

73. ALOO SAAG Potatoes cooked with home ground spices and simmered in a rich spinach gravy	\$17.00
74. JEERA ALOO Potatoes cooked with onion, tomatoes, spices, coriander and cumin seeds	\$17.00
75. DAL MAKHANI Black lentils cooked with butter, cream, spices and herbs	\$17.00
76. MATTAR MUSHROOM Mushroom and green peas cooked with herbs, cream and onion gravy	\$17.00
77. VEGETABLE LAVABDAR Fresh vegetables cooked in thick cashew nut, onion and tomato gravy finished with cream	\$17.00
78. MALAI KOFTA Deep fried mixture of cottage cheese and potatoes, stuffed with nuts and simmered in a smooth gravy	\$17.00
79. NAVRATTAN KORMA Fresh vegetables cooked with cashew nuts, ground spices and cream	\$17.00
80. CHANA MASALA Chick peas cooked with ginger, garlic, onion and tomatoes finished with fresh spices and coriander	\$17.00
81. KADAI BABY CORN Baby corn cooked with whole coriander, crushed tomatoes, onion, capsicum and ground spices	\$17.00
82. VEGETABLE MAKHANI Fresh vegetable cooked in butter sauce finished with cream and Indian herbs	\$17.00
83. PANEER MAKHANI Cottage cheese cooked in butter sauce finished with cream and Indian herbs	\$19.00
84. SAAG PANEER Cottage cheese cooked with home ground spices and simmered in a rich spinach gravy	\$19.00
85. PANEER JALFREZI Cottage cheese pieces cooked with seasonal vegetables and ground spices	\$19.00
86. PANEER TIKKA MASALA Cottage cheese cooked in a delightful, delicate capsicum, onion and tomato gravy	\$19.00
87. KADAI PANEER Cottage cheese cooked with crushed tomatoes, onions and capsicums	\$19.00
88. MATTAR PANEER Cottage cheese and green peas cooked with herbs and onion gravy	\$19.00
89. VEGETABLE JAIPURI Mixed vegetables cooked with onion and cashew gravy, finished with papadoms	\$19.00
90. PANEER MADRAS Cottage cheese cooked in onion and cashew nut gravy with coconut cream and coconut powder with fresh curry leaves and mustard seeds	\$19.00

bombay - indo chinese

91. CHILLI PANEER (DRY/GRAVY) Cottage cheese deep fried and sautéed with garlic, spring onion, capsicum and soy sauce	\$21.00
92. CHILLI CHICKEN (DRY/GRAVY) Chicken fried and sautéed with garlic, spring onion, capsicum and soy sauce	\$22.00
93. CHICKEN HAKKA NOODLES Noodles sautéed with pieces of chicken, spring onion, green chillies, carrots, cabbage and soy sauce	\$20.00
94. CHILLI BABY CORN (DRY/GRAVY) Baby corn deep fried and sautéed with spring onion, capsicum and soy sauce	\$18.00
95. PANEER 65 (DRY) Cottage cheese deep fried and sautéed with ginger, garlic, spring onion, green chillies and curry leaves	\$21.00
96. CHICKEN 65 (DRY) Chicken deep fried and sautéed with ginger, garlic, chillies, curry leaves and spring onion	\$22.00
97. CHICKEN MANCHURIAN (DRY/GRAVY) Chicken deep fried and sautéed with garlic, spring onion and soy sauce	\$22.00
98. GARLIC FISH Fish sautéed with minced garlic, dry ground mustard, white pepper, butter and garnished with chopped spring onion	\$22.00
99. GARLIC PRAWNS Prawns sautéed with minced garlic, dry ground mustard, white pepper, butter and garnished with chopped spring onion	\$22.00

biryani dishes

100. KASHMIRI PULAO Basmati rice cooked with apple, pineapple and mixed dry fruits with Indian spices on a slow fire which creates a aromatic, mild and sweet taste	\$23.00
101. VEGETABLE BIRYANI Basmati rice cooked with fresh vegetables, nuts and spices on a slow fire which creates a very sumptuous flavour and served with raita	\$20.00
102. CHICKEN/LAMB/BEEF BIRYANI Basmati rice cooked with a choice of meat pieces, nuts and spices on a slow fire which creates a tasty flavour and served with raita	\$22.00
103. PRAWN BIRYANI Basmati rice cooked with prawns, nuts and spices on a slow fire which creates a tasty flavour and served with raita	\$23.00

landoori breads

PLAIN ROTI Wholemeal flour cooked in a clay oven	\$3.50
BUTTER ROTI Wholemeal flour cooked in a clay oven with a touch of butter	\$4.00
GARLIC ROTI Wholemeal flour cooked in a clay oven stuffed with garlic	\$4.50
PLAIN NAAN White baker's flour bread baked in a clay oven	\$3.50
BUTTER NAAN Plain naan bread with a touch of butter	\$4.50

