

ARUA

FINE INDIAN CUISINE



About Us

North Adelaide's best Fine Dining Indian Restaurant, winner of the 2010 Restaurant & Catering Best Indian Restaurant Award, conveniently located in the North Adelaide Shopping Village on LVL 1 offering not only exceptional Fine Indian Food but also excellent service in an Indian contemporised environment. We are the only Indian Restaurant with free secured undercover CAR PARKING.

We also have disabled access through our mall entry, semi private booth seating, outdoor balcony seating and a private function room with a large plasma screen television for private conferences and parties.

History

Our culinary background and high cooking standards is due to our beloved Father. A Master Chef with more than forty-three years experience, Mr Ranjit Singh Rawat began his career as an Executive Chef at a young age in five star establishments across the Subcontinent and Asia, cooked for many great personalities and celebrities and adored Indian cooking.

Our Chefs

All our chefs have a minimum of twelve years experience in five star hotels or quality Indian restaurants. Their objective is to produce the tastiest, freshest and healthiest Indian Food.

We hope you enjoy your dining experience at Arya, and hope to see you again.

2% surcharge for Amex applies.

No split bills.

about us

Soft Drinks

Coke, Coke No Sugar, Sprite, Fanta, Lift	330ml	4.5
Soda Lime, Lemon Lime & Bitters		4.5
Appletiser, Grapetiser	275ml	4.5
San Pellegrino	1000ml	9.5

Juice

Mango Nectar, Orange, Pineapple, Apple		4.0
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Lassi (Traditional Indian Drink)

Salt, Sweet, Mango		5.0
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Tea / Coffee

Cappuccino, Latte, Short Black, Long Black, Flat White, Machiato, English Breakfast, Earl Grey, Peppermint, Chai Latte, Chamomile, Green		4.0
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Ciders

Hills Cider Co. Apple or Pear Cider		7.0
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Beers

International

Corona (Mexico)		8.0
King Fisher (India)		8.0
Heineken (Holland)		8.0
Asahi (Japan)		8.0
Paulaner (Germany)		8.0

Domestic

Coopers Light		6.0
Crown Lager		7.0
Pure Blonde		6.0
Coopers Pale Ale		6.0
Lord Nelson Three Sheets Pale Ale		7.5
James Boags Premium		7.5

Spirits

From		6.0
Premium Spirits		From 10

Sparkling & Champagne

Woodstock 'Twiggy' Blanc de Blancs (McLaren Vale, SA) Citrus and green apple flavours combine with stone fruit and creaminess along with subtle yeast complexity.	7.0	32.0
Dunes & Greene Chardonnay Pinot Noir NV (South Australia, AUS) A full flavoured sparkling wine with a refined finish.	200ml	7.5
Bleasdale Sparkling Shiraz (Langhorne Creek, SA) Sweet berry fruit flavours and liqueuring have combined to produce a wine of great colour and depth of flavour.	7.5	34.0
Jansz Tasmania Premium Cuvée (Pipers River, TAS) Delicate fruit flavours, creaminess, leading to a dry, light finish with lingering flavours of citrus and nougat.	9.0	40.0
Pol Roger Brut NV (Epernay, France) Depth of character, youthful freshness with lightness, elegance and firmness.		110.0
Angas Moscato NV (South Australia) Light and refreshing, bursting with lemon sherbet and berry fruit flavours.	6.0	25.0
Alasia Moscato d'Asti (Piedmont, Italy) A low alcohol wine that balances fresh green apple acidity and floral notes, with just the right amount of sweetness.		34.0

