

The background is a dark teal color with a repeating geometric pattern of interlocking circles. Overlaid on this are silhouettes of tropical plants, including palm trees and various leafy species, and several birds in flight.

aure

✦ HEER ✦

LEGACY KITCHEN

❖ The Story ❖

We Chose to Tell

SOME RESTAURANTS ARE BUILT AROUND RECIPES.
AURE HEER WAS BUILT AROUND THE PEOPLE BEHIND THEM.



Across India, generations of extraordinary chefs, artisans and culinary masters have quietly perfected their craft - preserving recipes, techniques and traditions that rarely receive the recognition they deserve. Inspired by the belief that true brilliance must first be discovered, **Aure HEER** was created as a stage for these hidden culinary diamonds. Every experience celebrates craftsmanship over celebrity, purpose over popularity, and legacy over trends.

Here, every recipe is rooted in authenticity, every tradition is honoured with respect, and every meal is an invitation to discover the people, places and stories that have shaped India's rich culinary heritage. Some restaurants are built around recipes.

Aure HEER was built around the people behind them.

Welcome to Aure HEER.
Where India's Hidden Diamonds Shine.



❖ The Custodian ❖ of Legacy



FOR CHEF MAHABIR SINGH, COOKING HAS NEVER BEEN ABOUT FOLLOWING RECIPES. IT HAS ALWAYS BEEN ABOUT PRESERVING THEM.



Decades in India's finest kitchens have shaped a philosophy built on patience, precision and an unwavering respect for tradition. Every dish reflects years of refinement, where carefully selected ingredients, timeless techniques and the patience to let flavours develop naturally come together in perfect harmony.

His signature lies in elevating classics while preserving their soul. From his celebrated Magic Masala, a blend of thirty five handpicked spices, to slow cooked preparations, copper vessel cooking and generations of culinary wisdom, every creation reflects a lifetime devoted to craftsmanship.

**At Aure HEER, Chef Mahabir does not simply prepare food.
He preserves a legacy, one plate at a time.**

❖ The First Glance ❖

यह पहली मुलाकात

Salad

- ✓ **Heer Da Baagh** 245
Fresh lettuce, cucumber, tomato, and seasonal greens with light lemon dressing.
- Hariyali Noir** 295
Avocado, crunchy lettuce, parmesan cheese citrus dressing.
- **Ranjhe Da Safar** 325
Creamy chicken tikka, cucumber, cherry tomatoes and curry leaf dust.
- **Zamindar Da Nazrana** 345
Charred chicken tikka, pickled onion pearls, mixed lettuce, saffron crisp bread.

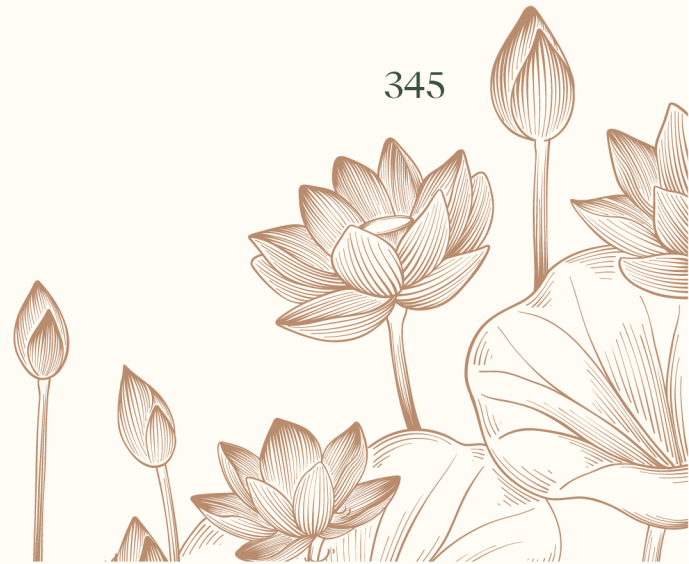
Soups

- ✓ **Lal Surkh Shorba** 325
Roasted tomato broth, kashmiri chilli oil, burnt garlic, masala lavash.
- Khumb Da Ras** 345
Slow-simmered mushroom velouté finished with truffle cream, garlic crumb and herb oil.
- Murgh Ka Shorba** 345
Slow-cooked chicken broth infused with saffron, mace and pepper.



