

Ahara is an Indian fine-dining restaurant that honours the traditional hospitality and rich flavors of India through a contemporary interpretation of its cuisine. The restaurant's name derives from the Sanskrit word for food.

The dining experience at Ahara engages multiple senses. The food presentation is intricate, and the interiors are thoughtfully designed taking inspiration from traditional Indian art, design, and architecture while incorporating modern elements. You'll also be enveloped in calming aromas that add to the overall experience. While you dine, you can enjoy the richness of Indian music, both Carnatic and Hindustani. Using your fingers to eat is highly recommended at Ahara since it enhances the dining experience and allows you to fully engage with the textures, flavors, and aromas of the food on your plate.

From savoury appetisers to tantalising main courses and delectable desserts, our renowned chefs take you on an unforgettable journey through India's diverse culinary traditions.

## Allergen and Dietary Indicators

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Contains  
Soy



Contains  
Fish



Contains  
Egg



Contains  
Gluten



Contains  
Sulphites



Contains  
Dairy



Contains  
Nuts



Contains  
Crustacean



Contains  
Shellfish



Spicy



Vegetarian



Non Vegetarian



Chef's Special

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An average active adult requires 2000 kcal per day, however calorie needs may vary. Nutritional kcal value is approximate.

We request you to inform our staff of any dietary restrictions.

We do not levy any service charge.

All prices are in Indian rupees. Government taxes as applicable.

## Seedati

Refreshing drinks to start off a meal

■ Patiala Shahi Lassi   ₹275  
Rich yoghurt smoothie with nuts and saffron  
KCAL 176 (per 220ml serve)



■ Solkadi  ₹275  
A coastal drink from Konkan made with coconut, ginger, mustard and kokum  
KCAL 176 (per 220ml serve)

## Saar

A choice of delicate soups

■ Tamatar Aur Dhaniye Ka Nichod  ₹425  
Ripe tomato, fresh coriander, and mild spiced soup  
KCAL 80 (per 200gm serve)

▲ Chicken and Morel Mulligatawny    ₹475  
Chicken and lentil soup with earthy morel mushroom  
KCAL 194 (per 200gm serve)

▲ Paya Shorba   ₹475  
Rich mutton trotter broth with blend of whole spices and coriander  
KCAL 608 (per 180gm serve)



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Spicy




Chef's Special

# Aarambh

*A selection of Exotic Kebabs*

- **Delhi Soya Chaap** 🍴 🍴 🍴 ₹750  
Tandoori soya patty with whole spices, brown onion, cardamom and ghee  
KCAL 987 (per 300gm serve)
- **Parat wale Aloo** 🍴 ₹750  
Layered potato preparation with coriander, and yogurt  
KCAL 663 (per 350gm serve)
- **Rajma Galawat** 🍴 🍴 🍴 ₹750  
Pan fried patty of kidney beans and bouquet of herbs served with garlic yoghurt dip  
KCAL 705 (per 300gm serve)
- **Paneer Aur Sukhe Tamatar Ka Tikka** 🍴 ₹750  
Cottage cheese stuffed with sundried tomato, basil, pickling spices  
KCAL 1025 (per 350gm serve)
- **Tandoori Zaffrani Gucchi** 🍴 🍴 ₹1400  
Saffron, goat cheese stuffed with morel mushroom with saffron sauce  
KCAL 702 (per 250gm serve)
- ▲ **Haldi Mirch Ki Tawa Macchli** 🍴 ₹1200  
Pan fried trout fillet marinate with turmeric, chili and gondhoraj lime  
KCAL 549 (per 350gm serve)
- ▲ **Kasundi Mahi Tikka** 🍴 ₹1200  
Crush yellow mustard marinated fish fillet cooked in a tandoor oven  
KCAL 542 (per 350gm serve)
- ▲ **Soft Shell Crab** 🍴 🍴 🍴 ₹1400  
Crispy soft shell crabs, curry leaves and garlic yoghurt dip  
KCAL 521 (per 350gm serve)


▲ **Jhinga e Afghan**    ₹1700  
Saffron marinated tiger prawns, cream, and green cardamon cooked in tandoor  
KCAL 615 (per 350gm serve)

▲ **Khoye-keeme ki Tangdi**   ₹1050  
Khoya and nuts stuffed in chicken drumstick and cooked in a clay oven  
KCAL 1328 (per 410gm serve)

▲ **Bhatti da kukkad**  ₹1050  
Char cooked chicken with ethnic Indian spice  
KCAL 1305 (per 450gm serve)

