
AEROCITY IXU
LOUNGE BAR
Food Menu

SALADS



MEDITERRANEAN GREEK SALAD

(Approx. 280 kcal)

Mediterranean greek salad is a fresh and healthy salad made with Tomatoes, cucumbers, onions, olives, and feta cheese

395

CAESAR SALAD

(Approx. 420 kcal)

A creative rendition of the classic — crisp romaine lettuce , parmesan Cheese, garlic, croutons, olives, cherry tomatoes and caesar dressing.

395

LETTUCE CITRUS

(Approx. 220 kcal)

A refreshing composition of mixed greens, orange, and grapefruit Segments, drizzled with zesty lemon dressing.

395

VEG HAWAIIAN SALAD

(Approx. 350 kcal)

A sweet and refreshing vegetarian salad made with pineapple, Vegetables, and often mixed with cream or mayonnaise.

395

Sesame Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Sulphites

Food Portion in Weight: - Soup – 150ml, Starter (Veg/Non-Veg)-180-205gms, Main Course – (Veg/ Non-Veg)-280-350gms, Dessert-120-140gms, Bakery & Ice Cream 115-135gms Please Allow Us Minimum 25-35 Minutes to Serve An average active adult requires 2,000 kcal energy per day, however, calories needs may vary. All prices are in INR & subject to GST and any other taxes All Items are Subject to Availability. Order Once Placed Shall Not Be Cancelled



SOUPS

GREEN MINESTRONE

(Approx. 160 kcal)

Green Minestrone is a light and healthy Italian soup made with green vegetables such as spinach, zucchini, green beans, peas, and herbs

VEG **295** *CHICKEN* **345** *PRAWN* **395**

CREAM OF BROCCOLI ALMOND

(Approx. 240 kcal)

Cream of Broccoli Almond is a smooth and creamy soup made with fresh broccoli, almonds, and milk or cream

VEG **295** *CHICKEN* **345** *PRAWN* **395**

THAI COCONUT SOUP (Tom Kha)

(Approx. 260 kcal)

Silky coconut milk infused with galangal and lemon grass — delicately balanced with lime leaf and Thai chili.

VEG **295** *CHICKEN* **345** *PRAWN* **395**

KHAO SOI

(Approx. 380 kcal)

A creamy and mildly spicy Thai coconut curry noodle soup topped with noodles, brunt garlic and peanuts.

VEG **295** *CHICKEN* **345** *PRAWN* **395**

MANCHOW SOUP / HOT & SOUR

(Approx. 220 kcal)

A spicy and sour soup made with vegetables or meat in a flavorful broth

VEG **295** *CHICKEN* **345** *PRAWN* **395**

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APPETIZERS *veg*

- **LOADED NACHOS**
  (Approx. 450 kcal)
  Crisp tortilla chips topped with cheese, beans, jalapeños, salsa — a Tex-Mex favourite.
  395

- **PERI PERI FRIES**
  (Approx. 320 kcal)
  Golden fries tossed in zesty peri-peri spice, served with spicy mayo.
  255

- **BROCCOLI TOTS**
  (Approx. 280 kcal)
  Crunchy broccoli and cheese bites — wholesome, golden, and irresistible.
  425

- **MUSHROOM DUPLEX**
  (Approx. 300 kcal)
  Stuffed mushrooms baked with herbed cheese — creamy, rich, and delicate.
  445

- **SPRING ROLL**
  (Approx. 240 kcal)
  Thai spring rolls filled with vegetables and glass noodles, served with sweet chili dip.
  425

- **THAI CORN TIKKI**
  (Approx. 260 kcal)
  Crisp corn and herb fritters served with chili-lime aioli.
  375

- **CHEESE CORN BALL**
  (Approx. 320 kcal)
  Crispy golden balls filled with a creamy mixture of cheese and sweet corn, served as a tasty snack or appetizer.
  455

