

Ahara is an Indian fine-dining restaurant that honours the traditional hospitality and rich flavors of India through a contemporary interpretation of its cuisine. The restaurant's name derives from the Sanskrit word for food.

The dining experience at Ahara engages multiple senses. The food presentation is intricate, and the interiors are thoughtfully designed taking inspiration from traditional Indian art, design, and architecture while incorporating modern elements. You'll also be enveloped in calming aromas that add to the overall experience. While you dine, you can enjoy the richness of Indian music, both Carnatic and Hindustani. Using your fingers to eat is highly recommended at Ahara since it enhances the dining experience and allows you to fully engage with the textures, flavors, and aromas of the food on your plate.

From savoury appetisers to tantalising main courses and delectable desserts, our renowned chefs take you on an unforgettable journey through India's diverse culinary traditions.

Allergen and Dietary Indicators



Contains
Soy



Contains
Fish



Contains
Egg



Contains
Gluten



Contains
Shellfish



Contains
Sulphites



Contains
Dairy



Contains
Nuts



Contains
Crustacean



Spicy



Vegetarian



Non Vegetarian



Chef's Special

An average adult requires 2000 kcal per day, however calorie needs may vary. Nutritional kcal value is approximate. We request you to inform our staff of any dietary restrictions.

We do not levy any service charge.
All prices are in Indian rupees. Government taxes as applicable.

Seedati

Refreshing drinks to start off a meal

-  **Patiala Shahi Lassi**   ₹325
Rich yoghurt smoothie with nuts and saffron
KCAL 176 (per 220ml serve)
-  **Bhune Kacche Kehri Ka Sharbaat** ₹325
An original recipe of char roasted
Raw mango from East India – A perfect
summer cooler
KCAL 176 (per 220ml serve)

Saar

A choice of delicate soups

-  **Gajar Aur Nariyal ka Saar** ₹450
Tender Ooty carrot, coconut cream and mild spiced soup
KCAL 80 (per 200gm serve)
-  **Chicken and Morel Mulligatawny**  ₹525
Chicken and lentil soup with earthy morel mushroom
KCAL 194 (per 200gm serve)
-  **Paya Shorba**   ₹525
Rich mutton trotter broth with blend of whole
spices and coriander
KCAL 608 (per 180gm serve)

Aarambh

Selection of Exotic Kebabs

■ **Delhi Soya Chaap**    ₹800

Tandoori soya patty with whole spices, brown onion, cardamom and ghee
KCAL 987 (Per serve 300gm)

■ **Parat wale Aloo**  ₹800

Layered potato preparation with coriander, and yoghurt
KCAL 633 (Per serve 350gm)

② ■ **Rajma Galawat**  ₹800

Pan fried patty of kidney beans and bouquet of herbs served with Garlic Yoghurt dip
KCAL 705 (Per serve 300gm)

■ **Paneer Aur Sukhe Tamatar ka Tikka**  ₹800

Cottage cheese stuffed with sundried tomato, basil and pickling spices
(Per serve 350gm) KCAL 1025

■ **Mirch Masale ka Camembert** ₹1250

Paired delicately with tandoor pears
KCAL 542 (Per serve 350gm)

② ■ **Tandoori Zaffrani Gucchi**  ₹1650

Saffron, goat cheese stuffed with morel mushroom with saffron sauce
KCAL 702 (per 250gm serve)

▲ **Kasundi Mahi Tikka**  ₹1350

Crush yellow mustard marinated fish fillet cooked in a tandoor oven
KCAL 542 (Per serve 350gm)

▲ **Samundari Khazana**    ₹1550

Mixed of indian salmon, calamari, clams, prawns, recheado, marinade
KCAL 542 (Per serve 350gm)

- ▲ **Narangi Jhinga** 🍷 🍴 \$0, ₹1950
Orange reduction tiger prawns, Caper berries, cooked in tandoor to perfection
KCAL521 (Per serve 350 gm)
- ▲ **Khoye-Keema ki Tangdi** 🍷 🍴 ₹1250
Khoya and nuts stuffed in chicken drumstick and cooked in clay oven
KCAL1328 (Per serve 410gm)
- ▲ **Bhatti da kukkad** 🍷 ₹1250
Char cooked Chicken with ethnic Indian spices
KCAL 1305 (Per serve 450gm)
- ▲ **Kasuri Murgh Tikka** 🍷 ₹1250
Chicken in Hung curd and gram flour marinade, spiked with yellow chili and fenugreek leaves
KCAL1025 (Per serve 350gm)
- ▲ **Dore Wali Gosht ki Seekh** 🍷 ₹1500
Skewered double minced leg of lamb with kebab spices cooked in clay oven
KCAL875 (Per serve 350gm)
- ▲ **Sindh ke Chaap** 🍷 ₹2250
Tandoor cooked New Zealand lamb chops with crushed whole spices, chili and malt vinegar
KCAL870 (Per serve 375gm)

