ARAQILA

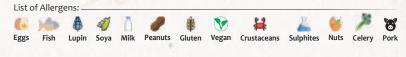
CULINARY SELECTIONS

BREAKFAST

Available from 07:00 AM to 10:30 AM

GLOBAL FAVOURITES

Fresh Juice	400
Orange/Pineapple/Watermelon	
■ Fruit Smoothie Bowl 🍱 😻	600
Healthy blend of seasonal fruits with chia seeds, oats and honey	
Fruit Platter (Seasonal)	600
Sliced seasonal fruits	
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• Cereals * *	550
Muesli/Corn Flakes/Wheat Flakes	
■ Pancake 🖠 🍇 🎻	550
Plain/Banana	
▲ Eggs Any Style 601	600
(Sunny Side Up/Over Easy/Boiled/Poached/Scrambled)	
	THE .
▲ Masala Omelette 🌾	650
Onion, green chilli, tomato and cilantro	
▲ Cheese Omelette	650
Cheese stuffed omelette	000
All eggs-to-order are served with home fries and grilled tomato	
Sides 👗	100
Home fries/Baked-beans/Chicken sausages	



● Vegetarian ▲ Non-vegetarian

## **INDIAN FAVOURITES**

■ Masala Dosa 🦫 🏉 Batata bhaji, coconut chutney and sambar	650
Steamed rice cakes made with fermented batter, a South Indian staple	650
■ Misal Pav ● ● ■ Local delicacy, a spicy curry made from sprouted moth beans, topped with farsan	550
■ Kanda Poha	550
Potato Bhaji & Puri *  An Indian breakfast speciality – puri and aloo bhaji	650
■ Ghavan (Rice Dosa)	550
Choice of Paratha Aloo/Paneer Whole wheat paratha with a choice of stuffing, served with yoghurt and pickle	600
Coffee Espresso/Americano/Cappuccino/Decaffeinated Filter Coffee/Cold Coffee	350
Tea  Masala/Assam/Darjeeling/Ginger	350



● Vegetarian ▲ Non-vegetarian

# ALL DAY DINING

Available from 11:00 AM to 07:00 PM

#### **SMALL PLATES**

450 Side dish made from deep-fried potatoes cut into thin strips Vada Pav 450 Gram flour-battered, deep-fried potato vada, served with a pav and onion garlic chutney Kothimbir Vadi 500 Maharashtrian crispy snack made from fresh coriander leaves, gram flour and spices Onion Pakora 500 Deep-fried onion fritters seasoned with spices, served with mint chutney Mutton Kheema Pav 650 Minced mutton cooked with green peas, tomatoes, ginger, garlic and spices, served with buttered pay SANDWICH DELIGHTS Grilled Cheese & Chilli Sandwich 700 With choice of whole wheat/multigrain/white bread ▲ Grilled Ham & Cheese Sandwich 🏻 🕬 🦝 👸 800 With choice of whole wheat/multigrain/white bread 750 With choice of whole wheat/multigrain/white bread THIN CRUST PIZZA Margherita | * 800 With mozzarella cheese and fresh green basil 950 Choice of toppings: Mushroom/Olives/Peppers/Jalapeños

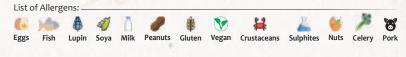
■ Vegetarian
▲ Non-vegetarian

#### **LUNCH & DINNER**

Available from 12:00 PM to 03:00 PM & 07:00 PM to 10:30 PM

## **SOUPS**

■ Red Amaranth & Coconut Soup ***  Locally grown vegetable soup cooked with coconut and garnished with ginger juliennes	550
Carrot & Ginger Soup A creamy combination of carrots laced with ginger and herbs	550
■ Cream of Mushroom Soup	600
A warm bowl of soup, deliciously creamy, flavoured with garlic, onions, and herbs.  Garnished with roasted corn	600
■ Mixed Seafood Broth	650
SALADS	
• House Salad Mixed greens laced with honey and mustard dressing	600
Kidney Beans & Chickpea Salad     Mixed greens laced with vinaigrette dressing	600
■ Cucumber and Peanuts Salad	600
Mixed greens, peppers, cherry tomatoes and olives tossed in white wine vinaigrette served with freshly grilled chicken	700



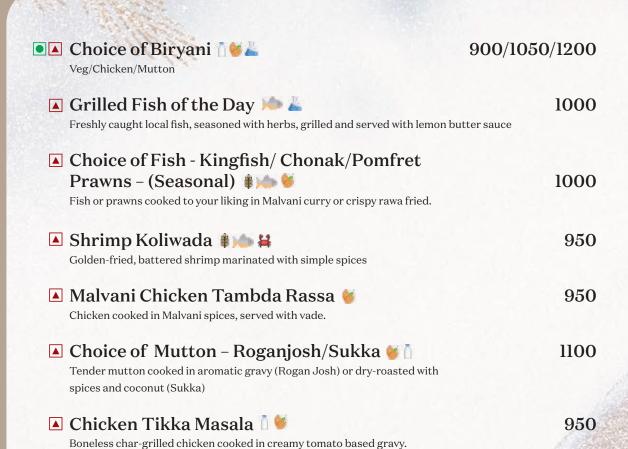
● Vegetarian ▲ Non-vegetarian

## **PASTA**

■ Spaghetti with Roasted Tomato Sauce	800
Penne Pasta with Chicken and Pesto Sauce Sauce Tossed with chicken and pesto sauce.	900
MAINS	
Choice of Dal (Tadka/Fry/Amchuri)  Popular Indian split lentil curry finished to your liking.	650
Choice of Paneer − Palak/Makhani/Kadhai   Paneer simmered in a gravy of your choice	800
<ul> <li>Cauliflower Bhuna</li> <li>Cauliflower cooked in an onion-based gravy flavoured with bhuna spices.</li> </ul>	750
Makai Matar Corn and green peas cooked in flavorful ground masala.	750
Mushroom Malvani Mushrooms and cashew nuts cooked in Malvani spices.	800
Bhindi Sukka Masala     Okra cooked in mild local spices.	750
Chana Ross  Chickpeas simmered in creamy coconut milk and Malvani gravy.	750
Boondi Raita Boondi steeped in curd, seasoned with chaat masala.	400
Choice of Rice Steamed/Jeera	400
Choice of Breads **  Roti/Naan/Chapati/Bhakri/Garlic Naan	250



● Vegetarian ▲ Non-vegetarian





#### **MINI THALI**

500

Maharashtrian Vegetarian Thali \( \bar{\pi} \) \( \bar{\pi

Above thalis are accompanied with chapati/bhakri, rice, salad, sol kadi, pickle and papad.

#### **DESSERTS**

Sheera Elegance ** **  A traditional Indian pudding made with semolina, ghee, sugar and dry fruits	600
■ Gulab Jamun "Rabdi" [] * ● ●  Traditional Indian dessert, deep-fried dough balls steeped in flavoured sugar syrup, served with thickened milk with nuts and spices	600
Assorted Fruit Platter (Seasonal) Freshly sliced seasonal fruits	600
Tandalachi Kheer (Coconut Milk)  Rice kheer prepared in coconut milk	600
■ Dessert of the Day ↑ ● Chef's Choice	600
Dessert made of egg custard and baked to creamy perfection with a layer of clear caramel	600



● Vegetarian ▲ Non-vegetarian

