



# aroma india

divine indian dining

# menu



# 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 bhaji 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 barbequed 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

- |   |                                  |
|---|----------------------------------|
| <b>13. GARLIC CHICKEN TIKKA (5 pieces)</b>  | <b>\$18.00</b>                   |
| Chicken portions marinated with garlic, yoghurt and spices, cooked in clay oven                 |                                  |
| <b>14. HARIAYALA MURGH (5 pieces)</b>   | <b>\$18.00</b>                   |
| Boneless tender chicken marinated with spinach and herbs and cooked in a clay oven              |                                  |
| <b>15. MURGH ACHARI TIKKA</b>   | <b>\$18.00</b>                   |
| Chicken pieces marinated in yoghurt, mustard oil, mixed pickle, honey and cooked in a clay oven |                                  |
| <b>16. TANDOORI CHOPS (5 pieces)</b>  | <b>\$20.00</b>                   |
| Lamb pieces marinated in lemon juice, yoghurt and spices, cooked in a clay oven                 |                                  |
| <b>17. SHEEK KEBAB (4 pieces)</b>   | <b>\$16.00</b>                   |
| Minced lamb marinated with herbs and spice and cooked in a clay oven                            |                                  |
| <b>18. CHICKEN PAKORA (5 pieces)</b>  | <b>\$16.00</b>                   |
| Fresh chicken deep fried with spices and chick pea flour  |                                  |
| <b>19. FISH TIKKA (5 pieces)</b>  | <b>\$18.00</b>                   |
| Fresh fish marinated in yoghurt, spices and cooked in a clay oven                               |                                  |
| <b>20. FISH AMRITSARI</b>   | <b>\$18.00</b>                   |
| Deep fried fish coated with chick pea flour and spices, served with a mint sauce                |                                  |
| <b>21. AJWANI FISH TIKKA</b>  | <b>\$19.00</b>                   |
| Fresh fish marinated in yoghurt, cashew nut paste and ajwain (carum seeds)                      |                                  |
| <b>22. TANDOORI PRAWNS</b>  | <b>\$20.00</b>                   |
| Prawns marinated in herbs, spices and cooked in a clay oven                                     |                                  |
| <b>23. MIXED PLATTER</b>  | <b>\$24.00</b>                   |
| Two pieces of chicken wings, lamb seekh kebab, fish tikka and tandoori chops                    |                                  |
| <b>24. TANDOORI CHICKEN</b>   | <b>Half \$14.00 Full \$24.00</b> |
| Tender pieces of chicken marinated with herbs, spices and yoghurt, cooked in a clay oven        |                                  |

*All the above are served with fresh chutney*

---

## mains

*All mains are served with rice*

---

## chicken



- |   |                |
|---|----------------|
| <b>25. BUTTER CHICKEN</b>   | <b>\$20.00</b> |
| Boneless chicken pieces marinated overnight, cooked in a clay oven and smothered in spices and tomato gravy |                |

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

## lamb



- |  |                |
|--|----------------|
| <b>36. LAMB ROGAN JOSH</b>   | <b>\$21.00</b> |
| Deliciously slow cooked lamb dish in rich onion and tomato gravy spices                          |                |
| <b>37. LAMB JALFREZI</b>   | <b>\$21.00</b> |
| Boneless pieces of lamb cooked in fresh vegetables and spices                                    |                |
| <b>38. LAMB MASALA</b>   | <b>\$21.00</b> |
| Boneless pieces of lamb cooked in onion, capsicum and tomato gravy                               |                |
| <b>39. LAMB BHUNA GHOST</b>  | <b>\$21.00</b> |
| 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

