

BREADS

Tandoori Roti \$3.95

Whole wheat flatbread baked in the tandoor, light, wholesome, and the perfect curry companion.

Naan \$4.95

Classic soft and fluffy Indian flatbread, freshly baked in the clay oven.

Butter Naan \$5.95

Soft tandoor-baked naan brushed generously with melted butter for extra flavor.



Garlic Naan \$5.95

Fluffy naan infused with fresh garlic and herbs, perfect with rich curries.

Aloo Kulcha \$6.95

Stuffed flatbread filled with spiced potato mash, baked in the tandoor.

HAKKA (Egg +\$1 • Chicken +\$2 • Shrimp +\$3 • Mixed +\$4)

Hakka Fried Rice (Veg, Egg, Chicken, Shrimp, Mixed) \$14.95

Indo-Chinese style stir-fried rice with fresh vegetables, soy, garlic, and spring onions.

Schezwan Fried Rice (Veg, Egg, Chicken, Shrimp, Mixed) \$15.95

Stir-fried rice with crisp vegetables, soy, garlic, and Asian spices.

Hakka Noodles (Veg, Egg, Chicken, Shrimp, Mixed) \$16.95

Noodles tossed with vegetables, scrambled eggs, soy, and garlic for a comforting favorite.

Chilli Garlic Hakka Noodles (Veg, Egg, Chicken, Shrimp, Mixed) \$14.95

Noodles tossed with paneer, garlic, chilli, and vegetables in spicy Indo-Chinese sauce.

Schezwan Hakka Noodles (Veg, Egg, Chicken, Shrimp, Mixed) \$15.95

Spicy Schezwan-style noodles with vegetables, garlic, and fiery red chili paste.

MOMOS

Delhi Wala Butter Momos \$14.95

Steamed dumplings coated in a rich, buttery tomato gravy with Indian spices.

Tandoori Momos \$14.95

Vegetable dumplings marinated with spices, roasted in the tandoor for smoky flavor.

Chilli Veg Momos \$14.95

Steamed veg momos tossed in spicy chili-garlic sauce Indo-Chinese style.

Chilli Momos (Chicken) \$16.95

Chicken momos wok-tossed in hot chili-garlic sauce for a fiery snack.



DESSERTS

Gulab Jamun (2) \$5.95

Soft, golden milk-solid dumplings soaked in fragrant rose-cardamom syrup.

Rasamalai (2) \$6.95

Spongy paneer patties served in chilled saffron-infused milk, garnished with pistachios.

Gajar ka Halwa \$6.95

A North Indian classic made with grated carrots, milk, ghee, and nuts, slow-cooked to perfection.

Chocolate Brownie \$6.95

Decadently rich chocolate brownie for the perfect sweet finish.

Cheese Cake \$8.95

Smooth and creamy cheesecake with a buttery biscuit base, a timeless dessert.



RICE & BIRYANI

Paneer Tikka Biryani \$17.95

Cottage cheese cubes cooked with spices and layered with aromatic basmati rice.

Nizami Veg Biryani \$17.95

Fragrant basmati rice layered with spiced vegetables, sealed and slow-steamed.

Hyderabadi Chicken Dum Biryani (Bone-in) (Hyderabadi classic) \$18.95

Succulent bone-in chicken and fragrant basmati rice, slow-cooked in the authentic dum style with royal spices.

Nizami Boneless Chicken Biryani \$18.95

Traditional Hyderabadi chicken biryani slow-cooked in layers with basmati rice and fried onions.

Chicken Joint Biryani \$18.95

Hyderabadi dum biryani made with juicy chicken leg joints and saffron basmati.

Guntur Boneless Biryani \$18.95

Fiery Guntur-chilli chicken biryani for extra spice lovers.

Kabuli Mutton Pulav(Lamb Shank Pulav) \$19.95

Aromatic rice cooked with tender mutton, dried fruits, and subtle spices for a royal taste.

Nali Gosh Biryani \$19.95

Flavorful biryani made with lamb shanks (nalli), slow-cooked with saffron basmati rice.

Hyderabadi Goat Dum Biryani \$19.95

Rich, flavorful biryani made with tender goat meat, layered with rice and slow-cooked.

Boneless Mutton Biryani \$19.95

Tender boneless mutton slow-cooked with biryani spices and aromatic rice.

BEVERAGES

Coke \$3.95

Classic Coca-Cola served chilled, the perfect fizzy refreshment.

Fanta \$3.95

Bright and bubbly orange-flavored soda with a fruity twist.

Sprite \$3.95

Sparkling lemon-lime soft drink, crisp and thirst-quenching.

