

HOTEL
Aarna
Premier



MEZBAAN

RESTAURANT MENU



BREAKFAST SELECTION

Poori Bhaji (5 Pieces)

(Deep-fried, puffed flat breads (puri) served with a comforting, spiced potato curry (sabji))

149

Stuffed Paratha

(Sealing a spiced filling inside whole wheat dough, then rolling and cooking it on a hot skillet until crispy.)

149

Paneer Paratha / Cheese Paratha

175

Steamed Idli with Sambhar

149

Cut Fruit Bowl

(Choice of seasonal cut fruits)

149

Seasonal Fresh Fruit Juice

(Pineapple, Watermelon, Orange)

149

Masala Poha

149

Butter Toast (4 Pieces)

(Served with Butter & Fruit Jam)

99



SOUPS

Tomato Dhaniya Shorba

(A comforting, tangy and mildly spiced Indian soup made with ripe tomatoes, fresh coriander (cilantro) and whole spices.)

149

Cream of Tomato Soup

(Made with fresh tomatoes, aromatics and a splash of cream.)

149

Sweet Corn Soup

(Tinned Sweet Corn With Carrots And Beans)

149

Cream of Mushroom

(Cream Of Mushroom Soup Sprinkled With Parmesan Cheese)

149

Hot & Sour Soup

(Fresh Vegetable Served With Spicy Chinese Julienne Cut)

149

Manchow Soup

(Fresh Chopped Vegetable Served With Crispy Noodles)

149



STARTERS

Hara Bhara Kabab

(Hara Bhara Kabab is a Popular North Indian Vegetarian snack made with spinach, green peas and potatoes. The mixture is seasoned with herbs and spices, shaped into patties and shallow-fried until crisp and golden. These kababs are nutritious, flavorful and lightly crisp outside with a soft interior, Serve them hot with mint chutney.)

249

Cheese Ball (Mild Sweet)

(Balls made out of potatoes , Chesse , Cottage Cheese and corn Flour. They are deep fried Till Crispy and golden)

299

Paneer Tikka

(Marinated Paneer Chunks Cooked in tandoor, served with onion salad & mint dip)

299

Dahi Ke Kabab

(Melt-in-the-mouth vegetarian appetizers with a crispy outer crust and a creamy, spiced yogurt center.)

299

Vegetable Tandoori Platter

(Paneer Tikka, Hara Bhara Kabab, Vegetable Seekh Kabab, Tinned Mushroom)

449



SNACKS

Peanut Masala

149

Paneer Pakoda

299

Assorted Vegetable Pakoda

149

French Fry

149

Choice of Meggi (Plain / Masala)

149

Pao Bhaji (Extra Pao For Rs.40)

149

(It has spicy mashed vegetable served with dinner rolls. Pav refers to the bread and bhaji means vegetables.)

Masala Paneer Kathi Roll

199

(Spiced, marinated paneer cubes and crunchy onions wrapped in a flaky flatbread.)

Aloo Tikki Burger

99

(preparing a spiced potato patty, coating it in breadcrumbs, pan-frying until crispy, lettuce, tomato slices and onion rings.)

Grilled Cheese & Vegetable Sandwich

179

(Generously butter & apply green chutney to bread, layer with sliced vegetables(like onions, tomatoes & cucumbers.), sprinkle with chaat masala, top with cheese & grill until golden.

Vegetable Sandwich

149

Toasted Club Sandwich

179

(Classic club sandwich three-layer, vegetarian served with French fries.)

Crispy Corn

249

(Relies on a two-layer flour coating and a quick, high-heat toss in spices to lock in maximum crunch.)



CHINESE, CONTINENTAL, ITALIAN & PIZZAS

Veg Manchurian

249

(An Indo-Chinese dish in dry and gravy crispy vegetable balls tossed in a tangy, spicy and Savory sauce.)

Paneer Chilli Dry & Gravy

299

(Coat paneer in a spiced batter, fry until crispy and toss in a vibrant Indo-Chinese sauce.)

Hakka Noodles / Veg Chowmein

249

(Veg. Hakka Noodles secret is flash-cooking crisp vegetables on high heat & tossing them in a tangy soy-chili sauce.)