- |  |                |
|--|----------------|
| <b>54. BEEF SAAG</b>   | <b>\$21.00</b> |
| Boneless beef pieces cooked with home ground spices and simmered in a rich spinach gravy                 |                |
| <b>55. BEEF MUSHROOM MASALA</b>  | <b>\$21.00</b> |
| Marinated beef cooked with mushroom, spices, onion and tomato gravy                                      |                |
| <b>56. BEEF DO PYAZA</b>   | <b>\$21.00</b> |
| Boneless beef cooked with onion, garlic, ginger, tomatoes and spices                                     |                |
| <b>57. BUTTER BEEF</b>   | <b>\$21.00</b> |
| Boneless beef pieces marinated overnight, cooked in a clay oven and smothered in spices and tomato gravy |                |

## seafood



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

- |  |                |
|--|----------------|
| <b>68. PRAWN VINDALOO</b>  | <b>\$22.00</b> |
| Prawn pieces cooked in a hot, ground vindaloo paste  |                |
| <b>69. PRAWN SAAG</b>  | <b>\$22.00</b> |
| Prawn cooked with home ground spices and simmered in a rich spinach gravy                            |                |
| <b>70. PRAWN JALFREZI</b>  | <b>\$22.00</b> |
| Prawn pieces cooked with mixed vegetables, capsicum and spices in onion, cashew nut and tomato gravy |                |

## vegetarian



- |   |                |
|---|----------------|
| <b>71. ALOO GOBHI</b>   | <b>\$17.00</b> |
| Potatoes and cauliflower tempered in cumin seeds, cooked in a thick onion and tomato gravy          |                |
| <b>72. ALOO MATTAR</b>  | <b>\$17.00</b> |
| Diced potatoes and green peas cooked with tomatoes, onion, ginger, garlic and spices                |                |
| <b>73. ALOO SAAG</b>  | <b>\$17.00</b> |
| Potatoes cooked with home ground spices and simmered in a rich spinach gravy                        |                |
| <b>74. JEERA ALOO</b>   | <b>\$17.00</b> |
| Potatoes cooked with onion, tomatoes, spices, coriander and cumin seeds                             |                |
| <b>75. DAL MAKHANI</b>  | <b>\$17.00</b> |
| Black lentils cooked with butter, cream, spices and herbs   |                |
| <b>76. MATTAR MUSHROOM</b>  | <b>\$17.00</b> |
| Mushroom and green peas cooked with herbs, cream and onion gravy                                    |                |
| <b>77. VEGETABLE LAVABDAR</b>   | <b>\$17.00</b> |
| Fresh vegetables cooked in thick cashew nut, onion and tomato gravy finished with cream             |                |
| <b>78. MALAI KOFTA</b>  | <b>\$17.00</b> |
| Deep fried mixture of cottage cheese and potatoes, stuffed with nuts and simmered in a smooth gravy |                |
| <b>79. NAVRATTAN KORMA</b>  | <b>\$17.00</b> |
| Fresh vegetables cooked with cashew nuts, ground spices and cream                                   |                |
| <b>80. CHANA MASALA</b>   | <b>\$17.00</b> |
| Chick peas cooked with ginger, garlic, onion and tomatoes finished with fresh spices and coriander  |                |
| <b>81. KADAI BABY CORN</b>  | <b>\$17.00</b> |
| Baby corn cooked with whole coriander, crushed tomatoes, onion, capsicum and ground spices          |                |

- |   |                |
|---|----------------|
| <b>82. VEGETABLE MAKHANI</b>  | <b>\$17.00</b> |
| Fresh vegetable cooked in butter sauce finished with cream and Indian herbs   |                |
| <b>83. PANEER MAKHANI</b>   | <b>\$19.00</b> |
| Cottage cheese cooked in butter sauce finished with cream and Indian herbs  |                |
| <b>84. SAAG PANEER</b>  | <b>\$19.00</b> |
| Cottage cheese cooked with home ground spices and simmered in a rich spinach gravy  |                |
| <b>85. PANEER JALFREZI</b>  | <b>\$19.00</b> |
| Cottage cheese pieces cooked with seasonal vegetables and ground spices   |                |
| <b>86. PANEER TIKKA MASALA</b>  | <b>\$19.00</b> |
| Cottage cheese cooked in a delightful, delicate capsicum, onion and tomato gravy  |                |
| <b>87. KADAI PANEER</b>   | <b>\$19.00</b> |
| Cottage cheese cooked with crushed tomatoes, onions and capsicums   |                |
| <b>88. MATTAR PANEER</b>  | <b>\$19.00</b> |
| Cottage cheese and green peas cooked with herbs and onion gravy   |                |
| <b>89. VEGETABLE JAIPURI</b>  | <b>\$19.00</b> |
| Mixed vegetables cooked with onion and cashew gravy, finished with papadoms   |                |
| <b>90. PANEER MADRAS</b>  | <b>\$19.00</b> |
| Cottage cheese cooked in onion and cashew nut gravy with coconut cream and coconut powder with fresh curry leaves and mustard seeds |                |

