

### LASAGNA

Layers of lasagna noodles, rich meat sauce, creamy ricotta cheese, and melted mozzarella, baked to perfection for a comforting and hearty dish.

### PASTA AGLIO E OLIO

Spaghetti tossed in a simple yet flavorful sauce made with garlic, olive oil, red pepper flakes, and parsley, topped with grated Parmesan cheese.

550

### PENNE WITH CREAMY MUSHROOM SAUCE 650

Penne pasta served with a luscious cream sauce infused with sautéed mushrooms, garlic, shallots, and freQOsh herbs.



#### DEAR VALUED GUESTS,



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### CORN PALAK

Spinach curry infused with sweet corn kernels.



### LAHSOONI PALAK

Vibrant spinach tempered with garlic, coriander seeds, and cumin seeds.

# KABULI MASALEDAR CHOLE

Flavorful Punjabi-style chickpea curry

### 320

### JEERA ALOO

Sautéed potatoes seasoned with cumin seeds.

## 280

# BHINDI MASALA/ KURKURI BHINDI

Home-style preparation of okra cooked with spices or crispy fried okra

### SHAHI PANEER

Cottage cheese cooked in a creamy white gravy

### 400

### KADAI PANEER

Cottage cheese cooked in a vibrant red and yellow gravy with capsicum and onions.

### BAINGAN BHARTA

400

Smoky grilled eggplant mashed and cooked with tomatoes, onions, herbs, and spices.



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STEAM RICE	310
KASHMIRI PULAO	500
CUMIN & PEAS PULAO	400
LEMON RICE	400
VEG. BIRYANI	450
GATTE KA PULAO	450
CHICKEN DUM BIRYANI	600
CHICKEN FRIED RICE	600
EGG BIRYANI	650



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### AROGO PANEER

500

A three layer combination of our chef's special Indian cottage cheese preparation which defines three seasons of Arogo delicacy.

### VEG PAKIZA

450

Seeking a skilled chef to craft "Veg Pakiza," a specialty dish renowned for its vibrant flavours and artistic presentation, blending fresh vegetables with aromatic spices.

### AROGO MUSHROOM MASALA

500

Arogo Mushroom Masala, blending exotic Arogo mushrooms with aromatic spices for a flavorful vegetarian dish.

### AROGO SPECIAL BIRYANI

600

Seeking a skilled chef to prepare 'Arogo Special Biryani,' a fusion of aromatic spices and succulent veggies, offering a tantalizing culinary experience.

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#### **HUMMUS WITH PITA BREAD**

350

Creamy chickpea dip seasoned with tahini, garlic, lemon juice, and olive oil, served with warm pita slices.

### CHEESE AND GARLIC BREAD

300

Crusty bread topped with a generous amount of garlic butter and melted cheese, sprinkled with herbs.

### VEGETABLE PAKORAS

300

Assorted vegetables dipped in chickpea flour batter and deep-fried until crispy, served with green chutney or tamarind sauce.

#### VEGETABLE MOMOS

300

Dive into the steaming goodness of Vegetable Momos, where delicate dumplings encase a Savoury filling of mixed vegetables, seasoned to perfection and served with a spicy dipping sauce, promising a taste of comfort and satisfaction in every bite.

#### MANGO PAKORA

400

Indulge in a burst of tropical flavor with Mango Pakora, where juicy mango slices are coated in a crispy, golden batter, deep-fried to perfection, and served piping hot, offering a tantalising combination of sweetness and crunch that's simply irresistible.

#### MALAI PANEER TIKKA

500

Treat your palate to a taste of luxury with our Malai Paneer
Tikka, where indulgence meets tradition. Tender cubes of paneer
are lovingly enveloped in a velvety marinade, rich with the creaminess
of fresh cream, the subtle sweetness of honey, and a delicate hint of
aromatic spices. Grilled to perfection, each bite melts in your mouth,
offering a decadent experience that's sure to leave you craving more.

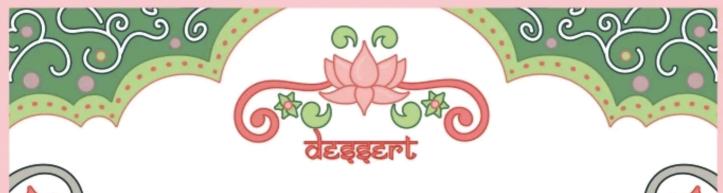


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		\_ W		
GILLAR	AMILIN	WITH	CE-CREAM	150
GULABS	ANUUN	**	CE-CREAM	

PACCILLA	150
RASGULLA	150

ICE CREAM	100

KULFI	1 // 12	20

RAS MALAI	200

	W 1 /
MAIAI EFENI	200

### SHAHI TUKDA

350

End your meal on a royal note with our Shahi Tukda, a rich and indulgent dessert made with fried bread slices soaked in sweetened condensed milk and garnished with nuts and saffron.