Honey Chilly Potato

249

(Indo-Chinese appetizer made with crispy, double-fried potato batons tossed in a sticky, sweet & a pinch of salt.)

Garlic Chilli Mushroom

299

(Tender mushrooms are tossed in a vibrant, spicy and Savory sauces.)

Garlic Bread (4 Pieces)

149

(Bread can be baked in the oven. A French baguette, softened butter, fresh garlic, parsley & pinch of salt.)

Spring Roll

249

(It features a Savory, peppery vegetables stir-fry wrapped in thin pastry sheets & deep-fried to golden brown perfection.)

Chinese Fried Rice

249

(This simple Chinese Fried Rice recipe creates a delicious, restaurant quality stir-fry using day-old rice, crunchy vegetables and your choice of protein.)

Penne Arrabbiata (Red Sauce)

299

(Penne Arrabbiata is a fiery, classic Roman pasta dish featuring penne tossed in a rich, spicy red sauce made from garlic, tomatoes & red chili flakes cooked in olive oil.)

Penne Alfredo (White Sauce)

299

(Combining perfectly boiled penne with a simple roux-based or heavy cream-based white sauce and freshly grated Parmesan cheese.)

Penne Arrabbiata (Pink Sauce)

299

(Recipe combines of penne pasta with a robust tomato base and heavy cream, finished with freshly grated Parmesan cheese.)

Margherita Pizza

299

(A classic Margherita Pizza is a simple, delicious italian staple featuring a thin crust topped with crused tomato sauces fresh mozzarella cheese.)

Garden Pizza

299

(PIZZA This authentic Margherita Pizza Recipe Creates a Perfectly crispy crust a rich tomato base, creamy mozzarella.)

Panner Tikka Pizza

299

(A vibrant Paneer Tikka Pizza by merinating paneer & veggies in spiced yogurt, assembling them over a pizza base with sauce and mozzarella and baking until the crust is golden.)



FROM THE FARM

Green Salad

(Combination fo Seasonal Vegetables)

Kachumber Salad

(Onion tamato, cucumber, tosted with indian spices & harvs)

Fried Masala Mirch

Aloo Chana Chat

(Fried Potato and Chick peas Mixed Chopped Onion, Tomato, Green Chilli & Indian Tangy Spices)

Russian Salad

(Diced vegetables & fruits with creamy dressing of mayonnaise)



110

110

70

150

160

DAHI KA KHAJANA

Plain Curd

(Low Fat Yogurt)

Boondi Raita

(Low Fat Yogurt with Small Ball of Fried gram flour and Jeera Powder)

Mix Veg Raita

(Mixed Veg. Raita is a quick, cooling Indian side dish made by whisking fresh yogurt with crunchy chopped vegetable like cucumber, onion, tomato and carrot seasoned with toasted spices.)

Pineapple Raita

(Hung Beaten Yogurt with Pineapple tit bits and Sugar Syrup)

Fruit Raita

(Hung Beaten Yogurt with All Chopped Fruits and Sugar Syrup)



110

129

139



159

159

INDIAN MAIN COURSE

Paneer Lababdar

(A rich creamy & mildly sweet North Indian curry where paneer (cottage cheese) is a simmered in a luscious onions tomato & cashew gravy.)

Kadahi Paneer

(Soft paneer crunchy bell peppers and a freshly ground spicy "Kadai Masal" in a rich tomato and onion gravy.)

Paneer Butter Masala

(A rich creamy North dish featuring soft paneer cubes simmered in a silky, buttery and spiced tomato-cashew gravy.)

Matar Paneer

(Soft Paneer cubes and green peas simmered in a rich, spiced tomato-onion gravy.)

Paneer Do Pyaza

(Panner do Pyaza is Rich, Creamy Curry of Soft Succulent Paneer and Plenty of Onions in a wonderful, Medley of Spices, Herbs and Tomatoes)

Paneer Pasanda

(Paneer Triangles Filled with Paneer, Khoya and Dry Fruit Mixture, Fried and Dunked in a Creamy Onion - tomato Gravy)

Shahi Paneer

(Cube Of Paneer Serve In Mild With White And Red Gravy)

Paneer Bhurji

(Crushed pieces Stirred with, Onions, Tomatoes & Green Chillies Finished with coriander)

Paneer Tikka Masala

(A rich creamy North Indian curry made with Indian cheese (paneer) and a luscious gravy of cashews, yogurt and aromatic spices.)