GARLIC NAAN Naan bread stuffed with garlic	\$5.00
KHEEMA NAAN Naan bread stuffed with lamb mince and other spices	\$6.50
CHEESE AND GARLIC NAAN Naan bread stuffed with cheese and garlic	\$6.50
PESHAWARI NAAN Naan bread stuffed with nuts and spices	\$6.50
ONION KULCHA Naan bread stuffed with chopped onions, fresh coriander and spices	\$6.50
CHICKEN AND CHEESE NAAN Naan bread stuffed with chopped onions, fresh coriander and spices	\$6.50
BREAD BASKET Selection of roti, onion kulcha, garlic naan, kheema naan or chicken naan	\$18.00
ALOO PARATHA Wholemeal flour paratha stuffed with mashed potatoes and spices and baked in a clay oven	\$6.50

GHOBI PARATHA Wholemeal flour paratha stuffed with cauliflower and spices and baked in a clay oven	\$6.50
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sides

ROAST PAPADOM	\$1.00
MASALA PAPADOM Roasted papadom topped with fine chopped onion, tomato and fresh coriander	\$2.00
PLAIN YOGHURT	\$2.50
RAITA Grated cucumber, carrots, chopped tomatoes in yoghurt and garnished with coriander	\$3.00
FRESH GARDEN SALAD Assorted fresh vegetables chopped and served with lemon	\$4.00
MIXED PICKLE	\$2.00
SWEET PICKLE	\$2.00

rice

PLAIN RICE	\$3.00
JEERA RICE	\$5.00
COCONUT RICE	\$5.00

desserts

GULAB JAMUN Creamed milk dumplings served with vanilla ice-cream, drizzled with sugar syrup	\$8.00
MANGO KULFI Home-made creamy Indian ice cream with nuts and mango pulp	\$7.00
ICE CREAM Milk ice cream served on top of chocolate brownie dressed with chocolate syrup	\$7.00
CHOCOLATE CAKE Yummy cake topped with whipped cream and cherry	\$8.00
CHEESE CAKE Assorted flavours of cheese cake served with whipped cream	\$7.00



Open 6 days
Tuesday - Sunday
Closed Mondays

Lunch - 11.30am - 2.00pm
Dinner - 4.30pm - 9.30pm

BYO - License

Take Away Lunch Special - \$13.50

Minimum delivery order of \$40

74 - 76 Main Street
Greytown

Ph 06 304 8080
or 06 929 8209

menu



W: aromaindiagreytown.com

entrees

vegetarian entrees

1. ONION BHAJI	\$7.00
Deep fried onion with battered chick peas and spices	
2. VEGETABLE SAMOSA	\$7.00
Deep fried triangular pastry filled with potatoes, green peas, nuts and other spices	
3. MIXED VEGETABLE PAKORA	\$7.00
Deep fried fresh seasonal vegetables mixed with spices and chick pea flour	
4. TANDOORI MUSHROOM	\$15.00
Mushroom marinated in yoghurt and special ground spices and cooked in a clay oven	
5. PANEER TIKKA	\$16.00
Cottage cheese marinated in yoghurt, spices and then cooked in a clay oven	
6. TANDOORI SALADS	\$16.00
Chopped tomatoes, capsicum, cottage cheese and pineapple marinated in yoghurt and cooked in a clay oven	
7. VEGETABLE PLATTER	\$21.00
Two pieces of samosa, vegetable pakora, onion bhaj and tandoori salad	
8. PANEER PAKORA (5 pieces)	\$15.00
Deep fried fresh cottage cheese with spices and chick pea flour	

