

AHARAM

MULTI-CUISINE RESTAURANT



BREAKFAST A LA CARTE

7 am to 10 am

Non Vegetarian

- Two Farm Fresh Eggs to Order** 260.00
Healthy and wholesome!
Boiled / Poached / Fried / Scrambled / Omelette
Served with chicken sausages and two slices of bread

- Pancakes** 260.00
Soft, fluffy and irresistible!
Served with maple syrup or honey

- French Toast** 260.00
Melt in the mouth French toast!
Served with melted butter and honey

- Baker's Basket – Fresh From The Oven - Choose Any Three** 260.00
Hard to resist, harder to share!
Croissant / Muffin / Doughnut / Danish

Vegetarian

- Fresh Fruit Platter** 240.00
A fresh start to the day!
Assorted Seasonal Fresh Cut Fruits

- Cereals** 260.00
 Be a cereal eater!
Choice of corn flakes, wheat flakes, or choco pops.
Served with hot or cold milk

- Selection of Plain or Toasted Bread** 160.00
The all time favourite, all time classic!
White or whole wheat served with butter and preserves



- ☐ **Dosa or Uttapam** 260.00
Traditional fare served hot!
Choose from Plain / Masala / Onion / Rava Dosa
Served with sambar and chutney

- ☐ **Idly or Vada** 260.00
An age old indulgence!
Served with sambar and chutney

- ☐ **Poori with Aloo Bhaji** 260.00
Every reason to go "mmmmmm"!
Fried Fluffy Indian Bread
Served with spicy potato masala

- ☐ **Paratha** 260.00
Some delicious dishes just don't go out of fashion!
Flaky Indian bread stuffed with spicy potato.
Served with natural yogurt and pickles

LUNCH & DINNER MENU

12 Noon to 3 pm & 7 pm to 11 pm

STREET SALADS

All day! A burst of freshness

The flavours of the street on a platter

- ▣ **Garden Fresh Greens with Chickpeas and Raw Mango** 200
Healthy and Tangy!
Tangy raw mango, with garden fresh peas and chick peas

- ▣ **Chef's Salad** 200
Tandoori Paneer, Lettuce, Onions, Olives, Peppercorns and Jalapenos in a creamy dressing

- ▣ **Garden Green Salad** 180
A fresh pick of season!

- ▣ **Ask the Chef for your favourite Non-Vegetarian option** 260



HOUSE STYLE SOUPS

Hot soup, with mild flavours- just perfect to brighten up any mood!

- ☐ **Non Vegetarian Soup of The Day** 240
- ☐ **Vegetarian** 180
Cream of Tomato Soup / Sweet corn Soup / Chef's Cauldron

STREET SNACKS

The best of street flavours, yours to relish
12 Noon to 11 pm

Non Vegetarian

- ☐ **Salt and Pepper Prawns** 760
An all time Classic!
Served with house style dip
- ☐ **Coromandel Black Pepper Prawns** 760
One of the many treats that the Coromandel has to offer!
Fresh Bay prawns coated with crushed black pepper and stir fried
- ☐ **Bay Fish Fingers** 440
From the depth of the ocean straight on your plate!
Finger-shaped fillet of fish from the Bay of Bengal,
deep fried with our chief's spicy marinade
- ☐ **Sizzling Chicks** 440
Treat your taste buds to some sizzle
Spicy Masala chicken wings in spiked BBQ sauce and melted cheese

Vegetarian

- ☐ **Joey's Potato Wedges** 260
Just what you need for that healthy, yet delicious snack!
Baked potato wedges, served with a spicy dip