## bombay - indo chinese



- |  |                |
|--|----------------|
| <b>91. CHILLI PANEER (DRY/GRAVY)</b>   | <b>\$21.00</b> |
| Cottage cheese deep fried and sautéed with garlic, spring onion, capsicum and soy sauce              |                |
| <b>92. CHILLI CHICKEN (DRY/GRAVY)</b>  | <b>\$22.00</b> |
| Chicken fried and sautéed with garlic, spring onion, capsicum and soy sauce                          |                |
| <b>93. CHICKEN HAKKA NOODLES</b>   | <b>\$20.00</b> |
| Noodles sautéed with pieces of chicken, spring onion, green chillies, carrots, cabbage and soy sauce |                |
| <b>94. CHILLI BABY CORN (DRY/GRAVY)</b>  | <b>\$18.00</b> |
| Baby corn deep fried and sautéed with spring onion, capsicum and soy sauce                           |                |

- 95. PANEER 65 (DRY)** **\$21.00**  
Cottage cheese deep fried and sautéed with ginger, garlic, spring onion, green chillies and curry leaves
- 96. CHICKEN 65 (DRY)** **\$22.00**  
Chicken deep fried and sautéed with ginger, garlic, chillies, curry leaves and spring onion
- 97. CHICKEN MANCHURIAN (DRY/GRAVY)** **\$22.00**  
Chicken deep fried and sautéed with garlic, spring onion and soy sauce
- 98. GARLIC FISH** **\$22.00**  
Fish sautéed with minced garlic, dry ground mustard, white pepper, butter and garnished with chopped spring onion
- 99. GARLIC PRAWNS** **\$22.00**  
Prawns sautéed with minced garlic, dry ground mustard, white pepper, butter and garnished with chopped spring onion

## biryani dishes



- 100. KASHMIRI PULAO** **\$23.00**  
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
- 101. VEGETABLE BIRYANI** **\$20.00**  
Basmati rice cooked with fresh vegetables, nuts and spices on a slow fire which creates a very sumptuous flavour and served with raita
- 102. CHICKEN/LAMB/BEEF BIRYANI** **\$22.00**  
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
- 103. PRAWN BIRYANI** **\$23.00**  
Basmati rice cooked with prawns, nuts and spices on a slow fire which creates a tasty flavour and served with raita

