



Savour the opulence;
Indulge in luxury

The Gourmet Affair

About us

Welcome to Akinua, where ordinary ordinary meets timeless elegance. Designed for those who care more than just a meal, Akinua is a celebration of experience—a space where exquisite flavors, artistic presentation, and impeccable service come together to create unforgettable experiences. We don't just cook. We craft sensory journeys. Every menu is thoughtfully curated, every table meticulously styled, and every moment designed to reflect the grandeur of your occasion. Whether it's an intimate gathering or a grand celebration, Akinua ensures that luxury is not just seen—it's savored. Rooted in tradition and elevated by innovation, Akinua celebrates progress, ensuring the future doesn't just arrive—it's anticipated. Akinua celebrates progress, ensuring the future doesn't just arrive—it's anticipated.

The Founder

Mr. Juan Capa, the visionary behind Arima, is a torchbearer of his family's long-standing legacy in hospitality, since 1954. In 2007, he established Capa's Catering, marking the official entry into the catering industry. With decades of culinary heritage and an innate understanding of discerning client needs, Mr. Capa brings to Arima a rare blend of passion, precision, and purpose. His philosophy – "quality shows itself" – resonates in every detail of the Arima experience, from the selection of premium ingredients to the choreography of service. Under his leadership, Arima continues to raise the bar in luxury catering, offering experiences that are as meaningful as they are magnificent.





Welcome Drinks

Aqua

Fruit Flavored Water 10-12oz

Canned Aerated Beverages

Coke

Sprite

Lemon

Zero

Canned Juices by Del Monte

Peach or Apple Walnut 10-12oz

Pineapple Orange

Green Apple





Fresh Juices & Shakes

Elxides of the Orchard

Orange

Pineapple

Watermelon

Velvet Ice Cream Shakes

Vanilla

Choco

Classics of the Indian Summer

Strawberry Smoothie

Apple Pie





Live Mocktails Station

Italian Semiotch

Fresh lemon juice and mint combined with ginger ale topped with
brown sugar with hint of sea salt is topped with cube of soda.

Virgin Mimosa Frajito

Fresh lemon and lime juice combined together with sugar topped
brown sugar. This takes it fully to topped with lemonade.

Virgin Mary

Ground up with lemons, mint and other herbs to flavor.

Strawberry Daiquiri

Fresh strawberry and juice of sugar topped with hint of sea

Pink Woman

Cherry and sugar. This takes it sugar topped with hint



Hot Coffee

Cappuccino

Cafe Mocha

Cafe Latte

Espresso

Cold Coffee

Frappuccino

Cold Brew

Iced Latte

Mocha Frappe

Indulgent Flavours

Blue Cheese

Vanilla

Hazelnut

Caramel





Hot Tea

Assorted Dipping Flower Tea

Green Tea

Milk Tea

Kaffir Chai

Iced Tea

Lemon Flavour

Orange Flavour





Fruiteria

The Fresh Fruit Counter

A vibrant celebration of freshness, elegance, and seasonal indulgence, our fresh preservation display showcases an exquisite assortment of premium imported and locally sourced seasonal fruits. Thoughtfully curated to elevate the dining experience, from succulent berries and crisp apples to exotic tropical selections and delicately sweet citrus varieties, every fruit is chosen for its exceptional quality, freshness, and visual appeal. Beautifully displayed with refined presentation and vibrant colors, the collection offers a refreshing balance of flavor, texture, and visual delight, creating a luxurious experience that complements every celebration with sophistication and charm.