Malai Kofta

(Soft melt-in-mouth paneer and potato dumplings (koftas) simmered in a rich, creamy and mildly sweet tomato-onion gravy.)

Kaju Curry

(Roasted cashews nuts simmered in a velvety, spiced onion and tomato gravy.)



399

399

399



399

399

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399

469



VEGETABLES

Seasonal Vegetables

(A quick, vibrant, and healthy Seasonal Vegetable Sauté. This dish highlights the freshest produce available-like carrots, beans, and bell peppers-lightly cooked in butter and herbs to preserve their crunch and natural flavor.)

Mix Vegetable

(Creates a rich, flavourful, and semi-dry mixed vegetable curry. Made with cauliflower, carrots, beans, peas, and bell peppers in a spiced onion-tomato gravy.)

Kashmiri Dum Aloo

(Kashmiri Dum Aloo is a rich, tangy, and mildly spicy curry featuring baby potatoes slow-cooked in a yogurt-based sauce flavored with fennel and dry ginger powder.)

Rajasthani Gatta Curry

(A traditional vegetarian dish featuring soft, pillowy gram flour dumplings simmered in a rich, tangy yogurt-based gravy.)

Chana Masala

(Tender chickpeas simmered in a rich, tangy onion-tomato gravy packed with aromatic spices.)

Corn Palak

(A rich, creamy, and mildly spiced Indian curry made with fresh spinach (palak) and sweet corn kernels.)

Aloo Gobhi Adarki

(A vibrant, semi-dry Indian dish featuring potatoes and cauliflower cooked with a robust, aromatic ginger-forward masala.)

Jaipuri Aloo Pyaaz

(A rich, tangy, and mildly spiced Rajasthani curry. It features fried baby potatoes and pearl onions (Or sliced shallots) simmered in a yogurt and tomato-based gravy.)

Mushroom Masala

(A rich, spiced, & creamy North Indian curry. Made by simmering fresh button mushrooms in an aromatic onion-tomato gravy.)

Mughlai Kofta / Hariyali Kofta

(Mughlai Kofta features a rich, creamy, nutty gravy with rich paneer balls & Hariyali Kofta features vibrant, herb-infused green koftas served in a velvety, cashew-based white or yellow gravy.)

Sev Tamatar

(A popular, quick, and tangy Indian curry made with juicy tomatoes and crispy, spiced gram flour noodles (sev).)

Dal Makhani

(Dal Makhani is a rich, creamy Punjabi lentil curry made with black gram (urad dal) and kidney beans (rajma). Simmered with tomatoes, spices, plenty of butter, and cream, it yields an incredibly silky texture.)

Dal Tadka

(Cooked lentils (dal) tempered with a spiced oil or ghee mixture (tadka).)

Dal Dhaba

(Perfectly cooked, smoky lentils simmered in a spiced onion-tomato gravy, finished with a sizzling ghee tempering.)

RICE & ACCOMPANIES

Steam Rice

(Boiled Basmati Rice)

Jeera Rice

(Rice Cooked with Cumin Seeds & Ghee or Butter)

Veg. Pulao

(Vegetable Pulao is a fragrant & aromatic Indian rice dish made with long-grain Basmati rice, mixed vegetables, & warm whole spices.)

Navratan Pulao

(Classic Indian Rice made with Rice Mild Sweet and Dry Fruits & Cocktails Fruits)

Veg. Biryani

(Veg biryani is an aromatic, flavourful Indian rice dish made with basmati rice, mixed vegetables, yogurt, and whole spices. This restaurant-style Dum method yields tender vegetables and fluffy, perfectly separated rice grains.)

Matar Pulao

(A fragrant and comforting Indian rice dish made with aromatic basmati rice, sweet green peas, and whole spices.)

