



AURIC

dining upscaled

Food is symbolic of Love
when words are inadequate

- Alan D. Wolfelt

SOUPS

Tomato & Lemongrass (Tomato soup infused with fragrant Lemongrass)	250
Manchow (Green chilli flavour soup, Veg / Non Veg)	250/280
Sweet Corn (Mix soup with corn kernels & veggies, Veg / Non Veg)	250/280
Lung Fung (Soup made with lemon, chilli peppers & Chinese veggies, Veg / Non Veg)	250/280
Hot & Sour (Spicy & tangy vegetable soup, Veg / Non Veg)	250/280
Clear Soup (Veg / Chicken)	250/280
Italian Garlic Soup (Served with crispy croutons. Veg /Non Veg)	250/280
Chicken Valute Soup (Cream of chicken soup)	280

FRIES & WEDGES

Fries Factory

Choice of Seasoning

Plain Salted	240
Cajun	260
Peri Peri	260
Poutine	300
Potato Wedges	300

Choice of Dip

Cheesy Jalapeno	70
Sriracha Mayo	70
Barbeque	70
Salsa dip	70
Mint Mayo	70
Tartar dip	70
Chilli Pesto	70
Hummus dip	70

Garlic Bread

Plain	160
Cheese	230
Cheesy Jalapeno	260
Chicken	320

APPETIZERS

Vegetarian

Falafel with Hummus (Chickpeas patty mixed with Arabic spices Served with hummus, Arabic pickle & Tzatziki dip)	490
Lebanese Platter (Veg / Non Veg) (Falafel/ Chicken Shishtaouk served with Cheese Samosa & Multigrain Lavash Accompanied by Hummus, Avocado dip, Tzatziki dip, Baba ghanoush, Pita bread & Arabic Pickle)	780/900
Tempura Vegetables (Crunchy Spring Vegetables served with bang bang sauce)	490
Dahi & Dry fruit ki Tikki (Auric Signature) 🌱 (Fried with perfection, served with mint sauce)	490
Corn Jalapeno Cottage cheese Kebabs 🌱 (Deep fried kebabs made with American corn, jalapeno Cottage cheese & mixed with Indian spices)	490
Hara Bhara Kebab (Deep fried vegetable kebabs served with mint sauce)	490
Honey Chilli Potato (Crispy potato slices tossed in honey chilli sauce)	410
Crsipy Corn	430
Paneer Pepperoncini (Fried cottage cheese cubes tossed in exotic peppers & hot garlic sauce)	490
Mushroom Pepperoncini (Fried button mushrooms tossed in exotic peppers & hot garlic sauce)	490
Veg Manchurian Dry	490

TANDOORI VEG

Paneer Tikka (Cottage cheese cubes marinated in Indian spice mix & cooked in clay oven)	490
Paneer Tikka Malai	510
Paneer Tikka Achari	510
English Cheddar Tandoori Mushroom (Auric Signature) (Stuffed mushrooms marinated with English cheddar cheese, Cream & cooked in clay oven)	510
Vegetable Ajwain Seekh Kebabs (Combination of vegetables, cottage cheese, ajwain & Indian spices cooked in clay oven)	490
Sarso Ke Phool (Tender Broccoli marinated in Mustard flavoured spices)	490
Crispy Pahadi Kebab (Potato, cottage cheese, beetroot mixed with Indian herbs & cheese, fried to perfection)	490



Available in No Onion & Garlic

While eating your appetizer, don't be concerned with dessert.

.....Wayne Dyer

APPETIZERS

Non Vegetarian

Chicken Shishtaouk (Pan grilled Arabic style chicken skewers marinated with Curd, mint, tahina & cumin)	650
Chicken Wings (Fried Chicken wings tossed in house made sauce Choice of Sauce: Barbeque / Hot Garlic)	550
Chicken Drumsticks (Chicken leg pieces in spicy garlic sauce)	550
Chicken Pepperoncini (Chicken chunks tossed in bell peppers & spicy chilli sauce)	600
Chilli Oyster Chicken (Chicken tossed in red chilli, bell peppers, onion & oyster sauce)	600
Amritsari Fish (Lightly battered fish fritters served with mint sauce)	820
Fish Fingers (Served with tartar dip)	820
Prawn Kali Mirch (Paprika spiced panko crusted prawns marinated in Koliwada spices & served with harissa mayo)	850