non-vegetarian entrees

9. CHICKEN WINGS (5 pieces)	\$16.00
Mildly spiced chicken wings barbecued in clay oven	
10. TANGRI KABAB (4 pieces)	\$16.00
Chicken drumsticks marinated with cashew, nuts, cheese, cream and Indian spices, cooking in clay oven	
11. KASOORI KABAB (5 pieces)	\$18.00
Boneless chicken marinated with kasoori methi, cheese, cream and coriander, cooked in clay oven	
12. MURGH MALAI TIKKA (5 pieces)	\$18.00
Boneless chunks of chicken in a unique blend of cheese and cream	
13. GARLIC CHICKEN TIKKA (5 pieces)	\$18.00
Chicken portions marinated with garlic, yoghurt and spices, cooked in clay oven	
14. HARIYALA MURGH (5 pieces)	\$18.00
Boneless tender chicken marinated with spinach and herbs and cooked in a clay oven	
15. MURGH ACHARI TIKKA	\$18.00
Chicken pieces marinated in yoghurt, mustard oil, mixed pickle, honey and cooked in a clay oven	
16. TANDOORI CHOPS (5 pieces)	\$20.00
Lamb pieces marinated in lemon juice, yoghurt and spices, cooked in a clay oven	
17. SHEEK KEBAB (4 pieces)	\$16.00
Minced lamb marinated with herbs and spice and cooked in a clay oven	
18. CHICKEN PAKORA (5 pieces)	\$16.00
Fresh chicken deep fried with spices and chick pea flour	

19. FISH TIKKA (5 pieces)	\$18.00
Fresh fish marinated in yoghurt, spices and cooked in a clay oven	
20. FISH AMRITSARI	\$18.00
Deep fried fish coated with chick pea flour and spices, served with a mint sauce	
21. AJWANI FISH TIKKA	\$19.00
Fresh fish marinated in yoghurt, cashew nut paste and ajwain (carum seeds)	
22. TANDOORI PRAWNS	\$20.00
Prawns marinated in herbs, spices and cooked in a clay oven	
23. MIXED PLATTER	\$24.00
Two pieces of chicken wings, lamb seekh kebab, fish tikka and tandoori chops	
24. TANDOORI CHICKEN	Half \$14.00 Full \$24.00
Tender pieces of chicken marinated with herbs, spices and yoghurt, cooked in a clay oven	

All entrees are served with fresh chutney

mains

All mains are served with rice

chicken

25. BUTTER CHICKEN	\$20.00
Boneless chicken pieces marinated overnight, cooked in a clay oven and smothered in spices and tomato gravy	
26. BHUNA CHICKEN	\$20.00
Boneless chicken cooked with ginger, garlic, fresh coriander, spices and thick onion and tomato gravy	
27. CHICKEN VINDALOO	\$20.00
Special Goa dish, boneless chicken pieces cooked in a hot ground vindaloo paste	
28. CHICKEN TIKKA MASALA	\$20.00
Boneless chicken tikka pieces cooked in spices, onion and tomato gravy	
29. MANGO CHICKEN	\$20.00
Boneless chicken pieces cooked in mango puree, ground spices and a touch of cream	
30. CHICKEN KORMA	\$20.00
Boneless chicken pieces cooked with cashew, nuts, ground spices and cream	
31. CHICKEN JALFREZI	\$20.00
Boneless chicken pieces cooked with fresh vegetables, capsicum and spices	
32. KADAI CHICKEN	\$20.00
Boneless chicken tempered with whole coriander, crushed tomatoes, onion and capsicum	
33. CHICKEN SAAG	\$20.00
Boneless chicken cooked with home ground spices and simmered in a rich spinach gravy	
34. CHICKEN MADRAS	\$20.00
Boneless chicken cooked with coconut cream and grated coconut, tempered with fresh curry leaves and mustard seeds	
35. CHICKEN DO PYAZA	\$20.00
Boneless chicken cooked with onion, garlic, ginger, tomatoes and spices	