#### MALAI GHEVAR

400

A delicate Rajasthani sweet tooth dipped in sugar syrup and topped with saffron infused creamy condensed milk, and dressed with pistachio threads.



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### TOMATO BASIL SOUP

200

A classic tomato-based soup infused with fresh basil leaves, garlic, onions, and a hint of cream, served hot with a garnish of basil leaves or croutons.

### CHICKEN NOODLE SOUP

250

Fluffy stacks of pancakes served with butter and maple syrup, with optional toppings like fresh berries, chocolate chips, or whipped cream

### HOT & SOUR (VEG/CHICKEN)

250/300

Simple yet flavor full soup made with choice of lots of fresh veggies or shredded chicken chunks & chinese oriental sauces.

#### MINESTRONE SOUP

250

Fluffy eggs folded around a variety of fillings such as cheese & vegetables. served with toast or hash browns.

### LENTIL SOUP

250

A tortilla stuffed with scrambled eggs, cheese, potatoes, and your choice of fillings such as sauteed cabbage, sauteed carrot, and/ or chicken, served with salsa and sour cream.

### CREAM OF MUSHROOM SOUP

350

Slices of bread soaked in a mixture of eggs, milk, and cinnamon, then fried until golden brown and served with powdered sugar and syrup.



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#### BOMBAY SANDWICH

350

Dive into a symphony of flavours with our Bombay Sandwich, where layers of buttery bread encase a tantalising blend of spiced potatoes, crisp vegetables, tangy chutneys, and a hint of chaat masala, delivering a burst of Mumbai street food magic in every bite.

### GRILLED VEGETABLE SANDWICH

400T

Indulge in the wholesome goodness of our Grilled Vegetable Sandwich, where vibrant veggies like bell peppers, zucchini, and tomatoes are embraced by melted cheese, seasoned with aromatic herbs, and nestled between toasted bread, creating a delightful harmony of flavours and textures.

### CHICKEN SANDWICH

500

Indulge in Savoury delight with our Chicken Sandwich, featuring succulent grilled chicken nestled between layers of soft, freshly baked bread tantalisingly seasoned with aromatic spices and topped with crisp lettuce, juicy tomatoes, and creamy mayonnaise, it's a symphony of flavours in every bite.

#### PANEER WRAP

350

Treat yourself to the ultimate comfort with our Paneer Wrap, where succulent paneer cubes are lovingly wrapped in a soft tortilla along with crunchy lettuce, tangy pickles, creamy mayo, and a drizzle of zesty sauce, promising a flavour-packed journey with every Savoury bite.

#### GREEK SALAD ROLLS

500

Fresh vegetables, feta cheese, and olives wrapped in thin slices of cucumber, served with a Greek yoghurt dip.

#### CHICKEN ROLL

550

Savour the succulent perfection of our Chicken Roll, where tender, marinated chicken pieces are lovingly wrapped in soft, fluffy parathas, along with crisp lettuce, onions, and tangy sauces. Each bite is a tantalising explosion of flavours that will leave you craving more.



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### KACHUMBER SALAD

A refreshing and colourful salad made with diced cucumber, tomatoes, onions, and green chilies, tossed with lemon juice, chaat masala, and fresh cilantro.

### CHICKPEA SALAD (CHANA CHAAT)

A tangy and spicy salad made with boiled chickpeas (chana), onions, tomatoes, green chilies, chaat masala, and a squeeze of lemon juice, garnished with chopped cilantro and sev (crispy chickpea noodles).

### SPROUTS SALAD

A nutritious salad made with mixed sprouts (such as mung beans, chickpeas, and lentils), finely chopped onions, tomatoes, green chilies, and cilantro, seasoned with chaat masala and lemon juice.

#### FRUIT CHAAT

A sweet and tangy salad made with a variety of seasonal fruits such as apples, bananas, oranges, grapes, and pomegranate seeds, tossed with chaat masala, black salt, and a drizzle of lemon juice or tamarind chutney.

#### GREEK SALAD

A refreshing salad made with crisp lettuce, juicy tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese, dressed with olive oil, lemon juice, oregano, and black pepper.

### DEAR VALUED GUESTS.

Page Please inform your server of any allergies or dietary restrictions. Your health and comfort are paramount to us. Thank you.