- ▣ **Italian Brochette** 320
A hearty Italian medley!
Fresh tomatoes, basil and cheese spiked with jalapenos and served on warm garlic bread
- ▣ **Mumbai Galli Pav Bhajji** 280
An all time favourite!
From the bustling streets of Mumbai
- ▣ **Mysore Maharaja Bonda** 280
Perfect for the satisfying snack!
Deep fried lentil flour dumplings seasoned with Indian spices and served with coconut chutney
- ▣ **Jane Auntie's Veggie Cutlet** 280
An Anglo-Indian recipe!
Passed down generations
- ▣ **Mexican Street Nachos** 280
Mexican Magic!
A dribble of cheese, tangy salsa and crunchy Nachos
- ▣ **Punjab da Paneer** 280
Paneer tikka from the heart of Punjab!
Rich, soft and succulent paneer grilled and served with sweet chilli chutney
- ▣ **Dhaba Samosa with Chana** 280
Your search for the best samosa chana ends here!
Mashed samosas with chana masala, sweet tamarind chutney and sev
- ▣ **Rangoon Chetti Paniyaram** 280
From the famed kitchens of Chettinad!
Bite sized rice flour dumplings cooked in a special dish and served with spicy chutneys
- ▣ **Chat** 260
Take your pick!
Choice of Bhel / Dahi puri / Dahi vada



SLIDES, WRAPS OR PANINI

Let's call it a wrap!

All Day! Burgers, Panini or wraps, served with
crispy house salads and potato wedges

Non Vegetarian

- **The Fisherman's Tale** 360
A fresh catch, a fresh dish!
Crumbed fish fillet with mayonnaise and cocktail sauce

- **The Samurai Chicken** 420
Ready for some teriyaki!
Toasted, brushed with teriyaki sauce and crispy fried chicken

- **Muscle Man** 360
Tell mom that you ate healthy!
Omelette with tomatoes, onions and chillies,
topped with house style sauce and grilled veggies

Vegetarian

- ▣ **Soya Surprise** 260
Far east delicacies!
Stir fried Soy nuggets in spicy Asian sauce

- ▣ **Chatpata** 260
Something grilled, something chewy, something delicious!
Cottage cheese grilled and swathed in a house sauce

- ▣ **Veggie Delight** 260
Fresh from the garden!
Garden Vegetable patty with garlic mayo

- ▣ **Spicy Joe** 260
Little bites of spice and everything nice!
Button Mushroom cutlet with green tomato chutney



HAVE A SPECIAL INDIAN BREAD PIZZA

12 Noon to 11 pm

Non Vegetarian

- 🍷 **Ferrari** 350
For those on the fast lane!
Hand tossed Pizza with thin slices of salami topped with herbs and cheese
- 🍷 **House Special Naan Pizza** 350
Pizza at heart, Punjag in soul!
Hand tossed Pizza with Chillies, tandoori chicken, onions and mozzarella cheese
- 🍷 **Pollo Parminjna** 350
Say cheese to hand tossed pizza!
Hand tossed Pizza topped with shredded chicken, Tuna and mozzarella Cheese

Vegetarian

- 🍷 **Green Garden Vegetables** 250
Fresh from the garden onto your place!
Hand tossed Pizza dressed with garden vegetables
- 🍷 **Margherita** 250
Always in fashion!
Bright canvas of house style tomato sauce, fresh mozzarella and basil leaves
- 🍷 **House Special Naan Pizza** 250
Now its Italy, now its India!
Hand tossed Pizza with chillies, tandoori paneer, onions and mozzarella cheese

INTERNATIONAL STREETS FAVORITES

12 Noon to 11 pm

Non Vegetarian

- ▣ **London Wrap Fish & Chips** 420
A seafood classic!
Batter fried fish with chips and salad

- ▣ **Singapore Satay** 420
Singapore secrets!
Grilled chicken seasoned with kaffir lime and peanut butter sauce

- ▣ **Crispy Chinese Wonton** 420
So delicious, you'll keep wonton them!
Assorted filling – Chicken, Fish and Lamb

Vegetarian

- ▣ **Thai Veg Red Curry** 360
So Thai, so irresistible!
Vegetables cooked in Lemon grass and galangal, flavored with mild spicy coconut sauce

- ▣ **Choice of Cauliflower or Vegetables** 360
Chilli soya / Manchurian / Hot Garlic

LOCAL MAFIOSO – ALL DAY

The Great Italy-Indian conclave !

