



MENU

FOOD

OPENING
HOURS

11.00 AM
11.30 PM

SOUP

- LEMON CORIANDER SOUP 199/-
Lemon Juice, Fresh Coriander Leaves, Vegetable Broth.
- MANCHOW SOUP 199/-
Mixed Vegetable Broth, Crunchy Noodles.
- VEGETABLE CLEAR SOUP 199/-
Vegetable Broth, Crushed Black Pepper Sea Salt.
- TOMATO AND BELLPEPPER 199/-
Burnt Tomato, Bellpepper, Crushed Black Pepper.
- HOT AND SOUR 199/-
Tangy Vegetable Hot Pot, Mushroom, Spices And Soy Sauce.



SALADS

- ROASTED PUMPKIN 450/-
Mixed Greens, Balsamic, Honey Dressing, Candied Walnuts and Goat Cheese.
- APPLE BERRY 550/-
Granny Smith Apple, Mixed Greens, Raspberry Vinaigrette, Fresh Berries and Ricotta.
- TOMATO BURRATA 550/-
Heirloom Tomatoes, Pesto, Sourdough Toast.
- ARTH QUINOA SALAD 450/-
Fresh Mint, Melon, Seasonal Citrus, Assorted Greens.
- AVOCADO BABY SPINACH 530/-
Yuzu Dressing, Mixed Greens, Fresh Avocado.
- SOM TAM 450/-
Thai Raw Papaya Salad.
- ARTH CAESAR SALAD 450/-
Lettuce, Cherry Tomato, Parmesan, Olives, Caesar Dressing

NIBBLES



- SUNDRIED TOMATO GOAT CHEESE CIGAR ROLL 350/-
Goat Cheese, Sundried Tomato, Garlic Aioli.
- POTATO CROQUETTE 350/-
Potato, Cheese, Panko Crumbs, Sweet Chilli Sauce.
- STUFFED CHEESE MUSHROOM 350/-
Mushroom, Cheese, Panko Crumbs.
- MALAI BROCCOLI 400/-
Broccoli, Cheese, Cashewnut, Mint Sauce.
- PANEER CHILLI SCHEZWAN 350/-
Cottage Cheese, Bellpeppers, Onion, Carrot, Water Chestnut.

- CHILLI BASIL TOFU 350/-
Silken Tofu, Red And Yellow Bell Peppers, Onion, Basil.
- HARISSA RUBBED PANEER TIKKA 400/-
Cottage Cheese, Harissa Paste, Mint Chutney.
- CONJI MUSHROOM 350/-
Crispy Mushroom, Garlic, Chilli.
- CRISPY LOTUS STEM 400/-
Lotus Stem, Sweet Chilli Paste.
- STIR FRIED VEGETABLES 350/-
Chinese Cabbage, Pak Choi, Mushroom, Carrot Baby Corn, Zucchini, Asparagus, Beans, Snowpeas, Broccoli.
- VEGETABLE CHOP 350/-
Beetroot, Carrot, Beans & Roasted Peanut.
- VEGETABLE SPRING ROLLS 350/-
Carrot, Cabbage, Bell pepper, Spring Onions, Sweet Chilli Sauce.
- CRISPY CORN 350/-
Sweetcorn, Onion, Bellpepper, Shallots.

CHAAT

- SWEETPOTATO & STARFRUIT 420/-
Smoked Sweet Potato Tossed In Homemade Spice Mix & Served With Star Fruit.
- AVO TIKKI CHAAT 460/-
Avocado Tikki, Crispy Kale, Assorted Chutneys & Sweet Yogurt
- PALAK PATTI 420/-
Crispy Fried Palak Patti, Assorted Chutneys & Sweet Yogurt.
- DAHI BHALLA PAPDI 380/-
Blend of The Two Classics With Crispiness Of Papdi And Melt In The Mouth Dahi Bhalla.
- KOLKATA POUCHKA 320/-
Pani Puris Served With Sweet Tamarind Chutney & Gondhraj Lemon Water.

