



Aroma

the prologue to taste

*A spring menu of seven kitchens, one table —
paneer in five moods, ramen at midnight, burrata at noon.*

KITCHEN	<i>Premium vegetarian, cooked with restraint.</i>
REGIONS	<i>India · Italy · Korea · Thailand · Japan · Mediterranean · Spain</i>
SEASON	<i>Spring · April 2026</i>

A few *small* notes

before we begin

Marks & meanings

★	Chef's Special — a dish we're particularly proud of this season.
🌶️	Spicy · a gentle heat.
🌶️🌶️	Very Spicy · a confident warmth.
🌶️🌶️🌶️	Extra Spicy · for the brave.
VG	Vegan · no dairy, no eggs.
GF	Gluten-free.
J	Jain-friendly preparation available.

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Opening *Highlights*

to begin, gently

Eight soups drawn from kitchens we love — from lemongrass in Bangkok to a slow miso broth in Kyoto, and a saffron shorba closer to home. Meant for sipping, not hurrying.

Signature Soups

lemongrass, miso, saffron

Thai Tom Yum Soup ₹ 319
Lemongrass, galangal, kaffir lime, mushrooms, herbs. · VG · GF · J

Miso Mushroom Broth ₹ 329
Miso, mushrooms, scallions, seaweed, sesame oil. · VG

Roasted Garlic & Sesame Soup ₹ 329
Roasted garlic, vegetable stock, sesame, cream finish.

French Onion Soup ₹ 349
Caramelized onion broth, herbs, toasted bread, aged cheese.

Roasted Tomato Basil Soup ₹ 319
Slow-roasted tomato, basil, cream, cracked pepper. · GF · J

Roasted Bell Pepper & Almond Soup ☆ ₹ 349
Roasted bell pepper, almond cream, garlic, herbs. · GF · J

Saffron Shorba ☆ ₹ 339
Saffron broth, vegetables, herbs. · VG · GF · J

Burnt Garlic Corn Velouté ₹ 329
Sweet corn, burnt garlic, velouté base, black pepper.

———— FROM THE KITCHEN ————

A first course should warm the room before it warms the bowl.

— *Chef's note*



Regional Salads & *Snacks*

seven kitchens, one table

The plates we linger over. Hummus from Beirut, burrata from Puglia, gochujang from Seoul, kasundi from Bengal. Small things, built to share.

From the *Mediterranean* & Italy

olive oil, burrata, basil

· MEDITERRANEAN

Mediterranean Chickpea Salad ₹329

Chickpeas, cucumber, tomato, olives, herbs, lemon dressing.

· VG · GF · J

Hummus Platter ★ ₹449

Classic hummus, roasted pepper hummus, pita, crudités, olives.

· VG · J

Roasted Bell Pepper & Hummus Wrap ₹299

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

· ITALIAN

Burrata Garden Salad ₹469

Burrata, greens, cherry tomato, seasonal vegetables, vinaigrette.

· GF · J

Cottage Cheese, Cherry Tomato & Garlic Crostoni ₹349

Toasted bread, cottage cheese, cherry tomato, garlic oil, basil. · J

Smoked Bell Pepper Burrata ★ ₹479

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

Pesto Cottage Cheese Salad ₹369

Cottage cheese, greens, pesto, seeds, vegetables. · GF · J

Herby Pesto Cottage Cheese Roll ₹289

Cottage cheese, pesto, herbs, soft bread roll.

Mozzarella Herb Sticks ₹349

Mozzarella, herbs, crisp coating.

FROM THE KITCHEN

Olive oil is geography. Burrata is patience.

— Chef's note

Korean, Thai & the *Far East*

gochujang, sesame, nori

· KOREAN

Cheesy Treokbokki ★ ₹399
Korean rice cakes, gochujang sauce, molten cheese, scallions.

Gochujang Glazed Cottage Cheese Bites ₹359
Cottage cheese, gochujang glaze, sesame, scallions.

Korean Chili Cottage Cheese Wrap ₹319
Cottage cheese, Korean chili sauce, crunchy vegetables, wrap.

Korean Noodle Nest ₹349
Crispy noodles, Korean glaze, vegetables.

· THAI

Thai Crispy Noodles ₹339
Crispy noodles, Thai-style sauce, vegetables, herbs.

