



5 BEVERAGE MENU ARISTA

APERITIF/VERMOUTH (60 ML) PRICE

Campari, Italy	349
Aperol, Italy	349
Cinzano Rosso, Italian	349
Martini Fiero, Italian	349

SINGLE MALTS (30 ML)

HIGHLAND	799
singleton 12 year	
SPEYSIDE	
Glenfiddich 18yrs	1599
Glenfiddich 15 Years	1199
Glenfiddich 12 Years	799
Girrmorangie 12yrs	1199
Glenlivet 18 Years	1599
Glenlivet 15 Years	999
Glenlivet 12 Years	699

ISLE OF SKYE

Taliskar 12 Years

ISLAY

Laphroaig

INDIAN

Amrut Fusion

indri

799
799
799
799
799
499



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PREMIUM SCOTCH WHISKEY (30 ML)

Johnnie Walker Blue Label	1999
Royal Salute 21 Years	1999
Chivas Regal 18 Years	1199
Chivas Regal 12 Years	699
Johnnie Walker Gold Label	899
Johnnie Walker Black Label	599
Dewar's 12 Years	599
Ballantine's 12 Years	449
Johnnie Walker red label	399
i&b rare	399
Monkey Shoulder	599
Johnnie walker blonde	499

SCOTCH WHISKEY (30 ML)

100 pipers 12 year	399
100 pipers 8 year	349
Black Dog 12 year	399
Black Dog 8 year	349
Teacher 50	399
Teacher Highland Cream	349
black & white	399
blenders price	299

AMERICAN WHISKEY (30 ML)

Jack Daniels	499
Jim Beam	399
Jim Bim Black	499

IRISH WHISKEY (30 ML)

Jameson	399
Bushmill Original	499



BEVERAGE MENU ARISTA

JAPANESE WHISKEY (30 ML)

suntorytoki tenjaku	799 599
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GIN (30 ML)

Tanqueray	699
Hendricks	699
Beefeater	599
Bamby Sapphire	499
Hapusa	599
Roku	799
Monkey 47	799

VODKA (30 ML)

Ciroc	699
Belvedere	799
Grey Goose	699
Absolute	399
Skyy	399
Ketel One	399
Smirnoff	349

RUM (30 ML)

Bacardi white	349
Bacardi Black	299
Old Monk Legend	349



BEVERAGE MENU ARISTA

TEQUILA (30 ML)

patron	699
Camino real	449
Jose Cuervo(blanco/reposado)	499
1800(Blanco/Anejo)	749/799

COGNACS & BRANDY (30 ML)

ST Remy VSOP/Hennessy VS/Martell VS	599/899/699
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LIQUEURS (30 ML)

Jagermeister	699
Cointreau	599
Baileys Irish Cream	599
Kahlua	599
Ti Connie Sambuca	599
Ti Connie Peach Schnapps	599

SPARKLING

Moet & Chandon Impérial Brut	19999
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It's consistently classified as a luxury champagne, because of its fine bubbles and crisp nature.

Jacob Creek Chardonnay Pinot Noir

A bottle-fermented premium sparkling wine, vintaged from the traditional varieties of Chardonnay and Pinot Noir,Australia.

Sula Brut

4999

this sparkling wine will enchant you with its aromas, its crispiness and its wonderful finish. From the rolling hills of the Nashik Valley.



BEVERAGE MENU ARISTA

Chandon Brut

4999

WHITE WINE

Jacob Creek's Chardonnay, Australia

by glass/bottle
1249/4999

Campo Viejo Rioja Tempranillo, Spain

5999

Le Grand Noir Chardonnay, France

4999

Joseph Drouphin Chablis, France

13999

Pedreña Blanca, Spain

4999

Sula Chenin Blanc, Nashik, India

799/3499

Fratelli Merlot, India

799/3499

RED WINE by glass/bottle

Jacobs Creek Cabernet Shiraz, Australia

1249/4999

Joseph Drouphin Pinot noir, France

13999

Barolo cassetta DOCG, Italy

14999

Campo Viejo Rioja Tempranillo, Spain

5999

Beronia Rioja, Spain

13999

Sula Cabernet Shiraz, Nashik, India

899/3999

Fratelli Merlot, India

799/3499

ROSE WINE

Ziva Rose, India

699/2999

Mateus Rose, Portugal

5999

Zumzin rose wine, Bhutan

699/2999

BEER

HOEGAARDEN

449

HEINEKEN

399

CORONA

399

BUDWEISER

399

KINGFISHER ULTRA

349

BIRA WHITE

399

BREEZER

399



BEVERAGE MENU ARISTA

COCKTAILS

CLASSIC COCKTAILS

MINT JULIP

699

Scotch muddled with fresh mint and topped with tonic, to give a refreshing feeling.