Sincerely, Arogo.



200

350

400





MUESLI 300

A mixture of rolled oats, nuts, seeds, and dried fruit, served cold or soaked in milk or yoghurt, with optional honey or maple syrup for sweetness.



150

### ALOO PARATHA

Indian flatbread stuffed with seasoned mashed potatoes, cooked on a griddle, and served with yoghurt or pickle.

Рона 170

Flattened rice flakes cooked with onions, tomatoes, green chilies, and spices, garnished with peanuts, cilantro, and lemon juice.

UPMA 250

Savoury porridge made from dry roasted semolina (cream of wheat), cooked with vegetables and seasoned with mustard seeds, curry leaves, and spices.

IDLI SAMBAR 350

Steamed rice cakes served with a flavorful lentil-based vegetable stew (sambar) and coconut chutney.

AKKI ROTI 250

Karnataka-style flatbread made from rice flour, mixed with finely chopped onions, carrots, cilantro, and spices, served with chutney or yoghurt.

FRITTATA 300

An Italian-style omelette made with eggs, cheese, and various fillings such as vegetables, herbs, and meats, baked until set and served in wedges.

#### BREAKFAST BOWL

A hearty bowl featuring a base of grains (such as quinoa or rice), topped with scrambled eggs, sautéed vegetables, fruits, and a drizzle of sauce.



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## BRUSCHETTA WITH TOMATO AND BASIL 250

Grilled bread rubbed with garlic, topped with chopped tomatoes, fresh basil, olive oil, and balsamic glaze.



290

300

350

340

340

340

350

#### STUFFED MUSHROOMS

Button mushrooms filled with a mixture of breadcrumbs, grated cheese, garlic, and herbs, baked until golden.

#### CAPRESE SKEWERS

Fluffy eggs folded around a variety of fillings such as cheese & vegetables, served with toast or hash browns.

#### FALAFEL WITH TZATZIKI SAUCE

Cherry tomatoes, fresh mozzarella balls, and basil leaves drizzled with balsamic reduction, served on skewers.

#### CHILLI PANEER

Indulge in the fiery allure of Chilli Paneer, where succulent cubes of paneer are tossed in a spicy, tangy sauce with vibrant bell peppers and onions, creating a tantalising explosion of flavours.

#### PANEER 65

Delight in the crispy goodness of Paneer 65, where succulent cubes of paneer are coated in a zesty batter, deep-fried to perfection, and tossed in a symphony of spices, creating an irresistible appetizer that's bursting with flavor.

### CORN CHAAT

Savour the freshness of Corn Chaat, where sweet corn kernels are tossed with tangy tamarind chutney, zesty lemon juice, and a medley of spices, creating a vibrant and refreshing snack that's both satisfying and addictive.

#### VEG SPRING ROLLS

Embark on a culinary journey with Veg Spring Rolls, where crispy pastry wraps envelop a flavorful filling of crunchy vegetables, seasoned with aromatic spices and served with a side of tangy dipping sauce, offering a delightful blend of textures and tastes.



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### CHICKEN MALAI TIKKA

650

Chicken malai tikka is a succulent Indian dish where tender pieces of chicken are marinated in a creamy mixture of yogurt, cream, and spices, then grilled to perfection. Rich and flavorful.

### CHICKEN LOLLIPOP

450

Chicken wings frenched to resemble lollipops, marinated in a spicy sauce, and deep-fried until crispy and delicious.

#### GOAN FISH FRY

700

Fish fillets marinated in a tangy and spicy masala mix, coated in semoling, and shallow-fried until crispy.

#### CHICKEN HARIYALI TIKKA

700

Chicken pieces marinated in a vibrant green marinade made with coriander, mint, and spices, then grilled until tender.

### FISH TIKKA

800

Fluffy eggs folded around a variety of fillings such as cheese & vegetables, served with toast or hash browns.

#### BHUNA MAANS

850

Mutton pieces slow cooked in whole spices with deeps of ghee.

#### NON-VEG STARTER PLATTER

900

A delicious flavorful combination of chef's choice assorted non-veg starter from our menu.



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### CHICKEN TIKKA

650

Grilled bread rubbed with garlic, topped with chopped tomatoes, fresh basil, olive oil, and balsamic glaze.

#### TANDOORI CHICKEN WINGS

750

Button mushrooms filled with a mixture of breadcrumbs, grated cheese, garlic, and herbs, baked until golden.

#### FISH AMRITSARI

750

Fluffy eggs folded around a variety of fillings such as cheese & vegetables. served with toast or hash browns.

