

AARIV

INDIAN CUISINE



TAKE OUT - DINE IN - CATERING

 **3711 Highway 17 South
North Myrtle Beach
South Carolina 29582**

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Soup

- **Mulligatawny soup** -\$5.99
-Lentil soup with home made spices
- **Tomato soup** -\$5.99
-Indian spice blend of Tomato with spice
- **Veg Manchow soup** -\$5.99
(Add Chicken \$ 1)
-Ginger, Garlic, Vegetables with complement Chinese flavors
- **Chicken coconut soup** -\$ 6.99
-Fresh Ginger, coconut milk & Shredded chicken

Salad

- **Indian salad** -\$3.99
- Onion, cucumber, lime & green chillies top with chaat masala
- **Green salad** -\$4.99
- Lettuce, vegetables, and salad dressing
- **Kachumber Salad**\$5.99
- Chickpeas with chopped cucumbers, onion, tomato & lemon dressing

Kids Menu

- **French Fries** -\$5.99
- **Chicken Nugget -6 pcs** -\$6.99

Tandoori

- **Paneer Tikka** -\$14.99
- Indian cheese marinated and cook with spices and herbs
- **Chicken Tikka**\$14.99
-Chicken pcs marinated in Yogurt, spices and cooked in clay oven
- **Chicken Malai Kabab**\$14.99
-Chicken pcs marinated in creamy sauce cooked in clay oven
- **Chicken Haryali Kabab**\$14.99
-Chicken pcs marinated in spices with Yogurt, Coriander & Mint Leaves cooked in clay oven
- **Tandoori Chicken**\$14.99
- Chicken leg quarter marinated in Yogurt & Spices cooked in Clay Oven.
- **Lamb Seekh Kabab** -\$16.99
-Lamb minced mix with Indian spices cooked in clay oven
- **Tandoori Mix Grill**\$18.99
- Combination of Malai, Haryali, Chicken Tikka, Shrimp & Salmon Tikka cooked in clay oven.
- **Chicken Trio Kabab**\$14.99
-Combination of Malai Haryali and Chicken Tikka cooked in clay oven.
- **Tandoori Salmon**\$17.99
- Salmon filets marinated in Indian spices cooked in clay oven.

Veg Appetizer

- **Veg Samosa**\$5.99
- Crispy pastry filled with spice, potatoes and peas
- **Mix Veg Pakoda**\$7.99
-Vegetables dip in spiced chickpeas batter and deep fry
- **Samosa Chat**\$8.99
-Samosa topped with chickpeas, onions, chutneys and yogurt
- **Aloo Papdi Chaat**\$8.99
- Rushed puries, boiled potatoes, chickpeas, onion topped with chutneys and yogurt
- **Aloo Tikki Chaat**\$8.99
-Potato Tikki with chickpeas onion topped with chutneys and yogurt
- **Bhel Puri**\$8.99
-Puffed rice, potato, chickpeas, onion mix with chutneys.
- **Veg Manchurian**\$13.99
-Assorted Vegetable balls tossed with Manchurian Sauce.
- **Gobi Manchurian**\$13.99
-Crispy fried cauliflower tossed with Manchurian Sauce.
- **Lasooni Gobhi**\$13.99
-Crispy Cauliflower sauteed in Garlic Sauce.
-  **Chilly Paneer**\$14.99
-Paneer cube stir fried with bell pepper, onion and Hot and Sour Sauce



Non-Veg Appetizer

- **Chicken -65**\$13.99
-Boneless Chicken marinated in homemade spice and deep fried.
-  **Chilli Chicken**\$13.99
- Marinated Chicken Deep fried with bell pepper, onion and tossed with chili Sauce
- **Chicken Manchurian**\$13.99
-Marinated Chicken deep fried and tossed with Manchurian Sauce
- **Chicken Sukha**\$14.99
-Chicken cooked in desiccated coconut with traditional spices
-  **Chilli Shrimp**\$14.99
- Marinated Shrimp Deep fried with bell pepper, onion and tossed with chili Sauce

Veg Main Course

(Served with Basmati Rice)