Around The World

1. Apple (USA) 2. Banana (India) 3. Cherry (USA) 4. Citrus (USA) 5. Date (USA) 6. Fig (USA) 7. Grape (USA) 8. Kiwi (New Zealand) 9. Lemon (USA) 10. Mango (India) 11. Peach (USA) 12. Pear (USA) 13. Plum (USA) 14. Raspberry (USA) 15. Strawberry (USA) 16. Tangerine (USA) 17. Watermelon (USA) 18. Zucchini (USA)



Any 15 Seasonal Fruits

Dry Fruit Station

14. Dry Fruit (India)
15. Dry Fruit (USA)

Heart of India

16. Mango (India)
17. Papaya (India)
18. Pineapple (India)
19. Watermelon (India)
20. Zucchini (India)





Fruit in Service

- 1. Rais (Khar-Zardak)
- 2. Red Apple (Hosangana)
- 3. Pomegranate (Anar)
- 4. Grapes (Zila)
- 5. Watermelon (Pachli-Akhar)
- 6. Strawberry (Makharim)
- 7. Pineapple (Khar-Bangar)
- 8. White Watermelon (Pachli-Akhar)







Chatpati Chaat

The Chaat Counter

Celebrated as one of India's most loved street food traditions, Chaat is a vibrant culinary experience that originated in the bustling streets of North India, particularly from the traditional lanes of Delhi, Lucknow, and Uttar Pradesh. Known for its irresistible combination of sweet, tangy, spicy, and savory flavors, Chaat captures the true essence of Indian cuisine through its melting blend of textures, aromatic spices, fresh ingredients, and handcrafted chaatmas. From crisp puris and refreshing, tangy preparations to the rich, golden-brown and traditional garnishes, every element comes together to create a feast of flavors in every bite. Rich in heritage and deeply rooted in Indian culture, Chaat remains a timeless treasure that brings together nostalgic memories and the authentic charm of India's vibrant food traditions.





Chatpati Chaat

Iconic Street Food Tradition

Indori Chaat

Bhutte Ka Kees

Spicy masala-soaked ground corn cobbed in thick chut with factors for a creamy texture

Royal Jaipur

Rajasthan Dahi Vada with Papdi & Kalmi Vada

Vegetarian dahi vada, dahi chutney served along with papdi and kalmi vada
deep fried items

Haridwar Style

Alusi Tikki with Chole

Crispy golden brown potato patties stuffed with special blend
of spices to serve and served with masala chole

Uttar Pradesh Style

Mumabadi Dal with Meerut Biscuit

Spicy-sour Mumabadi Dal served with crisp

Meerut Biscuit - a local Uttar Pradesh delicacy

Kacche Kele & Palak Patta Chaat

Crisp raw banana slices and sprouts served topped with A.A. Chutney and
deep-fried items





Chatpati Chaat

Scrumptious Street Food

Delhi Delicacy

Matar Patali with Kachcha & Lavash

Yellow chick peas, spiced tomato with a creamy pulled kachcha & lavash stuffed with dressing

Coriander & Cheese Chilla

Hot & spicy chilla with green chutney & cheese sauce & coriander served with a pinch of mango ketchup dressing

Bombay Delicacy

Pani Puri

Hot & spicy pani puri with tomato and green chutney dressing
Served in every form of water

Pav Bhaji Shirts

The most famous Pav Bhaji, served in a delicious bread





The First Course

Soups, Starters and Salads

Thoughtfully curated to begin the dining experience on a refined and flavorful note, our First Course brings together an elegant selection of handcrafted soups, vibrant salads, and signature starters. From comforting broths and delicately seasoned seafood to refreshing garden-fresh salads and succulent appetizers inspired by global and local cuisines, every offering is designed to awaken the palate and set the tone for the courses ahead. Prepared with premium ingredients, balanced flavors, and artistic presentation, this selection combines creativity, tradition, and intelligence, making this perfect introduction to a memorable culinary celebration.



Potage

(page)

Khao Suey

Swampy soup with beef or pork, rice vermicelli, crisp lettuce, and a medley of condiments

Tomato Basil

Filling tomato paste slowly heated until fresh basil, beef, onion and anchovy





Modern - Pre Plated Starters

Nandu's Nuts

Roasted nuts served with honey, salt & rich masala cream in hot glass

Watermelon Feta Cheese

Watermelon & feta cheese with fresh herbs

Tomato Bruschetta

Delicious fresh taste consisting of grilled bread topped with tomatoes, olive oil & salt

Wine Tomato Tart

One bite tart consisting of the spread of berry tomatoes with dressing







Indian Grill

Barbecue

Achard Kaali Mirch Paneer Tikka

Soft paneer cubes marinated with yogurt and roasted black pepper.
Served in a smoky tandoori dish.