White Wines

Pewsey Vale Vineyard Riesling (Eden Valley, SA) The palate shows great length and depth with limes, dried herbs and a hint of tropical fruit.	7.5	34.0
Parish Vineyard Riesling (Coal River Valley, TAS) Long spine of slaty acidity, but balanced by textured complexity, flavours of feijoa and grapefruit and aromas of tea rose, cumquat and ocean spray.		44.0
Sandpiper Riesling (Eden Valley, SA) A wine of balance and depth featuring zesty lime, green apple and floral notes with a crisp, clean finish.	8.0	36.0
Jim Barry The Lodge Hill Riesling (Clare Valley, SA) The palate is dry, revealing flinty lemon citrus - quite austere and steely - with a zesty finish.		34.0
Jim Barry Lavender Hill Late Picked Riesling (sweet style) (Clare Valley, SA) The medium sweet fruit lifts the palate with crisp acid balancing a lingering lemon/lime finish.	7.5	34.0
Hugel Pinot Blanc (Alsace, France) A perfect balance between a remarkably precise acidity that awakens the taste buds with refreshing coolness.		38.0
Hill-Smith Estate Sauvignon Blanc (Eden Valley, SA) This is a fresh, zingy wine showing cut grass, lemon grass and sherbet flavours with long flinty texture.		32.0
Storm Bird Sauvignon Blanc (Adelaide Hills, SA) Green apple like flavours combine well with the apparent tropical lime fruit with a zesty citrus like aromatic finish.	8.0	36.0
Shaw & Smith Sauvignon Blanc (Adelaide Hills, SA) A benchmark for Australian savvies. Loaded with aromatic tropical fruit flavours, nettle, citrus & limes, this wine displays great length of crunchy tropical/citrus flavours.	9.5	42.0
Nautilus Estate Sauvignon Blanc (Marlborough, NZ) The wine has a rich mid palate with good weight and texture and a typical zingy finish.	8.5	38.0
Twin Islands Sauvignon Blanc (Marlborough, NZ) The palate shows grapefruit and papaya flavours which leads to a refreshing juicy finish.	8.0	36.0
Opawa Pinot Gris (Marlborough, NZ) Lime, pear and white peach flavours with a generous but soft finish.		36.0

Sandpiper Pinot Gris (Eden Valley, SA) A wine featuring lifted nashi pear, citrus and hints of raw fennel with a lingering finish.	8.5	38.0
La Maschera Pinot Grigio (Limestone Coast, SA) A melange of flavours, with coriander and cinnamon on the mid palate leading to fresh pear juice and crunchy red apple acidity on the finish	7.0	32.0
Chaffey Bros. Wine Co. Dufte Punkt Riesling, Gewürztraminer and Weißer Heißer (Eden Valley, SA) Striking lychee and turkish delight aromas introduce a complex palate showing lychees, mandarins, minerality and lingering powder-puff of florals.		38.0
Yalumba Eden Valley Viognier (Eden Valley, SA) A long, rich and luscious palate, with intense stone fruit flavours, particularly white peach and apricot.		39.0
Heggies Vineyard Chardonnay (Eden Valley, SA) Fine and rich palate offering pear, quince and nashi melded with a creamy nougat fullness giving a lengthy finish.	8.5	38.0
Cape Barren Native Goose Chardonnay (Adelaide Hills, SA) A very finely structured palate with nuances of grapefruit, melon and tropical fruitiness contributing to a round and mouth-filling creaminess. The acidity is perfectly balanced and the oak restrained.	8.5	38.0
TarraWarra Estate Chardonnay (Yarra Valley, VIC) Cashews and butter characters combining to create a creamy palate and a long, lingering finish.		34.0
Vasse Felix Chardonnay (Margaret River, WA) Elegant, fragrant notes of a Granny Smith apple, white peach and pineapple salad with a fresh squeeze of lemon juice over the top. A vibrant entry with a juicy mid palate displaying apple, stone fruit and zesty lemon. Lovely tight acid structure drives the length with some cooked lemon skin and lemon barley flavours lingering.		38.0
Brokenwood Semillon (Hunter Valley, NSW) Excellent acid structure, long flavours of lime and apple blossom.		36.0

Rosé Wines

La Vieille Ferme Cote du Ventoux Rosé (Cotes du Rhone, FR) A lovely deep pink hue complemented by a floral nose, with a touch of aniseed and brown sugar. The palate is very rich, yet balanced with caramel and toffee characters.	7.0	32.0
Langmeil Bella Rouge Cabernet Rosé (Barossa Valley, SA) Luscious strawberries and raspberries with floral hints on the nose. Sweet raspberries and granny smith apples show through on the palate with a zingy acid finish.	7.5	34.0
La Linea Tempranillo Rosé (Adelaide Hills, SA) Dry, fresh yet savoury, vibrant yet persistent.		38.0