WHISKEY SOUR

699

Scotch balanced with sweet N sour mix

699

NEGRONI

Equal parts Gin, Campari, sweet vermouth stirred to create an elegant cocktail

COSMOPOLITAN

699

Vodka, Orange Liqueur and cranberry shaken with ice, pour over frappe with a twist of lemon.

MAI TAI

699

Light rum, dark rum, Orange liqueur, Grenadine and simple syrup shaken with ice and pour over ice.

TOM COLLINS

699

Gin with Sweet N Sour mix and topped with soda.

MARGHARITA

699

Tequila, Orange Liqueur and Lemon juice, shaken with ice. (You can choose amongst-

Classic, Smoked pineapple, Jalapeno, Tamarind).

CLOVER'S CLUB

699

Gin, raspberry, sweet & sour, bitter foam



BEVERAGE MENU ARISTA

ARISTA SIGNATURE COCKTAIL RASPBERRY & MACHA PREMIUM WHISKY, RASPBERRY CORDIAL, AROMATIC BITTER, MACHA TEA & DEHYDRATED RASPBERRY POWDER BORN A STAR MARTINI VODKA, VANILLA SYRUP,PASSION FRUIT, MAPLE SYRUP,FRESH LIME & BITTER FOAM. COW BOT WITH THE GLASS TEQUILA, ORANGE LIQUEUR, FRESH LIME JUICE,AGAVE SYRUP & PINCH OF SEA SLAT. KASHMIRI KAHWA Ginger ale Gin, Kashmiri Kahwa Mix, lime, Rose Water, Rose Petals with almonds & saffron KULT Bourbon,, Cognac, Orange Liqueur ,Orange Bitters, Sweet & Sour mix topped with soda SMOKE ROSE GIMLET Gin,smoke rose cordial BLACK JADE White rum,lemongrass, kafir lime,activated charcoal,cucumber tonic Espresso Martini Espresso,kahlua,vodka & chocolate bitters	799
RETRO MIX AIT Vodka, Gin, Tequila, White Rum, Dark rum, Jagermeister topped with mixer of choice. GAZPACHO MARY Our own bloody mary with cucumber and bitter MANGO CHILLI CAPRIOSKA Vodka, lime, mango, chilli, simple syrup	799



BEVERAGE MENU ARISTA

WORLD OF MOJITO	599
Variation of mojito (watermelon, butterfly pea flower, passion fruit, coldbrew)	
ELA TODDY	599
The classic hot toddy with predominant flavour of cardamom	
GALAXY ECUMENICAL	1299
Variation of cosmo laced with aperol and decorated with edible glitter	
FLAMING COCKTAILS	
RED FOX	599
Grenadine, sambuca	
ALBINO DRAGON	599
Whisky, orange bitters	
FLAMING RUMCHATA	1299
white rum, cinnamon, half & half, absinthe	
INFERNO SKY	599
vodka, peach, blue curacao, milk drops	
SANGRIA COSMOS	999
WHITE WINE	
Apple cinnamon sangria	
Winter sangria (pomegranate, rosemary)	
RED WINE	
Classic	
All spice (sangria infused with cinnamon and star anise)	
Vanilla (sangria infused with vanilla and caramel)	



BEVERAGE MENU ARISTA

SHOTS

Jager Bomb	799
Jagermeister, redbull	
Kamakazi	599
Vodka, sweet and sour	
B52	599
Baileys irish cream, kahlua, cointreau	
Wakeup call	599
Vodka, spearmint, greenapple,	
MOCKTAIL	399
CHI CHI	

A delightful mix of Pineapple Juice, coconut milk, Cream & Blue Curacao

SPICY STING

Fresh Mint, Ginger, Apple Juice, Honey & Cream blended together with perfection.

MEDITERRIAN DREAM

Cucumber, Yoghurt & Fresh mint blended together to enhance appetite.

ICE & SPICY

A tangy & spicy mix of Mango, Orange & Pineapple

KIWI SLIDER

A refreshing tangy mix of kiwi, rock salt splashed with soda.