- **Dal Tadka**\$14.99
-Yellow Lentils sauteed with Tomato, ginger-garlic and herbs cooked on slow fire
- **Dal Makhani**\$15.49
-Black Lentils seasoning with butter, ginger-garlic and tomato cooked on slow fire
- **Aloo Gobhi Masala**\$15.49
-Potatoes and Cauliflower cooked with spices.
- **Bhindi Masala**\$15.49
-Bhindi (Okra) Sauteed with onion, tomato and spice
- **Chana Masala**\$15.49
-Chickpeas curry tempered with ginger-garlic and species
- **Mix Veg Curry**\$15.49
-Mix Vegetables cooked with spices
-  **Veg Kolhapuri**\$15.49
-Mix Vegetables cooked with Chef Special Kolhapuri Masala
- **Veg Korma**\$16.49
-Mix Vegetables cooked in Thick Creamy Sauce
- **Malai Kofta**\$16.49
-Vegetables Balls (Kofta) cooked in rich Creamy Sauce.
- **Paneer Tikka Masala**\$16.49
-Cheese cubes cooked in a Tomato-Onion -Capsicum sauce with herbs, spice and fenugreek leaves
- **Paneer Makhani**\$16.49
-Cheese Cube cooked in rich tomato, butter, creamy sauce
- **Saag paneer**\$16.49
- Cheese and Spinach simmer in a creamy Sauce.
- **Kadai Paneer**\$16.49
-Cheese cubes, onion, bell pepper cooked in Sauce

Chicken Main course

(Served with Basmati Rice)

- **Chicken Tikka Masala**\$16.99
- Chicken cooked in thick creamy sauce
- **Butter Chicken Sauce**\$16.99
-Chicken cooked in Tomato Butter creamy sauce with flavourful herbs
- **Chicken Korma**\$16.99
-Chicken Cooked in a creamy aromatic gravy
-  **Chicken Chettinad**\$16.99
-Chicken cooked in a exotic blend of spice in a hot Chettinad paste and coconut
- **Methi Chicken**\$16.99
-Chicken cooked in fenugreek leaves and traditional spices
-  **Kadai Chicken**\$16.99
-Chicken cooked in Tomato, Onion, Bell Pepper and Spices
-  **Chicken Vindaloo**\$16.99
- Chicken cooked in Spicy and Tangy curry with Potatoes
- **Chicken Kolhapuri**\$16.99
-Chicken cooked with Chef Special Kolhapuri masala
- **Saag Chicken**\$16.99
-Chicken cooked in Spinach and creamy sauce
- **Chicken Curry -Boneless**\$16.99
-stew in Onion and Tomato sauce flavour with Ginger Garlic and Indian spices
- **Chicken Curry with Bone -Desi Chicken** ..\$16.99
- Indian Dhaba style Chicken with bone cooked in traditional spices
- **Chicken Kashmiri**\$16.99
-Chicken cooked in rich creamy sauce flavour with fruits and nuts
- **Chicken Mango**\$16.99
-Chicken cooked in Sweet and Mango sauce with Traditional spices

Goat Or Lamb Main Course

(Served with Basmati Rice)

- **Goat Or Lamb Tikka masala** \$18.49
- Goat Or Lamb cooked in spices and thick creamy sauce
- **Goat Or Lamb korma**\$18.49
- Goat Or Lamb cooked in spices and Thick Creamy Sauce
- **Goat Or Lamb Kadai**\$18.49
- Goat Or Lamb cooked in Tomato, Onion, Bell Pepper with spices
-  **Goat Or Lamb Vindaloo**\$18.49
- Spicy and Tangy curry with Goat Or Lamb and potato
-  **Goat Or Lamb curry**\$18.49
-Indian Dhaba style Goat Or Lamb cooked in traditional spices
-  **Goat Or Lamb Rogan Josh**\$18.49
-A classic Kashmiri curry featuring tender Goat Or Lamb cooked in aromatic spices.
- **Goat Or Lamb Saag**\$18.49
-Goat Or Lamb cooked in creamy spinach
- **Goat Or Lamb Kashmiri**\$18.49



Fish Or Shrimp Main Course

(Served with Basmati Rice)

- **Fish Or Shrimp Curry** \$18.49
-Fish Or Shrimp cooked in Traditional spices
-  **Fish Or Shrimp Vindaloo**\$18.49
-Vindaloo is made with Fish Or Shrimp, potato, vinegar, tomatoes, and a spicy paste
- **Fish Or Shrimp Tikka masala** \$18.49
- Fish Or Shrimp cooked in thick creamy sauce.
- **Fish Or Shrimp Korma**\$18.49
-Fish Or Shrimp cooked in a creamy aromatic gravy.