#### LEMON-CHILI GARLIC CHICKEN

750

Cherry tomatoes, fresh mozzarella balls, and basil leaves drizzled with balsamic reduction, served on skewers.

#### CHICKEN 65

600

Spicy and tangy deep-fried chicken bites, flavoured with curry leaves, red chilies, and yoghurt.

#### CHILLI CHICKEN

600

Crispy chicken pieces tossed in a spicy and tangy sauce with bell peppers, onions, and capsicum.

#### PEPPER CHICKEN

600

Tender chicken pieces sautéed with black pepper, curry leaves, and spices for a bold and flavorful dish.

#### BUTTER GARLIC PRAWNS

900

Juicy prawns sautéed in a buttery garlic sauce with a hint of lemon and herbs.

#### **TANDOORI PRAWNS**

900

Jumbo prawns marinated in a spicy yoghurt mixture and cooked in a tandoor oven for a smoky flavour.

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Immerse yourself in the essence of Rajasthani culture with our Mewari Rasoi, prepared over a traditional wood fire. Please allow up to 1 hour for preparation, as we meticulously craft each dish to serve you the most authentic Rajasthani culinary experience.

### DAL BAATI CHURMA

400

A quintessential Rajasthani dish, consisting of lentils, baked wheat bread (baati), and a sweet crumbled wheat mixture (churma).

#### MAANS BAATI

600

Indulge in the flavours of home-style mutton, served with traditional Rajasthani baati.

#### JODHPURI GATTE KI SABJI

450

Experience the rich flavours of Jodhpur with our traditional chickpea flour dumplings (gatte) cooked in a flavorful curry.

#### SEV TAMATARSEV TAMATAR

300

A tangy and Savoury dish made with crispy fried gram flour noodles (sev) cooked in a spicy tomato gravy.

### KADI PAKODA

300

Savour the goodness of deep-fried gram flour dumplings (pakoras) in a tangy yogurt-based curry.

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Yellow lentils tempered with spices and finished with a touch of butter.

### DAL MAKHANI 340

Slow-cooked whole black lentils and kidney beans, simmered in a creamy sauce enriched with cream and ghee.

### DUM ALOO 280

Baby potatoes stuffed with dry fruits and simmered in a tomato-based curry.

### KESARI MALAI KOFTA

400

Delicate cottage cheese balls filled with knoya and dry fruits, served in a luscious red and white gravy.

### SUBZ E BAHAR

350

A medley of assorted vegetables and cottage cheese cooked in aromatic Indian spices.

#### PANEER BUTTER MASALA

390

Cubes of cottage cheese cooked in a rich tomato-based gravy.

### PANEER TIKKA MASALA

4.00

Tender cubes of roasted cottage cheese simmered in a thick tomato gravy with onions and capsicum.

#### PALAK SAGWALA

390

Creamy spinach curry with chunks of cottage cheese



#### DEAR VALUED GUESTS,

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Indulge in a symphony of flavours with our Paneer Tikka, where succulent cubes of paneer (Indian cottage cheese) are marinated in a tantalising blend of yoghurt, aromatic spices, and zesty lemon juice. Grilled to perfection, each bite offers a burst of smoky goodness, complemented by the rich creaminess of paneer. Served hot off the grill, it's the perfect appetiser to kickstart your culinary journey.

### ACHARI PANEER TIKKA

Embark on a culinary adventure with our Achari Paneer Tikka, where traditional Indian flavours meet a modern twist. Tender cubes of paneer are lovingly marinated in a tangy blend of pickling spices, including mustard seeds, fenugreek, and tangy mango powder, infusing each bite with a burst of tantalising flavours. Grilled to perfection, the smoky aroma enhances the richness of paneer, creating a culinary masterpiece that tantalises the taste buds.

#### MUSHROOM TIKKA

Delight in the earthy goodness of our Mushroom Tikka, where plump mushrooms are transformed into a delectable vegetarian delight. Each mushroom is generously coated in a flavorful marinade, boasting a harmonious blend of aromatic spices, creamy yoghurt, and a hint of garlic. Grilled to perfection, the mushrooms take on a smoky char that enhances their natural umami flavour, creating a dish that's as satisfying as it is irresistible.

### VEG STARTER PLATTER

A combination of our special assorted starters by chef's choice

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Sincerely, Arogo.



500

500

500









Deep-fried balls of melted cheese, seasoned with spices, and served with a tangy dipping sauce.

### FRENCH FRIES

Crispy fried potato sticks served with a side of aioli or ketchup.

