



Menu

At Aromas Of Amaravathi, we pride ourselves on bringing the rich culinary traditions of Amaravathi to your table. Our passion for authentic flavors and dedication to quality ingredients shine through in every dish we serve.

With a commitment to excellence, we create a dining experience that honors the heritage and vibrant culture of Amaravathi. Join us and embark on a flavorful journey that celebrates the essence of our beloved region.

Disclaimer : Images in the menu are for illustrative purpose only. Actual presentation may vary.



Mocktails

(Non Alcoholic)

Lemon Lime Bitters 6.99

Ginger Refresher Mojito 6.99

Ginger Beer Mojito 6.99

Pink Grapefruit Mojito 6.99

Raspberry Mojito 6.99

Blackcurrant Mojito 6.99

Vanilla Blue Mojito 8.99



Cocktails

Mojito (Gin, Freshmint, Fresh Lime, Soda Water)	11.99
Blue Lagoon (Blue Curacao, Vodka, Lemonade)	11.99
Cosmopolitan (Vodka, Fresh Lime, Triple Sec, Cranberry Juice)	12.99
Indian Pina Colada (Malibu, Bacardi, Coconut Cream, Pineapple Juice)	12.99
Mint Mango Sling (Freshmint, Mango Juice, Vodka, Apricot Liquor, Fresh Lime)	12.99



Beers

Corona	6.99 (Pint)
Cooper Pale	6.99 (Pint)
Kingfisher	6.99 (Pint)
Godfather	6.99 (Pint)
Hahn Superdry	6.99 (Pint)
Nepali Beer	6.99 (Pint)
Haywards 5000	8.99 (500ml)



Spirits

Base Spirit

(Smirnoff, Bacardi, Jim Beam, Red Label, Canadian Club)

07.99

Premium Spirit

(Old Monk (Rum), Jack Daniel, Black Label, Absolute Vodka, Malibu, Love Delhi (Gin))

09.99

Extra Premium Spirit

(Glen Fiddich, Gold Label, Amruth, Indri, Glenlivet)

11.99



Soups



(Veg)

Hot & Sour Soup

(A spicy and tangy soup with mixed vegetables, flavored with soy sauce and vinegar)

5.50

Manchow Soup

(A flavorful Indo-Chinese soup with mixed vegetables, garlic, ginger, and a hint of soy sauce, topped with crispy noodles)

5.50

Veg Corn Soup

(A creamy and comforting soup with sweet corn kernels, mixed vegetables, and a touch of seasoning)

5.50





(Non-Veg)

Chicken Hot & Sour Soup

6.50

(A spicy and tangy soup with mixed vegetables, flavored with soy sauce and vinegar)

Chicken Corn Soup

6.50

(A creamy soup with tender chicken pieces and sweet corn kernels, seasoned with a touch of white pepper)

Chicken Manchow Soup

6.50

(A spicy Indo-Chinese soup with tender chicken pieces, mixed vegetables, garlic, and ginger, topped with crispy noodles)

Chef's Special

Payā (Goat)

7.90

(A rich and flavorful soup made with goat trotters, slow-cooked with aromatic spices and herbs)



Chaat

Plain Chaat

(A simple yet flavorful mix of crispy sev, tangy tamarind chutney, and zesty spices)

06.90

Aloo Tikki Chaat

(Crispy potato patties topped with yogurt, tamarind chutney, mint chutney, and spices, garnished with sev and fresh coriander)

08.90

Samosa Chaat

(Popular north Indian street food, scrambled Samosa made with yoghurt and chutneys)

08.90

Papdi Chaat

(Crisp papdis topped with boiled potatoes, whitepeas, yogurt, tamarind chutney, and spices, garnished with sev and fresh coriander)

08.90





Pani Puri (8pcs)

06.50

(Hollow, crispy puris filled with spiced potatoes and whitepeas, served with tangy tamarind water)

Masala Puri

08.50

(Crispy puris filled with spicy whitepeas curry, onions, tomatoes, and chutneys, garnished with sev and fresh coriander)

Dahi Puri

08.50

(Crispy puris filled with spiced potatoes and whitepeas, topped with yogurt, tamarind chutney, mint chutney, and sev)