TANDOORI NON VEG

Chicken Tikka (Chunks of chicken marinated in Indian spices cooked In charcoal fire)	630
Chicken Tikka Achari (Chunks of chicken marinated in Indian spices with a tinge of Pickle flavour cooked in charcoal fire)	650
Murg Malai Tikka (Cheesy MMT) (Chunks of chicken marinated in Indian spices and cheese Cooked slowly in clay oven)	650
Tandoori Chicken (Half / Full) (Whole chicken marinated in tandoori masala, cooked in Charcoal fire)	490/690
Chicken Sarso ki Seekh (Chicken keema seekh kebabs mixed with Indian herb & Kasundi paste)	650
Lebanese Garlic Kebabs (Auric Signature) (Tender chicken marinated in green herbs, burnt garlic paste, Yogurt & parmesan cheese, cooked in charcoal tandoor)	650
Greek Style Lamb Kebab (Auric Signature) (Greek style mutton seekh kebabs, served with Pita bread, hummus & Arabic pickle)	710
Kasundi Fish Tikka (Fish cooked in clay oven with flavours of mustard)	820
Tandoori Platter (Veg / Non Veg) (A combination of 4 starters at one place)	950/1050

SANDWICH, BURGERS & SALADS

Sandwiches

Chicken Salami, Cheese & Onions	390
Grilled Chicken & Pepper	390
Potato Rosti, Cheese & Jalapeno	330

Burgers

Mushroom, Corn, Potato, Cheese Burger	370
Hawaiian Chicken Burger (Grilled Chicken patty with slice of Pineapple & Veggies)	390
Double deck spicy Mutton Burger (Two Mutton Keema patty with cheese & sunny Side up)	450

- * All Sandwiches served with potato wedges
- * All Burgers served with potato wedges & House Salad

FOCACCIA

(Choice of Open Face / Grilled)

Mushroom, Pepper & Jalapenos	350
Cottage Cheese, Corn & Cheese	360
Roasted Vegetables with Pesto & Feta	370
Crispy Chicken with Mexican Salsa	420

SALADS

Caesar Salad (Veg/Non Veg) (Ice berg lettuce, broccoli, sundried tomatoes, Parmesan Cheese with Caesar dressing)	350/400
Apple & Walnut Salad (Red Apple, Ice berg, walnut, tossed with Honey cream lemon dressing)	360
Smoked Chicken, Cucumber -Tomato (Smoked Chicken, Ice berg, cucumber, tomato, Olives with Sumac dressing)	420
Greek Grilled Chicken in homemade Tzatziki (Grilled Chicken, cucumber, tomato, olives & Ice berg)	420
Somtom Style Veggie Salad (Somtom style dressing sauce)	360

PIZZAS

Pizza Margharita (Veg / Non Veg) (Thin crust pizza made with tomatoes, mozzarella, fresh basil & olive oil)	450/520
Peri Peri (Veg / Non Veg) (Spicy Italian pizza topped with American corn, bell peppers, Jalapenos, mushroom, onion & mozzarella)	490/570
Classic Veg (Original cheese pizza with toppings of Onion, tomato & capsicum)	450
Tandoori Tikka (Topped with capsicum, onion, green chilli, mozzarella) (Choice of Paneer / Chicken)	490/570
Feta & Grilled Veggies (Grilled bell pepper, zucchini, caramelized onion & feta cheese)	500
Farm House (Onion, baby corn, sun dried tomatoes, mushroom & broccoli)	500
Barbeque Chicken (Chicken chunks tossed in house made barbeque sauce, Onion, american corn & capsicum)	570
Chicken Salami & Sausage (Auric Signature) (Onion, peppers, diced salami, chicken sausages & mozzarella)	590
Mutton Keema (Auric Signature) (Tawa cooked minced mutton keema served with onions, capsicum, Red chilies & mozzarella)	640
Half & Half (Veg / Non Veg) (Choose any two pizzas you want from the options above)	530/610

