled paneer with sautéed vegetables. Choose one sauce: BBQ, marinara, pesto, mustard or pink sauce.

450 g complete plate · serves 1 **New**

Creamy Baked Broccoli — 349

Broccoli baked in a creamy cheese sauce, finished with herbs and a golden cheese topping.

250 g finished bake **New**

MAINS · ITALIAN

Pasta

Choose a familiar sauce or build your own

Smaller appetites

Smaller Pasta — 249

Choose tomato sauce for ₹249 or creamy Alfredo for ₹269. Penne, fusilli, spaghetti or fettuccine. Ask for a mild preparation.

180 g prepared pasta **New**

Pasta & lasagna

Pasta Arrabbiata — 399

Choose spaghetti, fusilli, penne or fettuccine, tossed in a tomato sauce with garlic, chilli and basil.

300 g finished pasta · serves 1 **New**

Fettuccine Alfredo / Pesto — 459

Fettuccine with your choice of Alfredo cream sauce or basil pesto, finished with vegetarian Parmesan and herbs.

300 g finished dish · serves 1

Aroma Special Pasta — 459

Choose spaghetti, fusilli, penne or fettuccine. Dry-style pasta tossed in olive oil and herbs, served with shaved vegetarian Parmesan and our creamy house special sauce on the side.

300 g prepared pasta + 60 ml house cream sauce **New**

Spaghetti Aglio e Olio — 419

The classic spaghetti with olive oil, garlic, chilli flakes and parsley.

300 g finished dish · serves 1 **New**



Spaghetti Aglio e Olio

Vegetarian Carbonara — 459

An eggless take on carbonara with spaghetti, sauteed mushrooms, creamy vegetarian Parmesan sauce and cracked black pepper.

300 g finished dish · serves 1 **New**

Build Your Own Pasta — 459

Choose your pasta and sauce.

300 g finished dish · serves 1

MAINS · ITALIAN

Pasta, lasagna & ravioli

Baked pasta, filled shapes and burrata

Pasta & lasagna

Roasted Cherry Tomato & Burrata Spaghetti — 459

Spaghetti, roasted cherry tomato, burrata, basil, olive oil. J

300 g finished dish · serves 1 **Chef's special**

Spicy Tuscan Fusilli — 459

Fusilli in a chilli-coconut cream sauce with herbs.

300 g finished dish · serves 1

Wild Mushroom Penne — 459

Pasta, wild mushrooms, garlic, herbs, cream base.

300 g finished dish · serves 1

Roasted Vegetable Lasagna — 449

Layered pasta, roasted vegetables, cheese, herb sauce.

300 g finished dish · serves 1 **Chef's special**

Chef Special Lasagna — 519

The lasagna the chef layers when nobody is asking, that morning's vegetables, a molten heart, never quite the same twice.

300 g finished dish · serves 1

Filled pasta

Bell Pepper Star Ravioli — 459

Star-shaped ravioli filled with roasted bell pepper, tossed in almond cream.

5 filled pasta pieces + sauce

Crescent Moon Ravioli in Pesto — 479

Corn and spinach crescent ravioli, folded through fresh basil pesto.

5 filled pasta pieces + sauce

MAINS · ITALIAN

Filled pasta & risotto

Ravioli, tortellini and slow-stirred rice

Filled pasta

Truffle Mushroom Ravioli Strips — 499

Truffled mushroom ravioli strips in silky béchamel.

5 filled pasta pieces + sauce

Walnut Truffle Mushroom Tortellini — 519

Hand-folded tortellini in a creamy truffle-mushroom sauce, toasted walnuts.

10 filled pasta pieces + sauce

Mushroom Tortellini in Pesto Sauce — 499

Mushroom-filled tortellini tossed in basil pesto, finished with vegetarian Parmesan and toasted nuts.

10 filled pasta pieces + sauce **New**

Ravioli in Truffle Almond Cream — 519

Beetroot ravioli, truffle almond cream, parmesan, herbs. J

5 filled pasta pieces + sauce **Chef's special**

Risotto

Creamy Mushroom Risotto — 429

Arborio rice, mushrooms, parmesan, herbs. GF

300 g risotto **Chef's special**

Pesto Risotto — 459

Arborio rice, basil pesto, parmesan, roasted vegetables. GF · J

300 g risotto

Purple Dragon Risotto — 459

Beetroot-infused arborio rice, cream, herbs. GF · J

300 g risotto **Chef's special**

Garlic Bread Bowl · +₹149

Hand-pulled bread bowl with a garlic-parmesan crust and herbs. Ask the team about suitable pasta and risotto pairings.

Signature pizzas

10-inch pizzas with burrata and house toppings

Burrata & Crisps Pizza (10 Inch) 549

Burrata and crisp potato chips on a 10-inch pizza.

