

# APPETIZERS

## Tandoori Chicken

Full: \$15.99 / Half: \$9.99

Bonein chicken marinated in Greek yogurt, fresh ginger garlic and mild spices, cooked in Indian clay oven and served with Chef's special tandoor salad.

## Chicken Haryali Tikka

\$14.99

Boneless chicken cubes marinated in Greek yogurt, fresh spinach, ginger garlic, mint, cilantro & Tikka spices served with mint chutney/sauce and Chef's special tandoor salad.

## Chicken Malai Kebab

\$14.99

Boneless chicken cubes marinated in cream, yogurt, white pepper, ginger garlic paste and cilantro cooked in Indian clay oven. Served with chef's special tandoor salad.

## Seekh Kebab

Lamb: \$15.99 / Chicken: \$14.99

Mildly spicy minced lamb or chicken skewers cooked in Indian clay oven served with mint chutney/sauce and Chef's special tandoor salad.

## Mango Shrimp

\$15.99

Jumbo shrimp marinated in mango sauce and mild spices cooked in Indian clay oven and served with mint chutney/sauce and Chef's special tandoor salad.

## Tandoori Fish

\$15.99

Marinated fresh filet cooked in Indian tandoor clay oven, served with special tandoor salad.

## Dahi Malai Kebab

\$9.99

Greek yogurt patty kebab made with potato, cream cheese and cashew nuts. Served with Aroma signature chutney/sauce.

## Tandoor Paneer Tikka

\$11.99

Marinated cubes of paneer cooked with onions and bell pepper in Indian clay oven. Served with tamarind chutney/sauce.

## Samosa

\$7.99

Two Samosas (fried savory pastry stuffed with potato, green peas and cashew nuts) served with sweet tamarind chutney.

## Paneer Cheese Bites

\$7.99

Deep fried marinated paneer bites served with sweet and savory chutneys/sauce.

## Kurkuri Bhindi

\$7.99

Fried marinated crispy Okra bursting with flavors of mild spices.

 vegetarian



# NON-VEGETABLE ENTREES

all entrees served with plain Basmati rice



## Lamb Shank (Aroma Special) \$25.99

Marinated lamb shank cooked with Chef's special brown sauce.

## Lamb Do Pyaza \$16.49

Lamb and onion simmered in flavorful Aroma lamb sauce.

## Lamb Coconut Curry \$16.99

Chunks of lamb cooked with creamy onion sauce and coconut milk.

## Pepper Goat Curry \$16.99

Tender pieces of bonein goat with mustard seeds, curry leaves, black pepper and other spices.

## Chicken Do Pyaza \$14.99

Boneless chicken simmered in mildly spicy tomato sauce with chunks of onions added at end.

## Murg Tariwala \$14.99

Boneless chicken cubes cooked in traditional curry sauce.

## Dhaniya Chicken Curry \$15.49

Boneless chicken flavored with dhaniya (cilantro) sauce.

## Chicken Korma \$14.99

Marinated chicken cubes cooked with creamy korma sauce.

## Bhuna Ghee Goat \$17.99

Tender pieces of bonein goat cooked with brown onion sauce topped with ghee.

## Goat Curry \$16.99

Tender bonein goat meat cooked in North Indian style with curry sauce.

## Chicken Tikka Masala \$14.99

Tandoor roasted marinated boneless chicken cooked in tomato and onion sauce.

## Butter Chicken with Goat Cheese \$15.49

Tandoor roasted boneless chicken cooked in a rich creamy sauce topped with goat cheese.

## Pepper Chicken \$15.49

Boneless chicken cubes cooked with mustard seeds, curry leaves, black pepper and house sauce.

## Shrimp Masala \$16.99

Marinated shrimp cooked with mustard seeds, curry leaves, coconut milk and masala sauce.

## Madras Fish Curry \$16.99

Fresh filet cooked with whole red chili, curry leaves and Madras curry sauce.

