

INDIAN APPETISERS

Meat & Poultry

IN 1. Aroma Royal Mixed Kebab <i>Seekh kebab , chicken tikka and lumb tikka</i>	£3.10
IN 2. Aroma Mixed Kebab Special <i>Onion bhaji , seekh kebab and shami kebab</i>	£3.20
IN 3. Chicken Tikka	£2.85
IN 4. Lamb Tikka	£2.95
IN 5. Chicken Chat	£2.95
IN 6. Lamb Chat	£3.10
IN 7. Jeera Chicken Tikka	£3.10
IN 8. Chicken Pokora	£2.85
IN 9. Meat Somosa	£2.20
IN 10. Tandoori Chicken	£2.95

INDIAN APPETISERS

Vegetarian

IN 11. Onion Bhaji	£2.10
IN 12. Sabzi Puree	£2.60
IN 13. Vegetable Somosa	£2.00
IN 14. Aloo Chana Chat	£2.60
IN 15. Garlic Mushrooms	£2.40
IN 16. Mushroom Pokora	£2.30

INDIAN APPETISERS

Seafood

IN 17. Bhuna Prawn Puree	£2.95
IN18. Garlic Prawns	£2.95
IN 19. Mas Pokora	£3.65
IN 20. King Prawn Puree	£3.95
IN 21. King Prawn Garlic	£3.95
IN 22. Mas Tikka	£3.65

INDIAN MAIN COURSE

Tandoori

Specialities

These dishes are cooked over charcoal in a specially designed clay oven. The meat, chicken or seafood has been previously marinated in our special mixtures, roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies of India and Bangladesh.

IN 23. Chicken Tikka	£6.95
IN24. Lamb Tikka	£6.95
IN25. Mixed Tikka	£7.25
IN26. Chicken/Lamb Shashlik	£7.75
IN27. Tandoori Chicken	£6.95
IN28. Tandoori Mixed Grill	£8.65
IN29. Tandoori King Prawns	£12.95
IN30. Tandoori Mas	£8.95

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Seafood

IN31. Chingri Jhole £12.95

Tandoori king prawns cooked in gently spiced sauce and simmered in coconut milk.

IN32. Special King Prawns £12.95

King prawns cooked with selected spices, fresh green beans and garlic, garnished with coriander.

IN33. Tandoori Fish Massala £8.95 Marinated fish cooked in massala sauce containing fresh cream, almonds, sultanas and coconut powder.

IN34. Fish Massala £8.95

A spicy dish consisting of onions, green pepper and garlic, garnished with garam massala, bay leaves, cinnamon and fresh coriander.

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Exclusive Creations

**Choice of: Chicken, Lamb, Prawns £6.30 King Prawns £11.95 Vegetables
Chicken Tikka £7.85 Lamb Tikka £7.95 Tan King Prawns £12.95 Fish £8.95**

IN35. Jeera £7.45

Created using cumin seeds, black peppercorns, cardamom pods and a few specially selected spices. Garnished with fresh coriander.

IN36. Kashya Modhoo - £6.65

Cooked with ground almonds, honey, fresh cream and mild spices, garnished with pistachio nuts and fresh cream.

IN37. Aroma Special Chicken, Lamb and Prawns £7.25

Mixture of chicken, lamb and prawns cooked with diced onions and plum tomatoes, garnished with a piece of lemon.

IN38. Garlic Chilli - £6.85

This dish is cooked with a fair amount of garlic, onions, freshly cut green chillies and spices. Garnished with fresh coriander.

IN39. Keema Mattar - Minced Meat and Peas £5.25

Minced meat and fresh green peas cooked with a selection of rich spices and garnished with coriander.

IN40. Chana - £6.30

Chick peas cooked with a selected blend of spices in a thick, rich sauce.

IN41. Gosth Pata - Lamb £6.50

Lamb cooked in a medium sauce, topped with roasted onions and garnished with fresh cream.

IN42. Murgh Jhol £7.15

Bengali home-style cooking. Tender chicken in a rich, spicy sauce scented with mustard and garnished with fresh coriander.

IN43. Ceylon £7.45

Ceylon is a hot, creamy, tangy curry cooked with coconut milk, dried chillies and lemon.

IN44. Duck Jaipuri £8.65

A unique Rajasthani dish cooked with onions, garlic, ginger, cardamoms, cinnamon and honey, garnished with grated lime and fresh coriander.

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Premier Selections

Chicken £6.10 Lamb £6.30 Prawns £6.10 King Prawns £11.95 Vegetables £5.45

Chicken Tikka £6.65 Lamb Tikka £6.75 Tan King Prawns £12.95 Fish £8.95

IN45. Jalfrezi

Specially cooked with green chillies, Bengali herbs, capsicum, spices, tomatoes and onion sauce.