- **PAHADI PANEER TIKKA**
  (Approx. 280 kcal)
  Paneer cubes marinated with mild green spices and herbs, grilled to perfection
  455

- **PANEER LASOONI TIKKA**
  (Approx. 300 kcal)
  Paneer marinated with yellow spices, then char-grilled for a flavorful smoky taste
  455

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APPETIZERS *veg*

ZAFRANI PANEER TIKKA
(Approx. 310 kcal)

Stuffed paneer tikka with a rich and spices, served hot and juicy

455

SHIKAMPURI KEBAB
(Approx. 330 kcal)

Mix vegetable kebabs made with spiced and deep-fried to perfection.

425

BURASI KEBAB
(Approx. 340 kcal)

Flavorful kebabs made with spiced deep fried to perfection.

425

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APPETIZERS



non veg

TANDOORI POMFRET
(Approx. 350 kcal)
Whole pomfret marinated in spices and yogurt, then Char-grilled in a tandoor for a smoky, flavorful finish.
1195

SHRIMP DYNAMITE
(Approx. 300 kcal)
Crispy tempura shrimp tossed in a creamy, spicy sauce — a fiery indulgence.
795

CAJUN FISH BITES
(Approx. 280 kcal)
Whole pomfret marinated in spices and yogurt, then Char-grilled in a tandoor for a smoky, flavorful finish.
645

FISH CHILLI BITE
(Approx. 260 kcal)
Crispy fish pieces tossed in a spicy, tangy chili sauce, served as a flavorful appetizer
645

MURGH KE PARCHE
(Approx. 310 kcal)
Char-grilled chicken slices marinated in North Indian spices.
575

ALISHAN CHICKEN TIKKA
(Approx. 300 kcal)
Succulent boneless chicken infused with yogurt, herbs, and smoky tandoor essence.
575

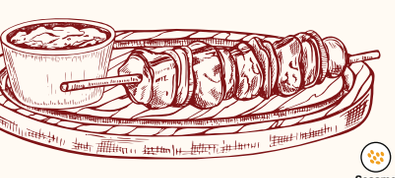
DILKHUSH KEBAB
(Approx. 330 kcal)
Soft and flavorful stuffed chicken kebabs, marinated with yogurt spices and cooked until golden and juicy
575

FISH TIKKA
(Approx. 280 kcal)
Fish marinated in spices and yogurt, then grilled to a Smoky, flavorful perfection.
595

CHICKEN POPCORN
(Approx. 390 kcal)
Bite-sized chicken pieces, marinated, battered, and deep-fried until crispy and golden, perfect as a snack or appetizer.
525

DOHRA MUTTON SEEKH
(Approx. 380 kcal)
Double-layered mutton skewers — spiced and char-grilled to perfection.
595

CRISPY FRIED CHICKEN WINGS
(Approx. 420 kcal)
Chicken wings marinated, seasoned, and deep-fried until golden and crunchy, served as a savory appetizer.
595



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BAO



CHICKEN TIKKA BAO
(Approx. 350 kcal)

Soft steamed bao buns filled with spicy chicken tikka, fresh vegetables, and flavorful sauces

525

CORN SPINACH CHEESE BAO
(Approx. 330 kcal)

soft, steamed bun filled with a creamy and flavorful vegetarian mixture of sweet corn, tender spinach, and melted cheese

495

KEEMA BAO
(Approx. 380 kcal)

Soft steamed bao buns stuffed with spicy minced meat (keema) and flavorful seasonings

575

WILD FOREST MUSHROOM BAO
(Approx. 280 kcal)

Soft, steamed bun filled with a rich medley of earthy forest mushrooms, delicately seasoned and sautéed to enhance their natural umami flavor

495

SUSHI



CALIFORNIA ROLL (6 pcs)
(Approx. 280 kcal)

Cucumber, and avocado rolled in seasoned rice - a timeless sushi classic

VEG **445** *CHICKEN* **555**

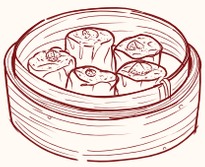
ALASKA ROLL (6 pcs)
(Approx. 300 kcal)

Avocado, and cucumber - light, coll and elegant

445

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DIM SUMS AND DUMPLINGS

MOMOS (STEAMED / FRIED)
(Approx. Steamed- 220 kcal, Fried-300 kcal)

Himalayan-style dumplings served with spicy tomato chutney — steamed or fried.