# VEGETABLE ENTREES

all entrees served with plain Basmati rice

Dal Bukhara	\$13.99
Black lentils cooked overnight and sautéed with tomato puree and ginger, garlic paste and topped with butter and cream.	
Dal Dhungaree	\$12.99
Yellow lentils sautéed with onions, tomatoes, ginger, cumin seeds and fresh garlic.	
Aroma Special Paneer Pasanda	\$15.99
Paneer stuffed with cashew and raisins topped with Chef's special pasanda sauce.	
Saag Paneer	\$13.99
Cubed paneer cooked in a creamy spinach sauce.	
Paneer Tikka Masala	\$13.99
Paneer cubes cooked with onions, red bell peppers, simmered in creamy tomato sauce.	
Kadai Paneer	\$13.99
Paneer cubes cooked with onions, tomatoes and bell peppers, simmered in special masala sauce.	
Paneer Makhani	\$13.99
Paneer cubes simmered in creamy tomato sauce.	
Paneer Lababdar	\$14.99
Paneer cubes simmered in creamy cashew-nut, tomato and onions sauce.	
Mattar Paneer	\$13.99
Paneer cubes and Mattar (green peas) simmered in Chef's special sauce.	
Kashmiri Dum Aloo	\$14.99
Potatoes stuffed with paneer and nuts served with flavorful Kashmiri sauce.	
Potato Peanut Kofta	\$13.99
Kofta (fried dumplings made with mixed vegetables, potatoes, peanuts and cream cheese) simmered in a creamy korma sauce.	
Pindi Choley	\$13.99
Chickpeas cooked in Pind Province style with onions, garlic and tomato sauce.	
Mix Veg Jalfrezi	\$13.49
Paneer and mixed vegetables simmered in jalfrezi sauce.	
Navratan Korma	\$13.49
Mixed vegetables cooked and simmered in korma sauce.	
Kadhi pakoda	\$13.99
Onion pakoras served with kadhi made with chickpea flour and yogurt.	
Baigan Bharta	\$13.49
Eggplants roasted in Indian clay oven, cooked with green peas, chopped onions, garlic, mild Indian spices and tomato sauce.	
Malai Palak	\$13.99
Spinach and broccoli cooked with homemade creamy sauce.	
Mushroom Pepper Fry	\$13.49
Sautéed mushroom cooked with creamy onion, garlic, tomatoes and black pepper sauce.	
Bhindi Chilli Garlic	\$13.49
Okra tossed with green chilies, garlic, onion, tomatoes and mild spices.	
Aloo Gobi Adraki	\$13.49
Fresh cauliflower florets, potatoes, green peas tossed with Aroma signature sauce.	
Baigan Achari	\$13.49
Baby eggplant cooked with onions, tomatoes and pickle sauce.	
Malai Kofta	\$12.99
Paneer and potato fried bites cooked in creamy onion and tomato sauce.	



# SPECIALITY RICE

Chicken Dum Biryani \$15.49

Basmati rice cooked with flavored bone in goat or boneless chicken, fried onions and saffron. Served with yogurt raita on the side.

Goat or Lamb Dum Biryani \$16.99

Basmati rice cooked with flavored bone in goat or lamb with fried onions and saffron. Served with yogurt raita on the side.

Peas Pulao  \$8.99

Basmati rice and green peas tossed with cumin seeds.

Veg Dum Biryani  \$13.99

Basmati rice cooked with flavored mixed vegetables. Served with yogurt raita on the side.

Cilantro Rice  \$7.99

Basmati rice tossed with cumin seeds and cilantro.

Mix Veg Pulao  \$11.99

Mixed vegetables cooked with Basmati rice, topped with nuts and raisins.

# BREADS

Mint Paratha - \$3.99

Tawa Roti - \$2.49

Lachha Paratha - \$3.99

Garlic Naan - \$3.49

Plain Naan - \$2.99

Butter Naan - \$2.99

Tandoori Roti - \$2.99

Cheese Naan - \$3.99

Trouffle Naan - \$3.99

Aroma Spicy Masala Naan - \$4.49

Stuffed Chicken Keema Naan - \$4.49

# DESSERTS

Orange Pudding (Aroma Special) \$8.49

Rice pudding served in fresh orange shell.