IN46. Kharai

Cooked with onion, garlic, chilli and fresh tomatoes in a spicy, moist sauce garnished with coriander.

IN47. Saagwala

A Bengali style dish with fresh spinach, mostly cooked with garlic and tomatoes with a mixture of herb and spices.

IN48. Balti

Cooked in a traditional Balti (wok) with garlic, ginger, fresh tomatoes, onions, capsicum and special balti paste, garnished with coriander.

IN49. Nagha Tarkaari

A combination of the finest Bengali spices and herbs with hot paste and fresh garlic.

Medium dry, garnished with coriander.

IN50. Deresh

Okra cooked with onions, garlic, tomatoes, herbs, spices and fresh coriander.

IN51. Achari

Cooked in tantalising mixed pickles and blended into the finest Indian spices with garlic, methi seeds, aniseeds and mustard seeds, gently simmered in bay leaf juice.

IN52. Methi

Fenugreek leaves cooked with garlic, ginger and selected spices in a medium sauce, garnished with coriander.

IN53. Massala

Highly spiced curry prepared in a specially selected blend of spices. Moist and for the weakest of palates, well flavoured, cooked with a little onion, green pepper and garlic, garnished with gram massala, bay leaves, cinnamon and coriander.

INDIAN MAIN COURSE

Tandoori & Massala Specialities

Chicken £6.10 Lamb £6.30 Prawns £6.10 King Prawns £11.95 Vegetables £5.45

Chicken Tikka £6.65 Lamb Tikka £6.75 Tan King Prawns £12.95 Fish £8.95

IN54. Massala

This means sauce, the unique taste of the massala, being produce in the tandoori from fresh cream, yoghurt and Bengali spices.

IN55. Pasanda

Mild dish cooked with tandoori sauce, ground almonds, almond flakes and sweet mango chutney.

IN56. Makhani

A dish consisting of plum tomatoes, coconut milk and butter, garnished with fresh cream.

IN57. Paneer

This is a sweet dish cooked with butter, sugar and tandoori sauce. Garnished with sliced cheese.

INDIAN MAIN COURSE

Popular Varieties

Chicken £5.30 Lamb £5.60 Prawns £5.30 King Prawns £10.80 Vegetables £4.80

Chicken Tikka £6.65 Lamb Tikka £6.75 Tan King Prawns £12.95 Fish £8.95

IN58. Bhuna

Cooked with onions, tomatoes, garlic and a special blend of spices, creating a dry texture

IN59. Korma

Containing mild spices, cream is used to create a delicate flavour and a creamy texture.

IN60. Pathia (sweet and sour)

A sweet, sour and hot dish cooked with garlic, tomatoes and mixed spices

IN61. Malayan

This dish is designed as a mild curry, cooked with bananas, pineapple and fresh cream to produce a unique flavour.

IN62. Dupiaza

Freshly chopped onions fried briskly and mixed with dozens of spices.

IN63. Dhansak (sweet and sour)

A combination of spices with pineapple, lentils and garlic, producing a sweet and sour taste.

IN64. Kashmiri

Cooked with bananas, sultanas, ground almonds and fresh cream.

IN65. Biryani - (Akneei)

Preparation of saffron rice, almonds, sultanas, garnished with a boiled egg and tomatoes. Served with vegetable curry.

Chicken £5.95

Lamb £6.05

Prawns £5.95

King Prawns £10.80

Vegetables £5.45

Chicken Tikka £6.85

Lamb Tikka £6.95

Indian Side Dishes

Vegetable

IN66. Vegetable Bhaji £2.75

IN67. Mushroom Bhaji £2.75

IN68. Cauliflower Bhaji £2.75

IN69. Dhall Massala £2.75

(lentils in thick, spicy sauce)