VEGAN
CHEF'S SPECIAL
SPICY

PLEASE INFORM OUR SERVER FOR ANY ALLERGIES
ALL GOVERNMENT TAXES AS APPLICABLE | WE LEVY 10% STAFF CONTRIBUTION

@arth.gurugram



MENU

FOOD

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11.00 AM
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ALL DAY BREAKFAST

- **ARTH CHILLAS** 350/-
Beetroot Or Spinach Rolls Stuffed With Cottage Cheese Served With Tomato Ginger Chutney
- **MUL GAPODI IDLI** 340/-
Mini Idli's Tossed In Curry Leaves And Homemade Podi Masala
- **MUSHROOM AND CHEESE UTTAPAM** 340/-
Served With Ghee Podi Masala And Fresh Coconut Chutney
- **HOME STYLE STUFFED PRONTHIS** 340/-
Choice Of Potato Or Paneer, Served With Fresh Dahi And Seasonal Pickle
- **GUNPOWDER DOSA** 340/-
Served With Spiced Potato Mash And Assorted Chutneys

- **BAZAAR KE RAM LADOO** 340/-
Lentil Fritters Served With Radish Kachumbar
- **FINGER MILLET PANCAKES** 350/-
Topped With Maple Syrup And Served With Fresh Seasonal Fruits



BREADS & SANDWICHES

- **ARTH AVO TOAST** 525/-
Ricotta, Blistered Tomatoes & Fresh Avocado
- **FRENCH ONION TOAST** 460/-
Topped With Gruyere Cheese And Served With a Consomme
- **FIG GOAT CHEESE & CARAMALISED ONION** 595/-
Balsamic And Honey Tossed Figs, Crumbled Goat Cheese And Onion Jam
- **ARTH CLASSIC GRILLED SANDWICHES** 480/-
A Blend Of Three Types Of Cheese Served With Tomato Dhania Shorba
- **WHOLE WHEAT BOMBAY SANDWICH** 400/-
Our Take On The Street Style Bombay Veggie Sandwich
- **PAO BHAJI PULL APART** 480/-
Milk Pao With Cream Cheese & Spicy Bhaji Topped With Mozzarella Cheese

SOFT SHELL TACOS & QUESADILLA



- **CHILLI CORN CARNE** 525/-
Nutri Granules, Sour Cream, Cheddar Cheese, Guacamole
- **PULLED JACK FRUIT** 525/-
Sourcream, Pico Kachumbar
- **BEANS & SWEET POTATO** 525/-
Smoked Sweet Potato, Sour Cream, Guacamole

WRAPS/ FAJITA ROLLS

- **VEGETABLE FAJITA** 525/-
Carrots, Bellpeppers, Zucchini, Lettuce, Salsa
- **QUINOA WITH GRILLED VEGETABLES** 525/-
Quinoa, Bellpeppers, Sun Dried Tomatoes, Lettuce, Feta Cheese
- **GRILLED VEGETABLES WITH PESTO SAUCE** 525/-
Assorted Vegetables, Olives, Cheddar In Pesto Sauce



BLACK WHEAT FLAT BREADS

- **TOMATO BURRATA** 745/-
Blistered Tomatoes, Torn Burrata, Cheddar, Parmesan & Arugula
- **MUSHROOM TRUFFLE** 645/-
Mushroom Paste, Truffle Oil, Fried Garlic With Bocconcini & Cheddar
- **SPINACH RICOTTA** 645/-
Creamed Spinach, Fried Garlic, Chilli Oil With Cheddar & Ricotta
- **QUATTRO FORMAGGIO** 645/-
Cheddar, Mozzarella, Parmesan, Emmental
- **LOADED EXOTIC VEGGIE** 645/-
Tomato Basil Sauce, Tossed Exotic Veggies With Cheddar, Mozzarella & Bocconcini
- **PESTO ITALIANO** 645/-
Pesto, Ricotta With Sundried Tomatoes & Cheddar
- **BBP** 645/-
Burrata, Basil, Paneer Tikka