Keep your friends close & your Pizza closer.
~ Anonymous

PASTA

Penne Alfredo (Veg / Non Veg) (Rich, creamy white sauce pasta with parmesan & fresh Parsley)	470/520
Penne Arrabiata (Veg / Non Veg) (Spicy sauce made from tomatoes & dried red chilli peppers)	470/520
Penne Marie Rose (Veg / Non Veg) (Creamy pink sauce pasta with mushroom & broccoli)	470/520
Spaghetti Aglio e Olio Peperoncino (Veg / Non Veg) (Pressed garlic in olive oil & chilli flakes tossed with spaghetti)	470/520
Herb Cream (Veg / Chicken / Prawn) (Pasta tossed in Basil Pesto sauce)	480/540/630
Baked Mac & Cheese (Serving of macaroni with a combination of cheddar & mozzarella cheese)	500

HOME MADE PASTA

Crispy Ravioli (Fried, spinach & ricotta stuffed homemade pasta served with Garlic sauce & harissa mayo)	500
Tortellini di Pollo (Chicken stuffed homemade pasta served with gorgonzola sauce)	640
Spinach Tortellini (Spinach & ricotta cheese stuffed homemade pasta served with Mushroom herb sauce)	520

MEXICAN

Old Greek Nachos (Veg / Non Veg)

380/470

(Corn Chips with bell peppers, cheese sauce, jalapenos, American corn, beans & topped with mixed cheese)

Mexican Quesadilla (Veg / Non Veg)

430/490

(Flour Tortilla stuffed with corn, jalapeno, mushroom, bell peppers & cheese accompanied with sour cream & Salsa)

Cheesy Mexican Burritos (Veg / Non Veg)

430/490

(Exotic veggies, onions, spicy tomato sauce rolled, topped with cheese sauce & baked)

Mexican Fajita (Veg / Non Veg)

430/490

(Juicy grilled chicken or cottage cheese is seasoned, soared & cooked to perfection, then tossed with sauteed bell peppers & onions)

Mexican Rice & Chicken Bowl

490

(Spicy mexican tomato rice, combined with bell peppers, jalapenos, olives, american corn, grilled chicken & beans)

INDIAN MAIN COURSE

Paneer Gallery

Vegetarian

Kadhai Paneer

(A semi dry curry made with fresh cottage cheese, onions, tomatoes, Green bell peppers & freshly ground kadhai masala)

530

Paneer Lababdar

(Punjabi dish made with paneer, tomatoes, cashews, spices & cream)

530

Paneer Butter Masala

(A rich & creamy dish of paneer in tomato & butter
It has a tangy & slightly sweet feel to it with a velvety texture)

530

Shahi Paneer

(Paneer cooked in thick & creamy cashew nut sweet white gravy)

530

Paneer do Pyaza

(Paneer dish in orange gravy with prominent onion & capsicum pieces)

530

Palak Paneer

(Paneer cooked in spinach puree, served with a smooth texture)

530

Paneer Khurchan

(Scrapped paneer tossed with onion & tomatoes, served semi dry)

530

Paneer Tikka Masala

(Chunks of grilled paneer cooked in medium spicy tomato based gravy)

530

Babycorn Mushroom Kadhai Masala 540
(Semi dry preparation in tomato based gravy
& freshly grounded kadhai masala)

Nargisi Kofta Curry 540
(Mughlai preparation infused with cashews in our Orange gravy)

Malai Kofta  540
(Cottage cheese balls dip in creamy cashew nut sweet white gravy)

Vegetable Jalfarezi  540
(Dry preparation with mixed vegetables sautéed in aromatic spices)


Mushroom Matar Methi Malai 540
(Combination of malai, matar, methi & button mushroom
served in Fine white gravy)


Mushroom Masala 540

Palak Corn Mushroom 540
(Combination of American corn & mushroom, served in spinach gravy)

Achari Jeera Aloo 400
(Dhabha style Aloo jeera in achari flavour)

Dal Makhanwala (Auric Signature) 450
(Whole black lentils & kidney beans cooked on slow heat & lots of butter)

Yellow Dal Tadka  410

 Available in No Onion & Garlic

INDIAN MAIN COURSE

Non Vegetarian

Murg Makhani (Auric Signature) **500/700**
(Chunks of grilled chicken cooked in a smooth buttery & creamy tomato based gravy) (Half / Full)

Chicken Handi **500/700**
(A traditional spicy chicken recipe made with a mixture of whole spices) (Half / Full)

Chicken Kadhai **500/700**
(Chunks of chicken cooked with onions, tomatoes & green bell peppers) (Half / Full)

