AN AVIATED CULINARY JOURNEY

Discover a gateway that transcends into a whole new dimension as we bring forth an epicurean voyage that binds experience with experiments. Get ready to set your expectations higher than canopies as the upcoming episodes are worth a try; leaving you wanting for more.

Our goal is to be synonymous with luxury and opulence, redefined with exceptional concoctions and global delicacies that bring out the best palatable combinations of spices and ingredients sourced from all over the world.

Aviary has established a foot in the sweet spot between subtleness and luxury. The focus is on delivering an exposure so niched and flawless that the connoisseur in you would aviate to us time and again.

Curated by:
Chef Mohammed Anas Qureshi

CHEF'S SPECIAL

AVIARY VADA PAV INSIDE-OUT 375
CLASSIC MAHARASHTRIAN WADA STUFFED AND AIR FRIED IN FRESH HOMEMADE BREAD

MUSHROOM & CHESTNUT GHEE ROASTED, FLAT RICE PANCAKE 425
SPICY AND TANGY GHEE ROAST MASALA SERVED WITH FLAT RICE PAN CAKE

PINWHEEL PANEER ROULADE 465
STRIPS OF PANEER STUFFED AND ROLLED, ASSEMBLED ON THE BED OF TANGY TOMATO SAUCE

CHICKEN CHETTINAD TACO 525
SOFT SHELL TACOS, CHICKEN CHETTINAD FILLING, PICKLED ONION, GARLIC AIOLI

HAND PULLED TANDOORI CHICKEN 545
TANDOORI CHICKEN RASHERS TOSSED IN YOGURT SAUCE AND SERVED ALONG WITH CREAMY ONION COLESLAW SERVED OVER TOASTED BREAD

LAAL MAAS TORTELLINI 575
AN INDIAN ITALIAN FUSION OF PASTA STUFFED WITH LAAL MAAS

MUTTON BURRA 595
INDIAN LAMB CHOPS COOKED IN CLAY OVEN SERVED WITH MINT CHUTNEY AND LACHA PYAZ

CHAAT BOX

WAI WAI BHEL 245
YOUR FAVORITE WAI WAI NOODLES GET A MAKEOVER

GOL GAPPA PLATTER 245
STREET STYLE CHAAT WITH A COMBINATION TWISTED TO GIVE YOU AN UNUSUAL BLAST OF FLAVOR

AUTUMN CHAAT 295
CRISPY SPINACH WITH ALL THE ACCOMPANIMENTS THAT WILL TINGLE YOUR TASTE BUDS

CRACK ME UP 315
DAHI BHALLA CHUTNEY FOAM AND RICE CRACKER

GOVT. TAXES ARE AS APPLICABLE. WE LEVY 10% SERVICE CHARGE

DIMSUM

FOUR SEASON CHILLI VEGETABLE DUMPLING — 395
WATER CHESTNUT, CORN, LOTUS ROOT, CARROT, BROCCOLI WITH SOYA CHILLI DRESSING

JAPANESE VEG GYOZA — 415
PAN FRIED DUMPLING, FILLING WITH AROMATIC ASSORTED VEGGIES

VEGETABLE WONTONS — 425
GARLIC SAUTEED VEGETABLES WITH CHEESE INSIDE FRIED WONTONS

PHILADELPHIA CREAM CHEESE, TRUFFLE OIL AND FRAGRANT CHILLI OIL — 455
WATER CHESTNUT, WILD MUSHROOM, BURNT GARLIC

NEPALI STYLE JHOL MOMO — 465
STEAMED MOMOS SERVED WITH SPICY JHOL

CHICKEN WONTONS — 495
GARLIC SAUTEED CHICKEN WITH CHEESE INSIDE FRIED WONTONS

JAPANESE CHICKEN GYOZA — 495
PAN FRIED DUMPLING, FILLING WITH AROMATIC CHICKEN

SICHUAN CHILLI OIL CHICKEN DUMPLING — 515
SMALL CUBE CHICKEN WITH ASIAN SEASONING, CHILLI FLAVORED OIL AND BLACK BEAN JAM