VEGAN

CHEF'S SPECIAL

SPICY

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N.O.N.G FOOD

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HOURS

11.00 AM
11.30 PM

SOUP

- LEMON CORRIANDER SOUP 199/-
Lemon Juice, Fresh Coriander Leaves, Vegetable Broth
- MANCHOW SOUP 199/-
Mixed Vegetables Broth, Crunchy Noodles
- VEGETABLE CLEAR SOUP 199/-
Vegetable Broth, Crushed Black Pepper, Sea Salt
- TOMATO & BELLPEPPER 199/-
Burnt Tomato, Bellpepper, Crushed Black Pepper
- HOT AND SOUR 199/-
Tangy Vegetable Hot Pot, Mushrooms, Spices And Sauce

SALAD

- ROASTED PUMKIN 450/-
Mixed Green, Balsamic, Honey Dressing, Candied Walnuts & Goat Cheese
- APPLE BERRY 550/-
Granny Smith Apple, Mixed Greens, Raspberry Vinaigrette, Fresh Berries & Ricotta
- AVOCADO BABY SPINACH 530/-
Yuzu Dressing, Mixed Green, Fresh Avocado
- ARTH QUINOA SALAD 450/-
Fresh Mint, Melon, Seasonal Citrus, Assorted Greens



CHAAT

- SWEET POTATO & STARFRUIT 420/-
Smoked Sweet Potato Tossed In Homemade Spice Mix And Served With Star Fruit
- AVO TIKKI CHAAT 460/-
Avocado Tikki, Crispy Kale, Assorted Chutneys & Sweet Yagurt
- PALAK PATTI 420/-
Crispy Fried Palak Patti, Assorted Chutneys & Sweet Yogurt
- DAHI BHALLA PAPDI 380/-
Blend Of The Tow Classics With Crispiness Of Papdi & Melt In Mouth Dahi Bhalla
- KOLKATA POUCHKA 320/-
Pani Puris Served With Sweet Tamarind Chutney & Gondhraj Lemon Water

NIBLES

- POTATO CROQUETTE 350/-
Potato, Cheese, Panco Crum, Sweet Chilli Sauce
- CRISPY LOTUS STEM 400/-
Served With Dry Green Curry Paste Fried Rice
- STUFFED CHEESE MUSHROOM 350/-
Mushroom, Cheese, Panco Crumbs
- CRISPY CORN 350/-
Sweetcorn, Bell Pepper, Shallots
- MALAI BROCCOLI 350/-
Broccoli, Cheese, Cashewnut, Mint Sauce
- VEGETABLE SPRING ROLLS 350/-
Carrot, Cabbage, Bell Pepper & Sweet Chilli Sauce



SOURDOUGH TOAST

- ARTH AVO TOAST 525/-
Ricotta, Blistered Tomatoes & Fresh Avocado
- ARTH CLASSIC GRILLED CHEESE 480/-
A Blend Of Three Types Of Cheese Served With Tomato Dhania Shorba Dip
- WHOLE WHEAT BOMBAY SANDWICH 400/-
Our Take On The Street Style Bombay Veggie Sandwich

PASTAS

- FETTUCCINI MUSHROOM TRUFFLE 645/-
Mushroom Paste, Truffle Oil
- PENNE ALFREDO 645/-
Double Heavy Creamy Sauce, Mushroom

BREAD & SANDWICHES

- PAO BHAJI PULL APART BREAD 480/-
Milk Pao With Cream Cheese & Spicy Bhaji Topped With Mozzarella Cheese

SOFT SHELL TACOS / QUESADILLA

- BEANS & SWEET POTATO 525/-
Smoked Sweet Potato, Sour Cream, Guacamole

BAO

- KUNG PAO COTTAGE CHEESE BAO 650/-
Crispy Cottage Cheese, Kung Pao Sauce
- KEEMA BASIL BAO 650/-
Soya Chunks, Chilli Basil Sauce, Crispy, Crispy Fried Onions, Basil
- CRISPY TOFU TERIYAKI BAO 650/-
Crispy Tofu, Green & Red Apple Julian, White Sesame Seeds



MENU

VEGAN FOOD

OPENING
HOURS

11.00 AM
11.30 PM

SALAD (VEGAN)