Starters



(Veg)

Veg Pakoda

(Fried fritters made with vegetables like onions, potatoes, chickpea flour, spices and herbs)

08.90

Samosa (2pcs)

(Crisp triangle puffs filled with Potatoes and green peas)

08.90

Veg Manchurian (Dry/ Gravy)

(Indian Chinese appetizer crisp fried vegetable balls are dunked in slightly sweet, sour and manchurian sauce)

14.90

Crispy Corn

(Crunchy fried corn kernels tossed with onions, and spices, offering a delightful blend of textures and flavors)

14.90

Crispy Baby Corn

(Batter-fried baby corn pieces, crispy on the outside and tender on the inside, seasoned with a mix of spices and served with a tangy dipping sauce)

15.90

Chilli Paneer

(Indo-Chinese appetizer crisp batter fried paneer is tossed in slightly sweet, spicy, hot and sour Chilli Sauce)

16.90





Paneer 65

(Spicy and tangy fried paneer cubes marinated in a blend of Indian spices and served with a hint of lemon)

16.90

Mushroom 65

(Crispy fried mushrooms marinated in a spicy batter, offering a delightful crunch with every bite)

16.90

Mushroom Manchurian (Dry/ Gravy)

(A fusion delight with fried mushroom balls tossed in a savory, slightly sweet, and spicy Manchurian sauce)

16.90

(Chef's Special)

Baby Corn Manchurian (Dry/ Gravy)

(Indian Chinese appetizer crisp fried vegetable balls are dunked in slightly sweet, sour and manchurian sauce with baby corns)

15.90

Tandoori Paneer

(Skewered and grilled paneer cubes marinated in yogurt and aromatic spices, cooked to perfection in a traditional tandoor)

17.90





(Egg)

Omlette

06.90

(A fluffy and savory omelette made with fresh eggs, onions, tomatoes, and green chilies, served with a side of toast)

Egg Manchurian (Dry/ Gravy)

15.90

(Boiled egg pieces coated in a spicy batter, fried until crispy, and simmered in a rich Manchurian sauce)

Chilli Egg

15.90

(Boiled eggs stir-fried with onions, bell peppers, and green chilies in a tangy and spicy sauce)

(Non-Veg)

Chilli Chicken

16.90

(Bite-sized chicken pieces stir-fried with onions, bell peppers, and green chilies in a tangy, spicy sauce)

Chicken 65

16.90

(South Indian Chicken appetizer made by deep frying marinated chicken with curry leaves and green chilies)

Chicken Tikka

18.90

(Juicy chicken pieces marinated in yoghurt and spices, skewered, and grilled to a smoky perfection)

Tandoori Chicken (With Bone)

18.90

(Classic tandoori dish featuring chicken marinated in a blend of yogurt, spices, and lemon juice, cooked in a traditional tandoor)

Prawn 65

19.90

(Succulent prawns coated in a spicy, crispy batter, deep-fried to golden perfection, and garnished with curry leaves)

Chilli Prawn

19.90

(Stir-fried prawns tossed with onions, bell peppers, and green chilies in a tangy and spicy sauce)

(Chef's Special)

Chicken Majestic

(Boneless chicken strips marinated in a blend of spices, fried, and tossed in a spicy, tangy sauce with curry leaves and green chilies)

16.90

Chicken Lollipop

(Marinated chicken drumsticks frenched and deep-fried to crispy perfection, served with a tangy dipping sauce)

17.90

Chicken Haryali Tikka

(Tender chicken marinated in a vibrant green paste of mint, coriander, and spices, grilled to a flavorful finish)

18.90

Tandoori Prawn

(Stir-fried prawns tossed with onions, bell peppers, and green chilies in a tangy and spicy sauce)

19.90

Fish Amritsar

(A lightly battered fish fry in Indian spices, famous street food from Amritsar)

19.90



Main Course

(Veg)

Mixed Veg Curry 15.90

(A medley of fresh vegetables cooked in a rich and aromatic tomato-based gravy, perfectly spiced for a wholesome experience)

Dal Tadka 15.90

(Yellow lentils cooked with chopped onion & fresh tomatoes)

Dal Makhani 15.90

(Black lentils and kidney beans cooked with cream & spices)

Chana Masala 15.90

(North Indian staple curry consisting of cooked chickpeas in a deeply spiced tomato gravy, an unleavened deep-fried flatbread made from plain flour)

Paneer Butter Masala 17.90

(Cottage cheese cooked on slow flame, flavoured with a creamy sauce.)