Red Wines

Dalrymple Vineyards Pinot Noir (Tasmania) Stimulating aromas and flavours of ripe cherries, raspberries and spice are enhanced by soft, silky tannins.	9.0	40.0
Kooyong Pinot Noir (Mornington, VIC) Rich red and black fruits predominate with substantial, but elegantly poised tannins driving the palate.		64.0
Running with Bulls Tempranillo (Wrattonbully, SA) Quite savoury with funky complexities, finishing with fine, soft, balanced tannins.		34.0
Chaffey Bros La Conquista Tempranillo + Garnacha + Graciaho (Barossa, SA) A dark yet luminous crimson colour hints at the rich semi-savoury dark cherry and cola palate that finishes with a hint of Grenache red cherry juiciness.	8.5	38.0
Smith & Hooper Merlot (Wrattonbully, SA) Ripe berry fruits and is quite generous, possessing the suppleness and velvety tannins of truly varietal Merlot.	8.0	36.0
Torres Gran Coronas Cabernet Tempranillo (Penedès, Spain) On the palate the wine is full and silky with dense, well-structured tannins.		41.0
Antinori Pèppoli Chianti Classico (Sangiovese, Merlot, Syrah) (Tuscany, Italy) Characterized by elegant and gentle tannins.		49.0
Primo Estate Il Briccone Shiraz Sangiovese (McLaren Vale, SA) Cherry character with a lively finish. Shiraz contributes plum, pepper and spice with its typical generosity.		35.0
Vasse Felix Cabernet Merlot (Margaret River, WA) The palate shows great varietal berry fruit flavours up-front, creamy notes of plum pudding and toasty oak spice.	8.5	38.0
Yalumba Hand Picked Shiraz Viognier (Barossa, SA) A medium to full bodied elegant wine packed with dark fleshy cherry fruits and anise.	9.5	42
Mawson's Wrattonbully Cabernet Sauvignon (Wrattonbully, SA) A long and stylish palate displays juiciness and supple plummy fruits, finishing with fine powdery tannins.	7.5	34.0
Hillsvie Vineyard Cabernet Sauvignon (Blewitt Springs, SA) A wine with natural nutty and mineral aromas and an intense taste of brambleberry and mulberry without undue astringency. Nut and chocolate-mint notes with a rounded structure tapering to a long finish with fine tannins.	8.0	36.0
Yalumba Patchwork Shiraz (Barossa Valley, SA) The palate is generously structured with sweet plum fruits and violets and soft, textured tannins.	8.0	36.0
O'Leary Walker Shiraz (Clare Valley/McLaren Vale SA) Deep, dark flavours of blackberries, plums, licorice and coffee.		36.0
Langmeil Valley Floor Shiraz (Barossa Valley, SA) Hints of dark cherry and spice compliment the sweet plummy fruit with fine but firm oak and grape tannins.		39.0
Brokenwood Shiraz (McLaren Vale/Beechworth, SA) Liqueur cherry flavours, some oak. The tannins are quite soft and ripe, nothing 'firm' about this wine at all.		42.0
Chaffey Bros. Wine Co. Super Barossa Shiraz Cabernet Sauvignon (Barossa, SA) Rich plum and strawberry red fruits while the Cabernet offers inky black berry fruit and cassis.		44.0
Cape Barren Native Goose Shiraz (McLaren Vale, SA) A richly textured wine with intense flavours of dark forest berries, plums, hints of five-spice and chocolate with structured, soft tannins.	8.5	38.0
Bent Creek Black Dog Shiraz (McLaren Vale, SA) Spice and rich berries with a complex palate of dark chocolate and mud cake.	8.0	36.0
Cape Barren Old Vine Shiraz (McLaren Vale, SA) Richly textured on the palate, provides densely packed black fruits in the company of star anise and mocha.		48.0

Jim Barry The McRae Wood Shiraz (Clare Valley, SA)		68
Generous flavours on the palate including mulberry, dark cherry and sweet briar fruits. A soft, medium-weight palate provides a warm lusciousness to finish.		
Tidswell Shiraz (Limestone Coast, SA)		32.0
A full flavoured Shiraz, with a bouquet of rich, dark berries, the subtle pepper and spice is balanced with superb oak characters leading to a smooth, satisfying finish.		
Yalumba 'The Signature' Cabernet Sauvignon Shiraz (Barossa Valley, SA)		68.0
Brooding and serious with dark chocolate hazelnuts and warm generosity. The Signature finishes with long fine powdery tannins.		