Rasa

Selection of Curry delicacies

- **Kanda Gudda Vepudu** ₹850
- Yam preparation with mustard seeds ,dry spice mixture , coconut and curry leaf

KCAL420 (Per serve 350gm)
- **Bhuna Saag** ₹850
- Fresh spinach tempered with ghee, garlic, ginger, cumin seeds and a touch of cream

KCAL574 (Per serve 330gm)
- **Pashmina Paneer** ₹950
- Khoya, raisin and nuts stuffed and rolled cottage cheese simmered in a rich gravy

KCAL1144 (Per serve 400gm)
- **Bhindi Singhada** ₹950
- Okra and water chestnut tossed crush spice blend, tomato and fresh coriander

KCAL544 (Per serve 320gm)
- **Kathal Ki Khurchan** ₹950
- Sliced and fried jackfruit with mustard seeds and onion tomato gravy

KCAL874 (Per serve 380gm)
- **Subz Ahara** ₹950
- Signature mix of exotic vegetables with Panchkutti spice

KCAL908 (Per serve 400gm)
- **Govindgatta Ki Sabzi** ₹950
- Rajasthani style gram flour dumplings in a spiced yoghurt gravy

KCAL1094 (Per serve 380gm)



Chilean Seabass



Creamy spinach, crisp potatoes, kaffir lime

KCAL 549 (Per serve 350gm)

₹2350



Macher Kalia



Fish fillet in mustard oil, red onion, tomato, onion seeds, and garam masala

KCAL1008 (Per serve 360gm)

₹1450



Goan Prawn Curry



Fisherman Style Prawns with coconut curry leaves and kokum

KCAL577 (Per serve 350gm)

₹1650



Lobster Moilee



Lobster morsels with coconut, turmeric, green chili and curry leaves

KCAL165 (Per serve 350gm)

₹2250



Murgh Shahjahani



Chicken morsels in a rich gravy of cashew nuts and Birista, soft boiled quail eggs with cream and yoghurt

KCAL1048 (Per serve 380gm)

₹1300



Murgh Tikka Masala



Char cooked boneless chicken in a traditional creamy rich tomato gravy

KCAL1208 (Per serve 380gm)

₹1300



Tenderloin Coconut Fry



Tenderloin cooked in fiery spiced pepper mix with shallots, coconut and curry leaves, a specialty of coastal India

KCAL658 (Per serve 370gm)

₹1450



Nalli Nihari



Braised lamb shank with onion, fennel and chili and chefs secret blend of "potli" masala

KCAL994 (Per serve 425gm)

₹1650



Mandya Mutton Sukka



Bone-in lamb morsels with crushed black pepper and spices

KCAL972 (Per serve 400gm)

₹1650



Matkewala Gosht



Ahara's signature – claypot cooked "riwazi gosht" with byadgi chilies and baby garlic with aromas of homemade garam masala

(Per serve 480gm) KCAL1622

₹1750

Dal

Lentils cooked to perfection



Dal Ahara



₹850

Slow cooked black lentils on sigri, finished with the smoke of spices, charcoal and ghee

KCAL1294 (Per serve 430gm)



Dal Muradabadi



₹750

Speciality Muradabadi moong dal , served traditionally with nimbu naan

KCAL705 (Per serve 360gm)



Amritsari Choley



₹750

Amritsar's favorite chickpeas - made with onion ,whole spices and anardana

KCAL784 (Per serve 400gm)

Annam

(Treasure of Long Grain Basmati Rice)



Saada Chawal

₹450

Steamed Indian basmati rice

(Per serve 350gm) KCAL1064



Thayir Sadam



₹450

Curd rice tempered with curry leaves and mustard seeds

(Per serve 430gm) KCAL1616



Awadhi Murgh Dum Biryani



₹1350

Long grain basmati rice “Dum cooked” with chicken, rose, saffron, brown onion, served with hare mirch ka salan and raita