Italian food cooked to Indian taste. We have adapted the Italian cuisine to bring you spicy and flavourful local variations

Pasta (Spaghetti / Penne / Farfelle / Fusilli / Macaroni)

Sauces: Spiced Arrabiata / Chatpatta Pesto / Cheesy Alfredo

- ▣ **Toppings : Chicken Tikka / Lamb Sausage** 420

- ▣ **Toppings: Garden Fresh Vegetables** 360



INDO – CHINESE BOWLS

12 Noon to 3 pm and 7 pm to 11 pm

Indo China Bhai Bhai!

The Term Indo – Chinese was coined from the small Chinese community who lived in Kolkata for over a century. This is an adaptation of cooking Chinese to Indian taste

Noodles (Chilli Garlic / Hakka / Szechwan)

Chicken 420

Vegetables 360

Fried Rice (Szechwan / Malacca)

Chicken 420

Vegetables 360

Chicken (Manchurian /Garlic / Chilli / Szechwan) 420

Cauliflower (Manchurian / Chilli) 360

INDIAN STREETS

Let's go Desi! Treasured recipes from the streets
12 Noon to 3 pm and 7 pm to 11 pm

Non Vegetarian

- ❑ **Chicken 65 Wraps** 420
All you have to do is bite in!
A popular street wrap succulent cubes of boneless chicken cooked to perfection and wrapped in a rumali roti with beet, onions, micro greens and tangy mint mayo

- ❑ **Butter Chicken with Amritsari Kulcha** 420
A touch of gold!
Famous delicacy from golden temple Dhaba's in Amritsar. Served with kulchas

- ❑ **Tandoori Chicken with Butter Naan and Maa Ki Dal** 420
Keep it simple!
Punjabi farmer's staple made famous all over the world



- 📖 **Muttai Semiya** 360
Rice noodles with a twist!
A street recipe famous in the southern coast, made of masala scrambled eggs and rice noodles
- 📖 **Kari Biryani (Chicken / Mutton)** 420/480
For those who longed for the heady whiff on the streets!
Dum Biryani from the sidewalks of TamilNadu
- 📖 **Lamb Sheek Kebab Roll** 420
Charminar calling!
A hyderabadi midnight snack famous near Charminar gullies. Succulent cubes of lamb sheek rolled in a rumali roti with beet, onion, micro-greens and tangy mint mayo
- 📖 **Kal Dosa – Kari Kuzhambu** 420
Dosai lovers unite!
An Indian all time favourite - rice and lentil pancakes, served with spicy mutton curry
- Vegetarian
- 📖 **Vegetable Biryani** 360
Say Aaha!
Street styled dum biryani from sidewalks of TamilNadu
- 📖 **Kal Dosa – Kai Kari Kuzhambu** 360
Aasa Dosa!
An Indian all time favourite - rice and lentil pancakes, served with spicy vegetable curry

CURRY TALES

Currying your favour!

Choice of Curry 12 Noon to 3 pm and 7 pm to 11 pm

*All curry plates are accompanied with a Malabar Paratha
or a bowl of rice with pickles and papads*

Non Vegetarian

- ▣ **Machilipatnam Chapa Pulusu** 420
*From the coast of Andhra Pradesh!
Fisher folk's authentic recipe with fresh fish in a
spicy and tangy tamarind gravy*
- ▣ **Meen Manga Kuzhambu** 420
*The Manga says it all!
South Indian traditional spicy fish curry laced with raw mangoes*
- ▣ **Chicken Tikka Makhani** 420
*The Great Indian conquest!
The world famous tikka makhani even adopted
as a national dish by The British*
- ▣ **Chicken Chettinad** 420
*A housewife's recipe for hungry Chettiar!
Spicy chicken curry cooked with onions, tomatoes and Chettinad spices*
- ▣ **Mutton Rogan Josh** 480
*From Kashmir, with love!
Authentic Kashmiri recipe all the way from the Himalayas*
- ▣ **Kola Urundai Kuzhambu** 480
*A Dravidian Delicacy!
Spicy mutton balls in an exotic curry*

Vegetarian

- ▣ **Paneer Makhani** 360
*Just a generous dose of butter can do!
A recipe of Paneer and tomatoes in a buttery gravy
from the house of Punjabis*



- ▣ **Gobi Mutter Masala** 340
Time tested and tasty!
Cauliflower and peas cooked in an Indian spiced masala

- ▣ **Andhra Bendakaya Pulusu** 320
The Deccan casts its spell!
Okra cooked in tamarind and jaggery, spiced with chillies from Deccan Plateau

SIDE ORDERS

All Time Favourites!

