



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 | |

- | | |
|--|------------------------------------|
| 13. GARLIC CHICKEN TIKKA (5 pieces) | \$18.00 |
| Chicken portions marinated with garlic, yoghurt and spices, cooked in clay oven | |
| 14. HARIAYALA 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, xmixed 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 the above 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	
73. ALOO SAAG	\$17.00
Potatoes cooked with home ground spices and simmered in a rich spinach gravy	
74. JEERA ALOO	\$17.00
Potatoes cooked with onion, tomatoes, spices, coriander and cumin seeds	
75. DAL MAKHANI	\$17.00
Black lentils cooked with butter, cream, spices and herbs	
76. MATTAR MUSHROOM	\$17.00
Mushroom and green peas cooked with herbs, cream and onion gravy	
77. VEGETABLE LAVABDAR	\$17.00
Fresh vegetables cooked in thick cashew nut, onion and tomato gravy finished with cream	
78. MALAI KOFTA	\$17.00
Deep fried mixture of cottage cheese and potatoes, stuffed with nuts and simmered in a smooth gravy	
79. NAVRATTAN KORMA	\$17.00
Fresh vegetables cooked with cashew nuts, ground spices and cream	
80. CHANA MASALA	\$17.00
Chick peas cooked with ginger, garlic, onion and tomatoes finished with fresh spices and coriander	
81. KADAI BABY CORN	\$17.00
Baby corn cooked with whole coriander, crushed tomatoes, onion, capsicum and ground spices	

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



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

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

sides



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

MIXED PICKLE	\$2.00
SWEET PICKLE	\$2.00

rice



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

drinks



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

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




divine indian dining



aromaindia

aromaindiagreytown.com