Achari Mushrooms

Grilled mushrooms infused with traditional achari spices, perfect for a
tangy and smoky flavor.

Malai Soya Chulp

Marinated soy chunks in a rich, creamy malai sauce, perfectly grilled for
a melt-in-the-mouth treat.

Dharwan Tandoori Aloo

Perfectly charred potato cubes with a Dharwan Tikka in a smoky
tandoori dish, served with a special sauce.





Oriental Fusion

Starters

Lemon Grass Panier

Soft paner stuffed with chicken, topped with aromatic lemongrass, garnish with a light, citrus dressing

Tempura Salt and Pepper

Light, airy tempura fish served with salt, pepper, and garlic butter sauce

Stracha Potato

Crisp potato tempura served with a light, spicy tomato sauce for a delicious dip

Baby Cumi Sticks

Tender baby cumi coated and fried to perfection, finished with





Western Style

Recipes

Corn Cheese Nuggets

Sweet corn and melted cheese bound together and fried to a crispy golden finish.

Crisped Mushrooms

Large mushrooms coated in a seasoned crust, fried for a crisp exterior and tender center.

Cheese Asparagus Roll

Tender asparagus paired with creamy cheese, wrapped and topped to perfection.

Cajun Potatoes

Crispy potato wedges coated in bold Cajun spices, achieving a smoky and spicy flavor.





Salad Bar

Keweenaw Salad

Our house dressing, made from scratch, mixed with a
complement dressing, is garnished with fresh pineapple

Pasta Salad

Shrimp, pork, and pasta, vegetables, with 100% house dressing

Waldorf Salad

Shrimp, apple, grapes, walnuts, walnuts, in house dressing

Crispy Salad

Carrots, red yellow peppers, cucumbers, tomato, lettuce
dressed with house dressing

Cottage Cheese salad

Pasta, cottage cheese, mixed with a salad, 100% house
dressing, all in one bowl of lettuce

The Crispiano

House dressing

Pickled Cured

Assorted Pickles





Pomodoro

The Italian Cuisine

Known for its tradition and celebrated across the world for its warmth, simplicity, and timeless flavors, our Italian culinary experience brings together the true essence of classic European gastronomy. Inspired by the rich food culture of Italy – where each dish is infused with passion, fresh ingredients, and artisanal techniques – our selection features beloved recipes that have become global favorites. From handcrafted wood-fired pizzas and family-prepared pastas to indulgent specialties like creamy truffle risotto, elegant steak & shell, and delicately seasoned roasted Pacific Vegetables, every dish reflects the comforting yet refined character of Italian cuisine. Known for its succulent steaks, rich cheeses, aromatic herbs, and wealth of preparations, Italian food creates an experience that is both refreshing and deeply satisfying, offering a perfect blend of authenticity, sophistication, and culinary artistry.





Card De Pasta

Pasta

Spaghetti Aglio e Olio

Spaghetti tossed with freshly chopped garlic, olive oil, and red pepper

Regatoni Ravi Funnaro

Regatoni ravioli stuffed with pork, topped with a tomato sauce and cheese

Sauces

Arrabbiata

*A spicy sauce made from garlic and tomatoes, often with added red
pepper flakes, served with spaghetti or short pasta*

Alfredo

*The sauce is made from butter and Parmesan cheese, often with a touch of cream, and is
served with spaghetti or short pasta*





Pizzeria Et Le Pain

Modified (Hard Towel) Towel Place... Armed with Original Dark Hides
 Tossing them... Dark Hides and the old towel (3)