■ NON VEG

✓ VEGAN



TAXES AS APPLICABLE

❖ Chaat & Appetisers ❖

चौक डी गपशप

- ✔ **Dilli-6 Pani Puri** 245
Crisp puri, smoked guava / mint / hing-jeera water.
- Samosa Golmaal** 345
Mini round samosas, matra reduction, khatti mitthi chutney.
- Dahi Bhalle Da Nazrana** 365
Soft urad dumplings, saffron yoghurt, berry imli reduction.
- ❖ **Spinach Fritter Chaat** 425
Crispy spinach, yoghurt, tamarind glaze, sev crumble.



✔ VEGAN



TAXES AS APPLICABLE

❖ Veg Starters ❖

बाग़-ए-हीर



Stuffed Potato Barrels

Tandoori roasted potato cylinders, spiced cheese, herbs, desi tomato salsa.

495

Cheesy Mushroom Bomb

Tandoori roasted stuffed mushrooms, cream cheese, herb crumb.

545

❖ Badami Broccoli

Clay roasted almond-crusted broccoli, saffron yoghurt, roasted garlic cream.

575

🌶️ KaliMiri Paneer Tikka

Black pepper and curd-marinated cottage cheese, roasted in tandoor.

625

Dahi Croquettes

Crumb fried yoghurt croquette, smoked bell pepper aioli, mint and khatti mitthi chutney.

625

❖ Goat Cheese Beetroot Shammi

Crumb fried beetroot patty, whipped goat cheese, micro herbs.

625

Dal Makhni Arancini

Papad crusted crisp dal makhni rice balls, makhni espuma, parmesan dust, mini papad cigar, sev dust.

625

Luxury Truffle Malai Soya Chaap

Clay roasted soya chaap, yoghurt, garlic glaze, truffle aroma.

625



✦ 🍵 **Vermicelli Vilayati Kurkuri** 635

Vermicelli-coated fried exotic vegetable roulade served with sweet chili mango chutney.