VEG **425** *PANEER* **445** *CHICKEN* **475**

SPICY TANDOORI / MALAI MOMOS
(Approx. 280 kcal)

Fusion momos marinated in Indian tandoori or creamy malai spices, grilled to perfection.

VEG **425** *PANEER* **445** *CHICKEN* **475**

WRAPS & TEX-MEX FAVOURITES



BURRITOS
(Approx. 550 kcal)

Soft flour tortillas wrapped around a filling of beans, rice, vegetables, or meat, served warm

VEG **465** *CHICKEN* **515**

QUESADILLA
(Approx. 480 kcal)

Fusion momos marinated in Indian tandoori or creamy malai spices, grilled to perfection.

VEG **465** *CHICKEN* **515**

Sesame **Eggs** **Fish** **Lupin** **Vegan** **Soya** **Nuts** **Peanuts** **Pork** **Celery** **Gluten** **Mustard** **Milk** **Crustaceans** **Herbs** **Prawns** **Sulphites**

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PASTA



MAC & CHEESE
(Approx. 650 kcal)

Creamy macaroni pasta baked or tossed in rich cheese sauce

VEG **445** *CHICKEN* **495**

SIGNATURE ALFREDO
(Approx. 600 kcal)

Pasta in a creamy, buttery Parmesan sauce

VEG **445** *CHICKEN* **495**

CLASSIC ARRABBIATA
(Approx. 450 kcal)

Pasta in a spicy tomato and garlic sauce

VEG **445** *CHICKEN* **495**

BASIL PESTO
(Approx. 520 kcal)

Pasta tossed with fresh basil, garlic, pine nuts, and olive oil sauce

VEG **445** *CHICKEN* **495**

SPAGHETTI AGLIO E OLIO
(Approx. 420 kcal)

Spaghetti sautéed with garlic, olive oil, and chili flakes for a simple, flavorful dish

VEG **445** *CHICKEN* **495**



PIZZA

TANDOORI PIZZA PANEER/ TANDOORI CHICKEN TIKKA
(Approx. 260 kcal)

Pizza topped with tandoori-spiced paneer or Chicken tikka, cheese, and fresh veggies

545 / 595

GRILLED VEGETABLE FARM
(Approx. 230 kcal)

Pizza loaded with assorted grilled vegetables and melted cheese.

545

ORTOLANA
(Approx. 240 kcal)

A veggie pizza featuring corn, olives, jalapino, with a light pesto sauce and cheese.

495

CLASSIC MARGHERITA
(Approx. 220 kcal)

Traditional pizza with tomato sauce, fresh mozzarella, and basil leaves.

395

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SANDWICHES, BURGERS AND ROLLS

AVOCADO CRUNCH SANDWICH
(Approx. 540 kcal)

Fresh avocado with crunchy veggies in a toasted sandwich.

395

CHICKEN TIKKA SANDWICH
(Approx. 800 kcal)

Classic triple-layer club with GRILLED VEGETABLE, and cheese.

425

BASIL PESTO VEGGIE BURGER
(Approx. 620 kcal)

Veggie patty with basil pesto and fresh greens.

395

BBQ SMOKEHOUSE CHICKEN BURGER
(Approx. 620 kcal)

Grilled chicken with smoky BBQ sauce and cheese

425

PANEER ELITE ROLL
(Approx. 627 kcal)

Spiced paneer and veggies in a soft roll.

325

IXU CHICKEN ROLL
(Approx. 627 kcal)

Tender spiced chicken wrapped in a soft roll with veggies.

