XARIA

DINE BEYOND THE KNOWN

MENU





The People Behind Xaria

Some journeys begin with an idea.
Ours began with a friendship.

Eighteen years ago, two friends met through a shared passion for robotics, participating together in robotics competitions. What began as a friendship grew into a lasting partnership, united by a common curiosity and the excitement of creating something new.

Eight years ago, we turned our passion into an entrepreneurial venture, bringing robotic games into recreational entertainment. From events and birthday celebrations to permanent experiences at resorts and malls, we spent years creating, testing and fine-tuning experiences, all conceived and built here in India. We navigated the challenges of COVID, strengthened our operations and learned what it takes to consistently deliver quality.

Along the way, we discovered that memorable experiences are about more than the concept itself. They're about attention to detail, the quality of what we offer and, most importantly, how people feel. These learnings shaped our approach to food, experiences and hospitality, eventually inspiring us to create Xaria.

And that is how Xaria came to life.

Xaria is an embodiment of that vision — bringing together our pursuit of excellence in food, thoughtfully curated experiences and heartfelt hospitality. It brings together everything we've learned, built and believed in over the years.

A Little Note From Us

We've put a lot of ourselves into building Xaria, and we hope you enjoy being here as much as we've enjoyed bringing it to life. Like anything made with passion, it may still have a few rough edges. We'd love for you to tell us what you enjoyed, what could have been better and what you'd love to see next. Your feedback will help us make Xaria a little better with every visit.

Thank you for being a part of our journey. We hope this is just the first of many times we welcome you to our table.

With warmth,
Hemanth (Ted) and Shiva



Food Philosophy

Good food should make you feel good, too.

At Xaria, we believe great food begins with conscious choices. We are careful about what goes onto your plate, staying away from cancer-causing additives, growth hormones and artificial taste enhancers. We handpick our ingredients with a focus on quality, freshness and food safety.

Our menu is a thoughtfully curated collection of favourites from North Indian, South Indian, Pan-Asian and seafood cuisines. We've handpicked dishes we love from each, bringing together the best of different culinary worlds so there's something special for every palate.

We believe great taste should come from quality ingredients, thoughtful preparation and the craft of cooking — not artificial shortcuts. Our constant pursuit is to serve food that is delicious, fresh, wholesome and easy to digest.
Because great food isn't just about how good it tastes. It's also about what goes into it.

A Note on Service

We have included an optional service charge to recognise and appreciate the hard work that goes into your experience across all departments — from our kitchen and floor teams to the people behind the experiences. Unlike conventional tips that typically reach only the floor staff, this allows us to appreciate the collective effort of everyone who makes your visit special.

Your appreciation means a lot to our entire team. Thank you!.



FOOD MENU

– SOUP

- CLASSIC CREAM OF TOMATO SOUP
- MALAI CORN BROCCOLI SOUP
- ORIENTAL SCHEZWAN MANCHOW SOUP
- ORIENTAL SCHEZWAN MANCHOW SOUP
- WONTON GRASS NOODLE SOUP
- MUTTON BONE SOUP
- HOT & SPICY LONG FUNG SOUP
- MIX SEAFOOD SOUP
- SEAFOOD WONTON GRASS NOODLE SOUP

– SMALL BITES

- CHICKEN KIMCHI SALAD
- SPICY KOREAN CABBAGE SALAD
- HOUSE OF GREEN SALAD
- SAM PAAM SALAD
- CRUNCHY PAPAD BITES
- MIX VEG RAITA
- BOONDI RAITA