10-inch pizza

Burrata Pesto Pizza 529

Pesto, burrata, basil, mozzarella. J

10-inch pizza **Chef's special**

Burrata Caprese Pizza 499

A 10-inch pizza with tomato, mozzarella, fresh burrata and basil, finished with olive oil.

10-inch pizza **New**



Burrata & Crisps Pizza (10 Inch)

House signatures

Garden Burrata Pizza (10 Inch) 519

Garden vegetables and burrata on a 10-inch pizza.

10-inch pizza

Loaded Veggie Pizza (10 Inch) 549

Loaded vegetables on a 10-inch pizza.

10-inch pizza

Truffle Mushroom Tortellini Pizza (10 Inch) 720

Hand-folded truffled-mushroom tortellini baked over a wood-fired crust , cream sauce, parmesan, a shave of truffle to finish.

10-inch pizza

For a burrata pizza, try Burrata Pesto. For a classic tomato and mozzarella pizza, see Neapolitan on page 25.

MAINS · ITALIAN INSPIRED

Classic & vegetable pizzas

10-inch pizzas from the brick oven

Classics & vegetables

Neapolitan Pizza — 389

Tomato sauce, mozzarella, basil. J

10-inch pizza

Mediterranean Roasted Tomato Cheddar Pizza — 429

Slow-roasted tomatoes, creamy cheddar, olive oil and herbs.

10-inch pizza

Paneer Makhani Pizza — 499

Paneer makhani topping on a 10-inch pizza.

10-inch pizza

Sourdough Pizza — 449

House sourdough base with tomato, cheese and a light, tangy crumb.

10-inch pizza

Mediterranean Pizza — 469

Cherry tomatoes, black olives, jalapeño and fresh arugula on a crisp base.

10-inch pizza

Creamy Garlic Mushroom Pizza — 489

Mediterranean-style, creamy garlic sauce and sautéed mushrooms.

10-inch pizza

Creamy Truffle Mushroom Pizza — 499

Cream sauce, mushrooms, truffle oil, mozzarella. J

10-inch pizza **Chef's special**

MAINS · INDIAN & ITALIAN INSPIRED

Paneer & garden pizzas

10-inch pizzas with paneer, mushrooms and vegetables

Classics & vegetables

Sun-Dried Tomato, Jalapeño & Green Chilli Pizza — 499

Tomato sauce, mozzarella, sun-dried tomatoes, jalapeño and green chilli. J

10-inch pizza Spicy

Achari Paneer & Charred Peppers Pizza (10 Inch) — 499

Achari paneer and charred peppers on a 10-inch pizza.

10-inch pizza

Garden Pizza - No Cheese (10 Inch) — 399

Garden vegetables on a 10-inch pizza, made without cheese.

10-inch pizza

Garden Pizza With Cheese Piping (10 Inch) — 449

Garden vegetables on a 10-inch pizza, finished with piped melted cheese.

10-inch pizza

Hyderabadi Herb Paneer Pizza (10 Inch) — 499

Paneer with Hyderabadi herbs on a 10-inch pizza.

10-inch pizza

Kasundi Paneer & Roasted Onion Pizza (10 Inch) — 499

Kasundi paneer and roasted onion on a 10-inch pizza.

10-inch pizza

Tandoori Broccoli & Mushroom Pizza (10 Inch) — 499

Tandoori broccoli and mushroom on a 10-inch pizza.

10-inch pizza

MAINS · ITALIAN INSPIRED

Build your own pizza

Choose your toppings and confirm the final price

Build Your Own Pizza (10 Inch) — 349

Start with a 10-inch Margherita pizza with tomato sauce and mozzarella for ₹349. Extra toppings are charged separately. Confirm extras and the final price before ordering.

10-inch pizza

Half And Half Pizza (10 Inch) — 419

Create two different halves on one 10-inch pizza. Starts at ₹419. Extra toppings and premium choices are charged separately. Confirm the two halves, extras and final price before ordering.

10-inch pizza

Finish it your way

Build Your Own starts with a 10-inch Margherita pizza with tomato sauce and mozzarella at ₹349. Extra toppings are charged separately. Half and Half starts at ₹419. Choose two halves and confirm extra charges and the final price before ordering.

Extra choices

Protein
Cottage cheese or tofu

Marinade
Peri peri, BBQ or tandoori

Vegetables
Bell pepper, tomato, mushroom, onion, jalapeño, corn, zucchini, broccoli or olives

Sauce
House tomato, pesto or creamy garlic

Cheese
Mozzarella, burrata or smoked cheese

Add-ons

Make it a calzone	+90
Extra cottage cheese	+90
Extra tofu	+80
Vegetables, per topping	+40
Extra mozzarella	+70
Extra burrata	+120
Extra smoked cheese	+90
Sourdough crust	+40
Gluten-friendly base	+60

MAINS · INDIAN

Paneer curries

Creamy, spiced and stuffed paneer preparations

Breads and rice are ordered separately.