· SPANISH

Patatas Bravas with Smoked Aioli ₹329
Crisp potatoes, bravas sauce, smoked aioli, herbs. · GF · J

· JAPANESE / EAST ASIAN

Sesame Greens & Tofu Salad ₹339
Greens, tofu, sesame dressing, cucumber, scallions. · VG · GF · J

Umami Mushroom Roll ₹429
Seasoned rice, mushrooms, nori, cucumber, umami glaze. · VG

Roasted Bell Pepper Roll ₹439
Sushi rice, roasted bell pepper, avocado, nori. · VG · GF

Aroma Dragon Roll ★ ₹489
Sushi rice, tempura-style vegetables, avocado, spicy mayo.

Korean Crispy Cottage Cheese Bao ★ ₹319
Crispy cottage cheese, spicy mayo, slaw, scallions.

Umami Mushroom Bao ₹309
Soy-glazed mushrooms, sesame, slaw, scallions.

Peri Peri Cottage Cheese Bao ₹319
Peri peri cottage cheese, crunchy slaw, herb mayo.

Beetroot Mushroom Kebab ₹349
Beetroot, mushrooms, herbs, smoked spice.

FROM THE KITCHEN

Heat is a question, not a verdict.

— *Chef's note*

the prologue to taste

From the *Tandoor*

paneer, truffle, smoke

· INDIAN · KEBABS & TIKKAS

Truffle Mushroom & Cheese Tikkis

 ₹359

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

Truffle Malai Paneer Tikka ★

 ₹469

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

Saffron Cream Paneer Tikka

 ₹449

Paneer, saffron cream marinade, cardamom. · GF · J

Kasundi Glazed Paneer Tikka

 ₹449

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

Tandoori Broccoli with Almond Cream

 ₹399

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

Stuffed Mushroom Tandoor with Herbed Cheese

 ₹419

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

Smoked Masala Paneer Kebab

 ₹439

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

FROM THE KITCHEN

The tandoor decides; we only listen.

— Chef's note

Global Main Courses

Bowls, pastas, pizzas

The long, warm middle of the meal. Bowls with rice and sesame; a miso ramen with truffle; pasta tossed with burrata; pizzas cut thin. Twelve directions, one kitchen.

Signature *Bowls* & Ramen

rice, broth, warmth

· SIGNATURE BOWLS

Korean Fire Bowl ★ 🌶️🌶️🌶️ ₹429
Rice, Korean glaze, vegetables, sesame, cottage cheese or tofu.

Mediterranean Hummus Bowl ₹399
Hummus, rice, chickpeas, vegetables, tahini, herbs. · VG · GF · J

Umami Sesame Tofu Bowl ₹399
Rice, tofu, mushrooms, sesame glaze, greens. · VG · GF

Smoked Cottage Cheese Power Bowl ★ ₹429
Cottage cheese, herbed rice, roasted vegetables, smoky dressing.
· GF · J

Saffron Veggie Bowl ₹399
Saffron rice, seasonal vegetables, herbs, light sauce. · VG · GF · J

Burrata Pesto Bowl ★ ₹469
Rice, burrata, pesto, roasted vegetables, basil oil. · GF · J

· RAMEN & HOT POTS

Truffle Miso Ramen ★ ₹449
Ramen noodles, miso broth, mushrooms, truffle oil, greens.

Roasted Garlic & Sesame Ramen ₹429
Noodles, roasted garlic broth, sesame, vegetables, scallions.

Gochujang Garden Hot Pot ★ 🌶️🌶️🌶️ ₹529
Korean broth, tofu or cottage cheese, mushrooms, greens, vegetables.
· GF

FROM THE KITCHEN

A bowl is a quiet conversation between rice and broth.

— Chef's note

Pasta, Lasagna & Risotto

cream, parmesan, pesto

· PASTA & LASAGNA

Fettuccine Alfredo ₹379
Fettuccine, parmesan cream sauce, herbs.

Roasted Cherry Tomato & Burrata Spaghetti ★ ₹479
Spaghetti, roasted cherry tomato, burrata, basil, olive oil. · J

Spicy Tuscan Penne ₹399
Penne, chili cream sauce, herbs, vegetables.

Wild Mushroom Pasta ₹389
Pasta, wild mushrooms, garlic, herbs, cream base.

Roasted Vegetable Lasagna ★ ₹449
Layered pasta, roasted vegetables, cheese, herb sauce.

· RISOTTO

Creamy Mushroom Risotto ★ ₹429
Arborio rice, mushrooms, parmesan, herbs. · GF

Pesto Risotto ₹429
Arborio rice, basil pesto, parmesan, roasted vegetables. · GF · J

Purple Dragon Risotto ★ ₹459
Beetroot-infused arborio rice, cream, herbs. · GF · J

FROM THE KITCHEN

Al dente, always — and never quite enough sauce.