Jin Long

The Chinese Cuisine

Inspired by the rich culinary traditions and vibrant flavors of the East, Jin Long presents an indulgent Chinese dining experience that combines bold tastes, fiery aromas, and the timeless energy of live cooking. Drawing inspiration from the timeless food culture of China, this cuisine is celebrated worldwide for its masterful balance of texture, seasoning, and wok-fired preparations. Our selection features the excitement of Live Wok Foodstuffs and Charcoal Fried Rice, freshly prepared over high flames to achieve the signature smoky essence known as *wu he huo*. Complementing these are handcrafted Dimsums, delicately prepared and reheated for their soft textures and flavorful fillings, alongside specialties such as Tonic Vegetables in Hot Sauce and Farm-to-table sea bream, crafted with aromatic spices and vibrant sauces that bring depth and heat to every bite. Blending authenticity with contemporary elegance, Jin Long offers a flavorful journey through the rich, comforting, and dynamic world of Chinese cuisine.





Chinese Culinary Heritage

Live Wok Noodles

Freshly prepared noodles tossed in a rich, savory sauce with vibrant vegetables and tender meat.

Spring Onion Fried Rice

Fragrant rice stir-fried with spring onions and savory seasonings for a comforting dish.

Exotic Vegetables in Hot Garlic Sauce

Crisp vegetables coated in a spicy, garlicky sauce with a hint of heat.





Daawat

The North Indian Cuisine

Rooted in the rich culinary heritage of North India, Daawat is a grand celebration of timeless flavors, royal traditions, and heartfelt hospitality. Inspired by the lavish feasts enjoyed by royalty, courts, and traditional Indian gatherings, this experience brings together the warmth, aroma, and refinement that define North Indian cuisine. Our selection features signature delicacies such as the slow-cooked Dal Makhani inspired by the royal Dal Bhathani, succulent curries like Paneer Saag and Chole, and an assortment of crispy breads, traditional sweets, fragrant biryanis infused with aromatic spices, and freshly prepared Indian Thalis baked to perfection. Known for its comforting garnishes, robust spices, smoky tandoor flavors, and indulgent preparations, Daawat captures the true essence of India's most celebrated culinary traditions, offering a luxurious dining experience filled with warmth, heritage, and unforgettable flavors.





Chefs Special (Live)

Paneer Makhani

Cubes of fresh cottage cheese, sautéed in rich buttery tomato gravy

Paneer Aur Mirchiyo Ka Mela

Cottage cheese cooked with sweet hot peppers & tomato with Indian spices

Kofta E Khas

Soft made of cottage cheese, sautéed and sautéed and sautéed with
sautéed in coffee gravy

Dal Aritha

Homemade makhani that would be served with Indian spices
& tomato with butter and cream

Subz Mahal

Matar Methi Malai

Hot green chutney cooked in white gravy with Indian spices

Bagh-E-Tarkari

A special medley of fresh seasonal vegetables, sautéed with
sautéed Indian spices for a delicious and healthy dish



Basmati Khazana

Vegetable Hyderabadi Biryani (Love)

Aromatic long-grain basmati rice cooked with vegetables, saffron & milder spices and served in a fragrant steel pot.

Pearls of Basmati

Fragrant basmati grains, gently steamed to perfection.
Light and fluffy to serve with.

Raita Selection

Fruit Raita

Refreshing yogurt with seasonal fruit, balancing
meat or a spicy curry.

Subzi Raita

Mild-tasting yogurt mixed with crisp garden
vegetables and delicate spices.