## tandoori breads



- PLAIN ROTI** **\$3.50**  
Wholemeal flour cooked in a clay oven

<b>BUTTER ROTI</b>	<b>\$4.00</b>
Wholemeal flour cooked in a clay oven with a touch of butter	
<b>GARLIC ROTI</b>	<b>\$4.50</b>
Wholemeal flour cooked in a clay oven stuffed with garlic	
<b>PLAIN NAAN</b>	<b>\$3.50</b>
White baker's flour bread baked in a clay oven	
<b>BUTTER NAAN</b>	<b>\$4.50</b>
Plain naan bread with a touch of butter	
<b>GARLIC NAAN</b>	<b>\$5.00</b>
Naan bread stuffed with garlic	
<b>KHEEMA NAAN</b>	<b>\$6.50</b>
Naan bread stuffed with lamb mince and other spices	
<b>CHEESE AND GARLIC NAAN</b>	<b>\$6.50</b>
Naan bread stuffed with cheese and garlic	
<b>PESHAWARI NAAN</b>	<b>\$6.50</b>
Naan bread stuffed with nuts and spices	
<b>ONION KULCHA</b>	<b>\$6.50</b>
Naan bread stuffed with chopped onions, fresh coriander and spices	
<b>CHICKEN AND CHEESE NAAN</b>	<b>\$6.50</b>
Naan bread stuffed with chopped onions, fresh coriander and spices	
<b>BREAD BASKET</b>	<b>\$18.00</b>
Selection of roti, onion kulcha, garlic naan, kheema naan or chicken naan	
<b>ALOO PARATHA</b>	<b>\$6.50</b>
Wholemeal flour pratha stuffed with mashed potatoes and spices and baked in a clay oven	
<b>GHOBI PARATHA</b>	<b>\$6.50</b>
Wholemeal flour pratha stuffed with cauliflower and spices and baked in a clay oven	

## sides



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

<b>MIXED PICKLE</b>	<b>\$2.00</b>
<b>SWEET PICKLE</b>	<b>\$2.00</b>

## rice



<b>PLAIN RICE</b>	<b>\$3.00</b>
<b>JEERA RICE</b>	<b>\$5.00</b>
<b>COCONUT RICE</b>	<b>\$5.00</b>

## drinks



<b>MANGO LASSI</b>	(Glass) <b>\$6.00</b>
A perfect combo of yoghurt, mango pulp, distillate of rose/kewda water and flavoured with spices	
<b>PLAIN LASSI (SWEET/SALTY)</b>	(Glass) <b>\$6.00</b>
Yoghurt, distillate of rose/kewda water and flavoured with spices	
<b>MASALA CHANCH</b>	(Glass) <b>\$6.00</b>
Delicious combination of milk, mint, coriander, green chillies and black pepper	
<b>BUTTER MILK</b>	(Glass) <b>\$6.00</b>
Mixture of milk, salt, pepper and coriander	
<b>BADAMI DRINK</b>	(Glass) <b>\$6.00</b>
Milk and almond with a beautiful flavour	
<b>MASALA CHAI</b>	(Cup) <b>\$5.50</b>
Tea made with dry ginger, black cardamom, black pepper and milk flavoured with spices	
<b>ORANGE JUICE</b>	(Glass) <b>\$4.00</b>
<b>ORANGE, TROPICAL, PINEAPPLE JUICE</b>	(1 litre) <b>\$6.50</b>
<b>SCHWEPES GINGER BEER / LEMONADE</b>	(375ml) <b>\$5.00</b>
<b>BUNDABERG GINGER BEER</b>	(375ml) <b>\$5.00</b>
<b>V - DRINK</b>	(250ml) <b>\$4.00</b>
<b>COKE or SPRITE</b>	(355ml) <b>\$2.50</b>
<b>COKE, SPRITE or FANTA</b>	(600ml) <b>\$4.00</b>
<b>COKE ZERO, COKE, SPRITE, FANTA or DIET COKE</b>	(1.5 litre) <b>\$6.00</b>

## desserts



### **GULAB JAMUN**

**\$8.00**

Creamed milk dumplings served with vanilla ice-cream, drizzled with sugar syrup

### **MANGO KULFI**

**\$7.00**

Home-made creamy Indian ice cream with nuts and mango pulp

### **ICE CREAM**

**\$7.00**

Milk ice cream served on top of chocolate brownie dressed with chocolate syrup

### **CHOCOLATE CAKE**

**\$8.00**

Yummy cake topped with whipped cream and cherry

### **CHEESE CAKE**

**\$7.00**

Assorted flavours of cheese cake served with whipped cream



---

  
**aroma india**  
divine indian dining

 **aromaindia**

[aromaindiagreytown.com](http://aromaindiagreytown.com)