Easy Malai Kulfi \$5.99

Frozen Indian homemade ice cream flavored with cardamom and garnished with almond flakes.

Pistachio Kulfi \$6.49

Frozen Indian homemade ice cream flavored with pistachio and garnished with almond flakes.

Mango Kulfi \$5.99

Frozen Indian homemade ice cream flavored with mango pulp and chunks

Mango Mousse \$6.49

Mango flavored mousse.

Gulab Jamun \$5.49

Soft melt in the mouth fried dumplings traditionally made of thickened or reduced milk and soaked in rose-flavored sugar syrup.

Rasmalai \$6.49

Fresh paneer cakes soaked in reduced sweetened milk garnished with pistachio flakes.

Carrot Halwa \$6.49

Grated carrot pudding with pistachio nuts and reduced milk.

Moong dal Halwa \$6.49

Lentils pudding cooked in sweetened reduced milk, garnished with almond flakes.



# LUNCH MENU

served from 11 a.m. - 2 p.m.

**Egg Roll** \$9.99

Flaky pan-fried wheat flatbread stuffed with eggs, shredded onions, green pepper, drizzled with Aroma signature chutney/sauce.

**Chicken Kathi Roll** \$10.99

Flaky pan-fried wheat flatbread stuffed with chicken kebabs, shredded onions and tomatoes, drizzled with Aroma signature chutney/sauce (add 2 eggs for \$1.50)

**Lamb Seekh Roll** \$11.99

Flaky pan-fried wheat flatbread stuffed with lamb seekh kebabs, shredded cabbage, onions and bell pepper, drizzled with yogurt sauce and Aroma signature chutney/sauce (add 2 eggs for \$1.50)

**Chicken Seekh Roll** \$10.99

Flaky pan-fried wheat flatbread stuffed with chicken seekh kebabs, shredded cabbage, onions and bell pepper, drizzled with yogurt sauce (add 2 eggs for \$1.50)

**Samosa Chaat** \$9.99

Two Samosas (fried savory pastry stuffed with potato and green peas) served on a bed of yellow peas, yogurt, diced onions and tomatoes, drizzled with sweet tamarind and cilantro chutney/sauce topped with pomegranate seeds, sev and cashew nuts.

**Dahi Papdi Chaat** \$9.99

Crispy deep fried Papdi (wheat crackers), served with lightly seasoned yellow peas, topped with sweet and savory chutneys/sauce, yogurt, diced onions, tomatoes, garnished with cilantro and pomegranate seeds.

**Aloo Tikki Chaat** \$9.99

Two fried potato patties served with lightly seasoned yellow peas, topped with sweet and savory chutneys/sauce, yogurt, diced onions, tomatoes and sev, garnished with cilantro, pomegranate seeds and cashew nuts.

**Pani Puri** \$8.99

Eight crispy mini puris (wheat shells) filled with mildly spicy potato and peas, served with tamarind and mint flavored water.

**Chole Bhature** \$11.99

Deep fried fluffy leavened wheat flatbread (Bhatura) served with pindi chole (chickpea) topped with red onions on the side. (add extra Bhatura for \$2)

**Paneer-Veg Kathi Roll** \$9.99

Flaky flat pan-fried wheat flatbread stuffed with mildly flavored paneer, shredded cabbage, onions, green pepper and Aroma signature chutney/sauce (add 2 eggs for \$1.50)

**Avocado Banana Chaat** \$10.99

Ripe banana and avocado served with sweet and savoury chutneys/sauce.



## BEVERAGES

**LASSI:** a creamy Greek yogurt drink blended with a fruit of your choice (mango, strawberry, raspberry, or peach) - \$4.50

Jal Jeera - \$2.99

Turmeric Latte - \$3.99

Chai Tea Latte - \$3.99

Homemade Lemonade Sweet/Salty - \$2.99

Homemade Lemonade with Turmeric - \$3.49

Iced Tea - \$2.49

Indian Ginger Tea - \$2.49

Freshly squeezed juices (orange, carrot, cucumber) - \$4.49

Detox juice (carrot, orange, ginger, and lime) - \$4.49

Coke Products - \$2.49