🌶️ **Classic Paneer Tikka** 645

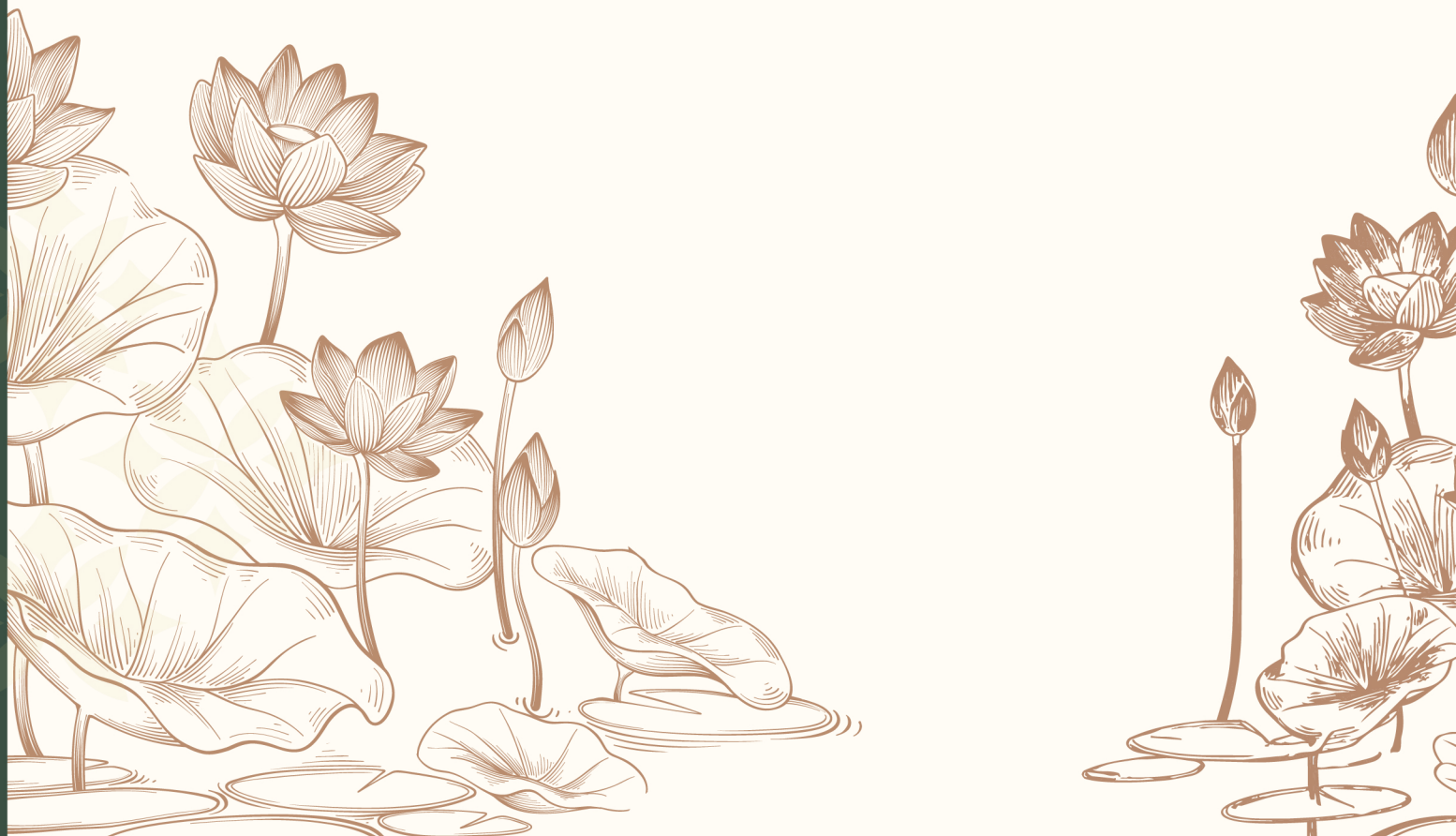
Tandoori charred panner tikka, pepper, onion, smoked yoghurt.

Basil Garlic Paneer Tikka 665

Cottage cheese marinated with fresh basil garlic, herbs, yoghurt, and aromatic spices, char-grilled in the tandoor.

✦ **Veg Platter** 1195

An assortment of vegetarian starters - classic paneer tikka, cheesy mushroom bomb, and dahi croquettes.



❖ Non - Veg Starters ❖

रंझे वा लफ़र

🔥 Classic Tandoori Chicken (H/F)

575/825

Clay-roasted spring chicken in Kashmiri chilli yoghurt.

🔥❖ Murg Ki Khaas Kaliyan

645

Slow-charred chicken drumsticks, pepper butter, bhatti spice.

Dry Butter Chicken

645

Char-grilled chicken tossed in a rich butter chicken gravy, finished with kasuri methi and cream.

🔥 Classic Chicken Tikka

645

Tender chicken, yoghurt-spiced, tandoor-grilled to smoky perfection.

Lehsuni Lashkara Tikka

665

Garlic-spiced chicken, char-grilled to smoky boldness.

Charmoula Kalmi Kebab

675

Tender kalmi chicken marinated in fragrant charmoula spice, char-grilled for a smoky, herbaceous finish.

Truffle Malai Tikka

675

Creamy truffle-infused malai chicken, char-grilled in the tandoor.

❖ Farid Tikka

695

Char-grilled chicken in a rich cream marinade, glazed with saffron egg butter.

❖🔥 Legacy Mutton Chop

795

Royal-spiced mutton chops, char-grilled to smoky tenderness.