KCAL1339 (Per serve 480gm)



Awadhi Gosht Biryani



₹1650

Long grain basmati rice pilaf “Dum cooked” with aromatic spices and lamb served with hare mirch ka salan and raita

(Per serve 510gm) KCAL1438



Sabz Pulao



₹850

Basmati rice cooked with an array of vegetables, ghee and saffron

(Per serve 400gm) KCAL 1076

Rotika

(Bread accompaniments for a royal meal)

Indian Breads ₹175

Tandoori Roti/ Naan/ Missi Roti/ Tandoori Paratha/
Amritsari Kulcha
KCAL351 (Per serve 100gm)

Warqi Paratha ₹250

Multi layered refined flour flat bread cooked on griddle
KCAL348 (Per serve 100gm)

a Bhaqarkhani ₹250

Nawabi preparation of sweetened flat bread with
fennel and cardamon
KCAL348 (Per serve 100gm)

a Uta Tawa Paratha ₹250

Unique bread cooked on an inverted tawa
KCAL348 (Per serve 100gm)

Lapsika

(Our Chef's collection of exquisite desserts)

Malai Kulfi ₹525

Kulfi, gallete of brandy schnapps and chopped pistachio
KCAL285 (Per serve 150gm)

a Kaddu Gulkand Jamun ₹525

Deep fried milk dumplings stuffed with pumpkin seeds and rose petal
KCAL874 (Per serve 180gm)

Paati Sapta ₹525

A bengal favourite, sweetened creamy rice crepe
KCAL874 (Per serve 180gm)=

Angoori Rabdi ₹525

Milk dumplings with saffron, pistachio and cardamom
KCAL426 (Per serve 180gm)

Ice cream ₹525

Rose petal Ice cream
KCAL293 (Per serve 180gm)



Spirits of Excellence

SINGLE MALTS

Paul John Mithuna	₹2445
Paul John PX Pedro Ximenez	₹1595
Paul John Oloroso	₹1595
Rampur	₹1595
Godawan	₹1175
Indri	₹725
Amrut Fusion	₹695
Amrut Peated Single Malt	₹695

BLENDED WHISKY

Wood Burns	₹2445
Royal Ranthambore	₹1595

BRANDY

Paul John XO	₹1895
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VODKA

Short Story Grain Vodka	₹395
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RUM

Segredo Aldeia	₹425
Amrut Two Indies	₹395
Short Story White Rum	₹395

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Malhar	₹695
Hapusa Handcrafted	₹625
Jaisalmer Indian Craft	₹525
Samsara Grapefruit & Rose	₹425

Standard measure of Spirits is 30ml.

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Somras

Cocktails

Acharium

A perfect balance of white spirits and mango pickle, will entice in an unexpected way

₹795

Beertails

A gigantic beer cocktail, flavored with fresh coriander, orange and touch of cinnamon infused maple

₹795

Karibevu

A refreshing South Indian cocktail, fresh tender coconut water blending flawlessly with white rum hinting curry leaves

₹795

Aampanna Mojito

Fresh collect of Aam Panna, lemon and mint, muddled gently, pour of white rum, finished with cracked ice & soda

₹795

Suryasth

A perfect drink for the evening; Midori, melon, vodka and jaggery with a hint of kokum

₹995

Meiwon Eina Kasthei

Unique Ingredients from North-eastern India combined with peaty whiskey and smoked for the intricate cocktail critic in you.

₹995

Somras

Mocktails

Tikhaamrut

An exotic drink made with fresh guava juice infused with Indian spices to create a unique and flavourful taste

₹345

Curcuma Sharbat

A refreshing drink with mango ginger, lime and ginger candy muddle gently, finished with cracked ice and soda

₹345

Gulabi Thandai

A drink that made with a blend of pineapple juice, fresh cream and infused rose syrup, creating a creamy and indulgent taste

₹345

Paan Jal Jeera

A tangy Indian drink that is perfect for cooling off and known for the digestive properties, making it a drink to enjoy before or after meal

₹345

Kala Khatta Sharbat

Experience the bold and intense flavors of India with our Kala Khatta sharbat. Made with a blend of Tamarind, black salt and other spices, our tangy and slightly sweet sharbat will awaken your taste buds.

₹345