- ROASTED PUMKIN 🌱 450/-
Mixed Green, Balsamic, Honey Dressing
Candied Walnuts
- APPLE BERRY 🌱🍓 550/-
Granny Smith Apple, Mixed Greens,
Raspberry Vinaigrette, Fresh Berries
- AVOCADO BABY SPINACH 530/-
Yuzu Dressing, Mixed Green,
Fresh Avocado
- SOM TUM 🌱 450/-
Thai Raw Papaya Salad
- ARTH QUINOA SALAD 🌱🍓 450/-
Fresh Mint, Melon, Seasonal Citrus,
Assorted Greens



CHAAT (VEGAN)

- SWEET POTATO & STARFRUIT 420/-
Smoked Sweet Potato Tossed In
Homemade Spice Mix & Served with
Star Fruit
- KOLKATA POUCHKA 320/-
Pani Puris Served With Sweet
Tamarind Chutney & Gondhraj Lemon
Water

SOURDOUGH TOAST

- ARTH AVO TOAST 🌱 525/-
Blistered Tomato & Fresh Avocado



NIBLES (VEGAN)

- CONJI MUSHROOM 🌱 350/-
Crispy Mushroom, Garlic, Chilli
- CRISPY LOTUS STEM 400/-
Served With Dry Green Curry Paste
Fried Rice
- CHILLI BASIL TOFU 350/-
Silken Tofu, Red And Yellow Bell
Pepper, Onion, Carrot, Water
Chestnut
- CRISPY CORN 350/-
Sweetcorn, Onion, Bell Pepper,
Shallots

PASTAS (VEGAN)

- FETTUCCINE ARRABIATA 🌱 645/-
Spicy Tomato Basil Sauce
- FETTUCCINI MUSHROOM 645/-
TRUFFLE 🌱
Mushroom Paste, Truffle Oil
- SPAGHETTI AGLIO OLIO 645/-
PEPERONCINO 🌱🌶️
Olive oil, garlic, Peperoncino

ALL DAY BREAKFAST



- ARTH CHILLAS 350/-
Beetroot Rolls Stuffed With Soya And
Vegetables Served With Chutney
- GUNPOWDER DOSA 340/-
Served With Spiced Potato Mash &
Assorted Chutney
- MULGAPODI IDLI 🌱 340/-
Mini Idli's Tossed In Curry Leaves &
Homemade Padi Masala
- BAZAAR KE RAM LADOO 340/-
Lentil Fritters Served With Radish
Kachumbar
- HOME STYLE STUFFED PRONTHIS 340/-
Potato Pronthi Served With Fresh &
Seasonal Pickle

DIMSUM (4 OR 6 PIECES)

- YELLOW CURRY CRYSTAL 525 / 745/-
Crystal Dimsum Served With Yellow Curry
- BROCCOLI AND ALMOND 🌱 525 / 745/-
Broccoli And Almond Stuffed Dimsums Served
With Condiments

KOTHEY

- VEGETABLE KOTHEY 525 / 745/-
Beans, Carrot, Zucchini Mix, Baby Corn,
- THREE MUSHROOM KOTHEY 525 / 745/-
Button Mushroom, Black Fungus, Shiitake
Mushroom

SUSHI

- TERIYAKI VEGGIE KAPPAMAKI 745/-
Kappamaki Rolls Topped With Teriyaki Sauce
- FARMER MARKET SUSHI 745/-
Tofu, English Cucumber, Avocado, Tanauki



HEARTY MAINS

- KERALA STEW LEMON RICE 🌱 645/-
Coconut Milk Veggie Stew Topped
With Guntur Chilli Oil Served With a
Homestyle Lemon & Curry Leaf Rice
- MUSHROOM PEPPERFRY 645/-
WITH MALABAR PARANTHA
Mushrooms Stirfried With Freshly Ground
Black Pepper & Curry Leaf Served With
Homemade Malabar Parotta
- ROAST KATHAL 🌱🌶️ 645/-
Stir Fried Jackfruit In a Decadent Roast
Masala Served With Homemade Malabar
Parotta (Made With Olive Oil)
- SRILANKAN CURRY 🌱🍓 650/-
WITH STEAMED RICE
Processed Plant Based Chunks Served
With In House Shrilankan Inspired
Masala Paste/ Steamed Rice
- AMINABAD VEGGIE 645/-
BIRYANI
Basmati Rice Cooked With Vegetables
Served With Mirchi Ka Saalan