— Chef's note

Pizza, *Napoletana*

thin crust, patient fire

· SIGNATURE PIZZAS

Neapolitan Pizza ₹389

Tomato sauce, mozzarella, basil. · J

Creamy Truffle Mushroom Pizza ★ ₹499

Cream sauce, mushrooms, truffle oil, mozzarella. · J

Burrata Pesto Pizza ★ ₹529

Pesto, burrata, basil, mozzarella. · J

Sun-Dried Tomato Pizza ₹449

Sun-dried tomato base, cheese, herbs, olives. · J



· BUILD YOUR OWN

Compose, in *four* moves.

Choose one from each column — we'll fire it.

PROTEIN

- Cottage Cheese
- Tofu

VEGETABLES

- Bell Pepper
- Mushroom
- Jalapeño
- Zucchini
- Olives
- Cherry Tomato
- Onion
- Corn
- Broccoli

SAUCE

- House Tomato
- Pesto
- Creamy Garlic

CHEESE

- Mozzarella
- Burrata
- Smoked Cheese

BASE PIZZA, FIRED

₹349

ADD-ONS

Cottage Cheese +₹90	Tofu +₹80	Extra Vegetables PER TOPPING +₹40
Extra Sauce +₹35	Extra Mozzarella +₹70	Extra Burrata +₹120
Extra Smoked Cheese +₹90		

480° C

WOOD-FIRED OVEN

90_s

FROM FLAME TO
PLATE

48_{hr}

COLD-FERMENTED
DOUGH

12"

HAND-STRETCHED,
SINGLE-SERVE

Sourdough crust available on request, +₹40. · Gluten-friendly base, +₹60.

FROM THE KITCHEN

Fire makes its own seasoning.

— *Chef's note*

the prologue to taste

Signature *Plated* Mains

grilled, centred, still

Broccoli Pesto Cottage Cheese Steak ★ ₹489

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

Cottage Cheese Steak with Mushroom Garlic Rice ₹469

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

Peri Peri Cottage Cheese Steak 🌶️🌶️🌶️ ₹459

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

Saffron Grilled Cottage Cheese Medallions ₹479

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

FROM THE KITCHEN

A plate centred on one good thing, dressed lightly.

— Chef's note

Indian Main Course *Signatures*

the house classics

*Paneer in five moods, dals cooked overnight, breads with truffle and burrata,
basmati with saffron. The recipes we don't rewrite.*

Paneer & House

Signatures

makhani, malai, saffron

· PANEER SIGNATURES

Burrata Makhani Paneer ★ ₹489
 Paneer in makhani gravy, burrata finish, butter, tomato. · GF · J

Methi Malai Paneer ₹419
 Paneer in creamy fenugreek gravy. · GF · J

Afghani Paneer ₹429
 Paneer in rich yellow gravy. · GF · J

Hyderabadi Paneer Dum Style ₹439
 Paneer in green herb-forward gravy, dum style. · GF · J

Paneer Rajwadi ₹459
 Stuffed paneer rolls in brown royal gravy.

· INDIAN SIGNATURES

Saffron Makhana Malai ₹399
 Makhana in saffron cream gravy. · GF · J

Truffle Mushroom Kofta ★ ₹449
 Mushroom kofta in rich gravy, truffle finish.

Smoked Broccoli Badami ₹389
 Broccoli in almond gravy, smoked finish. · GF · J

Charred Bell Pepper Shahi ₹389
 Charred bell pepper in rich red shahi gravy. · GF · J

Subz Nizami Handi ₹399
 Seasonal vegetables in aromatic brown handi-style gravy. · GF · J

Zaffrani Korma ₹439
 Dry fruits, makhana, mawa-based sweet saffron gravy. · GF · J

FROM THE KITCHEN

Paneer is gentle — give it time, give it gravy.

— Chef's note

Dal, Bread & Rice

the backbone of a thali – fourteen breads, four dals, four rices

· SIGNATURE DALS

Slow-Cooked Black Dal Makhani ★ ₹349
Whole black lentils, cream, butter, slow-cooked spices. · GF · J

Yellow Dal Tadka, Burnt Garlic ₹299
Yellow lentils, cumin, burnt garlic tempering. · GF · J

Panchmel Dal, Ghee Tempering ₹309
Mixed lentils, ghee tadka. · GF · J

Bengali Coconut Dal ₹319
Lentils, coconut, tempered spices, gentle Bengali finish. · GF · J

· PARATHAS & KULCHAS

Saffron Laccha Paratha ₹89
Layered paratha, saffron butter.

Pudina Paratha ₹89
Layered paratha, mint, herbs, butter.

