

SOUPS

PRICE

Lemon Coriander Soup

(Veg soup with coriander and the taste of tingy lemon)

140

Veg Sweet Corn Soup

(Sweet corn boiled with salt and pepper)

140

Veg Hot and Sour Soup

(Cabbage, carrots, mushrooms and fresh tomatoes boiled and mixed with mild chilli sauce, soya sauce, vinegar, salt and pepper)

140

Veg Manchow Soup

(Cabbage, carrots and mushrooms boiled and mixed with mild chilli sauce, soya sauce, vinegar, salt, pepper and garnished with crispy noodles)

145

Meenistrani Soup

(Fresh tomato base mixed with noodles and green peas, garnished with grated cheese)

145

Veg Noodle Soup

(Noodles, cabbage mixed with noodles and green peas)

145

Cream of Veg Soup

(Soup prepared with milk, cream and boiled vegetables)

145

Cream of Mushroom Soup

(Soup prepared with milk, cream and boiled button mushrooms)

145

Cream of Broccoli Soup

(Soup prepared with milk, cream and boiled broccoli extract)

145

Chicken Clear Soup

(Boiled chicken with broth, salt and pepper)

155

Chicken Sweet Corn Soup

(Sweet corn boiled with chicken and egg, with salt and pepper)

175

Hot and Sour Chicken Soup

(Chicken cabbage, carrots and mushrooms boiled and mixed with chilli sauce, soya sauce and vinegar, salt and pepper)

175

Chicken Manchow Soup

(Chicken cabbage, carrots and mushrooms boiled and mixed with mild chilli sauce, soya sauce, vinegar, salt, pepper and garnished with crispy noodles)

175

Chicken Noodle Soup

175

SALADS AND CONDIMENTS

PRICE

Green Salad

(Carrots, cucumbers, onion and tomatoes)

79

Punjabi Green Salad

(Carrots, cucumbers, Onion and tomatoes cut in Punjabi style)

95

Garlic Fry/Chilli Fry

(Garlic or Chilli or both together deep fried)

75

Kachumber Salad

(Onion, tomatoes and cucumber cut in julienne shape and marinated in salad sauce)

79

Onion Salad

(Plain onion cut in rings)

69

Aloo Chaat

(Boiled potato with cucumbers, tomatoes and onions)

79

Peanut Chaat

(Peanuts with cucumbers, tomatoes and onion)

89

Russian Salad

(Mayonnaise salad mainly comprising of potatoes, green peas and other vegetables)

165

Egg Salad

(Boiled eggs cut in slices and served in mayonnaise sauce)

145

Papad Plain

(Famous Indian snack roasted or fried)

18

Papad Masala

(Famous Indian snack roasted or fried and garnished with onions, tomatoes and chaat masala)

22

Butter Papad

(Famous Indian snack fried and garnished with onions, tomatoes, chaat masala and butter)

29

MUNCHIES

Plain Peanuts

(Salted peanuts)

49

SIGNATURE SPECIALITY VEG PLATTERS

PRICE

Assorted Veg Family Platter

(A signature specialty kebab platter a treat for all)

549

NON-VEG STARTERS INDIAN

Chicken Tandoori (F/H)

(Chicken marinated in tandoori masala, baked in tandoor, served with green chutney and kachumber)

419/249

Chicken Pahadi Tikka

(Cubes of chicken marinated in tandoori masala, green chilli, garlic & cashew nuts, then green colour is added & baked in tandoori, served with green chutney and kachumber)

269

Chicken Tikka CHEF's CHOICE

(BEST SERVED WITH AAVA)

(Cubes of chicken marinated in tandoori masala, baked in tandoor, served with green chutney & kachumber)

269

Murgh Malai Kebab

(Cubes of chicken marinated in yoghurt masala, baked in tandoor, served with green chutney & kachumber)

299

Chicken Seekh Pao

(Chicken seekh kebab, cut in small pieces garnished with white sauce and served with kachumber)

299

Tangdi Kebab

(Chicken legs marinated in yoghurt masala, baked in tandoor served with green chutney & kachumber)

299

Chicken Peshawari Kebab

(Stripes of chicken, marinated with yoghurt masala & cashew nuts, baked in tandoori, served with green chutney & kachumber)

299

Chicken Banjara Kebab

(Stripes of chicken, marinated in tandoori masala, ginger, garlic & cashew nuts, baked in tandoori, served with green chutney & kachumber)

299

Chicken Afghani Kebab

(2 Breast pieces marinated in Afghani flavours)

299

Chicken Kathi Roll

(Rolls of chicken in roomali marinated in house sauce)

299

VEG STARTERS INDIAN

PRICE

Paneer Lasooni Tikka

(Paneer cubes, onion, tomatoes & capsicum marinated in tandoori & garlic masala, baked in tandoor, served with green chutney & kachumber)

199

Paneer Pahadi Tikka

(Cubes of paneer marinated in tandoori masala, green chilli, garlic & cashew nuts, then green colour is added & baked in tandoor, served with green chutney & kachumber)

199

Paneer Pudina Tikka

(Cubes of paneer marinated in tandoori masala, green chilli, garlic & cashew nuts, then mint is added & baked in tandoor, served with green chutney & kachumber)

199

Paneer Malai Tikka

(Paneer cubes marinated in white tandoori masala made of cream, cheese & cashew nuts paste, it is then baked in tandoor, served with green chutney and curd kachumber)