Breadways

The Breadways Edition

Butter Naan

Soft, buttery, aromatic (best served in restaurants)

Lachha Paratha / Podina Paratha / Mirchi Paratha

Flaky layers / Aard (mint) / Mirchi (chili) Paratha

Olive Mini Roti

Whole grain whole wheat (green) mini round bread (served as a snack or side)

Onion & Paneer Stuffed Kukcha

Traditional bread stuffed with paneer, onion

in fresh green chutney

Maachli Roti

Light, moist and crisp - a treat with a

delightful Maachli (fish) filling







Kacchi Rasoi

The Traditional Indian Kitchen

Inspired by the warmth of traditional Indian homes and the simplicity of shared everyday cooking, Kacchi Rasoi celebrates the timeless charm of authentic home pleasures. Deeply rooted in Indian culture, the concept of a traditional kitchen has always provided comfort, nourishment, and a sense of boundless hospitality, where meals are prepared slowly with care, fresh ingredients, and age-old recipes passed through generations. Our mission is to create a wholesome experience such as savoring Dal Tadka, perfectly marinated bhajia, traditional Kacchi preparations, and soft frothy milk Fudkas that capture the true essence of Indian home cooking. Both in simplicity yet full of flavor, Kacchi Rasoi brings forward the warmth, wisdom, and purity of a traditional Indian meal, offering an experience that celebrates sharing, tradition, and deeply meaningful home culinary roots.





Rasoi Classics

Kaverli Bhundi

Kaverli bhundi is a simple, delicious and healthy recipe.

Dahi Ka Kaccha

Dahi ka kaccha is a simple, delicious and healthy recipe. It is a traditional dish of North India, made with fresh curries and vegetables.

Dal Tadka

Dal tadka is a simple, delicious and healthy recipe. It is a traditional dish of North India, made with fresh curries and vegetables.

Phulka

Phulka is a simple, delicious and healthy recipe. It is a traditional dish of North India, made with fresh curries and vegetables.





Sadda Punjab

The Punjabi Cuisine

Vibrant, hearty, and full of warmth, Sadda Punjab celebrates the rich culinary heritage and spirited culture of Punjab – a land famous for its hospitality, lively traditions, golden farmlands, and unforgettable flavors. Known as one of India's most celebrated food capitals, Punjab has earned worldwide recognition for its vibrant cuisine, generous portions, and deeply satisfying preparations that reflect the energy and warmth of its people. At Sadda Punjab, the experience brings alive some delicious treats as the legendary Anandni Vada, Kachori Chole, and other authentic Punjabi specialties infused with aromatic spices, slow-cooked gravies, and traditional techniques passed down through generations. Rich in flavor, texture, and hearty charm, Punjabi cuisine is loved for its comforting indulgence and bold character, offering a soulful journey through the vibrant stories, flavors, and timeless culinary traditions of Punjab.





Golden Feast

Amritsari Kulcha

Traditional bread, stuffed with potato, paneer & onion

Golden Chana

Spiced chickpeas served in a rich, tangy sauce, garnished with fresh herbs

Rajma Rice in Dahi Kulhad

King of beans (rajma) cooked in a rich, tangy sauce, served in a traditional Dahi Kulhad with rice & garnished with fresh herbs

Makki Di Ritti, Sarson Da Saag (Seasonal)

Golden cornmeal (makki di ritti) served with saag (sarson da saag) & garnished with fresh herbs, traditionally served with ghee and a dollop of fresh curries





Sweet Treasures

The Dessert Section

A great back to the culinary experience, Sweet Treasures is a celebration of indulgence, artistry, and timeless sweet traditions. Bringing together the richness of classic Indian sweets with the elegance of contemporary desserts, the selection is thoughtfully curated to delight every palate. From iconic Indian sweets prepared with authentic flavors and traditional techniques to innovative fusion creations, our Pastry Chefs are showcasing masterfully crafted confections, every offering infused with warmth and creativity. Complementing the experience is our vibrant Indian Grocery Library, featuring handcrafted items thoughtfully selected with premium toppings and ingredients, ensuring every bite is perfectly presented and meticulously prepared. Sweet Treasures combines nostalgia, luxury, and thoughtful fine service to create a dessert experience that is both elegant and unforgettable, offering the perfect sweet conclusion to every celebration.





Live Hot Desserts

Moong Dal Halwa

Like the moong dal, you'll taste just as well! Flavored with cardamom.