- ▣ **Dal: (Tadka / Makhani/ Pancharatan)** 300

- ▣ **Pulao: (Jeera / Vegetables / Green Peas / Saffron with Nuts)** 320

- ▣ **Indian Breads: (Garlic Naan / Butter Naan / Kulcha)** 120

ALL-DAY TIFFIN

- ▣ **Gundu Malli Sambar Idly** 260
As soft as cotton!
Steamed rice dumplings with aromatic sambar, voted as one of the healthiest breakfasts in the world

- ▣ **Veetu Dosa** 260
For those who miss the home!
Original crepe recipe of rice and lentils

- ▣ **Mysore Masala Dosa** 280
The real Raja of Dosas!
Dosa smeared with spicy tomato chutney, served with potato Masala.

- ▣ **Maami's Thayir Vadai** 260
Besh Besh!
Deep-fried lentil donut laced with unsweetened yoghurt

- ▣ **Parry's Corner Pan-Fried Chilli Idlis** 260
Idli goes to Parry's Corner!

SWEET TOOTH

- ▣ **Chocolate Mousse in a Bottle** 240

- ▣ **Orange Cream Caramel** 220

- ▣ **Kesar Rabadi with Jangiri** 220

- ▣ **Baked Gulab Jamun with Ice cream** 220

- ▣ **Moong Dal Halwa Strudel** 220

- ▣ **Gajar Halwa** 220

- ▣ **Kesar Pista Kulfi** 240

BEVERAGES

Tender Coconut Water	180
Seasonal Fresh Fruit Juices	180
Packed Fruit Juice	160
Milkshake with Ice cream	160
Cold coffee	160
Iced Tea	140
Lassi	190
Aerated Beverages	80
Packaged Drinking Water	80
Fresh Lime soda / Water	120
Coffee	110
Tea	110
Health Beverages	140



EAT LOCAL

STARTERS

- ▣ **Mutton Kola Urundai with Vengaya Pachadi** 480
Minced Mutton mixed with spices , ball shaped and deep fried, served with onion salad
- ▣ **Paniyaram with Kara Chutney** 280
Savoury snack shallow fried in a special mold served with chutneys
- ▣ **Vazhapoo Vadai with Coconut Chutney** 280
Banana blossom lentil fritters served with coconut chutney

MAIN COURSES

Non Vegetarian

- ▣ **Nethili Meen Kuzhambu with Arisi Soru** 430
Traditional preparation of fish curry serve with steamed ponni rice
- ▣ **Simmakal Muttai Kothu Parotta with Pachadi and Salna** 360
Very famous Madurai flaky parotta spiced and minced on a hot griddle.
- ▣ **Muttai Appam with Elumbu Roast** 480
Hoppers with egg, served with lamb bone gravy
- ▣ **Mutton Sukka Varuval with Parotta and Pachadi** 520
A traditional mutton dry preparation served with parotta and local salad

Vegetarian

- ▣ **Kudaipoo Mundri Piratal with Chapati** 360
Mildly spiced Cauliflower tossed with Cashews served with chapati
- ▣ **Kariyapattii Siru Urulai Masala served with Nei soru** 360
Baby Potatoes dry fried served with ghee tempered rice
- ▣ **Veechu Parotta with Vegetable Khurma** 360
Layered thin Parotta served with Vegetable gravy prepared with coconut

DESSERT

- ▣ **Karupatti Paniyaram** 200
Sweet Snack prepared with palm sugar in a mould
- ▣ **Paal Kozhukattai** 200
Steamed rice dumpling soaked in sweetened milk



REGENCY
MADURAI
BY GRT HOTELS