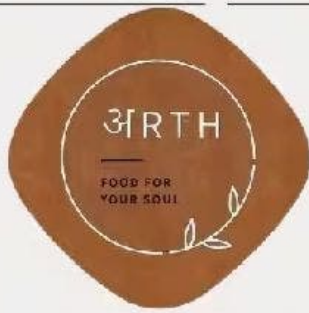
VEGAN 🌱

CHEF'S SPECIAL 🌱

SPICY 🌶️

SPEAK TO YOUR SERVER FOR VAIN FOOD OPTIONS
ALL GOVERNMENT TAXES AS APPLICABLE | WE LEVY 10% STAFF CONTRIBUTION

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MENU

FOOD

OPENING
HOURS

11.00 AM
11.30 PM

HEARTY MAINS

- KERALA STEW LEMON 🌱🌿 645/-
RICE
Coconut Milk Veggie Stew Tapped
With Guntur Chilli Oil Served With a
Homestyle Lemon & Curry Leaf Rice
- MUSHROOM PEPPERFRY 🌱 645/-
WITH MALABAR PAROTTA
Mushroom Stirfried With Freshly
Ground Black Pepper & Curry Leaf
Served With Homemade Malabar
Parotta
- GHEE ROAST KATHAL 🌱🌿🌱 645/-
WITH MALABAR PAROTT
Stir Fried Jackfruit In a Decadent Ghee
Roast Masala Served With Homemade
Malabar Parotta
- AMRITSAR PANEER 645/-
BHURJEE PARANTHA
Punjabi Style Paneer Bhurjee Served
With Beejee Ki Pranthi
- PALAK KADHI MILLET RICE 645/-
Roulade Of Spinach Fritters In a Home
Style Yaugourt Kadi Served With a
Three Pepper Millet Pulao

- SRILANKAN CURRY 🌱🌿🌱 650/-
WITH STEAMED RICE
Processed Plant Based Chunks Served
With In House Shrilankan Inspired
Masala Paste, Steamed Rice
- AMINABAD VEGGIE 🌱 645/-
BIRYANI
Basmati Rice Cooked With Vegetables
Served With Beetroot Raita & Mirchi
Ka Saalan



- KHAO SUEY 🌱 745/-
Burmese Noodle Bowl With Coconut Curry
And Accompaniments
- KIMCHI RAMEN 🌱🌿 745/-
Spicy Tangy Broth Assorted Veggies & Nari
- KOREAN JAJANGMEYEON 🌱 745/-
PAN FRIED NOODLES
Pan Fried Noodles Topped With Veggies
& Black Fungus In Black Bean Sauce
- ISAN WHITE THAI CURRY 🌱🌿 745/-
Served With Dry Green Curry Paste Fried
Rice
- SPICY UDON BASIL NOODLES 🌱🌿 745/-
Spicy Basil Sauce, Grilled Tofu
- BEIJING HAWKERS BOWL 🌱 745/-
Choice Of Hakka Noodles Or Fried Rice
Served With Cottage Cheese &
Vegetables Stir Fry
- VEGETABLE PENANG CURRY 🌱 745/-
Served With Jasmine Rice
- EXOTIC VEGGIES WITH STICKY 🌱 745/-
RICE
Butter Garlic Pepper Sauce/ Chilly Basil
Sauce/ Coriander Sauce
- PHAD THAI NOODLES 745/-
Flat Rice Noodles Stir Fried With Capsicum,
Red Cabbage, Sprouts, Garlic Chives &
Topped With Roasted Peanuts

HEARTY MAINS



- PANEER LABABDAR 699/-
Served With Laccha Parantha
- DAL MAKHANI WITH SMOKED 🌱 749/-
WHITE BUTTER
Served With Garlic Cheese Naan
- YELLOW DAL TADKA 450/-
With Jeera Rice
- VEGETABLE JALFREZI 749/-
Served With Parantha