Palak Paneer 17.90

(Soft paneer cubes cooked in a creamy spinach gravy infused with aromatic spices and herbs)

Kaju Gobi 17.90

(Crispy cauliflower florets and cashews cooked in a spicy and tangy gravy, offering a delightful blend of textures and flavors)





Mushroom Curry

(Tender mushrooms simmered in a rich and creamy tomato-based gravy, flavored with a blend of aromatic spices)

17.90

Malai Kofta

(Soft and creamy dumplings made from paneer and vegetables, simmered in a rich and velvety tomato-based gravy, infused with aromatic spices)

17.90

Kaju Paneer

(Rich and creamy curry made with paneer and cashews simmered in a flavorful tomato-based sauce)

18.90

(Chef's Special)

Bhindi DoPyaza

(Scrumptious Indian Okra Preparation, loaded with Onions and host of Aromatic Spices)

15.90

Methi Chaman

(Grated paneer cooked in a creamy gravy made with fresh fenugreek leaves, enhanced with a blend of spices.)

17.90

Paneer Noorjahani

(Dish originated from Mughlai Cuisine, made of Paneer (Cottage Cheese), with creamy and mild flavor)

17.90

Baigan Bhartha

(Roasted and mashed eggplant cooked with onions, tomatoes, and spices, creating a smoky and flavorful dish)

17.90

Kadhai Mushroom

(Stir-fried mushrooms cooked with onions, bell peppers, and tomatoes in a spicy and tangy kadai masala sauce)

17.90





(Egg)

Egg Bhurji

13.90

(Scrambled eggs cooked with onions, tomatoes, green chilies, and spices, creating a flavorful and spicy dish)

Egg Masala

15.90

(Boiled eggs simmered in a rich and spicy tomato-onion gravy, garnished with fresh cilantro)

(Non-Veg)

Butter Chicken

17.90

(Boneless pieces of chicken cooked in the tandoor and simmered in a gravy of butter, fresh tomatoes & cream)

Chicken Tikka Masala

17.90

(Marinated chicken tikka cooked in a tomato based sauce with diced onion, juvenile ginger, diced capsicum)

Kadhai Chicken

17.90

(Boneless chicken pieces stir-fried with bell peppers, onions, and tomatoes in a spicy kadai masala sauce)

Boneless Chicken Curry

17.90

(Chicken cooked in a North Indian style gravy of tomatoes, onion & assorted spices)

Chicken Curry Bone

18.90

(Traditional chicken curry with bone-in pieces simmered in a rich, aromatic tomato and onion gravy, seasoned with Indian spices)

Goat Curry

19.90

(Delicious curry of goat pieces on the bone cooked with herbs and spices)

Prawn Curry

19.90

(Juicy prawns simmered in a coconut-based curry, seasoned with mustard seeds, curry leaves, and a blend of spices)



Lamb Rogan Josh 19.90

(Tender lamb pieces cooked in a flavorful gravy of yoghurt, tomatoes, and spices, originating from Kashmir)

Lamb Madras 19.90

(Classic coconut based lamb curry with mustard seeds roasted chilies and curry leaves)

Lamb Korma 19.90

(A creamy dish of lamb cooked in a rich, cashewnut gravy)

Lamb Saag 19.90

(Lamb cooked with fresh spinach and a blend of spices in a creamy, savory gravy)

(Chef's Special)

Mango Chicken 17.90

(Chicken pieces cooked in onion gravy sauce finished with mango pulp and cream)

Kerala Pepper Chicken 17.90

(Boneless Chicken cooked in black pepper gravy and curry leaves)

Kaju Chicken Curry 18.90

(Succulent chicken cooked with cashews in a creamy, spiced tomato gravy)

Goat Keema Masala 19.90

(Minced goat meat cooked with onions, tomatoes, peas, and aromatic spices, creating a rich and flavorful curry)