Fortifieds

Yalumba Museum Reserve Muscat NV	7.0	32.0
The finish is full and rich with raisined fruits and spices lingering in the aftertaste.		
Yalumba Museum Reserve Antique Tawny NV	7.0	32.0
The palate has a firm rich texture, with chocolate and caramel flavours and a persistent aftertaste of nuts and rancio characters.		

Dessert Wine

Heggies Vineyard Botrytis Riesling (Eden Valley, SA)		39.0
Lemon rind and orange peel notes with a balanced natural acidity form the perfect foil for the luscious Botrytis character.		
Vasse Felix Cane Cut Semillon (Margaret River, WA)	7.5	34.0
The luscious palate exudes concentrated pineapple, tangerine, and a heady mix of tropical fruit flavours, all of which are underpinned by a tangy acid backbone which provides length and freshness.		

KEY:

GF= Gluten Free and LF =Lactose Free.

Chilli Hot Indicator: No Chilli = Mild, 🌶️ 1 Chilli = Mild to Medium Hot, 🌶️🌶️ 2 Chillies = Medium Hot, 🌶️🌶️🌶️ 3 chillies = Medium to Hot, and 🌶️🌶️🌶️🌶️ 4 chillies = Very Hot

NOTE:

Most of our dishes can be altered to suit your needs.

Entrée & Soup

Tomato Soup		5.0
Indian tomato soup, lightly spiced and garnished with croutons and cream.		
Massala Pappadams 🌶️		6.5 (2pc)
Pappadams topped with finely chopped & spiced onion, tomato and coriander. A very good appetizer.		
Paneer Tikka 🌶️🌶️		9.5
Soft, juicy chunks of cottage cheese marinated in spices and yoghurt and grilled in tandoor.		
Onion Bhaji (LF)		8.5
Marinated and spiced onion strips dipped in chickpea and cumin batter deep fried to perfection and served with an assortment of chutneys.		
Cocktail Samosas (LF) 🌶️		8.5
Two crisp Indian short pastries packed with spiced potatoes and sautéed green peas and roasted cashews, served with chutneys.		
Vegetable Pakoras (LF) 🌶️		8.5
Fine spices mixed with vegetables soaked in a spiced chickpea batter, a bit of cornflour and deep-fried till golden brown, four pieces served with dips.		
Spicy King Fish 🌶️	13.5 (4pc)	20.5 (6pc)
Mouth watering finger shaped pieces of king fish marinated in spices like ginger and garlic, garam masala chilli, coated with bread crumbs and cornflour and deep fried.		
King Prawn Pakoras (LF) 🌶️	13.5 (4pc)	20.5 (6pc)
King prawns lightly spiced, coated in a fine batter of chickpea flour then fried crisp till golden brown served with an assortment of sauces.		
Veggie Entrée Platter		11.5
Samosa (1pc), Veg Pakera (1pc), Paneer Tikka (1pc) with Onion Bhaji		

For Your Pleasure Fine Tandoori Fare

Entrée

Main

Tandoori Mushrooms

Mushrooms seasoned in fine cashew paste, cardamon, pepper, yoghurt and roasted in a clay oven (Tandoor), served with chutneys.

9.5 (4pc)

12.5 (6pc)

Tandoori Chicken (GF) 🌶️🌶️

North India's most popular Tandoori dish, tender spring chicken on the bone properly marinated for hours with spices, yoghurt and Tandoori masala, cooked in the clay oven served with fine assortment of chutneys.

(half) 12.5

20.5 (whole)

Arya Chicken

Lean chicken pieces marinated in a smooth cashew nut, couscous, cardamon, white pepper, yoghurt, clay oven baked to perfection and served with an array of chutneys.

13.5 (4pc)

17.5 (6pc)

Hariyali (GF/LF) 🌶️🌶️

Chicken pieces marinated with ginger, garlic, coriander, mint, yoghurt and spices; baked in Tandoori oven and served with an array of chutneys.

13.5 (4pc)

17.5 (6pc)

Chicken Tikka 🌶️🌶️

Bite size pieces of lean chicken fillet marinated in yoghurt, spices, yoghurt and Tandoori masala roasted in the Tandoor, served with fine chutneys.