NEPALI STYLE CHICKEN JHOL MOMOS — 525
STEAMED CHICKEN MOMOS SERVED WITH SPICY JHOL

PRAWN SUI MAI, SCALLION AND BLACK MUSHROOM — 575
SERVED WITH GOAN BUTTER CHILLI GARLIC SAUCE

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STARTERS

VEG

CHATPATE OKRA CHIPS 295
CRISPY FRIED OKRA WITH A RED CHILLI MAYO AND A SPECIAL SPICE MIX

MASALA CRISPY CORN 375
CRISPY CORN FINISHED IN INDIAN STREET STYLE, BELL PEPPER

CHAKHNA TIFFIN 375
DOESN'T NEED AN EXPLANATION

OVER LOADED NACHOS 395
CORN TORTILLA, RUM CHEDDAR FONDUE SPREAD, TOMATO SALSA, FRIED BEANS, SOUR CREAM TOPPED WITH AVOCADO MASHED

CHOLE BHATURE TACOS 395
BHATURE TACO FILLED WITH CHOLE MASALA AND SERVED WITH SOUR CREAM AND SALSA

CIGAR ROLL 425
ASSORTED OF EXOTIC VEGGIES, GLASS NOODLES SERVED WITH HOUSE DIPS

CHILLI PANEER 445
STREET STYLE CHILLI PANEER

CANTONESE WILD MUSHROOM 425
CRUNCHY MUSHROOM TOSSED WITH FRESH CHILLI AND ASIAN SPICES

ACHARI SOYA CHAAP BUTTER JHOL 425
ACHARI MARINATE SOYA CHUNKS COOKED IN TANDOOR, SERVED WITH BUTTER JHOL & MASALA ONION RINGS

CORN SEEKH KEBAB 425
MASHED COTTAGE CHEESE, CORN, MIXED PEPPER, CHEESE SERVED WITH MINT CHUTNEY

MINI BUNNY CHOW 375
HOLLOWED MINI BUNNY CHOW FILLED WITH MATAR FROM THE STREETS OF KANPUR

PANEER KHURCHAN QUESADILLA 445
SERVED ALONG WITH SALSA AND SOUR CREAM

JUNGLEE MUSHROOM TIKKA 445
TRIBAL RECIPE OF MUSHROOM COOKED IN A TANDOOR AND SERVED WITH YOGHURT ONION

CASHEW CRUST PANEER TIKKA 495
MILDLY SPICED COTTAGE CHEESE, GRILLED IN A TANDOOR SERVED WITH CHUTNEY AND FRIED CASHEW

EDIBLE CHARCOAL 475
CLASSIC DAHI KE KEBAB COATED WITH EDIBLE CHARCOAL AND SERVED WITH HUNG CURD SWEET CHILLI SAUCE

ANARDANA PANEER TIKKA 495
PANEER MORSELS COOKED IN A TANDOOR WITH INDIAN FLAVORED SPICES, POMEGRANATE SEEDS

VEG INDIAN PLATTER 1025
ANARDANA PANEER TIKKA, ACHARI SOYA CHAAP BUTTER JHOL, CORN SEEKH KEBAB, JUNGLEE MUSHROOM TIKKA, CASHEW CRUST PANEER TIKKA, MASALA ONION, MINT CHUTNEY, SPICY MAYO, KARARI NAAN

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STARTERS

NON-VEG

SMOKED CHICKEN WINGS, TAMARIND GLAZE 475
CHICKEN WINGS MARINATION WITH TAMARIND & SPICES, COOKED IN A TANDOOR

ASIAN GUNPOWDER CHICKEN 525
CHICKEN COATED WITH ASIAN SPICE BLEND TOSSED IN DRY CHILLY AND SCALLION

AVIARY STYLE CHICKEN & SCALLION 535
SPICY CHICKEN CHUNKS TOSSED WITH FRESH CHILLI, GINGER AND SPRING ONION

GUNTUR CHICKEN LOLLIPOP 525
ANDHRA SPECIAL CHICKEN PREPARATION MADE WITH GUNTUR RED CHILLIES

CHICKEN CHAPLI KEBAB 525
SMALL CHICKEN MINCED PATTIES INFUSED WITH INDIAN SPICES AND SERVED ALONG WITH DIP

CHICKEN TIKKA 2 WAYS 545
SUCCULENT OVERNIGHT MARINATED HARIYALI CHICKEN TIKKA AND CHEESE GARLIC CHICKEN TIKKA, SERVED WITH LACHA PYAAZ