JAMBOREE

A refreshing classic Jumbo version Virgin Mojito for your Family & Friends

Milk Shake

Chocolate | Banana | Vanilla | double chocolate | peanut butter | chocolate with brownie



BEVERAGE MENU ARISTA

cold coffee
double shot of espresso, coffee with milk & vanilla ice cream

NON ALCOHOLIC BEVERAGES

Energy Drink	399
Canned Juices (By Glass)	299
Aerated drinks	249
Mineral water	199
Ginger ale	299
Mint Tonic	299
Choice Of Iced Teas	399
Peach, Passion Fruit And Lemon	
Choice Of Lemonade	299
RESH LIME, Rose, Cucumber & Watermelon, Lavender	



BEVERAGE MENU ARISTA

**ARISTA**
by AMBITION

BEVERAGE MENU ARISTA

A RARE CULINARY EXPERIENCE

Indulge yourselves into a culinary expedition that lets you travel into an infinite plethora of cuisines ranging from charred tandoori delicacies to mouthwatering tibbits from our oriental wok, also experience some of our exquisite continental comestibles that pair best with some of our best wines and cocktails.

This menu is a perfect symphony of flavors and concoctions that bring out the most from our delicately crafted beverages that can be savored at our bar 'BULLSEYE' and generously invite everyone to be a part of this beautiful journey of mixology and culinary arts at your beloved gateway to the 7 sisters of India, Guwahati.

Raj Kumar

Executive Chef



BEVERAGE MENU ARISTA

LITTLE MUNCHIES

PAPAD Kcal Roasted 4pcs Masala 3pcs	₹349
CRISPY NACHOS 150Gms 112 Kcal	₹349
MASALA PEANUTS 250 Gms 1134 Kcal Peanuts Tossed with Chopped Onions, Tomatoes, GreenChilly, Chat Masala & Freshly Squeezed Lemon Juice	₹549
FLAVORED FRENCH FRIES 180 Gms 412 Kcal Cajun, Paprika, Salted, Plain	₹449
TOMATO MOZZARELLA BRUSCHETTA 220 Gms 443 Kcal Tomato & Fresh Mozzarella Cheese Infused with Olive Oil & Pesto Gratinated on Baguette	₹449
PANEER CHICKEN LAMB WRAPS 335 Gms 615/710/560 Kcal Wrap With Paneer or Chicken or Lamb Served with Mint Chutney	₹549/599/649
PASTA	
PENNE ARRABIATA 330 Gms 637 Kcal Penne Pasta With Spicy Tomato Sauce	₹649
SPAGHETTI BOLOGNESE 350 Gms 780 Kcal With Minced Lamb Sauce And Parmesan Cheese	₹699



● VEGETARIAN ● NON-VEGETARIAN

WE LEVY NO SERVICE CHARGE. GST 18% EXTRA.
Please Inform Our Associates If You Are Allergic to Any Food Ingredients. We Use Ghee, Refined Soya Oil, & Mustard Oil
in Our Food Preparation. An Average Adult Requires 2,000 Kcal Energy Per Day. However Calorie Need May Vary.
Please Allow About 20-25 Minutes For The Food.



BEVERAGE MENU ARISTA

SALADS

CLASSICAL INDIAN GREEN SALAD 200 Gms 66 Kcal Mélange Of Onion, Cucumber, Tomato, Carrot, Lemon And Green Chilli.	₹299
INSALATA CAPRESE 300 Gms 500 Kcal Tomato And Fresh Mozzarella Salad with Basil Pesto	₹499
CHICKEN TIKKA SALAD 300 Gms 810 Kcal Clay Oven Roasted Boneless Chicken And Vegetables With Citrus Fruits.	₹549
CAESAR SALAD 300 Gms 323 Kcal Ice Burg Lettuce, Bacon, Hard-Boiled Egg, Grilled Chicken, Herb Croutions, Parmesan Cheese and Caesar Dressing	₹499
STARTER 12:00 noon - 03:00 pm and 07:00 pm 11:30 pm	
CHEESY MUSHROOM OMELETTE 350 Gms 534 Kcal Three Farm Fresh Eggs Omelette Accompanied with Grilled Tomato and Potato, Served With Toast, Butter and Preserves.	₹499
CLASSIC PHILADELPHIA CHEESE BALLS 350 Gms 1239 Kcal Batter Fried Processed, Mozzarella, Orange Cheese, Jalapeno Served with Sweet Chilli& Aioli Dip	₹599
GARLIC BREAD 4 Pcs CHEESY GARLIC BREAD 212 Kcal 415 Kcal House Baked Soft Baguette Topped with Garlic Butter	₹299 349



