



A UNIQUE FUSION OF
SPICE AND CULTURE





WELCOME TO
OUR RESTAURANT, AARYA.



TECHNIQUE

(the body of specialised procedures and methods used in any specific field)

We learn and adapt techniques, searching for new and old methods for dealing with ingredients and the process of cooking, such that new and old will add balance to our cuisine.



NAAN BREAD

A trip to Aarya is not complete without sampling traditional Indian bread cooked in our oven. We recommend the following toppings:

Garlic and olive oil

R60

Mozzarella

R65

PIZZETTE

A small wood-fired version of their larger cousin, pizzette offers a generous tasting without overfilling you. Browse through a few of our recommendations:

BUTTER CHICKEN

R85

Served with a tomato base, butter chicken and melted mozzarella

PISSALADIÈRE

R80

Influenced by the south of France, with sautéed onions, olives, garlic and anchovies

AVOCADO AND PEPPADEW

R70

Served with onion, cocktail tomato, feta, mozzarella and rocket leaves

STARTERS

A delicious way to start a meal or simply have a few varieties to make a main course. We invite you to indulge in Deena's favourite recipes.

CREAMY CHICKEN LIVERS	R75
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Slow-cooked, chilli-hinted tomato and coriander cream reduction with naan bread

MUSSELS IN SAFFRON-INFUSED WHITE WINE CREAM	R75
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Mussels smothered in a saffron-infused creamy sauce with naan bread

GRILLED HALLOUMI	R80
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Chunky slices of grilled halloumi, served with a mint and coriander yoghurt, on rocket leaf and radish shavings

TANDOORI MUSHROOMS	R75
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Spiced mushrooms served with naan bread

SALT & PEPPER CALAMARI TUBES	R85
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Served with lime mayonnaise and a spicy hoisin sauce





TASTE

(to test the flavour or quality by taking some into the mouth)

We taste everything: good, bad, great, awful, so as to build a structure of our own taste. It is the act of tasting, which has moulded our culinary beliefs and given us the experience to express them.



ENJOYMENT

(the pleasure that you get from something special)

*As Chefs, we find enjoyment in imparting
our personality on your dining experience.*



HOUSE SALADS

Crunchy or succulent, warm or cold, sweet or sour, a salad offers our tastebuds the simple, healthy and refreshing pleasure of the finest garden ingredients, tossed together in a bowl with a tangy dressing. We have listed below a few of our favourite salads, but if you would prefer to design your own combination, please discuss with your waiter.

CHICKEN AND AVOCADO SALAD

R95

Sliced chicken strips with avocado, mixed baby leaves, tomato, peppers, peeled cucumber, red onions and calamata olives, tossed in grain mustard dressing

GRILLED PRAWN SALAD

R145

Garlic, balsamic and chilli prawns with mixed leaf salad, vine tomatoes, cucumber, spring onion, peppadews and feta, with deglazed balsamic drizzle

OAK-SMOKED SALMON & AVOCADO SALAD

R105

Oak-smoked salmon and avocado stacked on top of lettuce, served with radish, melon, lemon and capers

ROASTED BUTTERNUT & COUSCOUS SALAD

R90

Roasted butternut, beetroot and halloumi, tossed in a couscous and chickpea salad mix, served on top of a traditional Indian poppadum

PASTA DISHES

The world's most recognised comfort food comes in a wide selection, and here at Aarya we offer you some delicious combinations to choose from.

CHOOSE FROM PENNE OR FETTUCCINE

BASIL PESTO WITH OLIVE OIL R90

Sautéed in basil pesto with olive oil, garlic, nuts and parmesan

CREAMY ARRABBIATA R95

Tossed in rich, roasted tomato, calamata olives, herb sauce and a hint of chilli

Add bacon R20

Add chicken R30

SEAFOOD DELUXE R185

Creamy seafood pasta reduced in white wine and lemon zest





RELATIONSHIP

(a connection, association or involvement)

We are connected to food, ingredients, each other and the experience of cooking. What we present to you is based on our relationship with the ingredients and those who grow and harvest them.



INTRINSIC

(belonging to or part of the real nature of something)

*As Chefs, we cherish the intrinsic value of
designing and preparing a meal for friends.*

PIZZA

Browse through a few of our recommendations, or feel free to request your own personal favourite.

DEENA'S BUTTER CHICKEN

R130

Made with a tomato base and mozzarella

AVOCADO AND PEPPADEW

R115

Served with onion, cocktail tomato, feta, olives and rocket

SHREDDED BRAISED LAMB SHANK

R145

Served with feta, glazed onion, cherry tomato and mozzarella,
with rocket greens and balsamic glaze



GOURMET BURGER BAR

Our burgers are prepared to order, and made from the freshest ingredients. Served with fried onions and French fries, with grated parmesan.