Paneer Rajwadi 459

Stuffed paneer rolls in brown royal gravy.

300 g curry · serves 1-2

Classic Paneer Makhani 379

Soft paneer in a creamy tomato and butter gravy, finished with kasuri methi.

300 g curry · serves 1-2 **New**

Methi Malai Paneer 419

Paneer in creamy fenugreek gravy. GF · J

300 g curry · serves 1-2

Hyderabadi Paneer Dum Style 439

Paneer in green herb-forward gravy, dum style. GF · J

300 g curry · serves 1-2

Dum Paneer Masala 419

Paneer cooked on dum in an onion-tomato masala with whole spices and kasuri methi.

300 g curry · serves 1-2 **New**

Burrata Makhani Paneer 489

Paneer in makhani gravy, burrata finish, butter, tomato. GF · J

300 g curry · serves 1-2 **Chef's special**

Afghani Paneer 459

Paneer in rich yellow gravy. GF · J

300 g curry · serves 1-2

Dum Paneer Kali Mirch 439

Paneer slow-cooked in a creamy yoghurt and onion gravy with crushed black pepper.

300 g curry · serves 1-2 **New**

Creamy Masala Paneer 419

Paneer in a smooth tomato-cashew masala, finished with cream and kasuri methi.

300 g curry · serves 1-2 **New**

Add rotis or naan from page 31, or rice from page 32. Breads and rice are ordered separately.

MAINS · INDIAN

Regional paneer curries

Six regional preparations to choose from

Breads and rice are ordered separately.



Smoked Paneer Butter Masala 449

Smoky paneer and peppers in a creamy tomato-butter masala.

300 g curry · serves 1-2 **New**



Spicy Lahori Paneer 439

Seared paneer in an onion-tomato and yoghurt masala with black pepper and warming spices.

300 g curry · serves 1-2 **New** **Spicy**



Paneer Peshawari 439

Paneer in a creamy, gently spiced gravy with fragrant whole spices and herbs.

300 g curry · serves 1-2 **New**



Lucknow Paneer Curry 439

Seared paneer fingers in a mellow, creamy gravy, finished with coriander.

300 g curry · serves 1-2 **New**



Kadai Paneer 419

Paneer and peppers tossed in a thick tomato masala with roasted coriander.

300 g curry · serves 1-2 **New**



Chaman Kaliya Paneer 449

Golden paneer in a Kashmiri-style milk gravy with turmeric, fennel and ginger.

300 g curry · serves 1-2 **New**

MAINS · INDIAN

Vegetable curries & dals

Vegetable curries and slow-cooked lentils

Breads and rice are ordered separately.

Vegetable signatures

Subz Nizami Handi — 399

Seasonal vegetables in aromatic brown handi-style gravy. GF · J

300 g curry · serves 1-2

Saffron Makhana Malai — 399

Makhana in saffron cream gravy. GF · J

300 g curry · serves 1-2

Truffle Mushroom Kofta — 449

Mushroom kofta in rich gravy, truffle finish.

300 g curry · serves 1-2 **Chef's special**

Smoked Broccoli Badami — 389

Broccoli in almond gravy, smoked finish. GF · J

300 g curry · serves 1-2

Charred Bell Pepper Shahi — 389

Charred bell pepper in rich red shahi gravy. GF · J

300 g curry · serves 1-2

Zaffrani Korma — 439

Dry fruits, makhana, mawa-based sweet saffron gravy. GF · J

300 g curry · serves 1-2

Slow-cooked dals

Slow-Cooked Black Dal Makhani — 349

Whole black lentils, cream, butter, slow-cooked spices. GF · J

250 g dal **Chef's special**

Yellow Dal Tadka, Burnt Garlic — 299

Yellow lentils, cumin, burnt garlic tempering. GF · J

250 g dal

Panchmel Dal, Ghee Tempering — 309

Mixed lentils, ghee tadka. GF · J

250 g dal

Bengali Coconut Dal — 379

Lentils, coconut, tempered spices, gentle Bengali finish. GF · J

250 g dal

MAINS · INDIAN ACCOMPANIMENTS

Rotis & naans

Order alongside your curry or dal

Rotis & naans

Butter Roti — 109
Whole wheat flatbread finished with butter. J
1 piece

Garlic Naan — 139
Classic naan, garlic butter, herbs.
1 piece

Missi Roti — 119
Rustic gram flour, gentle spice, earthy finish. J
1 piece

Charred Roomali Roti — 129
Thin tandoor bread, soft fold, light char. VG
1 piece

Truffle Butter Naan — 169
Soft naan, truffle butter.
1 piece

Zaffrani Naan — 179
Saffron butter, golden finish, aromatic warmth.
1 piece

Cheese Naan — 199
Naan stuffed with molten cheese.
1 piece

Cheese Garlic Naan — 219
Cheese, garlic butter, herbs.
1 piece

MAINS · INDIAN ACCOMPANIMENTS

Breads & rice

Parathas, kulchas, fragrant rice and biryani

Bread Basket — 369
Butter Roti · Garlic Naan · Saffron Laccha · Roomali.
4 breads: roti, garlic naan, saffron laccha, roomali **Chef's special**