▲ **Kasuri Murgh Tikka**  ₹1050  
Chicken in hung curd and gram flour marinade, spiked with yellow chili and fenugreek leaves  
KCAL 1025 (per 350gm serve)

▲ **Dore Wali Gosht ki Seekh**  ₹1200  
Skewered double minced leg of lamb with kebab spices cooked in a clay oven  
KCAL 875 (per 350gm serve)

▲ **Sindh ke Chaap**  ₹1850  
Tandoor cooked New Zealand lamb chops with crushed whole spices, chili and malt vinegar  
KCAL 870 (per 375gm serve)

  
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# Rasa

*A selection of curry delicacies*

- **Urlai Roast**  ₹750  
Baby potato preparation with mustard seeds, dry spice mixture, coconut and curry leaf  
KCAL 420 (350gm per serve)
- **Bhuna Saag**  ₹750  
Fresh spinach tempered with ghee, garlic, ginger, cumin seeds and a touch of cream  
KCAL 574 (330gm per serve)
- **Pashmina Paneer**   ₹850  
Khoaya, raisin and nuts stuffed and rolled cottage cheese simmered in a rich gravy  
KCAL 1114 (400gm per serve)
- **Bhindi Singhada**   ₹850  
Okra and water chestnut tossed crush spice blend, tomato and fresh coriander  
KCAL 544 (320gm per serve)
- **Kathal Ki Khurchan**   ₹850  
Sliced and fried jackfruit with mustard seeds and onion tomato gravy  
KCAL 874 (380gm per serve)
- **Subz Ahara**    ₹850  
Signature mix of exotic vegetables with Panchkutti spice  
KCAL 908 (400gm per serve)
- **Govindgatta Ki Sabzi**   ₹850  
Rajasthani style gram flour dumplings in a spiced yoghurt gravy  
KCAL 1094 (380gm pr serve)
- ▲ **Macher Kalia**    ₹1300  
Fish fillet in mustard oil, red onion, tomato, onion seeds and garam masala  
KCAL 1008 (360gm per serve)

▲ **Goan Prawn Curry**    ₹1500

Fisherman style prawns with coconut curry leaves & kokum  
KCAL 577 (350gm per serve)

▲ **Lobster Moilee**     ₹1900

Lobster morsels with coconut, turmeric, green chili  
and curry leaves  
KCAL 156 (350gm per serve)

▲ **Murgh Shahjahani**    ₹1100

Chicken morsels in a rich gravy of cashew nuts and birista,  
soft boiled quail eggs with cream and yogurt  
KCAL 1048 (380gm per serve)

▲ **Murgh Tikka Masala**   ₹1100

Char cooked boneless chicken in a traditional creamy  
rich tomato gravy  
KCAL 1048 (380gm per serve)

▲ **Bateer pepper fry**    ₹1100

Quail cooked in fiery spiced pepper mix with shallots  
and curry leaves, a specialty of coastal India  
KCAL 658 (370gm per serve)

▲ **Nalli Nihari**  ₹1400

Braised lamb shank with onion, fennel and chili and  
chefs secret blend of “potli” masala  
KCAL 994 (425gm per serve)

▲ **Mandya Mutton Sukka**   ₹1400

Bone-in lamb morsels with crushed black pepper and spices  
KCAL 972 (400gm per serve)

▲ **Matkewala Gosht**   ₹1650

Ahara's Signature – claypot cooked “riwazi gosht”  
with byadgi chillies, baby garlic with aromas of homemade  
garam masala  
KCAL 1622 (480gm per serve)



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# Dal

*Lentils cooked to perfection*

- **Dal Aahara** 🍲 🍲  
Slow cooked black lentils on sigri, finished with the smoke of spices, charcoal and ghee  
KCAL 1294 (per 430gm serve) ₹750
- **Dal Muradabadi** 🍲  
Speciality of Muradabad, served traditionally with Nimbu Naan  
KCAL 705 (per 360gm serve) ₹650
- **Amritsari Choley** 🍲  
Amritsar's favorite chickpeas - made with onion, whole spices and anaardana  
KCAL 784 (per 400gm serve) ₹650