375

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MAINS



THAI GREEN CURRY
(Approx. 450 kcal)

A creamy and mildly spicy curry with green thai chili, coconut milk, and vegetables

545

THAI RED CURRY
(Approx. 460 kcal)

A creamy and mildly spicy curry with red thai chili, coconut milk, and vegetables or meat

595

FISH N CHIPS
(Approx. 700 kcal)

Crispy battered fish served with golden fries, often accompanied by tartar sauce.

555

CHICKEN PARMESAN
(Approx. 680 kcal)

Breaded chicken breast topped with marinara sauce and melted cheese, usually served with pasta

555

GRILLED CHICKEN
(Approx. 550 kcal)

Grilled chicken breast served with sauce and vegetables

425

GRILLED FISH
(Approx. 420 kcal)

Grilled fish served with sauce and vegetables

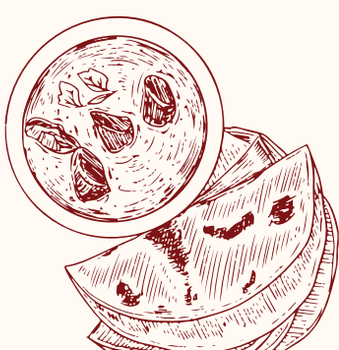
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INDIAN MAINS *veg*

- **PANEER KALEJI** *(Approx. 480 kcal)* — Soft paneer cubes in a rich, flavorful gravy — **495**
- **KADAI PANEER** *(Approx. 520 kcal)* — Paneer cooked with peppers, onions, and spicy kadai masala — **495**
- **PANEER MAKHANI** *(Approx. 550 kcal)* — Paneer in a creamy tomato-butter gravy — **495**
- **PANEER LABABDAR** *(Approx. 540 kcal)* — Paneer in a rich, slightly tangy and creamy curry — **495**
- **PALAK PANEER** *(Approx. 470 kcal)* — Paneer cubes in smooth spinach gravy. — **495**
- **PANEER JAHANGIRI** *(Approx. 560 kcal)* — Paneer cooked in royal, rich spiced gravy. — **495**
- **MIX VEG KORMA** *(Approx. 400 kcal)* — Mixed vegetables in a mild, creamy korma sauce. — **475**
- **VEG ANDA CURRY** *(Approx. 380 kcal)* — Mixed vegetables kofta in a spiced gravy. — **475**
- **VEG CHILI MILLI** *(Approx. 370 kcal)* — Mixed vegetables in a spiced thik gravy. — **475**
- **BHINDI DO PYAZA** *(Approx. 340 kcal)* — Okra cooked with onions and mild spices. — **475**
- **DHINGRI MUTTER MASALA** *(Approx. 380 kcal)* — Mushroom and peas cooked in flavorful masala. — **475**
- **VEG DIWANI HANDI** *(Approx. 420 kcal)* — Mixed vegetables cooked in a rich, royal-style handi gravy. — **475**
- **LASOONI PALAK** *(Approx. 350 kcal)* — Spinach cooked with garlic for a flavorful and healthy dish. — **475**
- **METHI MUTTER MALAI** *(Approx. 390 kcal)* — Fenugreek leaves and peas in a creamy gravy — **495**
- **DAL MAKHANI** *(Approx. 380 kcal)* — Slow-cooked black lentils in rich butter and cream. — **385**
- **DAL TADKA** *(Approx. 310 kcal)* — Yellow lentils tempered with spices for a flavorful taste. — **385**



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INDIAN MAINS *non veg*

FISH SAOJI
(Approx. 480 kcal)
Spicy and tangy fish curry with Saoji masala.
645

EGG CURRY / MASALA
(Approx. 300 kcal)
Boiled eggs in a flavorful, spiced gravy.
395

MURGH HANDI LABABDAR
(Approx. 600 kcal)
Chicken cooked in creamy tomato-based gravy in a handi.
495