Saffron Laccha Paratha — 109
Layered paratha, saffron butter.
1 piece

Pudina Paratha — 99
Layered paratha, mint, herbs, butter.
1 piece

Cheese Kulcha — 149
Soft kulcha stuffed with cheese.
1 piece

Pudina Kulcha — 139
Mint, herbs, fresh buttery aroma.
1 piece

Burrata Kulcha — 169
Stuffed kulcha, burrata, herbs.
1 piece **Chef's special**

Steamed Basmati Rice — 169
Plain basmati rice. VG · GF · J
250 g cooked rice

Burnt Garlic Jeera Rice — 229
Basmati, cumin, burnt garlic. VG · GF
250 g cooked rice

Saffron Pulao — 269
Basmati, saffron, mild whole spices. VG · GF · J
250 g cooked rice

Subz Dum Biryani — 379
Layered basmati, vegetables, biryani masala, herbs. VG · GF · J
350 g cooked biryani **Chef's special**

MAINS · INDIAN ACCOMPANIMENTS

Papad & raita

Sides to complete an Indian meal

Indian papad

Roasted Papad — 49
Lentil crisp, flame-roasted. VG · GF · J
1 piece

Fried Papad — 59
Lentil crisp, lightly fried. VG · GF · J
1 piece

Masala Papad — 99
Papad, onion, tomato, coriander, spice mix. GF
1 piece

Indian curd & raita

Plain Curd — 89
Fresh yogurt, set in-house. J
150 g

Boondi Raita — 109
Yogurt, boondi, roasted cumin. J
150 g

Mint Raita — 109
Yogurt, mint, cumin. GF · J
150 g

Mixed Veg Raita — 119
Yogurt, cucumber, onion, tomato, herbs. GF
150 g

Desserts

A sweet finish, with portions listed for sharing

Indian & fusion

Gulab Jamun 149

Warm khoya dumplings, saffron-cardamom syrup, pistachio.

3 pieces

Saffron Tres Leches 279

Milk-soaked sponge, saffron cream, pistachio finish.

1 slice · 150 g **Chef's special**



Saffron Tres Leches

European inspired

Lotus Biscoff Tiramisu 299

Coffee-soaked sponge, mascarpone cream, Lotus Biscoff crumb.

1 slice · 140 g **Chef's special**

Burnt Basque Cheesecake 289

Caramelized cheesecake, cream cheese centre.

1 slice · 150 g **Chef's special**

Brownies, mousse & ice cream

Chocoheaven Brownie 279

Warm, fudgy chocolate brownie finished with rich chocolate sauce.

1 brownie · 100 g + 30 ml chocolate sauce **New**

Sizzling Brownie 349

Warm chocolate brownie, vanilla ice cream and chocolate sauce on a sizzling plate.

1 brownie · 100 g + 1 scoop ice cream · 50 g + 30 ml sauce · dine-in only **New**

Choco Hazelnut Mousse 249

Dark chocolate mousse, hazelnut crunch.

150 g

Ice Cream Selection 139

Ask the server for this evening's seasonal flavours.

2 scoops · 100 g

BEFORE YOU ORDER

A few things to know.

We are happy to help you choose.

Your portion

Portions shown are guides. Please confirm serving sizes with our team before ordering. Weights refer to prepared servings. Photographs show presentation, so use the listed portion when ordering.

Your preferences

Ask for mild preparations or Jain-friendly adaptations before ordering. Standard recipes may contain onion or garlic.

VG vegan recipe · **GF** gluten-free recipe
J Jain-friendly adaptation available on request.

Your allergies

Please tell the team about allergies before ordering. Ingredients may include dairy, gluten, nuts, sesame or soy.

Reading the menu

New marks a launch dish. **Chef's special** marks an Aroma recommendation. **Spicy** marks dishes with listed heat.

One more drink?

Coolers, shakes and coffee are in the matching drinks booklet. Ask the team for a copy.

Aroma at home

Find delivery offers in our online menu.
aroma-7iy.pages.dev/menu

Aroma

the prologue to taste

aroma-7iy.pages.dev