Butter Prawn 19.90

(Prawns cooked in a rich, creamy tomato and butter sauce, infused with aromatic spices)

Fish Curry 19.90

(Fresh fish fillets simmered in a tangy and spicy tomato-coconut gravy, seasoned with mustard seeds and curry leaves)



Breads



Phulka (Wheat Flour)

(Light and puffed whole wheat flatbread, ideal for mopping up gravies and curries)

2.50

Plain Roti (Wheat Flour)

(Soft and fluffy whole wheat flatbread, perfect for pairing with any curry)

3.50

Butter Roti (Wheat Flour)

(Soft whole wheat flatbread brushed with melted butter for extra flavor)

4.00

Plain Naan

(Plain flour bread baked in tandoor)

4.00

Butter Naan

(Plain flour bread baked in tandoor and brushed with butter.)

4.50

Garlic Naan

(Plain flour bread baked in tandoor and topped with garlic)

5.50

Garlic Butter Naan

(Plain flour bread baked in tandoor and topped with garlic and butter)

5.50

Rumali Roti

(Handkerchief thin bread made with flour cooked on an inverted wok)

5.50

Cheese Naan

(Plain flour bread baked in tandoor and filled with cheese)

6.50



Rice



Steam Rice

05.50

(Fluffy and perfectly cooked basmati rice, steamed to perfection, serving as a simple and versatile base for any curry or dish)

Jeera Rice

08.50

(Fragrant basmati rice sautéed with cumin seeds and lightly seasoned, offering a flavorful and aromatic side dish that complements any meal)

Curd Rice

08.50

(A cooling and creamy dish made with yoghurt and rice, tempered with mustard seeds, curry leaves, and a hint of ginger)

(Chef's Special)

Sambar Rice

12.90

(A comforting combination of rice and lentil-based vegetable stew, flavored with tamarind and aromatic spices)

Chicken Sambar Rice

14.90

(Rice cooked with a flavorful lentil-based chicken stew, enhanced with tamarind and spices)

Veg Pulao

14.90

(Richly flavored Rice cooked with Vegetables)

Chicken Pulao

16.90

(Aromatic rice cooked with tender chicken pieces, spices, and herbs for a flavorful one-pot meal)

Accompaniments

Papadums

02.90

Onion Salad

03.90

Garden Salad

03.90



Chinese



Veg Soft Noodles 12.90

Schezwan Veg-Soft Noodles 12.90

Egg Soft Noodles 13.90

Egg Schezwan Soft Noodles 13.90

Chicken Soft Noodles 14.90

Chicken Schezwan Soft Noodles 14.90

Fried Rice

Veg	Egg	Chicken
12.90	13.90	14.90

Schezwan Fried Rice

Veg	Egg	Chicken
12.90	13.90	14.90





Maggi Noodles

Veg	Egg	Chicken
06.90	07.90	08.90

Fried Maggi Noodles

Veg	Egg	Chicken
05.99	06.99	07.99



Biryani

Veg Dum Biryani

13.50

(A fragrant rice dish layered with mixed vegetables, spices, and herbs, cooked on a slow flame)

Paneer Biryani

14.50

(Basmati rice layered with marinated paneer cubes and aromatic spices, cooked to perfection)

Chicken Dum Biryani

14.50

(A classic biryani with marinated chicken pieces and fragrant basmati rice, cooked in a sealed pot for enhanced flavors)

Mutton Dum Biryani

16.50

(Tender pieces of marinated mutton cooked with basmati rice and spices in a sealed pot, ensuring rich flavors)





(Chef's Special)

Mushroom Biryani

14.50

(Flavorful basmati rice layered with spiced mushrooms and herbs, cooked on a slow flame)

Egg Dum Biryani

14.50

(Basmati rice layered with boiled eggs and aromatic spices, cooked in a sealed pot for a rich flavor)

Special Chicken Biryani

15.50

(A royal biryani with tender chicken, aromatic spices, saffron, and garnished with fried onions and boiled eggs)

Chicken Fry Piece Biryani

15.90

(Flavorful biryani with spiced fried chicken pieces, layered with aromatic basmati rice)

Prawn Biryani

18.90

(A delightful biryani with marinated prawns and aromatic basmati rice, cooked together to perfection)



Dosas

Plain Dosa

A classic South Indian crepe made from fermented rice and lentil batter, served crispy and golden brown.