12.5 (4pc)

17.5 (6pc)

Tandoori Lamb Cutlets (GF) 🌶️🌶️

Australian Lamb cutlets finely marinated in secret herbs and subtle spices and barbecued in the Tandoor to perfection, served with assortment of sauces.

14.5 (3pc)

21.5 (5pc)

Lamb Sheekh Kebab (GF/LF) 🌶️

Lean lamb finely minced with ginger, garlic, coriander leaves, mint, onion, intertwined with a fine array of spices roasted in the Tandoor and served with tasty sauces.

12.5

17.5

Tandoori Platter 🌶️🌶️

Tandoori chicken, tandoori mushroom, chicken tikka, lamb cutlet, hariyali kebab, lamb sheekh kebab and Arya chicken kebab served with salad and assorted chutneys.

25.5

Arya Fine Indian Cuisine's Superior Array of Curries

- Murgh Makani (Butter Chicken) (GF)** 19.5
This very mild and tasty Indian dish is the most favoured Indian Dish in all Australia. Boneless chicken pieces marinated for hours in a light and delicious Tandoori masala. Then roasted in the clay oven to perfection and served with a delicious rich blend of fresh butter, cashew nut, fennel, and a truly remarkable mild tomato cream sauce.
- Chicken Mumtaz** 19.5
This famous chicken dish was named after the Moghul Empress for whom Maharaja Shahjehan built the Taj Mahal at Agra. A truly royal recipe: - chicken fillet marinated in a smooth cashew nut, ginger and garlic spice mix and char-grilled in the clay oven (tandoor), the sauce is cooked in a rich creamy cashew nut paste, cardamon and yoghurt.
- Chicken Tikka Masala (GF)** 🍛🍛 19.5
Chicken Tikka pieces simmered on a base of vibrant blended spices, almond powder & cashew nut and then cooked in thick onion and tomato gravy & tinged with fresh Australian yoghurt and garam marsala.
- Chilli Chicken** 🍛🍛🍛 19.5
This spicy Indian recipe involves pieces of chicken subtly coated flavoured with pepper, cornflour, spices and soy sauce, and then tossed with onions and capsicum into a thick dry sauce.
- Mango Chicken** 19.5
Lightly marinated chicken, roasted in the tandoor then cooked in a fine and tangy mango splash.
- Royal Lamb Shank Masala (GF/LF)** 🍛🍛 23.5
Tender lightly seasoned lamb shanks cooked slowly with bone to trap more flavour. A thick delicious Masala blend of freshly ground spices, tomatoes, ginger, garlic, chilli, cardamons and caramelised onions, Padma Rawat's signature dish.
- Lamb Rogan Josh (GF/LF)** 🍛🍛 19.5
Lean cubes of tender lamb cooked in a delicious thick masala sauce of onions, tomatoes, tamarind, yoghurt, Kashmiri herbs, fragrant spices and a truly magnificent medium hot lamb dish.
- Goat Masala (GF/LF)** 🍛🍛 23.5
Goat on the bone cooked in a flavourosome Masala blend of ground spices, onion, tomato, ginger, garlic and chilli.
- Chicken Bharwa Masala** 🍛🍛 24.5
Chicken breast fillet stuffed with cashews, sultanas and chicken mince, then slow cooked with fine onion, tomato and spices. Our head Chef's signature dish.

Authentic All Time Favourites

- Your Choice of: CHICKEN / LAMB / BEEF** 19.0
- Saagwala** 🍛
An authentic all Indian dish. Sautéed crème spinach intertwined with caramelised onions, ginger, garlic, cumin and fragrant spices.
- Vindaloo (GF/LF)** 🍛🍛🍛🍛
An all time favourite dish, introduced to the subcontinent by the Portuguese, The meaning Vindaloo comes from a combination of 'Vin' for wine vinegar and 'Alho' which is Portuguese for garlic cooked with vinegar, tomatoes and ground red chillies. This is the one for the lovers of hot and spicy food and the people who like it hot.
- Madras** 🍛🍛
Hailing from the southern costal parts of India. A classical coconut based curry with mustard seeds, chillies and curry leaves. An exotic, medium hot coconut base dish.
- Chettinad (GF/LF)** 🍛🍛
An intense south Indian curry of roasted masala, coconut curry leaves and freshly ground spices, a medium hot dish.
- Korma (GF)** 🍛
A light and fragrant curry, which is cooked with a paste of mint and corriander and is finely intertwined with coconut cream base.