KOREAN FRIED CHICKEN 525
FRIED CHICKEN STRIPS, DUST WITH KOREAN CHILLI AND LEMON POWDER

CHICKEN TIKKA QUESADILLAS 535
SPICY CHICKEN PREPARATION STUFFED BETWEEN WARQI PARATHAS AND SERVED WITH MASALA ONION AND MINT CHUTNEY

BUTTER CHICKEN MAC AND CHEESE 565
BUTTER CHICKEN FLAVORED GRATINATED MAC & CHEESE

CHICKEN GHEE ROAST, THICK DOSAI 565
A CLASSICAL SOUTH INDIAN BONELESS CHICKEN, TINGLE YOUR TASTE BUDS, SOUTH INDIAN CHILLI AND SPICES

KASHMIRI LAMB SEEKH KEBAB 625
TANDOORI LAMB SEEKH COOKED IN A CLAY OVEN AND TOSSED IN SAFFRON AND NUT CREAM

AVIARY FISH N CHIPS 675
ENGLISH FISH CHIPS AND POTATO FRIES SERVED WITH TRIO DIPS

BASIL PESTO FISH TIKKA, CAPER AIOLI 675
FISH MARINATED WITH ENGLISH PESTO SAUCE, COOKED IN A TANDOOR SERVED WITH LACCHA PYAZ AND MINT CHUTNEY

KERALA MUTTON FRY 695
BLACK PEPPER AND COCONUT FLAVOURED BABY GOAT MEAT TOPPED WITH CRISPY CURRY LEAF SERVED WITH FERMENTED RICE PANCAKES

BUTTER CHILLI GARLIC PRAWN 725
PAN SEARED TIGER PRAWN COOKED WITH BUTTER CHILLI GARLIC

TANDOORI TIGER PRAWN 825
CHILLI AND YOGURT MARINATED PRAWNS, FRESH HERBS, DIPS

NON VEG INDIAN PLATTER 1250
CHICKEN CHAPLI KEBAB, CHICKEN WINGS, CHICKEN TIKKA 2 WAYS , PESTO FISH TIKKA, LAMB SEEKH KEBAB, MASALA ONION, MINT CHUTNEY, SPICY MAYO, KARARI NAAN

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ARABIAN ACCENT- SIGNATURE

FALAFEL PLATTER	725
CHICKEN SHAWARMA PLATTER	775
LAMB ADANA PLATTER	925

MINI KULCHAS

KULCHA (ALOO PYAAZ / MUSHROOM AND CHEESE) 425/465
MINI KULCHAS SERVED WITH MINT CHUTNEY AND DAL MAKHANI

KULCHA (CHICKEN GHEE ROAST / BHUNA MUTTON) 495/525
MINI KULCHAS SERVED WITH MINT CHUTNEY AND KORMA GRAVY

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PIZZA

MARGARITA 575
POMODORO SAUCE, MOZZARELLA CHEESE,
CONFIT CHERRY TOMATO, TOPPED WITH FRESH BASIL

FARMER"S STYLE 595
ALL ENGLISH VEGGIES, OLIVES, MOZZARELLA CHEESE

PANEER TIKKA PIZZA 625
THREE PEPPER TIKKA, ROASTED TOMATOES, ONION,
MOZZARELLA CHEESE

ASSORTED MUSHROOM PIZZA 625
SAUTEED WILD MUSHROOM, THYME, BROWN GARLIC,
CARAMELIZED ONIONS, MOZZARELLA CHEESE

ROASTED B.B.Q PIZZA 695
SUCCULENT CHICKEN, CHERRY TOMATO, ONION,OLIVE,
MOZZARELLA CHEESE

TANDOORI CHICKEN 695
CHICKEN CHUNKS MARINATED WITH INDIAN SPICES &
TANDOORI SAUCE, FRESH HERBS, MOZZARELLA CHEESE

BOMBAY KEEMA PIZZA 725
MUTTON CRUMBLE, ONION, GUN POWDER, CORIANDER AND
FRESH GREEN CHILLI, MOZZARELLA CHEESE

ITALIAN PEPPERONI 745
PEPPERONI, MOZZARELLA CHEESE

SOUP

295

ASK YOUR SERVER FOR SOUP OF THE DAY OR FOR ANY OTHER PREFERENCE YOU HAVE, THE CHEF WOULD LOVE TO MAKE YOUR FAVORITE SOUP THE WAY YOU LIKE IT