RARA GOSHT
(Approx. 680 kcal)
Slow-cooked mutton with rich spices and meat-based gravy.
555

MURGH TIKKA MASALA
(Approx. 620 kcal)
Chicken tikka cooked in a creamy, spiced tomato gravy
495

MURGH MAKHANI / BUTTER CHICKEN
(Approx. 650 kcal)
Classic butter chicken with rich tomato and cream gravy
495

CHICKEN JAHANGIRI
(Approx. 540 kcal)
Chicken cooked with mild spices in a traditional style
475

NALLI NIHARI
(Approx. 720 kcal)
Slow-cooked bone marrow mutton stew, deeply spiced
555

MURGH TARIWALA
(Approx. 600 kcal)
Chicken in a spicy, tangy gravy.
495

MUTTON ROGAN JOSH
(Approx. 700 kcal)
Indian spiced rich Kashmiri mutton curry.
555

MUTTON SAOJI
(Approx. 690 kcal)
Spicy mutton curry with a fiery Saoji masala.
555

MUTTON KEEMA MASALA
(Approx. 580 kcal)
Minced mutton cooked with traditional spices
555

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CHOICE OF INDIAN BREADS

NAAN
(Cheese/ Garlic/ Masala/ Chilli)
(Approx. 350 kcal)

Soft leavened Indian flatbread baked in a tandoor, flavored with cheese, garlic, spices, or chili as per choice

125

LACHHA PARATHA
(Approx. 400 kcal)

Flaky, layered Indian flatbread cooked on a griddle with ghee

125

TANDOORI ROTI
(Approx. 180 kcal)

Soft whole wheat flatbread baked in a traditional clay tandoor

75

TAWA FULKA
(Approx. 160 kcal)

Thin, soft whole wheat flatbread cooked on a flat griddle.

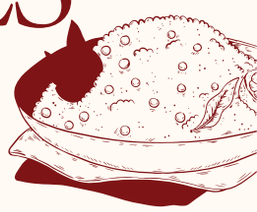
75

TAWA PARATHA
(Approx. 360 kcal)

Thick, slightly crispy flatbread cooked on a griddle, often layered with ghee.

75

RICE AND NOODLES



NOODLES
(Hakka/Schezwan/Chilli Garlic)
(Approx. 480 kcal)

Stir-fried noodles cooked indo-chinese style, flavored With your choice

VEG **345** *CHICKEN* **425**

FRIED RICE
(Schezwan/Burnt Garlic)
(Approx. 500 kcal)

Rice stir-fried with vegetables, eggs, or meat and seasoned with soy sauce and spices

VEG **345** *CHICKEN* **425**

JEERA RICE
(Approx. 280 kcal)

Fragrant basmati rice tempered with cumin seeds

255

STEAM RICE
(Approx. 200 kcal)

Plain, fluffy steamed basmati rice

225

SUBZ BIRYANI
(Approx. 550 kcal)

Aromatic basmati rice cooked with mixed vegetables and Indian spice

455

GOSHT BIRYANI
(Approx. 720 kcal)

Basmati rice layered with tender mutton pieces and rich spices

645

MURGH BIRYANI
(Approx. 680 kcal)

Fragrant rice cooked with tender chicken and traditional biryani spices

525

MURGH TIKKA BIRYANI
(Approx. 700 kcal)

Biryani made with spiced chicken tikka pieces layered with rice

595

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HEALTHY SMOOTHIE



AVOCADO & BANANA
(Approx. 380 kcal)

Creamy avocado and kale smoothie base finished with chia seeds and crushed nuts.

445

ALMOND BUTTER & STRAWBERRIES
(Approx. 420 kcal)

Nutty almond butter blended with strawberries, topped with banana slices and cacao nibs.

425

DESSERTS



TIRAMISU
(Approx. 450 kcal)

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa dust.

375

COOKIE SUNDAE
(Approx. 550 kcal)

Warm cookie base topped with ice cream, chocolate drizzle, and crunchy toppings.