Beervet Halwa

Whisked beer, not alcohol, in this Chezy dessert with a frothy sugar coating with fresh cream and dry fruits.

Mini Gulab Jaman

Floral Chezy tea, rolling, stuffed with gelatin, to be soft and delicious. It's a happy sugar surprise.

Mini Ghorras

A unique and a big traditional Rajasthani dessert, prepared from refined flour and milk, topped with freshly prepared custard, dry fruits and saffron.

Dahi Mahi

Grounded gram flour and yogurt that find its place of great taste. Saffron and sugar to soften, flavor and give glow.

Cold Desserts

Get Rangoli

Have multi-charts full loaded in sugar, cream, it's just your choice.

Blue Berry Maki Frost

Rich fruit pudding, made with hand cream topped with blue berry flavored cream with

Thandai Kacchali

A delicious Bengali dessert, Shrikya made with cream balls coated in rose petals with





Frozen Indulgence

Icy Cream Sundae

Vanilla Sundae

Chocolate Fudge

Pineapple Sundae

Black Cherry Sundae

Strawberry Sundae

Kulfi From Arabia

Pista Kulfi

Fruit Cream

Apple

Mango





Patisserie Creations

Rasperry Chouxette

Creamy chouxettes topped with a rose raspberry compote

Belgian Chocolate Cakes

Decadent chocolate cakes made with rich Belgian cream and topped with

Caramel Mousse

Light, airy mousse infused with the tropical sweetness of coconut

Berry Delight

A refreshing blend of seasonal berries topped with cream and sprig





Menu For Phera, Bhaat & Assembly (If Applicable)

Deeply rooted in Indian culture and wedding traditions, these ceremonial celebrations beautifully reflect the warmth, rituals, and hospitality that make an Indian wedding truly timeless. The *Aashirvani Ceremony* marks the joyful gathering of families and guests, setting the tone for the festivities with warmth, celebration, and great hospitality. The sacred *Phera Ceremony*, considered the spiritual heart of a traditional Indian wedding, symbolizes the eternal bond between two souls as the bride and groom take seven sacred vows around the holy fire, representing love, commitment, prosperity, and lifelong companionship. Complementing these traditions is the cherished *Bhaat Ceremony*, an emotional pre-wedding ritual celebrated with blessings, family bonds, music, and the exchange of love and gifts, reflecting the importance of relationships and cultural heritage. Together, these ceremonies embody the richness of Indian traditions, transforming every celebration into a beautiful journey of rituals, emotions, and unforgettable memories.



Menu for Pheras

Beverages

Vedica Mineral Water Bottle

Assorted Cold Drink Cans

Kaffir Chat

Coffee

Light Bites

Maggi Masala Fandling

Crunchy masala fandling in cheese masala sauce, served hot and full of masala goodness.

French Fries

Fresh, crisp potato fries lightly coated in a perfectly crunchy dip.

Roasted Dry Fruits

Assorted dry fruits roasted and seasoned for a warm, rich, and crunchy indulgence.

Desserts and Muffins

Kesar Laddi

A rich, creamy dessert delicately flavored with saffron, offering a smooth texture and a fragrant finish.



Menu for Bhaat

Beverages

Vichhi Mineral Water Bottles

Assorted Soft Drink Cans

Kulhad Chai

Coffee

Snacks

Pakora

Crisp chicken balls with assorted vegetables. Delicately spiced and fried to golden perfection.

Dhokla

Soft, spongy pure (rice) cakes prepared with natural leavening and garnished with green chutney and lemon juice.

Grilled Sandwich

A classic toasted sandwich filled with flavorful ingredients and served crisp and warm.

Masala Puri

Crispy potato pockets filled with a special puree and spices, offering a delightful crunch.

Roasted Fry Bread

Traditional golden-brown fried bread, served hot with a variety of dipping sauces.

Desserts

Assorted Chhoya Sweets

A selection of soft, fresh Mysore-style sweets, delicately prepared and topped with pistachios.