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SALAD

AVIARY CAESAR VEG SALAD — 375
ROMAINE LEAVES TOSSED IN CAESAR DRESSING SERVED WITH BREAD CROUTONS AND PARMESAN CHEESE

AVIARY CAESAR NON-VEG SALAD — 415
ROMAINE LEAVES TOSSED IN CAESAR DRESSING SERVED WITH HERB GRILLED CHICKEN AND BREAD CROUTONS AND PARMESAN CHEESE

POACHED CHICKEN SALAD — 425
HIGH PROTEIN POACHED CHICKEN JULIENNES WITH ROASTED TOMATO SERVED WITH ASIAN DRESSING

PASTA AND RISOTTO

AGLIO E OLIO PEPERONCINO - CHOICE OF FETTUCCINE/ SPAGHETTI — 395
PASTA TOSSED IN EXTRA VIRGIN OLIVE OIL, GARLIC AND CHILLI FLAKES

ARABIATA - CHOICE OF PENNE/ FETTUCCINE/ SPAGHETTI — 445
TANGY TOMATO SAUCE INFUSED WITH FRESH BASIL AND OREGANO

ALFREDO - CHOICE OF PENNE/FETTUCCINE/ SPAGHETTI — 445
A THICK WHITE SAUCE INFUSED WITH IN-HOUSE FLAVORS

BASIL PESTO - CHOICE OF PENNE/ FETTUCCINE/ SPAGHETTI — 475
SPICY POMODORO WITH BASIL & PARMESAN

CREAMY MUSHROOM RISOTTO — 575
EXOTIC MUSHROOMS, PARMESAN CHEESE, BUTTER, WHITE WINE

CAJUN DUSTED GRILLED CHICKEN RISOTTO — 625
GRILLED CHICKEN, PARMESAN CHEESE, BUTTER, WHITE WINE

ADD ONS

EXTRA CHEESE	95
EXTRA MUSHROOM	95
GRILLED CHICKEN	100
PRAWNS	170
PEPPERONI	170

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ASIAN

CRAFTED SIGNATURE BOWL

CHOOSE FROM:

VEGGIES & TOFU 555/ CHICKEN 595/ FISH 645
PRAWNS 715

CHOOSE YOUR SAUCE & PROTEIN AND RICE OR NOODLES

BANGKOK (RED/GREEN THAI CURRY)

SAIGON (GARLIC N BLACK PEPPER)

KUNG PAO SAUCE (SOYA SAUCE,
VINEGAR & SUGAR)

SZECHUAN SAUCE

ALL TIME FAVOURITE

MANCHURIAN (VEG/ CHICKEN) 425/ 495
MANCHURIAN SERVED WITH CHILLI GARLIC FRIED RICE / CHILLI GARLIC NOODLES

SPICY KRAPOW 525
THAI STYLE SPICY CHICKEN ON A BED OF BUTTER GARLIC RICE, SUNNY SIDE UP EGG, SALAD & CRACKER

TRIPLE SCHEZWAN NOODLES 450/ 525/ 645
STREET STYLE SPICY NOODLES WITH VEGGIES AND CRISPY NOODLES (OPTION:- VEGGIES & TOFU/ CHICKEN/ PRAWN)

UDON NOODLES 450/ 525
BEIJING STYLE NOODLES WITH ASSORTED VEGGIES & TOFU, CHILLI OIL, PEANUT, FRIED GARLIC (OPTION:- VEGGIES & TOFU/ CHICKEN)

MAINS : CLASSIC EUROPEAN

BAKED VEGETABLE 545
ASSORTED VEGETABLE TOSSED IN BUTTER, MIXED IN THICK WHITE SAUCE AND THEN GRATINATED

GRILLED CHICKEN 595
CLASSIC STYLE GRILLED CHICKEN MARINATED IN ENGLISH HERBS SERVED WITH MASH POTATO AND GRILLED VEGGIES

GRILLED FISH 645
CLASSIC STEAK MUSTARD GRILLED FISH, CITRUS SAUCE, LEAFY SALAD AND PEA MASH POTATO

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MAINS:
CLASSIC INDIAN COMBO

DAL TADKA 395
YELLOW LENTILS TEMPERED WITH GHEE ONION, TOMATOES AND INDIAN SPICES

DAL MAKHANI 425
INDIAN VEGETARIAN DISH THAT HAS MIX PULSES SIMMERED IN TOMATO PUREE AND MILD EXOTIC INDIAN SPICES, CREAM AND BUTTER