Murg Methi Malai **500/700**
(Combination of malai chicken tikka, methi served In a fine white gravy) (Half / Full)

Chicken Tikka Masala **520/720**
(Chunks of grilled chicken cooked in a medium spicy Tomato based gravy) (Half / Full)

Palak Chicken **520/720**
(Chicken chunks cooked in spinach gravy With a smooth texture) (Half / Full)

Chicken Rarra **520/720**
(Whole chicken pieces & minced chicken keema Cooked together with Indian spices) (Half / Full)

Murg Ka Khurchan (Scrapped chicken cooked in tomato onion gravy, served semi dry)	720
Rogan Josh (Kashmiri style spicy mutton curry flavoured with Fennel & ginger)	810
Keema Hari mirch do Pyaza (Minced mutton cooked with green chillies & Indian spices)	810
Achari Ghost (Indian Mutton curry with a tinge of pickle)	810
Mutton Rarra (Mutton Pieces & Mutton Keema cooked together)	840
Fish Curry (Choice of Goan Curry / Home style)	890
Egg Curry (4 Egg)	560

INDIAN BREADS

Tandoori Roti
(Plain / Butter)

70/80

Naan
(Plain / Butter / Garlic / Chilli cheese)

90/100/120/150

Paratha
(Laccha / Pudina / Ajwain / Methi / Chilli)

90/100/130/130/130

Missi Roti

110

Kulcha
(Aloo / Onion / Mix Veg / Paneer)

110/110/120/130

Rice & More

Biryani
(Veg / Chicken / Mutton)

560/710/810

Rice
(Steamed / Jeera)

250/280

Plain Curd

150

Raita
(Mix Veg / Pineapple / Burnt Garlic)

210/230/250

GLOBAL MAINS

Mushroom Black Pepper (Shiitake & Button Mushrooms in black pepper sauce, Assorted veggie, paprika rice & fries)	600
Parmigiano (Auric Signature) (Layers of Zucchini, corn niblets, mushrooms, bell peppers Tomato sauce & Parmigiano reggiano)	600
Chipotle Con riso (Auric Signature) (French fries, chipotle sauce, pesto rice, assorted Veggies & grilled cottage cheese)	600
Pesto cottage cheese Steak (Pesto sauce marinated cottage cheese, served with Spicy barbeque sauce, pimento rice & assorted veggies)	620
Stuffed Grilled Chicken Breast (Auric Signature) (Olives, mushrooms & jalapenos stuffed within a chicken breast Seared in demi- glace sauce served with mash potatoes & buttered greens)	710
Chipotle Con riso (Chicken) (French fries, chipotle sauce, pesto rice, assorted Veggies & grilled chicken)	710
Chicken Parmigiana (Auric Signature) (Golden crispy chicken breast, covered with tomato ragu, Topped with cheese sauce & parmesan cheese)	710
Grilled Fish with Lemon butter sauce (Auric Signature) (Fillet of sole fish in lemon butter sauce served with exotic greens)	890
Fish n Chips (Panko fried sole fish served with tartar sauce & French fries)	890

King Prawns Al Ajillo (Garlic prawns with broccoli, served with butter bun)	960
Dan Dan Noodles (Auric Signature) (Egg noodles topped with minced mutton, chilli oil, Wok tossed bok choy)	640
Hot Garlic (Veg / Non Veg) (Exotic vegetables tossed in aromatic hot garlic sauce Served with noodles)	530/630
Pan Shared Noodles (Veg / Non Veg) (Pan shared noodles with black bean sauce)	530/630
Stir fried fish with Chinese Greens (Auric Signature) (Exotic vegetables tossed with fish fillet in lemon cilantro or hot garlic sauce, served with fried rice)	890
Chilli Paneer Gravy (Spicy & Tangy stir fried cottage cheese with onion & peppers)	510
Chilli Chicken Gravy (Asian style chicken tossed with onion & bell peppers In chilli soy sauce)	620
Veg Manchurian Gravy	510

Classic Thai Curry (Veg / Chicken / Prawn) **490/590/790**
(Choice of Red / green coconut based gravy served with steam rice)

Thai Basil Chicken **640**
(Stir fried chicken tossed with flavourful soya,
ginger Basil & fiery hot chilli pepper)