Assembly Menu

Beverages

India Mineral Water Bottles

Assorted Soft Drink Cans

Evian® Juice

Hot Coffee

Starters

Tandoori Chicken

Spiced chicken prepared in tandoori style, offering a fiery flavor to every bite.

Soya Chops Chop

Crisp fried soy chop served in both spicy and non-spicy varieties.

Dahi Ki Shikanj

Creamy golden-brown fried with a creamy, spicy sauce.

Battered Kebab

Deliciously spiced kebabs served with a tangy and slightly spicy sauce.

Mushroom Dishes

Stuffed mushrooms served with a spicy, tangy sauce.

Shahi Korma Kebab

A royal kebab with a spicy, tangy sauce and a rich, creamy filling.



Assembly Menu

Fresh Fruit Selection

Watermelon Balls

Kiwi

New Zealand Grapes

Red Apple

White Muskmelon Balls

Desserts

Egg Kadi

A classic Kadi of finely ground chickpeas, stuffed into sweet, soft-to-the-mouth dumplings and served with a rich, creamy sauce.

Kesar Kadi

Soft, pillowy dumplings stuffed with sweet, offering a fragrant and indulgent experience.





The Bar

(At Additional Charges Only)

Crafted to bring sophistication, energy, and a vibrant social experience to every celebration, our Bar Experience offers an indulgent selection of handcrafted cocktails paired with an exclusive menu of gourmet bar bites and signature snacks. Designed to complement the lively atmosphere of celebrations and gatherings, the experience includes premium presentation, infused libations, and the artistry of live mixology. From relaxing classics to contemporary creations, our skilled bartenders create cocktails tailored to individual preferences, flavors, and serving style, while also customizing beverages based on the suitability and theme of liquid. Complemented by an assortment of flavored accompaniments and elevated snack selections, the bar experience creates the perfect blend of elegance, interaction, and celebration, making every gathering truly remarkable.





Signature Cocktails

Mojito

A refreshing blend of mint, lime, and rum, finished with a crisp soda bite.

Cosmopolitan

A sophisticated mix of vodka, cranberry, and citrus for a smooth, tangy finish.

Margarita

A classic margarita cocktail with tequila, lime, and a hint of salted rim.

Pina Colada

A tropical indulgence of coconut and pineapple blended with rum.

Whiskey Sour

A balanced blend of whiskey, lemon, and subtle sweetness with a smooth finish.

Tequila Sunrise

A vibrant mix of tequila, orange juice, and grenadine, with a tropical twist.

Blue Lagoon

A cooling cocktail of vodka, blue curaçao, and citrus, light and refreshing.



Tandoori Starters

Nawabi Paneer Tikka

Soft paneer marinated in herbs, spices and grilled to perfection.

Mushroom Tikka

Large mushrooms (whole) marinated in spices and charred for a smoky taste.

Aamritsari Soya Chaap

Delicious spiced soy chaap with Aamritsari Masala, grilled over open flame.

Tandoori Pineapple

Sweet pineapple slices lightly spiced and roasted for a caramelized finish.

Tandoori Kathal

Large jackfruit marinated in traditional spices, delivering a smoky flavor and are a little spicy taste.

Achari Aloo

Soft potatoes marinated in tangy pickle spices and roasted to a crisp, the perfect bite.



Chaat Affair

English Town Dry Fruit Chaat

Crunchy dry fruits and vegetables tossed in the zesty and tangy dressing for a healthy, indulgent treat

Peanut Chaat

Crispy peanut coated with creamy, tangy and spicy sauce

Kala Chana Chaat

Thick, rich black chickpeas coated with tangy, hot sauce and herbs together in

Corn Chaat

Sweet corn 'blended' with spices, lemon, and herbs for a refreshing flavor

Fruit Chaat

Seasonal fruits coated with zesty, tangy dressing for a sweet and tangy treat

Fresh Greens

Garden Green Salad

A refreshing medley of crisp greens and seasonal vegetables



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