AMRITSARI PINDI CHOLE 425
SPICY AND TANGY WITH FLAVOURS OF GARLIC, WHOLE SPICES AND POMEGRANATE SEEDS

SUBZ REZALA 475
CASHEW BASED GRAVY FROM BENGAL FLAVORED WITH MUSTARD, ASSORTED VEGETABLE

BANARASI ALOO NAZAKAT 475
SWEET AND SPICY STUFFED POTATO PREPARATION IN YELLOW GRAVY

KADHAI PANEER 495
IT IS RICH CREAMY KADHAI GRAVY SAUTEED WITH BELL PEPPERS, TOMATOES, KASURI METHI & MALAI PANEER

PUNJABI STYLE MATAR MUSHROOM 495
FRESH WHITE MUSHROOMS AND GREEN PEAS COOKED IN A PUNJABI STYLE GRAVY

MALAI KOFTA 495
CREAMY CHEESE DUMPLING WITH CASHEW AND CREAM GRAVY

SOYA CHAAP MASALA 495
SOFT CHUNKS OF SOYA CHAAP COOKED IN A SPICY MASALA GRAVY

PANEER MAKHANI 525
TANDOORI PANEER TIKKA, SIMMERED IN OUR SIGNATURE TOMATO, BUTTER AND CREAM

MARTABAN KUKKAD 545
CHICKEN CURRY COOKED IN TRADITIONAL EARTHEN POT WITH TANGY SURPRISE AND FLAVOR OF KALONJI

CHICKEN TAWA MASALA 545
BONELESS CHICKEN MORSELS TOSSED IN SPICY TAWA MASALA GRAVY

GOOD OLD BUTTER CHICKEN 565
BONELESS TANDOORI CHICKEN TIKKA, SIMMERED IN OUR SIGNATURE TOMATO, BUTTER AND CREAM

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CHICKEN KALI MIRCH 565
DELICIOUS CHICKEN PREPARATION IN BLACK PEPPER YOGURT GRAVY

CHICKEN LABABDAR 575
BONELESS CHICKEN MORSELS, CHEESE, CASHEW BASED GRAVY

MANGO FISH CURRY 635
FRESH RIVER FISH CHUNKS MADE WITH MUSTARD SEEDS & CURRY LEAF, FLAVORED WITH RAW MANGO, COCONUT CREAM SERVED WITH LAYERED MALABAR PARATHA

MUTTON KORMA 665
HOUSE OF SIGNATURE SMOOTH LAMB CURRY COOKED WITH ONION, YOGURT

JHINGA TAWA MASALA 715
JHINGA COOKED IN TAWA MASALA GRAVY

(CURRIES SERVED WITH BASMATI RICE OR INDIAN BREADS OF YOUR CHOICE, GREEN SALAD, CHUTNEY, PAPAD)

DUM BIRYANI

(SERVED WITH RAITA AND MIRCHI KA SALAN)

SUBZ DUM BIRYANI	475
DUM MURGH BIRYANI	525
DUM MUTTON BIRYANI	645

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BREAD & SIDES

ROTI	65
BUTTER ROTI	75
MISSI ROTI	85
NAAN	95
BUTTER NAAN, GARLIC NAAN	105
LACCHA PARATHA *PUDINA, DHANIA, MIRCH, GARLIC, AJWAINI*	105
GREEN SALAD	215
FRENCH FRIES	245
BASMATI STEAM RICE	275
GARLIC BREAD	275
JEERA RICE /PEAS PULAO	295

DESSERT

KALA JAMUN CHEESECAKE — 325
RICH AND FULLY CREAMY FLAVOURS WITH MILK CAKE BOWL

AVIARY BROWNIE SUNDAE — 345
LOADED WITH WALNUT BROWNIE, ICECREAM, NUTELLA MOUSSE,NUTS, JELLO, WAFER, FRUITS AND CHOCOLATE SAUCE

CHOCOLATE FONDANT — 375
MADE TO ORDER MELTING CHOCOLATE LAVA CAKE SERVED WITH VANILLA ICE CREAM

KESAR KULFI, NAWABI FALUDA (LIVE) — 555
HOME MADE KULFI DUSTED WITH PURE EDIBLE GOLD SERVED WITH ROSE FLAVOURED FALUDA PRESENTED LIVE ON YOUR TABLE

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