Fine Dishes from the Ocean

- South Indian Fish Curry (GF)** 🌶️🌶️ 20.5
King fish fillets cooked in a fine curry gravy of coconut milk, curry leaves, sautéed onions, tomato and traditional spices like mustard seed and cumin, garnished with coriander.
- Salmon and Tamarind Curry (GF)** 🌶️ 20.5
Fresh salmon cooked in a tasty tamarind fish sauce with coconut milk, black mustard seed, cumin, curry leaves and garnished with fresh coriander and tamarind sauce.
- King Prawn Malabari** 🌶️🌶️ 24.5
King prawns finely prepared with juicy tomatoes, mustard seeds, and cumin, curry leaves and scrumptious Goan sauce garnished with grilled tomato.
- Prawn Tikka Masala** 🌶️🌶️ 24.5
Large local prawns intertwined with onions, capsicum, tomatoes and thick delicious sweet, sour and spicy gravy.
- Goan Seafood Curry (GF)** 🌶️🌶️ 25.5
A fines selection of king prawns, Scallops, calamari, king fish, mussels and simmered in a delicious seafood curry. This curry is tangy and a bit spicy.


Fresh Vegetarian Dishes For Your Enjoyment

Mixed Dhal (GF/LF) 🌶️	12.5
The all time favourite, high quality mix of lentils boiled into a thick consistency then topped with a vibrant gloss of ginger, garlic, garam masala, onions, tomatoes and fine spices.	
Dhal Makhani (GF)	12.5
This lentil dish is specially prepared as it is time consuming and rich preparation. The lentils are simmered overnight over the lightly glowing Ambers of the Tandoori oven together with onion, chilli, ginger, fresh cream and butter.	
Vegetable Korma	13.5
Specially prepared vegetables in a fine creamy sauce, brilliant cashew and tomato paste, flavoured by subtle spices and garnished with nut.	
Mixed Vegetables 🌶️	12.5
Local mixed vegetables steamed and cooked in a thick gravy sauce, tinged with tomato masala, onions and subtle spices.	
Eggplant Masala (GF/LF) 🌶️🌶️	13.5
A unique blend of eggplant, capsicum and onion, garlic and spices then prepared into a fine consistency with a dash of lime.	
Malai Kofta	13.5
Roundels of mashed potato, cottage cheese, deep fried and tossed in a delicate creamy cashewnut base sauce.	
Mushroom Mattar 🌶️	14.5
Mushrooms in a spirited onion, finely spiced, flavoursome tomato base with fresh garden peas with a dash of lime and cream.	
Palak Paneer (GF) 🌶️	15.5
The famous spinach dish, first blended into a smooth consistency, then made interesting by a rich tomato and onion gravy, spices, browned garlic and enriched with cottage cheese (paneer).	
Paneer Dilruba 🌶️	15.5
Grated cottage cheese cooked with onion, tomato and capsicum in a sweet and sour spicy sauce.	
Paneer Kadai 🌶️🌶️	15.5
A dry paneer dish tossed with capsicum, onions and tomato in a rich gravy sauce.	
Paneer Butter Massala	15.5
Cottage cheese in a rich brilliant tomato base, flavoured by subtle spices, cream and yoghurt.	
Kaju Massala 🌶️🌶️	17.5
Roasted cashew nuts cooked with a thick gravy of onions, tomatoes, ginger garlic and garam masala spices!	
Vegetable Jalfrazi 🌶️🌶️	14.5
Fresh local vegetables, steam cooked and then tossed with onion, capsicum and a tangy masala gravy.	

Basmati Khazana (Rice Selections)

Steamed Rice – Fluffy aromatic basmati rice steamed	3.0
Saffron Rice – Fluffy basmati rice cooked with aromatic spices and real saffron	4.0
Jeera Rice – Basmati rice cooked with roasted cumin	4.5
Coconut Rice – Basmati rice tempered with coconut, curry leaves and mustard	4.5
Peas Pulaw – Basmati rice tossed with peas and ghee	5.0

Arya's Biryani

Lamb/ Beef/ Chicken (GF/LF) 	16.5
Your choice of meat spiced with yoghurt, mint, and royal cumin, slow cooked with long grain basmati rice flavoured with saffron, onion, coriander leaves and tomatoes.	
Arya's Prawn Biryani (GF/LF)	19.5
Our chef's special recipe, king prawn, basmati rice and fine spices.	
Arya's Special Veg Biryani	15.5
Mixed vegetables and cottage cheese cooked with rice.	