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STARTER

12:00 noon - 03:00 pm and 07:00 pm 11:30 pm

MALAI NAZAR-BATTOO 350Gms 554 Kcal Mixture Of Cheese and Hang Curd	₹499
MUSHROOM DUPLEX 350Gms 398 Kcal Lightly Spiced Cottage Cheese, Grated Mozzarella Stuffed In Mushroom Cap, Batter Fried Marinated Cottage Cheese Cooked In Clay Oven And Served With Mint Relish.	₹499
TANDOORI ALOO KI NAZAKAT 340 Gms 580 Kcal Barbequed Tangy Stuffed Potatoes With Mild Spices & Nuts.	₹599
PALAK PATTI CHAAT 100 Gms 271 Kcal	₹449
DHUANDHAR CHICKEN TIKKA 350Gms 930 Kcal Marinated Boneless Chicken Cooked In Clay Oven And Served With Mint Relish.	₹699
MURG MALAI TIKKA MURG KALI MIRCH ₹699 350 Gms 930 Kcal Breast Pieces Of Chicken Marinated In Cream, Cheese, Yoghurt & Mild Spices (Black Pepper Flavors) Cooked To Perfection In Tandoor	
NIZAMI LAMB SEEKH KEBAB 330 Gms 646 Kcal Barbequed Succulent Minced Lamb With Exotic Indian Spices.	₹749
MUSHY MESSY KEBAB 350 Gms/ 932 Kcal Chef's Specialty	₹699



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STARTER

12:00 noon - 03:00 pm and 07:00 pm 11:30 pm

SURKH LAAL ADRAKI TANDOORI CHICKEN (HALF FULL) 355/710gms 971/1942 Kcal Classic Preparation Of Chicken In Clay Oven, Served With Mint Relish.	₹799/999
PLATTERS & BASKET 12:00 noon - 03:00 pm and 07:00 pm 11:30 pm	

SHAKAHARI KEBAB PLATTER 480 Gms 945 Kcal Dahi ke Kebab, Platter Of Malai Broccoli, Dhuanndhar Paneer Tikka And Tandoori Aloo Served With Mint Relish.	₹899
MANSAHARI KEBAB PLATTER 490 Gms 1448 Kcal Platter Of Alwaini Fish Tikka, Dhuanndhar Chicken Tikka And Nizami Lamb Seekh Served With Mint Relish.	₹1149
ARABIC MEZZE PLATTER 450 Gms 648 Kcal Falafel, Hummus, Cigarroll, Cheesesteak, Pita Bread & Three Types Of Dips And Arabic Pickles	₹899
ARABIC MEZZE PLATTER (N-VEG) 480 Gms 680 Kcal Dajaj, Mashawi, Sunac Chicken Wings Shello Seekh Kebab Babaganoush, Hummus, Tzatziki, Pita Bread With Arabic Pickle	₹1199



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BEVERAGE MENU ARISTA

PLATTERS & BASKET

12:00 noon - 03:00 pm and 07:00 pm 11:30 pm

RUSTIC FISH FINGERS 280 Gms | 854 Kcal ₹849
Deep-Fried Panko-Crusted Fish, Served With Tartar Sauce.

FISH N CHIPS 300 Gms 741 Kcal ₹849
Served With Fries And Tartar Sauce.

AMRITSARI MACCHI 350 Gms | 418 Kcal ₹849
Gram Flour Batter Fried Fish Seasoned With Spices, Ginger, Garlic Paste & Aiwain

AJWAINI FISH TIKKA 340 Gms | 418 Kcal ₹849
Carom Seed Flavoured Boneless Fish Cooked In Clay Oven Served With Mint Relis

TANTALIZING TANDOORIJEENGA 300 Gms | 394 Kcal ₹999
Served With Mint Relis.

PAN GRILLED FISH 330 Gms | 713 Kcal ₹849
Served With Lemon And Caper Butter Sauce.

NEW ZEALAND LAMB CHOPS 350 Gms | 427Kcal ₹1799
Served With Parmesan Mash & Red Wine Jus.

HANOI PRAWNS (SALT & PEPPER) 350Gms | 514 Kcal ₹599
Crispy fried baby corn tossed with garlic, onion & pepper



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PLATTERS & BASKET

12:00 noon - 03:00 pm and 07:00 pm 11:30 pm

CRISPY TOFU BASIL 300Gms | 598 Kcal ₹649
Crispy fried silken tofu tossed in chili-basil sauce

CHICKEN SATAY 330 Gms | 532Kcal ₹699
Chicken skewers marinated with lemongrass, coconut milk, curry powder, grilled and served with peanut sauce

PORK CHILLI CHILLI CHICKEN 350 Gms | 445 Kcal | 323 Kcal ₹749
Braised pork tossed with onion and capsicum in chili sauce



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