VEG NON-VEG SEAFOOD

VEG STARTER

VEG SIKKA ROLL

DRAGON ROLL

KUNG PAO POTATO

STUFFED POTATO SKIN

CORN SPINACH TIKKI

BABYCORN 65

RAYALASEEMA SPICY BABYCORN

MUSHROOM SALT & PEPPER

THAI LEMONGRASS MUSHROOM

PACHI MIRCHI MUSHROOM FRY

MAKHMALI TANDOORI MUSHROOM

PANEER MANCHURIAN

KOREAN GOCHUJANG PANEER

KAKINADA MIRYALA PANEER

CHEESE-STUFFED TANDOORI PANEER

CLASSIC HARA BHARA KEBAB

TEMPURA BROCCOLI

PEANUT MALAI BROCCOLI

PERI PERI CRISPY CORN

EGG

TAMAGO TEMPURA EGG BITES

EGG

KARAM EGG 65

EGG CHILLY

– CHICKEN

ANGARA TANDOORI CHICKEN

NAWABI CHICKEN TIKKA

AMRITSARI CHICKEN TIKKA

CHICKEN MANCHURIAN

CRISPY SESAME CHICKEN STRIPS

ASIAN TAI PAI CHICKEN

ANDHRA KODI VEPUDU

AMRABATI CHICKEN FRY

GUNTUR CHICKEN DRY

– WINGS

TERIYAKI WINGS

INDONESIAN SAMBAL WINGS

MIRIYALLI BELULI WINGS

– MUTTON

LAMB SEEKH KEBAB

ACHRI LAMB TIKKA

MUTTON KOTHIMEERA FRY

GONGURA MUTTON FRY

HONEY-SOY LAMB RIBS

CHILLY LAMB

KOREAN MALAKA LAMB BITES

– BOMBAY DUCK

BOMBIL FRY

STUFFED BOMBIL FRY

– KING FISH

FISH RAWA FRY

FISH MASALA FRY

FISH TIKKA

APPOLO FISH

CLASSIC PAN-THAI FISH

– BANGDA

CHARCOLE BANGDA TANDOORI

THAI BASIL BANGDA

BANGDA MASALA FRY

– POMFRET

TANDOORI POMFRET

POMFRET RAVA FRY

STUFFED POMFRET

LEMON CORIENDER POMFRET

– PRAWNS

PRAWNS GREEN CHILLI

LOOSE PRAWNS

PRAWNS VAPUDU

LASOONI PRAWNS TANDOORI

– DIMSUM

KOREAN SPICY VEG

SPINACH & TOFU

– DIMSUM

CHICKEN SIUMAI

CREAM CHEESS CHICKEN

CRYSTAL PRAWNS HAR GOW

FISH & HERB

– RAMEN

SHOYU VEG RAMEN

MISO EXOTIC RAMEN

TANTANMEN RAMEN

– RAMEN

- CHICKEN PAITAN RAMEN
- CHICKEN SHOYU RAMEN
- EBI RAMEN

– BAO

CHILLI TOFU

KOREAN VEG

TERIYAKI MUSHROOM

– BAO

- HONEY CHILLI CHICKEN
- KOREAN FRIED CHICKEN
- CRISPY PRAWNS
- CHILLI FISH

– SUSHI

AVOCADO CUCUMBER ROLL

PANEER SUSHI ROLL

MUSHROOM TERIYAKI ROLL

– SUSHI

SALMON SUSHI ROLL

SHRIMP TEMPURA ROLL

CHICKEN TERIYAKI ROLL

– DAL

DAL FRY/TADKA

DAL MAKHNI

GUNGORA PAPPU

– MIX VEG

DIWANI HANDI

VEG JALFREZI

MIX VEG KOFTA

EXOTIC VEG CANTONESS

– PANEER

LABABDAR PANEER

PANEER CHINGARI

PANEER TIKKA MASALA

PANEER TAI PAI

– MUSHROOM

KADHAI MUSHROOM

MUSHROOM DOPYAZA

MUSHROOM GHEE ROAST

SHANGHAI MUSHROOM

– EGG

EGG MASALA

EGG DOPYAZA

EGG GHEE ROAST

– CHICKEN

SMOKED BUTTER CHICKEN

CHICKEN MUSSALAM

CHICKEN CHUKKA

GHEE ROAST CHICKEN

KORI ROTI

HONG KONG CHICKEN

– LAMB

MUTTON ROGAN JOSH

MUTTON GHEE ROAST

MUTTON CHETTINAD

MUTTON SUKHA

LAMB HUNAN

FISH

NELLORE CHEPULA PULUSU

FISH CHETTINAD STYLE

FISH GASSI

PRAWNS

PRAWNS GASSI

PRAWNS KADHAI

PRAWNS IGURU

PRAWNS GHEE ROAST

SINGHAPOORI PRAWNS

THAI VEG\CHICKEN\ LAMB\PRAWNS

CHICKEN GREEN THAI CURRY WITH RICE

PRAWNS GREEN THAI CURRY WITH RICE

LAMB RED THAI CURRY WITH RICE

RICE

STEAM RICE

JEERA RICE

BAGHARA RICE

– PULAV

- GREEN PEAS PULAV
- EGG PULAV
- PRAWNS PULAV

– MATKA BIRYANI

CHICKEN MATKA BIRYANI

MUTTON MATKA BIRYANI

– BAMBOO BIRYANI

- MUTTON BAMBOO BIRYANI
- PRAWNS BAMBOO BIRYANI
- MIX VEG BAMBO BIRYANI

– HYDERABADI BIRYANI

- VEG BIRYANI
- CHICKEN BIRYANI

– FRIED RICE\ HAKKA NOODLES

CHICKEN FRIED RICE/NOODLES

MIXED FRIED RICE/NOODLES

BURNT GARLIC RICE\NOODLES

EXOTIC VEG BURNT GARLIC RICE/NOODLES

EGG BURNT GARLIC RICE/NOODLES

KOREAN FRIED RICE\NOODLES

KOREAN LAMB FRIED RICE/NOODLES

BREAD

NEER DOSA(2pcs)

PHULKA(2pccs)

TANDOOR ROTI

NAAN

KULCHA

ROMALI ROTI

ALOO PARATHA

PANEER PARATHA

CHICKEN KEEMA PARATHA

MUTTON KEEMA PAROTHA

DESSERT

PANNA COTTA

CRÈME BRULEE

TIRAMISU

BROWNIE WITH ICECREAM

HOT CHOCOLATE ROLL

NUTRELLA DIMSUM

COCONUT JAGGERY DIMSUM

OREO CREAMY BAO

– REFRESHING



LASSI

BUTTER MILK

SOLKADHI

– MOCKTAIL



GATE WAY SUNRISE

BEACH BOY HEY-MANTH

PINK LADY

PINACOLLADA

SHI-V SAN FRANCISCO

SPICY GIRL

HI-LUCKY SHIRLEY

VINTAGE CITY

SU-CAN'T SPARKLING




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