PURE GROUND BEEF OR CHICKEN BREAST R95

Served with tomato relish and mozzarella

Add avocado R20

Add bacon R20

HOT SPANISH R95

Chilli tomato salsa and jalapeños

VEGETARIAN BURGER R90

Meat-free burger with roasted onions, pickle, salad and melted cheddar

FLAME-GRILL SPECIALITIES

All our meat dishes are served with standard seasonal vegetables or a side salad, together with your choice of French fries, mashed potatoes or rice.

Your choice of sauces: peppercorn and brandy or mushroom and coriander.

250g BEEF FILLET STEAK	R195
300g RUMP STEAK ESPETADA	R175
300g LAMB CUTLETS	R185
500g CHAR-GRILLED T-BONE STEAK	R210
500g STICKY PORK RIBS	R195
RED WINE AND ROSEMARY BRAISED LAMB SHANK	R215



A top-down view of two racks of ribs cooking on a black metal grill. The ribs are glistening with a dark, sticky sauce and are garnished with fresh rosemary sprigs. The background is a dark, textured surface, possibly a stone or concrete countertop.

NATURAL

(existing in, or formed by nature)

Ingredients have a natural form or presence. While we can dress it up or down, it must represent what it is. If not, then why use that ingredient in the first place?



REFINE

(to bring to a pure state, free from impurities)

While we respect the individual characteristics of ingredients, we must remove, trim and highlight certain aspects to shape their individuality.



SEAFOOD

Fresh from the ocean - all our seafood dishes are served with standard seasonal vegetables or a side salad, together with your choice of mashed potatoes, rice or French fries, with grated parmesan.

Your choice of sauces: lemon butter, garlic butter or peri-peri sauce.

PAN-SEARED LINE FISH OF THE DAY R185

The catch of the day, topped with avocado spring onion salsa

BUTTERFLY GRILLED KING PRAWNS

Served with fragrant rice, lemon butter, peri-peri, and garlic sauces

6x prawns R205

12x prawns R290

GRILLED NORWEGIAN SALMON R210

Served on a vegetable stack, with roasted cherry tomatoes, rocket, pesto and balsamic drizzle

DEENA'S SPECIALS

Deena's dishes reflect the South African nation and what the MasterChef competition was all about, which was bringing people from diverse cultures and backgrounds together. Deena has an extensive knowledge of spices, which can be tasted in the specials he has crafted and that are prepared at Aarya.

The following dishes are served with a selection of condiments and jeera rice or roti.

BUTTER CHICKEN CURRY R165

Deena's award-winning mild chicken curry

PRAWN CURRY R215

Succulent queen prawns, cooked with our special blend of traditional Durban spices, simmered in a fragrant onion and tomato-based curry sauce

POTATO AND BUTTER BEAN CURRY R135

Braised in an onion and tomato gravy, flavoured with turmeric and chilli

DEENA'S BEST - A TRIO OF CURRIES R205

Butter chicken, bean and prawn curry

Extra sides R25



“I CAN’T DESCRIBE THE FEELING. I AM TAKEN OUT OF THIS WORLD. I AM SOUTH AFRICA’S FIRST MASTERCHEF AND THAT MAKES ME SO PROUD.

WE HAVE A BEAUTIFUL, BEAUTIFUL COUNTRY AND THROUGH MY LOVE FOR COOKING I’VE LEARNED TO LOVE THIS COUNTRY. WE ARE A RAINBOW NATION.

WE HAVE SO MUCH TO BE PROUD OF. I LOVE SOUTH AFRICA AND THAT IS WHY I AM SOUTH AFRICA’S FIRST MASTERCHEF.”

- *Deena Naidoo*

ESSENCE

(the most important quality or feature of something that makes it what it is)

The essence of a great dining experience is trust, the Chefs' trust in one another, and the diners' trust in the Chefs.



SWEET TREATS

When the sweet tooth comes knocking, it's time to dish up one of our luscious desserts. Whatever you're craving, we have a variety of delicious treats to tempt your tastebuds.

MALVA PUDDING R65

Warm apricot jam pudding served with infused custard or ice-cream

VANILLA CRÈME BRÛLÉE R65

Baked and enhanced with vanilla, served with caramelised sugar

ICE-CREAM DELIGHTS R65

A choice of ice-creams served with chocolate sauce

UPSIDE-DOWN CHEESECAKE R65

Fridge-set cheesecake served with wild berry coulis

CHOCOLATE MUD PIE R65

With a dash of Turkish Delight

FUDGE PICASSO R65

Loaded with chunks of fudge



Alarya



ANOTHER  TSOGO SUN EXPERIENCE