Butter Khichdi (Plain or Masala)

(Butter Khichdi is a comforting, warm dish made by cooking rice and lentils together until soft. Prepare a creamy Plain Butter Khichdi for a light meal & a rich Masala Butter Khichdi loaded with vegetables, spices, and an extra dollop of butter.)

Roasted Papad (2 Pieces)

Masala Papad (2 Pieces)

Fried Masala Papad (2 Pieces)



299

299

299

299

299

299

249

299

299

249

349

249

249

135

159

225

249

299

249

149

60

100

110

BREADS

Tandoori Roti (Unleavened Whole Wheat Flat Bread)	30
Tandoori Butter Roti (Unleavened Whole Wheat Flat Bread with Butter)	35
Missi Roti (Crispy, Thymol Flavored Breads Prepared with Gram Flour)	40
Lachha Paratha / Lachha Pudina Paratha (Layer /Folded Paratha Unleavened whole butter payered bread)	90
Stuffed Kulcha	90
Plain Naan (Flat Leavened White Bread Topped with Onion Seeds)	80
Butter Naan	90
Garlic Naan / Paneer Kulcha	120
Stuffed Naan	130
Cheese Naan	130
Tawa Roti	30
Tawa Butter Roti	35
Bread Basket (Kulcha, Nan, Lachha Parantha, Missi Roti & Roti)	249



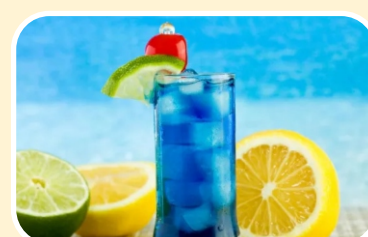
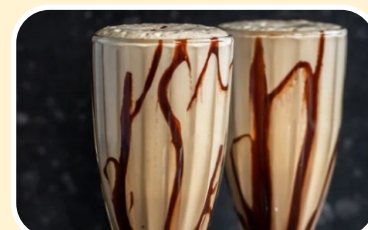
DESSERTS

Gulab Jamun (2 Pieces)	110
Gulab Jamun with Ice Cream (1 Pieces Gulab Jamun / 1 Scoop any Flavour Ice Cream)	110
Ice Cream (Vanilla/ Strawberry/ Chocolate / Butter Scotch)	110
Moong Dal Halwa	149



BEVERAGES

Tea	50
Hot Coffee	60
Energy Drink (Bournvita / Hot Chocolate)	90
Fresh Lime (Soda / Water) (Sweet / Salty / Mixed)	100
Service of Soft Beverages / Diet Beverages	70
Service of Packaged Drinking Water	On MRP
Service of Canned Juices (Orange / Pineapple / Mixed Fruit)	90
Red Bull	225
Salted / Sweet Lassi	100
Butter Milk	60
Cold Coffee (With or without Ice Cream)	159/185
Milk Shake (Vanila / Strawberry / Chocolate / Butter scotch)	159
Choice of Mocktail (Virgin Mojito / Blue Lagoon)	149



Terms & Conditions :

GST Extra as Applicable. Order will be Served within 20-25 Minutes.

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REGULAR THALI

350/-

(Paneer Butter Masala, Mix Veg., Dal Tadka, Steam Rice, Boondi Raita, Green Salad, Tawa Roti / Mini Tandoori Roti- 4pcs)

AARNA SPECIAL THALI

450/-

(Paneer Lababdar, Veg. Jholfriazi, Dal Makhani, Veg. Pulao, Veg. Raita, Green Salad, Achaar, Papad, Mini Lachha Paratha-1, Mini Butter Naan-1, Mini Tandoori Roti-1, Gulab Jamun)

RAJASTHANI THALI

450/-

(Kadhai Paneer, Rajasthani Gatta Curry, Dal Panchamel, Jeera Rice, Boondi Raita, Green Salad, Butter Milk, Lahsun Ki Chatni, Papad, Mini Missi Roti-1, Mini Lachha Paratha-1, Mini Tandoori Roti-1, Gulab Jamun)



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Order will be Served within 20-25 Minutes.

Time :

Breakfast Time : 7:30 AM to 10:30 AM

Lunch Time : 12:30 PM to 15:30 Hrs

Dinner Time : 19:00 Hrs to 22:30 Hrs



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