Biryani & Rice

- **Plain Rice**\$3.99
-Fragrant Steam Rice
- **Jeera Rice**\$6.99
-Fragrant Steam Rice tossed with Cumin Seeds
- **Veg Biryani**\$15.99
-Aromatic Basmati rice cooked with vegetables, herbs and spices
- **Chicken Biryani**\$17.99
-Aromatic Basmati rice cooked with Chicken, herbs and spices
- **Goat Or Lamb Biryani** \$18.49
- Aromatic Basmati rice cooked with Goat/Lamb, herbs and spices
- **Shrimp Biryani**\$18.49
- Aromatic Basmati rice cooked with Shrimp, herbs and spices
- **House Special Biryani**\$19.49
-Aromatic Basmati rice cooked with Chicken, Lamb & Fish

Breads

- **Plain Roti**\$3.49
- Indian style flat bread made of whole wheat flour
- **Butter Roti**\$3.99
- Indian style flat bread made of whole wheat flour spread with butter
- **Plain Naan**\$2.99
-Indian style flat bread made of wheat flour
- **Butter Naan**\$3.49
- Indian style flat bread made of wheat flour spread with butter
- **Garlic Naan**\$3.99
- Indian style flat bread made of wheat flour spread with garlic and butter
- **Chilli Naan**\$4.49
- Indian style flat bread made of wheat flour spread with chopped chilies and butter
- **Chilli Garlic Naan**\$4.99
- Indian style flat bread made of wheat flour spread with chopped chilies and butter
- **Cheese Naan**\$5.49
- Indian style flat bread made of wheat flour spread with Cheese and Butter
- **Cheese Garlic Naan** \$5.99
- Indian style flat bread made of wheat flour spread with Cheese Garlic and Butter
- **Onion Kulcha**\$5.49
- Indian style flat bread made of wheat flour stuff with Onion
- **Peshwari Naan**\$5.99
-A specialty Indian flat bread stuff with dry fruits and nuts

Dessert

- **Gulab Jamun**\$5.99
-A special dough, fried and served in a sugared syrup
- **Rasmalai**\$5.99
-Sweet delicacy made with Indian cottage cheese and served in saffron milk
- **Orange Kulfi (Only for Dine)**\$5.99
-Blends creamy milk, tangy orange zest, and aromatic spices

Side & Condiments

- **Tamarind chutney**\$2.99
- **Mint Chutney**\$2.99
- **Onion chutney**\$ 2.99
- **Indian pickle -Achar**\$2.99
- **Papad**\$2.99
- **Raita**\$3.99
- **Mango Chutney**\$3.99

Beverages

- **Mango Lassi**\$4.99
-Indian drink made with yogurt, mango & milk
- **Salty Lassi -Masala Chaas**\$4.99
-Indian drink made with Yogurt, Cumin Powder and Salt
- **Sweet Or Unsweet Tea**\$3.49
- **Mango Juice**\$4.99
- **Orange Juice**\$4.99
- **Water Bottle**\$1.99
- **Soda**
(Coke, Diet Coke, Sprite)\$2.49

Hot Drinks

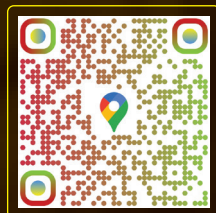
Masala Chai\$ 3.99



Please inform your server if any food allergy towards Gluten, Nuts & Dairy.

WE CATER

ALL OCCASIONS



**FIND RESTAURANT
LOCATON**

SCAN HERE

WE ACCEPT ALL MAJOR CREDIT CARDS