-  **Amritsari Fish** 795
Crispy river sole fish fillets coated in a traditional Amritsari spiced gram flour batter and fried to golden perfection.
-  **Meat te Seekhaan** 825
Succulent lamb seekh, char-grilled with aromatic spices.
-  **Sarson Olive Macchi Tikka** 825
Mustard-spiced fish, clay-grilled with smoky lemon butter.
-  **Mix Non Veg Platter** 1495
An assortment of non-vegetarian starters - chicken tikka, mutton seekh kebab, sarson olive macchi tikka.
-  **Sikandari Raan** 1695
Lamb leg in spiced yoghurt and saffron, slow-roasted to smoky tenderness.



 SIGNATURE

 SPICY



TAXES AS APPLICABLE

❖ Veg Mains ❖

हीर डी रसोई

Dal Double Tadka

Mixed lentils enriched with roasted garlic, spices and desi ghee.

565

Pindi Choley

Dark chickpeas, roasted masala, ginger juliennes.

565

❖ Noorani Kofta Curry

Veg dumplings in rich cashew-tomato gravy.

595

Banarasi Bharwan Aloo

Potatoes stuffed with cottage cheese, nuts, and spices, simmered in tomato gravy.

595

🌶️ Soya Roganjosh

Slow-cooked soya, rogan jus, fennel spice.

625

❖ Kurkuri Bhindi – Methi Papad Ki Sabzi

Heer's favourite crispy okra with methi papad, cheese, and a rich onion-tomato gravy.

635

Exotic Mix Veg

Exotic vegetables tossed in spiced tomato-cashew gravy.

645

❖ Lehsuni Palak Chenna

Cottage cheese dumplings simmered in a luxurious spinach and cream gravy.

645

Heer Di Dal Makhni

Slow-cooked black lentils finished with cultured butter and fresh cream.

685

🌶️ ❖ Paneer Ishq Vishk

Golden-fried cottage cheese in a rich tomato-cashew gravy with bell peppers.

695

🌱 Paneer Makhni

Cottage cheese in creamy tomato-butter gravy.

695



❖ Non - Veg Mains ❖

रंझे वा इस्तारखान

- 🔥 **Ranjhe Di Kukad Curry** 775/995
Pind style chicken stew, whole spices, slow-cooked richness.
- ❖ **Classic Butter Chicken** 795/1195
Tandoori chicken with bone, velvety makhni, kasuri methi.
- 🔥 **Chicken Tikka Masala** 865
Chicken tikka, onion-tomato jus, kasuri methi.
- 🔥 **Dynamite Chicken** 875
Spiced chicken, chilli butter sauce, herb dust.
- Butter Chicken** 895
Fire-roasted chicken tikka , velvety makhani, kasuri methi.
- 🔥 **Mutton Rogan Josh** 925
Slow-braised mutton, Kashmiri rogan gravy, browned onions.
- 🔥 **Railway Mutton – Junction Special** 945
Heritage slow-cooked mutton curry, railway spices, potato salli.
- Mutton Nihari** 975
Slow-braised overnight lamb shank stew, marrow richness.
- 🔥 **Patiala Fish Curry** 975
Seared fish, Punjabi spice broth, browned garlic.
- ❖ **Heer's Magic Handi** 1195
Slow-cooked chicken with charcoal-grilled mutton seekh egg in a saffron-infused gravy.
- ❖ **Murg Maharaja** 1195
Royal-style whole chicken, cashew saffron gravy, smoked butter. Served on bed of aromatic rice.

❖ Rice & Biryani ❖

खुशबू-ए-डेग

❖ 🍵 Plain Rice	295
Steamed Basmati Rice.	
❖ 🍵 Jeera Rice	325
Basmati Rice, tempered cumin, browned butter.	
Awadhi Veg Biryani	625
Fragrant basmati rice and seasonal vegetables, slow-cooked with aromatic Awadhi spices.	
❖ 🍵 Veg Chutney Pulao	645
Aromatic pulao tossed with potatoes, seasonal vegetables, and green chutney.	
Awadhi Chicken Biryani	695
Chicken dum biryani, saffron rice, aromatic whole spices.	
Butter Chicken Rice Pot	725
Layers of Butter chicken, saffron rice, smoked butter.	
Awadhi Mutton Biryani	795
Dum-cooked lamb biryani, kewra aroma, whole spices.	