05.90

Onion Dosa

A crispy dosa filled with finely chopped onions and green chilies, adding a savory twist to the traditional favorite.

06.90

Masala Dosa

A popular South Indian dish featuring a crispy dosa filled with spiced potato masala, served with chutneys and sambar.

07.90

Ghee Podi Dosa

A crispy dosa spread with ghee and spiced lentil powder, offering a rich and flavorful experience.

07.90

Cheese Dosa

A crispy dosa filled with melted cheese, combining the traditional dosa with a gooey and savory twist.

09.90

Egg Dosa

A crispy dosa with a layer of spiced egg mixture cooked on top, creating a delicious and protein-rich variation of the classic South Indian crepe.

09.90





(Chef's Special)

Paneer Schezwan Dosa

09.90

A fusion dosa filled with spicy Schezwan paneer, blending Indian and Chinese flavors in a crispy crepe.

Keema Dosa

11.90

A unique dosa stuffed with flavorful minced goat meat cooked with spices, creating a hearty and satisfying dish.

Chicken Tikka Masala Dosa

11.90

A fusion dosa filled with succulent chicken tikka masala, offering a delicious combination of South Indian and North Indian flavors.

(Special)

Puri (3pcs)

11.90

Light and fluffy deep-fried bread made from whole wheat flour, perfect for pairing with a variety of savory curries and dishes.

Chole Bhature (2pcs)

13.90

A popular North Indian dish featuring spicy chickpea curry (chole) served with deep-fried, fluffy bread (bhature), making for a hearty and flavorful meal.

Drinks

Water Bottle 2.50

Soda Water 2.50

Kids Juice 2.50
(Apple, Orange, Blackcurrent)

Juices 2.50
(Mango, Apple, Pineapple, Orange)

Soft Drink 2.50
(Coke, Coke Zero Sugar, Pepsi, Pepsi Max, Sprite, Solo, Sunkist)

Lassi 5.00
(A refreshing and creamy yogurt-based drink, lightly sweetened and flavored with a hint of cardamom)

Sweet Lassi 5.50
(A traditional yogurt drink sweetened with sugar, providing a cool and refreshing treat)

Mango Lassi 5.50
(A delicious blend of yogurt and ripe mangoes, creating a sweet and creamy tropical drink)

Badam Milk 6.00
(Warm or cold milk infused with ground almonds, saffron, and cardamom, offering a rich and nutty flavor)



Desserts



Gulab Jamun (2pcs) 03.90

(Sweet dumplings in a rose syrup served)

Gulab Jamun with Ice Cream (2pcs) 05.90

(Sweet dumplings in a rose syrup served with vanilla ice-cream)

Gajar Halwa 05.90

(Carrot Pudding)

Brownie 05.90

A rich and fudgy chocolate dessert, baked to perfection with a slightly crisp top and a gooey center, offering an indulgent treat for chocolate lovers.

Hot Sizzling Brownie 09.90

(Chocolate brownie served on a sizzling platter, topped with a scoop of vanilla ice cream and drizzled with hot chocolate sauce)

(Chef's Special)

Kulfi 07.90

Traditional Indian homemade ice cream,

Flavours: Mango, Mixed Berries, Pistachio & Apricot, Pan)

Ice-Creams

Available in cone or cup

1 Scoop 3.99 2 Scoops 5.99 3 Scoops 7.99



Artisan Blood Orange Gelato

Artisan Chocolate Gelato

Artisan Hazelnut Gelato

Artisan Bean Vanilla Gelato

Artisan Roasted Almond Gelato

Artisan Strawberry Gelato





*Please Do Follow us on
our Instagram Page
for Exciting Offers
&
Unlimited Buffet
Specials*

*We offer catering services
for all kinds of Parties*

Aromas Of Amaravathi

Trading Hours

Monday	:5pm to 11pm
Tuesday	:Closed
Wednesday	:5pm to 11pm
Thursday	:5pm to 11pm
Friday	:5pm to 11pm
Saturday	:5pm to 11pm
Sunday	:5pm to 11pm



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