Delicious Indian Breads

Plain Naan - Indian bread baked in a clay oven	3.0
Buttered Naan - Soft layers of bread cooked in the clay oven and butter	4.0
Tandoori Roti - Made with whole-wheat flour and traditionally cooked in a clay oven and Tandoor	3.5
Garlic Naan - Naan bread brushed with garlic	4.0
Cheese Naan - Naan bread stuffed with cheese	5.0
Cheese & Garlic Naan - Naan bread stuffed with cheese & brushed with roasted garlic on top	6.5
Aloo naan - Naan bread with a filling of lightly spiced potatoes and coriander	4.5
Keema Naan - Naan bread with a filling of spiced minced lamb and coriander	5.0
Kashmiri Naan - Naan bread stuffed with dried fruits and nuts	5.0
Masala Kulcha Naan - Naan bread stuffed with spiced potatoes, cottage cheese, coriander and onion	5.0
Chilli and Cheese Naan - Arya's Speciality	5.0
Paneer Kulcha - A lip smacking bread from the Rajasthani cuisine. This classic Indian flatbread is made with a filling of onions and paneer	5.0
Onion Kulcha - Naan bread stuffed with chopped onion and coriander with a hint of spice	5.0
Mixed Bread Basket - One serve each of plain, garlic, cheese naan	10.0

Accompaniments

Raita - A combination of cucumber and yoghurt slightly spiced with pepper, coriander and roasted cumin powder	4.5
Sliced Onion	4.0
Sliced Chilli	4.0
Pappadams - Lentil wafers served with an assortment of chutneys	3.0

Chutney and Pickles

Mint Chutney	2.0
Tamarind Chutney	2.5
Sweet Chilli Chutney	2.5
Sweet Mango Chutney	3.0
Lemon Pickle	2.5
Mango Pickle	2.5

FEAST OF INDIAN BANQUET

Feast 1

minimum 2 people
35.0 per person

Samosa
Chicken Tikka
Sheekh Kebab
(served with assorted chutneys)

Murg Makhani (Butter Chicken)
Lamb Madras
Vegetable Korma

Plain and Garlic Naan
Steamed Rice
Raita/ Pappadams/ Sweet Mango Chutney

Feast 2

minimum 2 people
39.0 per person

Onion Bhaji
Chicken Tikka
Spicy King Fish

Goan Seafood Curry
Murg Makhani (Butter Chicken)
Palak Paneer

Plain and Garlic Naan
Basmati Rice
Raita/ Pappadams/ Sweet Mango Chutney

Fine Platters

Tandoori Platter

Tandoori chicken, tandoori mushroom, chicken tikka, lamb cutlet, Hariyali chicken, lamb sheekh kebab and Arya chicken kebab served with salad and assorted chutneys.

25.5

Mixed Veggie Platter (per person)

Three vegetarian curries, vegetable korma, palak paneer, dhall makhani, served with rice and naan bread.

21.5

Healthy Choice

Mango Salad

Fresh carrots, cucumber, tomato, capsicum, lettuce with mango in a honey and lemon juice based dressing.
(Fresh mango available seasonally).

7.5

Indian Salad

Cubes of red onion, cucumber, carrot, lettuce in a lemon, pepper chilli based dressing.

5.5

Kachumber Salad

Finely chopped cucumber, tomato and onion in a tangy dressing made of lemon juice, salt, pepper and olive oil.

5.5

Desserts

Gajjar Halwa

Grated carrots cooked in a slow fire with milk, almond and then garnished with cashews and raisins.

8.0

Gulab Jamun

Milk based sponge balls deep-fried and then soaked in cardamom and saffron rose syrup.

8.0

Mango or Pistachio Kulfi

Homemade Indian icecream.

8.0

Vanilla icecream

With chocolate sauce.

6.0

Affogato

A shot of espresso served with 2 scoops of vanilla ice cream

8.0