❖ Raita ❖

Mix	245
Creamy yoghurt with fresh vegetables, herbs, and roasted cumin.	
Burani	295
Garlic-infused yoghurt with mint and roasted spices.	

❖ Breads ❖

रोटियाँ

✔ 🍵	Tandoori Roti Whole wheat bread, clay oven charred.	95
🍵	Butter Roti Whole wheat bread, clay oven char, cultured butter.	115
🍵	Plain Naan Classic leavened bread baked in the tandoor.	125
	Missi Roti Traditional punjabi missi roti, spices.	125
🍵	Butter Naan Clay oven naan, browned butter, nigella seeds.	135
	Garlic Naan Hand-stretched naan, smoked garlic glaze, cultured butter,	145
🍵	Khamiri Roti Heritage khamiri bread, charcoal blister, white butter, toasted sesame	145
🍵	Lachha Paratha <i>(Plain/Pudina/Ajwain/Green Chilli/Red Chilli)</i> Layered flaky paratha.	145/165
❖ 🍵	Cheese jalapeño Naan Freshly baked naan loaded with cheese and jalapeño peppers.	175
🍵	Jaggery Paratha Flaky paratha stuffed with jaggery and finished with aromatic ghee.	225
🍵	Olive Cheese Kulcha Charcoal-kissed kulcha, cheese, olives, truffle.	245
	Mutton Keema Paratha Spiced keema-stuffed paratha.	265



❖ Desserts ❖

आखिरी ख़त

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|---|-----|
| ☞ Choice Of Ice Cream | 245 |
| Selection of artisanal ice creams vanilla / chocolate. | |
| ☞ Choco Gulab Jamun | 275 |
| Warm syrup-soaked gulab jamun with indulgent chocolate filling. | |
| ❖ Saffron Rasmalai Tres Leches | 295 |
| Milk sponge, layered with gajar halwa, saffron milk, and pistachio crumble. | |
| ☞ Chowk Di Jalebi Rabri | 325 |
| Warm jalebi, saffron rabri, pistachio dust. | |
| ❖ ☞ Sweety Singh | 355 |
| Crispy brioche-style double roti layered with apricot preserve and blueberry malai rabri. | |
| ☞ Belgian Chocolate Bombolene | 525 |
| Golden bombolone filled with silky Belgian chocolate. | |

❁ Kids ❁

✓ French Fries Crisp french fries.	275
❑ Sunehri Nuggets Golden chicken nuggets.	325
Dal Khichdi Slow-cooked rice and lentils, tempered with aromatic spices and ghee.	335
Mini Cheese Naanza Mini naanza topped with molten cheese.	345
Penne Makhmali Creamy penne, roasted garlic, parmesan dust.	345
Veg Hakka Noodle Wok-tossed noodles with crisp vegetables, soy, and Asian seasonings.	345
❑ Non - Veg Hakka Noodle Wok-tossed noodles with chicken, egg, vegetables, and Asian seasonings.	395

❁ Kids Speciality Drinks ❁

Chocolate Milkshake Rich chocolate blended with chilled milk for a smooth, creamy, and indulgent treat.	195
Bournvita Creamy chilled milk blended with Bournvita for a rich, chocolatey, and nourishing delight.	195



✓ VEGAN

🕉️ JAIN

❑ NON - VEG

TAXES AS APPLICABLE



❖ Ember-Fired Naanza ❖

अंगार-ऐ-नानजा

Margherita Naanza

Margherita style naanza with fresh basil, mozzarella, and rich tomato sauce.

525

Exotic Veg Naanza

Loaded with seasonal vegetables, mozzarella, and herbed tomato sauce.

555

Paneer Tikka Naanza

Tandoori paneer, onions, and capsicum layered over smoky Indian-spiced sauce.

575

CTM Naanza

Chicken tikka masala pizza with smoky chicken, onions, and rich curry sauce.

625

❖ Truffle Mushroom and Parmesan Naanza

Earthy mushrooms, parmesan, and truffle oil on a crisp artisan crust.