Burmese Khow Suey (Auric Signature) **580/640**
(Home-style Burmese coconut soupy noodle with peanut,
Brown onion, fried garlic, spring Onion & lemon)
(Veg / Non Veg)

Veggie in Double Pepper Sauce **530**
(Served with steam rice, assorted vegetables tossed
with Chilli sauce & Green Pepper Corn)

Kung Pao Chicken **640**
(Stir fried chicken tossed with peanut & vegetables
Served with steam rice)

Diced Chicken, Cashew nut Stir fry **640**
(Diced Chicken, cashew nut tossed with exotic vegetables
Accompanied with Schezwan noodles)

NOODLES & RICE

Hakka Noodles
(Veg / Non Veg)

320/420

Burnt Garlic Noodles
(Veg / Non Veg)

320/420

Schezwan Chilli Garlic Noodles
(Veg / Non Veg)

320/420

Singapore Noodles
(Veg / Non Veg)

320/420

Fried Rice
(Veg / Egg / Chicken)

310/350/430

Schezwan Chilli Fried Rice
(Veg / Egg / Chicken)

310/350/430

Burnt Garlic Rice
(Veg / Egg / Chicken)

310/350/430

DESSERTS

Chocolate Brownie	260
Add Ice cream	80
Lotus Biscoff Cheese Cake	260
Red Velvet Cake	260
Caramel Custard	260
Gulab Jamun	90/pc
Gajar ka Halwa (Seasonal)	210
Moong Dal Halwa (Seasonal)	210
Ice Cream (Vanilla/ Chocolate / Strawberry / Butterscotch)	100
Tooti Frooti Ice Cream	250

- * Taxes extra as applicable
- * Packing charges extra as applicable
- * Allow us around 20 minutes to serve you better
- * Conditions apply

Food is our common ground,
a universal experience

-James Beard



Restaurant & Rooftop Café

Rajpur Road, Dehradun



COLD BEVERAGES

Coffees

Iced Cold Coffee	260	Chocolate Frappe	290
Caramel Frappe	290	Hazelnut Frappe	290
Cookie & Cream Frappe	290	Vanilla Frappe	290
Iced Americano	240	Iced Latte	290
Blueberry Frappe	290	Affogato	240
*Add Ice Cream	80		

Thick Shakes

Oreo Shake	290	Kitkat Shake	290
Peanut Banana Shake	290	Chocolate Milk Shake	290
Pineapple Shake	290	Black Currant Shake	290
Strawberry Shake	290	Avocado Shake	320
Hazelnut & Butterscotch Milk Shake	290	Cookie & Cream Shake	290
Blue Blossom	290	Brownie Fudge Shake	320

Beverages

Coke	100	Sprite	100
Juices	210	Mineral Water	60

COOLERS & MOCKTAILS

Mocktails

Fresh Lime Soda	180	Green Apple Soda	200
Virgin Mojito	250	Pina Colada	270
Green Apple Mojito	260	Italian Smooch	250
Lemon Ice Tea	270	Sunrise Mocktail	260
Peach & Basil Ice Tea	270	Chilli Guava	270
Fruit Punch	260	Strawberry Blush	250
Blue Moon	250	Watermelon Mojito	270
Blue Lagoon	250	Passion Fruit Mojito	250
Mango Mule	260	Kiwi Margarita	270
Lemon Lime Zest	250	Tango Orange	250

Smoothies

Mango Passion Fruit Smoothie	310	Blueberry & Strawberry Smoothie	310
Pineapple Coconut Smoothie	310	Peanut Banana Smoothie	310
Sweet/Salty Lassi	190		

HOT BEVERAGES

Coffees

Espresso	150	Cappuccino	200
Café Americano	180	Macchiato	210
Café Latte	210	Café Mocha	210
Irish Coffee	250	Hot Chocolate	250
Nutella Hot Chocolate	290	Belgian Hot Chocolate	290
Chococino	200		

*Add Flavours Caramel, Hazelnut, Vanilla, Cinnamon 55

*Add Extra Coffee Shot 55

Teas

Assam Tea	130	Chai Latte	150
Green Tea	130	Lemon Tea	130
Chamomile Tea	180	Earl Grey Tea	180
Ginger Lemon Tea	180	Hibiscus Green Tea	180
Ruby Rose Tea	180	English Breakfast Tea	130
Lemongrass & Fennel Green Tea	180	Home Made Tea	100