lamb

36. LAMB ROGAN JOSH	\$21.00
Deliciously slow cooked lamb dish in rich onion and tomato gravy spices	
37. LAMB JALFREZI	\$21.00
Boneless pieces of lamb cooked in fresh vegetables and spices	
38. LAMB MASALA	\$21.00
Boneless pieces of lamb cooked in onion, capsicum and tomato gravy	
39. LAMB BHUNA GHOST	\$21.00
Boneless lamb cooked in spices, served dry and garnished with ginger, coriander and fried onions	
40. LAMB VINDALOO	\$21.00
Lamb pieces cooked in a hot ground vindaloo paste	
41. LAMB KORMA	\$21.00
Boneless lamb pieces cooked with cashew, nuts, ground spices and cream	
42. LAMB MADRAS	\$21.00
Boneless lamb cooked with coconut cream and grated coconut, tempered with fresh curry leaves and mustard seeds	
43. LAMB SAAG	\$21.00
Boneless lamb pieces cooked with home ground spices and simmered in a rich spinach gravy	
44. LAMB MUSHROOM MASALA	\$21.00
Marinated lamb cooked with mushroom, spices, onion and tomato gravy	
45. LAMB DO PYAZA	\$21.00
Boneless lamb cooked with onion, garlic, ginger, tomatoes and spices	
46. BUTTER LAMB	\$21.00
Boneless lamb pieces marinated overnight, cooked in a clay oven and smothered in spices and tomato gravy	

beef

47. BEEF ROGAN JOSH	\$21.00
Deliciously slow cooked beef dish in rich onion and tomato gravy spices	
48. BEEF JALFREZI	\$21.00
Boneless pieces of beef cooked in fresh vegetables and spices	
49. BEEF MASALA	\$21.00
Boneless pieces of beef cooked in onion, capsicum and tomato gravy	
50. BEEF BHUNA GHOST	\$21.00
Boneless beef cooked in spices, served dry and garnished with ginger, coriander and fried onions	
51. BEEF VINDALOO	\$21.00
Beef pieces cooked in a hot ground vindaloo paste	
52. BEEF KORMA	\$21.00
Boneless beef pieces cooked with cashew, nuts, ground spices and cream	
53. BEEF MADRAS	\$21.00
Boneless beef cooked with coconut cream and grated coconut, tempered with fresh curry leaves and mustard seeds	
54. BEEF SAAG	\$21.00
Boneless beef pieces cooked with home ground spices and simmered in a rich spinach gravy	

55. BEEF MUSHROOM MASALA	\$21.00
Marinated beef cooked with mushroom, spices, onion and tomato gravy	
56. BEEF DO PYAZA	\$21.00
Boneless beef cooked with onion, garlic, ginger, tomatoes and spices	
57. BUTTER BEEF	\$21.00
Boneless beef pieces marinated overnight, cooked in a clay oven and smothered in spices and tomato gravy	

seafood

58. FISH MADRAS	\$21.50
Boneless fish cooked with coconut cream and grated coconut, tempered with fresh curry leaves and mustard seeds	
59. FISH MASALA	\$21.50
Boneless fish pieces cooked in a delightful, delicate capsicum, onion and tomato gravy	
60. MALABARI FISH	\$21.50
Boneless fish cooked with coconut, capsicum, tomato, cream and an assortment of spices	
61. FISH VINDALOO	\$21.50
Boneless fish cooked in a hot, ground vindaloo paste	
62. FISH SAAG	\$21.50
Boneless fish cooked with home ground spices and simmered in a rich spinach gravy	
63. FISH JALFREZI	\$21.50
Boneless fish cooked with mixed vegetables, capsicum and spices in onion, cashew nut and tomato gravy	
64. PRAWN MASALA	\$22.00
Prawns marinated in spices and cooked in a delightful, delicate capsicum, onion and tomato gravy	
65. PRAWN MADRAS	\$22.00
Prawn cooked in South Indian style with coconut cream, curry and coconut powder	
66. PRAWN MALABARI	\$22.00
Prawns cooked with capsicum, tomato, coconut cream and other assorted spices	
67. BUTTER PRAWN	\$22.00
Prawns marinated overnight, cooked in a clay oven and smothered in spices and tomato gravy	
68. PRAWN VINDALOO	\$22.00
Prawn pieces cooked in a hot, ground vindaloo paste	
69. PRAWN SAAG	\$22.00
Prawn cooked with home ground spices and simmered in a rich spinach gravy	
70. PRAWN JALFREZI	\$22.00
Prawn pieces cooked with mixed vegetables, capsicum and spices in onion, cashew nut and tomato gravy	

vegetarian

71. ALOO GOBHI	\$17.00
Potatoes and cauliflower tempered in cumin seeds, cooked in a thick onion and tomato gravy	
72. ALOO MATTAR	\$17.00
Diced potatoes and green peas cooked with tomatoes, onion, ginger, garlic and spices	