645

▣ Butter Chicken Naanza

Succulent butter chicken with creamy makhni sauce and melted cheese.

645

▣ ❖ Double Dhamaka Naanza

A bold combination of chicken, mutton, cheese, and smoky tandoori flavors.

695

❖ Bar Nibbles ❖

Masala Papad

Crisp papad topped with spiced onions, tomatoes, and fresh herbs.

225

🌶️🌿 Crispy Corn

Golden-fried corn kernels tossed with spices and fresh seasoning.

245

🌶️🌿 Peanut Masala

Crunchy peanuts tossed with onions, chillies, lemon, and chaat masala.

275

🌶️🌿 Peri Peri French Fries

Crispy fries dusted with smoky peri peri seasoning.

295



* DRINKS *

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❖ Soft Beverages ❖

Heer Di Pehli Muskaan Saffron-infused lassi topped with Mathura peda	195
Coke	195
Coke Diet	195
Sprite	195
Fresh Lime Water / Soda	195
Ginger Ale	225
Packaged Juices	245
Sparkling Water	295
Ice Tea (Lemon/Peach/Kokum)	275/295/325
Red Bull	345
Mineral Water	345



❁ Mocktails ❁

Watermelon Shikanji

A vibrant watermelon shikanji infused with lemon, mint, and touch of Indian spices.

245

Passion fruit Mojito

A timeless blend of muddled mint, zesty lime, passion fruit and sparkling soda.

275

Santri Mehfil

Fresh orange, kaffir lime, vanilla, and lime juice in a bright citrus refresher.

325

❁ Kokum Banta

Kokum, lime juice, kala khatta, soda.

325

Aam Panna Banta

Raw mango crush, Homemade masala syrup, Lime juice, soda.

325

Gulabi Noor

Fresh watermelon, passion fruit, kaffir lime, and citrus in a refreshing tropical cooler.

345

Berry Blossom

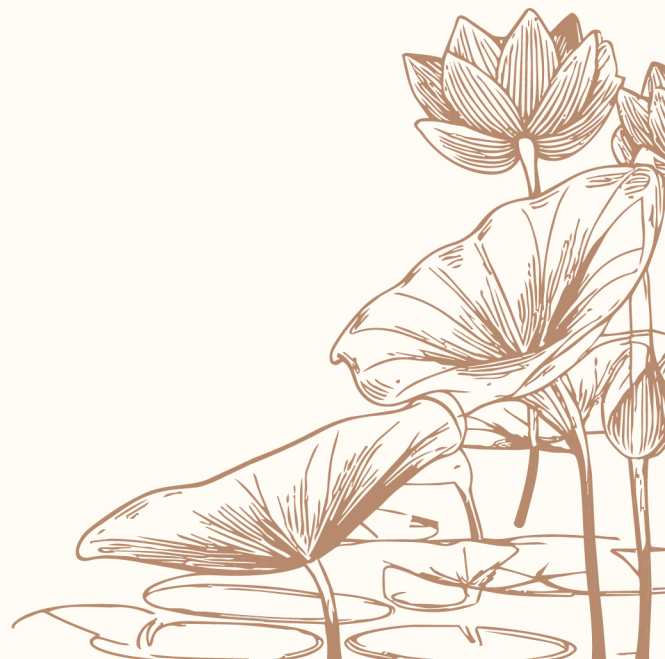
Blueberry crush, strawberry crush, lime, soda.

345

Pineapple Sunshine

Pineapple, orange, and grenadine topped with soda for a refreshing tropical fizz.

355



❁ Coffee Menu ❁

Espresso	245
Americano	275
Iced Mocha	295
Cold Coffee	295
Cappuccino	325
Iced Latte	325
Affogato <i>(Espresso Poured Over Vanilla Ice Cream)</i>	345

❁ Matcha ❁

Made with imported Japanese Matcha

Strawberry And Cream Matcha	379
Maple Cinnamon Iced Matcha Latte	379
Cookies And Cream Matcha	389
Earl Grey Matcha	399