DESSERTS

- COCONUT CREME BRULEE 🌱 350/-
Creme Brulee With a Coconut Twist
- BOMBAY BADAMI HALWA 350/-
Bombay Style Almond Halwa Cooked In
Clarified Butter
- WALNUT BROWNIE 350/-
Vanilla Ice Cream
- SAFFRON PHIRNI WITH HOME 350/-
MADE ROSE GULKAND
Traditional Rice Pudding Served With a
Dollop Of Rose Jam
- GULAB JAMUN 350/-
Made With Reduced Milk Called
'KHOYA' Granished With Pistachio
Niblets
- CHOCOLAVA ROLLS 350/-
Philo Pastry, Chocolate Sauce, Icing
Sugar



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OPENING HOURS

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11.30 PM

PASTAS

- FETTUCCINI ARRABIATA 🌱 645/-
Spicy Tomato Basil Sauce.
- FETTUCCINI 🌱 645/-
MUSHROOM TRUFFLE
Mushroom Paste, Truffle Oil
- PENNE ALFREDO 645/-
Double Heavy Creamy Sauce,
Mushroom
- PENNE IN PESTO SAUCE 645/-
Basil, Pine Nuts, Garlic, Olive, Parmesan
- GNOCCHI 🌱 645/-
Homemade Potato Pasta In Pesto
Sauce With Blistered Tomatoes And
Ricotta
- SPAGHETTI AGLIO OLIO 🌱 645/-
PEPERONCINO
Olive Oil, Garlic, Peperoncino



KOTHEY

- VEGETABLE KOTHEY 350/-
Beans, Carrot, Zucchini Mix, Baby Corn,
Broccoli, Pak Choi, Chinese Cabbage
- THREE MUSHROOM KOTHEY 350/-
Button Mushroom, Black
Fungus, Shiitake Mushroom
- ASIAN GREEN KOTHEY 350/-
Asparagus, Pak Choi, Beans,
Broccoli, Snowpeas



DIMSUM 4 Or 6 Pieces



- YELLOW CURRY CRYSTAL 🌱 525/745/-
Crystal Dimsums Served With Yellow Curry
- SPICY WILD MUSHROOM WITH MISO BROTH 525/745/-
Wild Mushroom Dimsums Dipped In Miso
Broth
- BROCCOLI AND ALMOND 🌱 525/745/-
Broccoli And Almond Stuffed Dimsums
Served With Condiments
- CREAM CHEESE WATER CHESTNUT WITH CHILLI OIL 525/745/-
Philadelphia Cream Cheese Water
Chestnut Stuffed Dimsums Dipped In
Chilli Oil

SUSHI

- TERIYAKI VEGGIE KAPPAMAKI 🌱 745/-
Kappamaki Rolls Topped With Teriyaki Sauce
- CUCUMBER CREAM CHEESE 🌱 745/-
AVOCADO URAMAKI
Uramaki Rolls Stuffed With Cream Cheese
Cucumber & Avocado
- FARMER MARKET SUSHI 🌱 745/-
Tofu, English Cucumber, Avocado, Tanauki
- TRUFFLE MUSHROOM SUSHI 745/-
Enoki Mushroom, Truffle Oil, Japanese Mayo
- TEMPURA ASPARAGUS WASABI 745/-
MAYO
Asparagus Tempura With Wasabi Mayo



BAO

- KUNG PAO COTTAGE CHEESE BAO 650/-
Crispy Cottage Cheese, Kung Pao Sauce
- KEEMA BASIL BAO 650/-
Soya Chunks, Chilli Basil Sauce, Crispy
Fried Onions, Basil
- STUFFED MOCKMEAT BAO 650/-
Bao Bun Stuffed With Soya Chunks,
Onion, Garlic, Tomatoes & Fresh
Coriander
- CRISPY TOFU TERIYAKI BAO 650/-
Crispy Tofu, Green And Red Apple
Julian, White Sesame Seeds
- TRUFFLE MUSHROOM BAO 650/-
Black Fungus, Shiitake, Button
Mushroom, Truffle Oil
- SPICY BASIL TOFU BAO 650/-
Silken Tofu, Cucumber, Asparagus, Red
Cabbage, Lettuce, Chilli Basil Sauce

VEGAN 🌱

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SPICY 🌶️

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