### HARA BHARA KABAB

350 Experience a burst of vibrant flavours with our Hara Bhara Kabab, where tender spinach, peas, and potatoes mingle with aromatic spices, creating a tantalisingly green delight that's both wholesome and irresistible.

### RAJMA GALOUTI KABAB

Indulge in a regal affair with our Rajma Galouti Kabab, where the velvety smoothness of kidney beans blends harmoniously with a secret blend of spices, yielding a melt-in-your-mouth delicacy fit for royalty.

#### DAHI KE SHOLAY

A delicious Indian vegetarian starter recipe with crispy bread outside and a melt-in-th-mouth creamy yogurt filling inside.

#### GOBI MANCHURIAN

Cauliflower florets deep-fried and tossed in a tangy and spicy Manchurian sauce.

### BABA GANOUSH WITH CRUDITES

Smoky egaplant dip blended with tahini, garlic, and lemon juice, served with a variety of raw vegetables for dipping.



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350

250





Eggs 150

(Over Easy/Over Medium/ Over Hard/ Sunny Side Up/ Scrambled)



Fluffy stacks of pancakes served with butter and maple syrup, with optional toppings like fresh berries, chocolate chips, or whipped cream.

# FRENCH TOAST 270

Slices of bread soaked in a mixture of eggs, milk, and cinnamon, then fried until golden brown and served with powdered sugar and syrup.

## OMELETTE 250

Fluffy eggs folded around a variety of fillings such as cheese & vegetables, served with toast or hash browns.

# BREAKFAST BURRITO 350

A tortilla stuffed with scrambled eggs, cheese, potatoes, and your choice of fillings such as sauteed cabbage, sauteed carrot, and/ or chicken, served with salsa and sour cream.

# GREEK YOGURT PARFAIT 250

Layers of Greek yoghurt, granola, and fresh fruit such as berries, bananas, or mangoes, served in a glass or bowl.

# BREAKFAST SANDWICH 270

A combination of eggs, cheese, and breakfast veggies (such as cucumber, onion or tomato) served on a Bread.

# HUEVOS RANCHEROS 400

An Italian-style omelette made with eggs, cheese, and various fillings such as vegetables, herbs, and meats, baked until set and served in wedges.



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### MARGHERITA PIZZA

500

A timeless classic featuring a thin crust topped with tangy tomato sauce, fresh mozzarella cheese, and fragrant basil leaves.

### VEGETARIAN SUPREME PIZZA

550

Packed with mushrooms, onions, olives, and sweetcorn on a bed of tomato sauce and melted cheese.

### VEGETARIAN EXTRAVAGANZZA PIZZA

600

Packed with colorful bell peppers, mushrooms, broccoli, olives, jalapenos, and sweetcorn on a bed of tomato sauce and melted cheese.

### BBQ CHICKEN PIZZA

750

A Savoury delight featuring tender pieces of BBQ chicken, caramelised onions, tangy barbeque sauce, and melted cheese atop a crispy crust.

#### SHRIMP PIZZA

900

Indulge in a tantalising culinary experience with our Shrimp Pizza. Dive into a crispy crust layered with creamy mozzarella/tangy tamato sauce, and succulent shrimp, perfectly seasoned and baked to golden perfection. Each bite is a symphony of flavours, offering a delightful combination of freshness and Savoury goodness that will leave you craving more.

### PENNE ARRABBIATA

500

Penne pasta cooked al dente and tossed in a spicy tomato sauce flavoured with garlic, red chili flakes, and fresh herbs.

#### FETTUCCINE ALFREDO

600

Flat noodles tossed in a rich and creamy Alfredo sauce made with butter, cream, and Parmesan cheese, seasoned with garlic and parsley.

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550

Chef's special spicy chicken curry in Mewari style.

### MURG TIKKA MASALA

500

Succulent marinated chicken roasted in a clay oven and served with a tangy tomato gravy.

#### BUTTER CHICKEN

500

Grilled chicken immersed in an aromatic buttery and creamy tomato gravy.

#### EGG CURRY

350

Hard-boiled eggs cooked in a rich onion-tomato gravy.

#### LAAL MAANS

700

Traditional Rajasthani-style mutton curry cooked with bone, infused with a thick gravy of Indian spices, garnished with coriander leaves.

### DHUNGAR MAANS

750

Tender mutton cooked in an Indian gravy with a smoky flavour.

#### MUTTON ROGAN JOSH

750

Succulent meat cooked in a blend of spices, herbs, and yogurt.

#### FISH CURRY

850

Fresh fish cooked in a rich and spicy tomato-based gravy.



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