Thumbsup \$3.95

India's bold cola with a strong, fizzy kick and extra punch.

Ginger Ale \$3.95

Crisp, refreshing ginger-flavored soda with a light zing.

Nestea \$3.95

Chilled iced tea with a smooth, refreshing flavor.

Mango Lassi \$6.95

Creamy yogurt-based smoothie blended with ripe mangoes, sweet and refreshing.

! Specials subject to change • Taxes extra • Food may contain or contact wheat, nuts, dairy, eggs, sesame, fish & shellfish — ask us about allergens.



Kadak Chai \$2.45

Strong black tea brewed with milk and authentic Indian spices for a rich, full-bodied taste.

Irani Chai \$2.45

Rich, creamy Hyderabad-style tea brewed with milk, sugar, and strong tea leaves.

Masala Chai \$3.95

Traditional spiced Indian tea brewed with cardamom, ginger, and cloves.

Kashmiri Chai \$3.95

Pink tea brewed with green tea leaves, milk, baking soda, and topped with pistachios.

Madras Coffee \$3.95

South Indian filter coffee made with dark roast beans, chicory, and frothy milk.



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3537 Fairview St, Suite 1A
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SOUPS

Tomato Soup \$8.49

Creamy tomato soup simmered with onions, ginger, and a hint of spice, finished with butter and fresh herbs.

Chicken Ka Shorba \$8.49

A light, aromatic chicken broth infused with ginger, garlic, and Indian spices—warming, healthy, and full of flavor.

Chicken Marag \$8.49

Traditional Andhra-style chicken soup flavored with crushed black pepper, curry leaves, and tangy tamarind for a spicy, soulful taste.

Mutton Ka Shorba \$9.49

Slow-simmered mutton broth enriched with black pepper, garlic, and herbs—bold, spicy, and perfect for cold days.

Mutton Marag \$9.49

A hearty, spiced mutton broth cooked with aromatic herbs and whole spices, offering rich depth and warmth in every sip.



INDIAN STREET BITES

Veg Samosa (2 Pcs) \$3.95

Crispy golden pastry pockets stuffed with spiced potato and peas, served with tangy chutneys.

French Fries \$4.95

Golden fried potato sticks, crisp on the outside and fluffy inside, served with ketchup.

Masala Fries \$5.95

French fries tossed in Indian spices and herbs for a zesty desi twist.

Samosa Chaat \$8.95

Crumbled samosas layered with yogurt, chutneys, onions, and crispy sev.

Onion Rings (Plain / Chat Pata) \$9.49

Crunchy battered onion rings fried to perfection, served with a zesty dipping sauce.

Butter Paneer Poutine \$11.99

A fusion of crispy fries loaded with paneer butter masala gravy and melted cheese.

Butter Chicken Poutine \$11.99

Fries smothered in creamy butter chicken gravy, topped with cheese.

Chicken Kathi Rolls \$14.95

Juicy chicken tikka with onions and peppers rolled in a flaky paratha, served with chutney.

Paneer Kathi Roll \$14.95

Grilled paneer cubes with onions, peppers, and masala wrapped in a warm paratha.



Tandoori Chicken (Full) \$27.95

Whole chicken marinated overnight with tandoori masala, roasted in the clay oven.

Chicken Tikka Kebab \$18.95

Boneless chicken pieces marinated in spiced yogurt and grilled on skewers.

Gongura Chicken Tikka \$18.95

Chicken tikka marinated in a tangy gongura (sorrel leaf) masala — an Andhra signature.

Chicken Malai Tikka \$18.95

Tender chicken cubes marinated with cream, cheese, and mild spices, and grilled.

Tandoori Fish Tikka \$18.95

Firm fish fillets marinated in yogurt, turmeric, and spices, and char-grilled.

APPETIZERS

Velluli Karam Paneer \$15.95

Soft paneer tossed in a spicy garlic-chili masala for a bold and flavorful bite.

Gobi Manchurian \$15.95

Crispy cauliflower florets tossed in a tangy Indo-Chinese Manchurian sauce.

Veg Manchurian \$15.95

Crispy vegetable dumplings simmered in tangy Indo-Chinese sauce with garlic, soy, and spring onions.

Mushroom Pepper Fry \$15.95

Button mushrooms stir-fried with crushed black pepper, curry leaves, and South Indian spices.

Gobi 65 \$15.95

Crispy cauliflower florets deep-fried with chili, curry leaves, and spices—street-food favorite.

Honey Chilli Mushroom \$15.95

Crispy mushrooms tossed in a sweet and spicy honey-chili glaze.