# Annam

*Treasure of Long Grain Basmati Rice*

- **Saada Chawal**  
Steamed Indian basmati rice  
KCAL 1064 (per 350gm serve) ₹400
- **Thayir Sadam** 🍲  
Curd rice tempered with curry leaves and mustard seeds  
KCAL 1616 (per 430gm serve) ₹400
- ▲ **Awadhi Murgh Dum Biryani** 🍲 🍲  
Long grain basmati rice "Dum cooked" with chicken, rose, saffron, brown onion, served with hare mirch Ka Salan and raita  
KCAL 1339 (per 480gm serve) ₹1200
- ▲ **Awadhi Gosht Biryani** 🍲  
Long grain basmati rice pilaf "Dum cooked" with aromatic spices and lamb served with hare mirch Ka Salan and raita  
KCAL 1438 (per 510gm serve) ₹1400
- **Sabz Pulao** 🍲  
Basmati rice cooked with an array of vegetables, ghee and saffron  
KCAL 1076 (per 400gm serve) ₹750



# Rotika

*Bread accompaniments for a royal meal*

-  **Indian Breads**      ₹150  
Tandoori roti/ Naan/ Missi roti/ Tandoori paratha/  
Rumaali roti/ Amritsari kulcha  
KCAL 351 (per 100gm serve)
-  **Warqi Paratha**    ₹225  
Multi layered refined flour flat bread cooked on griddle  
KCAL 348 (per 100m serve)
-  **Bhaqarkhani**       ₹225  
Nawabi preparation of sweetened flat bread with  
fennel and cardamon  
KCAL 348 (per 100m serve)
-  **Ulta Tawa Paratha**      ₹225  
Unique bread cooked on an inverted tawa  
KCAL 348 (per 100gm serve)

# Lapsika

*Our Chef's collection of exquisite desserts*

-  **Parsi Dairy Kulfi**      ₹475  
Malai kulfi, gallete of brandy schnapps and chopped pistachio  
KCAL 285 (per 150m serve)
-  **Kaddu Gulkand Jamun**      ₹475  
Deep fried milk dumplings stuffed with pumpkin  
seeds and rose petal  
KCAL 874 (per 180gm serve)
-  **Angoori Rabdi**      ₹475  
Milk dumplings with saffron, pistachio and cardamom  
KCAL 426 (per 180gm serve)
-  **Ice-cream**    ₹475  
Delicate rose petal ice-cream  
KCAL 293 (peer 180gm serve)



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*Somras*  
*Spirits of Excellence*

**SINGLE MALTS**

Paul John Mithuna	₹2445
Paul John PX Pedro Ximenez	₹1595
Paul John Oloroso	₹1595
Amrut Fusion	₹695
Amrut Peated Single Malt	₹695

**BLENDED WHISKY**

Wood Burns	₹425
Royal Ranthambore	₹395

**BRANDY**

Paul John XO	₹1895
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**VODKA**

Short Story Grain Vodka	₹395
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**RUM**

Segredo Aldeia	₹425
Amrut Two Indies	₹395
Short Story White Rum	₹395

**GIN**

Malhar	₹695
Hapusa Handcrafted	₹625
Jaisalmer Indian Craft	₹525
Samsara Grapefruit & Rose	₹425

Standard measure of Spirits is 30ml.  
We do not levy any service charge. All prices are in Indian rupees.

## *Somras* Cocktails

### **Acharium**

A perfect balance of white spirits and mango pickle, will entice in an unexpected way

₹795

### **Beertails**

A gigantic beer cocktail, flavored with fresh coriander, orange and touch of cinnamon infused maple

₹795

### **Karibevu**

A refreshing South Indian cocktail, fresh tender coconut water blending flawlessly with white rum hinting curry leaves

₹795

### **Aampanna Mojito**

Fresh collect of Aam Panna, lemon and mint, muddled gently, pour of white rum, finished with cracked ice & soda

₹795

### **Suryasth**

A perfect drink for the evening; Midori, melon, vodka and jaggery with a hint of kokum

₹995

### **Meiwon Eina Kasthei**

Unique Ingredients from North-eastern India combined with peaty whiskey and smoked for the intricate cocktail critic in you.

₹995

## *Somras* Mocktails

### **Tikhaamrut**

An exotic drink made with fresh guava juice infused with Indian spices to create a unique and flavourful taste

₹345

### **Curcuma Sharbat**

A refreshing drink with mango ginger, lime and ginger candy muddle gently, finished with cracked ice and soda

₹345

### **Gulabi Thandai**

A drink that made with a blend of pineapple juice, fresh cream and infused rose syrup, creating a creamy and indulgent taste

₹345

### **Paan Jal Jeera**

A tangy Indian drink that is perfect for cooling off and known for the digestive properties, making it a drink to enjoy before or after meal

₹345

### **Kala Khatta Sharbat**

Experience the bold and intense flavors of India with our Kala Khatta sharbat. Made with a blend of Tamarind, black salt and other spices, our tangy and slightly sweet sharbat will awaken your taste buds.

₹345