219

Reshmi Paneer Malai Tikka

(Coating of sugar reshmi paneer cubes marinated in white tandoori masala made of cream, cheese & cashew nuts paste, it is then baked in tandoor, served with green chutney and curd kachumber)

269

Stuffed Paneer Tikka

(Cubes of paneer stuffed with specialty filling marinated in tandoori masala and baked in tandoor served with green chutney and kachumber)

269

Paneer Chutney Chetna Tikka

(Jumbo cubes of paneer marinated in chutney masala stuffed in specialty masala and baked in tandoor served with green chutney and dahi kachumber)

199

AAVA SPECIALITY VEG PLATTERS

Khada Sabji Kebab Platter

(Choice of onions, tomatoes, capsicum, baby corn and mushroom marinated in tandoori masala and served with green chutney and kachumber)

409

Paneer Platter

(A signature specialty kebab platter consisting of paneer tikka, hariyali tikka, malai tikka & peshawari tikka)

419

VEG STARTERS INDIAN

PRICE

Tandoori Gobi

(Jumbo pieces of gobi, marinated in tandoori masala, baked in tandoori, served with green chutney and kachumber)

169

Tandoori Mushroom

(Whole mushroom marinated in tandoori masala, baked in tandoor, served with green chutney and kachumber)

189

Hara Bhara Kebab

(Traditional vegetable kebabs made with specialty masala)

189

Dahi Kebab

(Veg kebabs made in curd)

189

Chana Roast

(Kabuli chana deed fried and served with freshly cut salad a drinker's delight)

159

Kalali Pakoras/Mixed Pakoras

(Specialty Indian dish served with green chutney and tomato ketchup)

149

Veg Onion Seekh Kebab

(Mashed vegetables with onions marinated and baked on a steel rod tandoori served with green chutney and kachumber)

169

Veg Seekh Kebab

(Mashed vegetables marinated and baked on a steel rod tandoori served with green chutney and kachumber)

169

Veg Shole Kabab

(Mashed vegetable ball kebabs marinated in pudina masala served with green chutney and kachumber)

189

Makai Malai Kebab

(Veg Kebabs made of cream, cheese and curd)

179

Paneer Finger/Paneer Pakoras

(Long stripes of paneer dipped in butter and deep fried served with green chutney)

169

Paneer Tikka

(Paneer cubes, onions, tomato & capsicum marinated in tandoori masala baked in tandoor, served with green chutney and kachumber)

199

Paneer Achari Tikka

(Paneer cubes, onion, tomatoes & capsicum marinated in tandoori & pickles, masala, baked in tandoor, served with green chutney & kachumber)

199

MUNCHIES

PRICE

Peanut Garlic Fry

(Salted peanuts fried with garlic cloves)

99

French Fries

(Famous American munchies made of potato)

110

Cheese French Fries

(Famous American munchies made of potato garnished with melted cheese)

135

French Fries With Assorted Dips

(Famous American munchies made of potato served with 3 types of dips)

145

Cheese Canopy

(Cubes of cheese and pineapple topped with a cherry served chilled)

145

CURD

Plain Curd

(Curd)

55

Dahi Tadka

(Plain curd with chef special tadka)

85

Vegetable Raita

(Curd with chopped vegetable mixed with salt & chaat masala)

89

Boondi Raita

(Curd with boondi mixed with salt & chaat masala)

89

Pudina Raita

(Curd with pudina mixed with salt & chaat masala)

89

Pineapple Raita

(Curd with sugar garnished with cane pineapple)

105

Mixed Fruit Raita

(Curd with mixed cane fruits)

145

VEG STARTERS INDIAN

Stuffed Tandoori Aloo Tikka

(Pieces of potato stuffed with specialty filling marinated in tandoori masala and baked in tandoor served with green chutney and kachumber)

169

NON-VEG STARTERS INDIAN

PRICE

Chicken Pasanda Kebab

(Stripes of chicken, marinated in cashew paste, baked in tandoori, served with green chutney & dahi kachumber)

339

Chicken Burhani

(A signature specialty chicken kebab dish)

299

Chicken Bhuna

(Signature specialty chicken dish served in thick masala gravy)

299

Chicken Seekh Kebab

(Chicken mixed with green chilli, ginger, onions, garlic & garam masala, baked in tandoor with fresh eggs, served with green chutney & kachumber)

299

Chicken Karela Kebab

(Chunks of chicken filled with keema of chicken, roasted in tandoori and served with greenchutney)

299

Fish Tikka

(Cubes of fish marinated in tandoori masala, baked in tandoor, served with green chutney andkachumber)

269

Fried Fish/Fish Finger with Tartar Sauce

(Butter fried fish served with French fries & tartar sauce)

269

Fish Amritsari With Tartar Sauce

(Fish marinated in tandoori masala, deep fried served with French fries & tartar sauce)

269

Fish Malai Tikka

(Cubes of fish marinated in yoghurt masala, baked in tandoor, served with green chutney & kachumber)

269

Fish Kasturi

(Cubes of fish marinated in yoghurt masala with methi flavour, baked in tandoor, served with green chutney & kachumber)

269

Tandoori Pomfret

(Full pomfret marinated in tandoori masala and baked in tandoor served with green chutney)

619

Mutton Seekh Kebab

(Mutton mixed with green chilly, ginger, onions, garlic & garam masala, baked in tandoor with fresh eggs, served with green chutney & kachumber)

339

Mutton Shami Kebab

(Minced meat kebabs served with green chutney & kachumber)

339