Chilli Paneer \$15.95

Paneer cubes stir-fried with onions, peppers, and spicy Indo-Chinese sauce.

Dragon Paneer \$15.95

Crispy paneer in a fiery dragon sauce with garlic, chili, and bell peppers.

Chilli Garlic Fish \$18.95

Fried fish strips tossed in a tangy chili-garlic sauce with curry leaves.

Amritsari Fish Fry \$14.95

Punjabi-style fried fish coated in gram flour, ajwain, and spices—crispy outside, tender inside.

Chicken Ghee Roast \$17.95

Mangalorean-style chicken cooked with roasted cashews, ghee, and fiery spices.

Chicken Manchurian \$16.95

Fried chicken tossed in a tangy Indo-Chinese Manchurian sauce with garlic and spring onions.

Chicken 65 \$16.95

South Indian-style deep-fried chicken bites tossed with curry leaves, chili, and lemon.

Chicken Pakoda \$16.95

Crispy chicken fritters coated in gram flour and spices, perfect with chutney.

Chicken Lollipop (Dry / Wet) \$17.95

Frenched chicken wings marinated and fried, served with spicy Scheszwan dip.

Chilli Chicken (Dry) \$17.95

Classic Indo-Chinese chicken tossed with garlic, onions, peppers, and chili sauce.

Chilli Oyster Prawns \$19.85

Prawns stir-fried in a spicy oyster sauce with garlic and peppers.

Pepper Shrimp \$18.95

Shrimp tossed with black pepper, curry leaves, and South Indian spices.

Royyala Vepudu (Shrimp Fry) \$18.95

Andhra-style spicy shrimp fry with red chili, garlic, and curry leaves.

Mutton Sukha Roast \$19.95

Slow-cooked mutton roasted with crushed black pepper, garlic, and curry leaves.



SALADS

Desi Greek Salad \$14.95

Grilled paneer tikka served over green salad with Mediterranean-style toppings and Indian spices.

Desi Caesar Salad \$15.95

A fusion of Caesar salad and Indian flavors—romaine, parmesan and croutons

CURRIES

Vegetable Korma \$15.95

A creamy cashew and yogurt-based curry with mixed vegetables, lightly spiced and finished with saffron.

Bhindi Masala \$15.95

Tender okra sautéed with onions, tomatoes, and spices for a dry, flavorful North Indian classic.

Chana Masala \$15.95

Chickpeas simmered in a tangy onion-tomato masala with ginger, garlic, and warm spices.

Dal Makhani \$15.95

Slow-cooked black lentils and kidney beans in a buttery tomato sauce, finished with cream.

Malai Kofta \$15.95

Soft paneer-potato dumplings simmered in a rich cashew-cream gravy.

Palak Paneer \$15.95

Cottage cheese cubes cooked in a velvety spinach puree, seasoned with garlic and mild spices.

Paneer Butter Masala \$15.95

Paneer in a buttery tomato-cashew gravy, mildly spiced and creamy.

Paneer Tikka Masala \$15.95

Char-grilled paneer cubes simmered in a smoky onion-tomato masala with cream.

Shahi Paneer \$15.95

Royal Mughlai-style paneer curry in a cashew-almond gravy with saffron and cream.

Chicken Do Pyaza \$17.95

Chicken curry cooked with double the onions—sautéed and caramelized—for rich sweetness.



Butter Chicken Masala \$17.95

Iconic creamy tomato-butter sauce with tender chicken tikka, finished with cream and kasuri methi.

Chicken Tikka Masala \$17.95

Char-grilled chicken pieces cooked in a smoky onion-tomato masala with cream.

Chicken Vindaloo \$17.95

Goan-style chicken curry marinated in vinegar and red chili paste for a spicy, tangy punch.

Nizami Dhum Ka Murgh (Hyderabad specialty) \$18.95

chicken slow-cooked with fried onions, yogurt, and aromatic spices in sealed pot.

Gongura Chicken \$18.95

Andhra-style chicken curry with tangy sorrel leaves and bold spices.

Gongura Mutton \$19.95

Spicy Andhra mutton curry simmered with tangy gongura (sorrel leaves).

Goan Goat Vindaloo \$19.95

Traditional Goan curry with mutton marinated in vinegar and chili, slow-cooked for fiery flavor.

Andhra Mutton Curry \$19.95

Spicy, rustic curry with bone-in mutton, red chili, curry leaves, and southern spices.

Lamb Rogan Josh (Kashmiri specialty) \$19.95

Tender lamb slow-cooked in red chili yogurt gravy, rich yet balanced in spice.