325

BAKLAVA
(Approx. 320 kcal)

Crisp phyllo layers filled with pistachios and honey syrup — a Middle Eastern gem.

375

KUNAFA - OUR WAY
(Approx. 430 kcal)

Shredded filo pastry layered with soft cheese, baked crisp, and soaked in rose-scented syrup.

375

BAKED CHEESY JAMUN
(Approx. 380 kcal)

A creative spin on the Indian classic — gulab jamuns baked in creamy rabri.

325

PULL ME UP CAKES
(Approx. 420 kcal)

Mini molten cakes with luscious cream layers, finished tableside for a dramatic flair.

495

CARAMEL CUSTARD
(Approx. 260 kcal)

Smooth and creamy custard topped with rich caramel sauce.

325

PANNA COTTA (SUGAR FREE)
(Approx. 320 kcal)

Silky Italian dessert made with cream, sugar free, and gelatin,

325

Sesame Eggs Fish Lupin Vegan Soya Nuts Peanuts Pork Celery Gluten Mustard Milk Crustaceans Herbs Prawns Sulphites

Food Portion in Weight: - Soup – 150ml, Starter (Veg/Non-Veg)-180-205gms, Main Course – (Veg/ Non-Veg)-280-350gms, Dessert-120-140gms, Bakery & Ice Cream 115-135gms Please Allow Us Minimum 25-35 Minutes to Serve An average active adult requires 2,000 kcal energy per day, however, calories needs may vary. All prices are in INR & subject to GST and any other taxes All Items are Subject to Availability. Order Once Placed Shall Not Be Cancelled

DRINKS, MILKSHAKES AND HEALTHY SMOOTHIES

SALTED CARAMEL SHAKE
(Approx. 450 kcal)
Velvety caramel with a whisper of sea salt — sweet luxury in every sip.
345

OREO CREAM CHEESE SHAKE
(Approx. 500 kcal)
Crushed Oreos and velvety cream cheese — dessert in a glass.
345

NUTELLA SHAKE
(Approx. 520 kcal)
Cereal-infused indulgence topped with whipped cream and caramel drizzle.
345

LOTUS BISCOFF
(Approx. 550 kcal)
Golden butterscotch shake topped with praline, whipped cream, and caramel crunch.
345

MANGO TAXI
(Approx. 260 kcal)
mango puree, lime and soda
325

SKY DECK COOLER
(Approx. 150 kcal)
cucumber, mint and lime for rooftop vibes
325

CITRUS PASS
(Approx. 170 kcal)
orangi, lemon and grapefruit with a spring of rosemary
325

GOLDEN HOUR
(Approx. 200 kcal)
orange, pomegranate and tonic, visually stunning
325

CLOUD NINE COOLER
(Approx. 180 kcal)
light airy tropical vibes
325

LAYOVER LEMONADE
(Approx. 140 kcal)
refreshing and easy-going for a quick recharge
325

THE CITY OF GATES
(Approx. 170 kcal)
bartender special
325

SPICE ROUTE SPRITZ
(Approx. 160 kcal)
ocal spice-infused tonic or ginger mocktail
325

ELLORA ECLIPSE
(Approx. 180 kcal)
dark, mystenous, visually striking like the caves
325

MANDARIN CHILLI
(Approx. 190 kcal)
Bartender Special Spicy taste
325

PROM TWIN
(Approx. 200 kcal)
Strawberry, Blueberry, cranberry, Ginger Cucumber
325

WATERMELON MOJITO
(Approx. 130 kcal)
Watermelon, lime juice, mint, simple syrup, soda
325

DEAR DAISY
(Approx. 150 kcal)
Guava Spicy base
325

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AEROCITY IXU
LOUNGE BAR

Stay tuned with us on Instagram
for updates on events, specials,
and everything in between.

@AEROCITYIXU

If you capture a moment, tag us,
we would love to feature you!