Cheese Kulcha ₹129
Soft kulcha stuffed with cheese.

Pudina Kulcha ₹119
Mint, herbs, fresh buttery aroma.

Burrata Kulcha ★ ₹149
Stuffed kulcha, burrata, herbs.

Bread Basket ★ ₹249
Butter Roti · Garlic Naan · Saffron Laccha · Roomali.

· ROTIS & NAANS

Butter Roti ₹55
Whole wheat flatbread finished with butter. · J

Missi Roti ₹69
Rustic gram flour, gentle spice, earthy finish. · J

Charred Roomali Roti ₹49
Thin tandoor bread, soft fold, light char. · VG

Garlic Naan ₹79
Classic naan, garlic butter, herbs.

Truffle Butter Naan ₹99
Soft naan, truffle butter.

Zaffrani Naan ₹109
Saffron butter, golden finish, aromatic warmth.

Cheese Naan ₹129
Naan stuffed with molten cheese.

Cheese Garlic Naan ₹149
Cheese, garlic butter, herbs.

· RICE & PAIRINGS

Saffron Pulao ₹249
Basmati, saffron, mild whole spices. · VG · GF · J

Burnt Garlic Jeera Rice ₹229
Basmati, cumin, burnt garlic. · VG · GF

Subz Dum Biryani ★ ₹379
Layered basmati, vegetables, biryani masala, herbs. · VG · GF · J

Steamed Basmati Rice ₹169
Plain basmati rice. · VG · GF · J

FROM THE KITCHEN

Slow-cooked, hand-rolled, eaten with the right hand.

– Chef's note

the prologue to taste

A quiet *finish*

mascarpone, saffron, pistachio

Gulab Jamun ₹149

Warm khoya dumplings, saffron-cardamom syrup, pistachio.

Burnt Basque Cheesecake ★ ₹289

Caramelized cheesecake, cream cheese centre.

Lotus Biscoff Tiramisu ★ ₹299

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

Saffron Tres Leches ★ ₹279

Milk-soaked sponge, saffron cream, pistachio finish.

Choco Hazelnut Mousse ₹249

Dark chocolate mousse, hazelnut crunch.

Ice Cream Selection ₹139

Ask the server for this evening's seasonal flavours.

W
I

FROM THE KITCHEN

A sweet finish should remember the meal, not interrupt it.

— Chef's note

Coolers & Cold Drinks

yogurt, mint, cardamom

· INDIAN COOLERS

Classic Chaas ₹89
Yogurt, roasted cumin, mint. · J

Masala Chaas ₹99
Yogurt, black salt, cumin, coriander. · J

Classic Sweet Lassi ₹129
Yogurt, sugar, cardamom. · J

Salted Lassi ₹119
Yogurt, salt, roasted cumin. · J

Mango Lassi ★ ₹149
Yogurt, mango pulp, cardamom. · J

· COLD DRINKS

Coke ₹60 **Diet Coke** ₹60

Coke Zero ₹60 **Sprite** ₹60

Thums Up ₹60 **Fanta** ₹60

Soda ₹40 **Tonic Water** ₹99

Also ask about today's seasonal cooler — a changing pour of whatever fruit our kitchen pressed that morning.

FROM THE KITCHEN

A cooler is a comma in a long meal.

— Chef's note

On the Side

papad, raita, salad

· PAPAD

Roasted Papad ₹49

Lentil crisp, flame-roasted. · VG · GF · J

Fried Papad ₹59

Lentil crisp, lightly fried. · VG · GF · J

Masala Papad ₹99

Papad, onion, tomato, coriander, spice mix. · GF

· RAITA & SALAD

Plain Curd ₹89

Fresh yogurt, set in-house. · J

Boondi Raita ₹109

Yogurt, boondi, roasted cumin. · J

Mint Raita ₹109

Yogurt, mint, cumin. · GF · J

Mixed Veg Raita ₹119

Yogurt, cucumber, onion, tomato, herbs. · GF

Green Salad ₹129

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

FROM THE KITCHEN

A side is never supporting; it argues for the centre.

— Chef's note

— COLOPHON • END OF MENU

Thank you
for *reading.*
we hope the rest tastes as good

THE HOUSE

Authentica · Multi-cuisine
Restaurant & Banquet Hall

A NOTE

All dishes are prepared fresh to order. Please tell us of any allergens before we begin. Jain preparations available on request.

THE MENU

Aroma · Vol. I
Spring edition · April 2026

SISTER BRANDS

Taco Mexicana · Bakery · Pan-Asian Ramen