



# AARTH

GROUP DINING & FUNCTIONS

## ABOUT AARTH

Aarth translates to "deeper meaning," a concept that defines everything we do. Our purpose is to take guests beyond surface-level dining, inviting them to explore the rich history, emotion, and symbolism woven into every thread of modern

Indian cuisine. We are a place where heritage meets contemporary art, creating novel, surprising, and deeply fulfilling experiences in Parnell, Auckland.



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Chef Vicky's philosophy is rooted in dualism: honouring traditional Indian techniques while embracing contemporary innovation. Having run some of Central Auckland and Waiheke's top restaurants (Cassia, Kol, Ki Maha), he brings a refined, modern lens to the nostalgic flavours of his childhood. His plates are a personal narrative, with echoes of his mother's home meals, designed to surprise, delight, and ultimately leave guests with a sense of connection, or Aarth, that extends far beyond the meal.





## AARTH EXPERIENCE

### IDLI

BIG EYE TUNA, CAVIAR

### PUMPKIN "SEV PURI"

FINGER LIME, VIETNAMESE MINT

### SCAMPI MANCHURIAN

BLACK PEPPER, SPRING ONION

### WHITEBAIT BHAJI

LIME LEAF CHAAT MASALA

### "BUTTER CHICKEN"

### ARTICHOKE CHAAT

TAMARIND, POMEGRANATE, CAFREAL

*\*ADD ON CRAYFISH + 35*

### LAMB AND TOO MANY CHUTNEYS 2.0

MAKHANI, EGGPLANT

### STRAWBERRY SHRIKHAND

### "MANGO LASSI"

WINE PAIRING + 85

## AARTH EXPERIENCE | 160 PER PERSON

The Aarth Experience is a culinary perfect multi-course journey crafted by the chef to showcase the best of the seasonal menu.

Think of this as listening to an album from start to finish, exactly as the artist intended, to take your palate through a range of textures and emotions that just make sense...even when they shouldn't!

Includes Snacks, Entrees, a Main and a Dessert, all individually plated because trust us, you won't want to share some plates. See a sample menu here to get you excited, but our chef prioritises the best of the season on the night, so expect to be surprised. We'll do our best to accommodate any dietary requirements, so let us know prior.

Upgrade to The Full Aarth Experience for a bespoke menu and drinks pairings, or order drinks to your liking from our à la carte menu.

## SHARING MENU | 115 PER PERSON

Four courses, one table, no dibs required. This is the Aarth experience built for sharing - Snacks, Entrées, Mains and Dessert, all served family-style so everyone gets a taste of everything. See our sample menu to get you excited, but our chef prioritises the best of the season on the night, so expect to be surprised.. Let us know of any dietary requirements ahead of time, and we'll take care of the rest. Add drinks from our à la carte list, or ask us for a pairing to match the table.

### AARTH SHARING | 115

#### SNACKS TO START

##### BIG EYE TUNA

PODI, GINGER RASSAM, CURRY LEAF

##### BUFFALO MILK PANEER

FENUGREEK, CASHEW

##### LAMB AND TOO MANY CHUTNEYS 2.0

SPINACH, NAGA CHILLI

##### MACHER JHOL

SNAPPER, PANCH PHORON, TOMATO

#### "MANGO LASSI"

#### WINE PAIRING + 55

A photograph of a restaurant patio. The patio is covered by a pergola with a white roof and dark metal frame. The floor is paved with irregular, light-colored stones. Several tables and chairs are arranged on the patio. The chairs have dark wooden frames and light-colored woven seats. The tables are rectangular and light-colored. In the background, there is a white building with a dark roof and some trees. The word "AARTH" is written in large, white, serif capital letters in the top left corner.

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## SECTION BUY-OUT

The restaurant will remain open to other diners, with only the reserved section being booked for the group.

### CAPACITY

- 12 seated in main dining room
- or 10 seated kitchen counter
- or 12 seated outside area

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## EXCLUSIVE HIRE

Enjoy private access to the entire restaurant, with dedicated service and a tailored dining experience for your event.

### CAPACITY

22 seated inside  
12 seated outside



# AARTH

## WE LOOK FORWARD TO WELCOMING YOU TO AARTH

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Parnell, Auckland 1052

### OPENING HOURS

Evening (Wednesday-Sunday): 5pm – Late  
Lunch (Friday - Sunday) 12pm-2pm