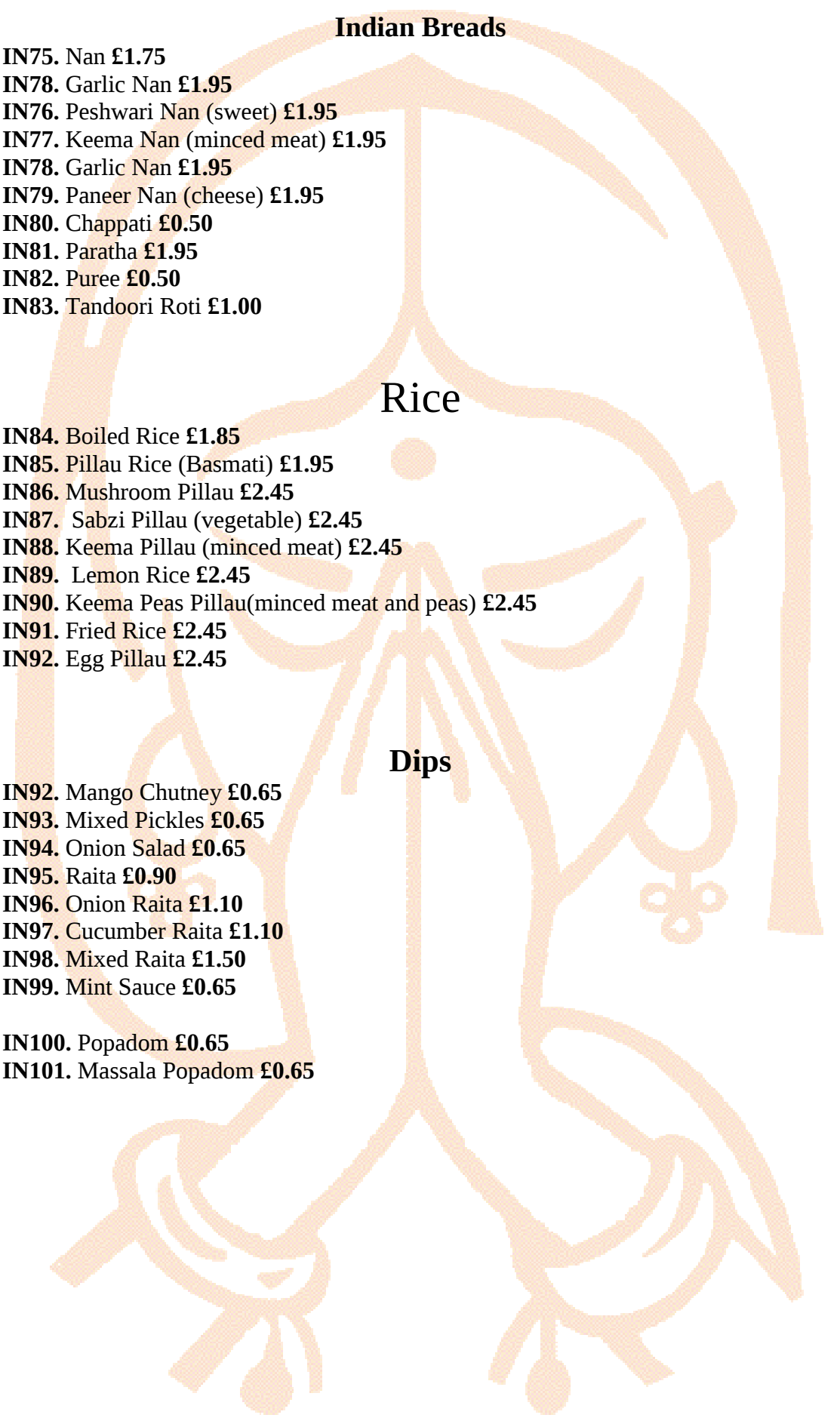
IN70. Saag Bhaji (spinach) £2.75

IN71. Saag Aloo (spinach and potatoes) £2.75

IN72. Saag Paneer (spinach and cheese) £2.75

IN73. Bombay Aloo (spicy potatoes) £2.75

IN74. Aloo Gobi (potatoes and cauliflower) £2.75



Indian Breads

- IN75. Nan £1.75**
- IN78. Garlic Nan £1.95**
- IN76. Peshwari Nan (sweet) £1.95**
- IN77. Keema Nan (minced meat) £1.95**
- IN78. Garlic Nan £1.95**
- IN79. Paneer Nan (cheese) £1.95**
- IN80. Chappati £0.50**
- IN81. Paratha £1.95**
- IN82. Puree £0.50**
- IN83. Tandoori Roti £1.00**

Rice

- IN84. Boiled Rice £1.85**
- IN85. Pillau Rice (Basmati) £1.95**
- IN86. Mushroom Pillau £2.45**
- IN87. Sabzi Pillau (vegetable) £2.45**
- IN88. Keema Pillau (minced meat) £2.45**
- IN89. Lemon Rice £2.45**
- IN90. Keema Peas Pillau(minced meat and peas) £2.45**
- IN91. Fried Rice £2.45**
- IN92. Egg Pillau £2.45**

Dips

- IN92. Mango Chutney £0.65**
- IN93. Mixed Pickles £0.65**
- IN94. Onion Salad £0.65**
- IN95. Raita £0.90**
- IN96. Onion Raita £1.10**
- IN97. Cucumber Raita £1.10**
- IN98. Mixed Raita £1.50**
- IN99. Mint Sauce £0.65**

- IN100. Popadom £0.65**
- IN101. Massala Popadom £0.65**