



APPETIZERS

Tandoori Chicken // Tender chicken marinated in a blend of yogurt and aromatic spices, // full, 21 // half, 16

Bhatti Chicken (gf) // Tender chicken marinated in a blend of yogurt and aromatic spices, and caramelized onions // 16

Aroma Chicken Tikka Kebab (gf) // Juicy chicken pieces marinated in a blend of spices. Choose from Chicken Harayali, Doodiya Malai Tikka, or Khatti Mirch Ka Tikka // 17

Chicken Kebab Sampler (gf) // Bhatti chicken and all three chicken kebabs // 25

Lamb Galauti Kebab (gf) // Succulent lamb mince infused with aromatic spices and tenderized to melt-in-your-mouth perfection // 18

Chingaari Prawns (gf) // Tiger prawns marinated in a fiery blend of spices, char-grilled to perfection. // 18

Fish Amritsari (gf) // Delicately spiced and fried to perfection, our Amritsari fish offers a tantalizing blend of flavors.// 17

Soya Chaap Tikka Kebab // Juicy soya chaap pieces marinated in a blend of spices and grilled to succulent perfection. Choose from Harayali, Doodiya Malai Tikka, or Khatti Mirch Ka Tikka // 15

Tandoori Paneer Tikka // Tender cubes of paneer marinated in a fragrant blend of spices, traditional marinade // 15

Pesto Paneer Tikka // Tender cubes of paneer marinated in a fragrant blend of spices, and pesto, and served with a zesty mint chutney // 15

Vegetarian OR Butter Chicken Samosa // fried samosas, a savory pastry stuffed with potato and cashew nuts or butter chicken, and served with sweet tamarind chutney // veg, 8 // butter chicken, 10

Paneer Cheese Bites // Golden-fried bites of paneer cheese, seasoned with a medley of spices, offering a crispy exterior and a creamy, indulgent interior // 10

Shahi Kurkuri Bhindi (gf and vegan) // Crunchy, thinly sliced okra delicately coated in a spiced batter, deep-fried to golden perfection // 10

Aroma Tandoori Malai Broccoli (gf) // Tender broccoli florets marinated in a creamy blend of spices, // 14

Vegetarian Platter // Tandoori Malai Broccoli, Pesto Paneer Tikka and Tandoori Paneer Tikka and Soya Chaap Tikka // 22

SERVERS RESERVE THE RIGHT TO APPLY 18% GRATUITY FOR DINE-IN CUSTOMERS ONLY
OUR MEALS CONTAIN DAIRY AND NUTS, PLEASE INFORM US OF ANY FOOD ALLERGY BEFORE PLACING AN ORDER



NON-VEGETARIAN MAINS

EACH ENTREE IS SERVED WITH RICE

Aroma Special Lamb Shank (gf) //
Marinated lamb shank cooked with special
brown sauce // 28

Pyaza Do Pyaza (gf) // choice of protein
cooked with onion, simmered in flavorful
aroma sauce // boneless chicken, 16 // lamb
or bone-in goat, 19

Kerala Coconut Curry (gf and dairy free) //
creamy onion sauce and hint of tomatoes
with curry leaves and mustard seeds paired
with coconut milk // bone-in goat, lamb, or
fish, 19 // shrimp, 21

Kashmiri Rogan Josh (gf) // Braised in a
gravy flavored with ginger, garlic and
aromatic spices, // chicken, 17 // lamb or
bone-in goat, 19

Bhuna Ghee (gf) // Tender pieces of choice of
protein cooked with brown onion sauce
topped with ghee // chicken, 17 // lamb or
bone-in goat, 20

Punjab's Favorite Tikka Masala (gf) //
Tandoor roasted marinated choice of protein
cooked in tomato and onion sauce // chicken,
16 // lamb or bone-in goat, 19

Delhi Butter Chicken (gf) // Tandoor
roasted boneless chicken in a rich creamy
sauce finished with cream and butter // 17

Lemon Cream Chicken // lemon finished
sauce with cream spices and herbs // 18

Matki Handi (gf) // Choice of protein slow
cooked in handi and topped with half hard
boiled egg // chicken, 17 // lamb or bone-in
goat, 19

Korma (gf) // Marinated protein cooked with
nutty korma sauce // chicken, 18 // lamb or
bone-in goat, 20

Malai Methi (gf) // Fenugreek creamy sauce
finished with butter and caraway // chicken,
17 // lamb or bone-in goat, 19

Peshawari Deewani Kadhai (gf) // Choice of
protein, cooked with tomatoes and yoghurt,
simmered // chicken, 17 // lamb or bone-in
goat, 19

Goan Shrimp Curry (gf and dairy free) //
Marinated shrimp cooked with mustard
seeds, curry leaves, coconut milk and masala
sauce // 20

Madras Fish (gf and dairy free) // Boneless
fish cooked with whole red chili, curry leaves
and Madras curry sauce // 20

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VEGETARIAN MAINS

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Dal Aroma Makhani (gf) // Black lentils cooked overnight and sautéed with tomato puree and ginger, garlic paste and topped with butter and cream // 16

Muradabadi Dal Tadka (gf and vegan) // Yellow lentils sautéed with onions, tomatoes, ginger, cumin seeds and fresh garlic // 16

Aroma Special Paneer Pasanda (gf) // Paneer stuffed with cashew and raisins topped with Chef's special pasanda sauce and cashew gravy. // 17

Paneer Tikka Masala (gf) // Paneer cubes cooked with onions, simmered in creamy tomato sauce // 16

Peshawari Kadhai Paneer (gf) // Paneer cubes cooked with onions, tomatoes, simmered in special masala sauce // 16

Paneer Makhani Malai (gf) // Signature makhani sauce cubes of paneer finished with butter and cream and cashews gravy. // 16

Methi Malai // Creamy and indulgent, our Methi Malai features tender fenugreek leaves simmered in a rich, aromatic cream sauce for a delightful burst of flavors // veg, 15 // paneer, 17

Paneer Lababdar // Super chop masala in a melange with a sauce finished with cream and butter // 17

Chef's Special Rara Paneer (gf) // Super chop masala with chopped mix veggies in a melange with a sauce finished with cream and buttery // 17

Potato Peanut Kofta (gf and vegan) // Fried dumplings with mixed vegetables, potatoes, and peanuts simmered in a creamy korma sauce // 15

Mattar Paneer (gf) // Cubes and mattar (green peas) simmered in Chef's special sauce with cashews // 16

Dum Aloo Benarasi (gf and vegan) // Baby potatoes, smoked benarasi sauce served with flavorful kewra // 15

Pindi Choley (gf and vegan) // Classic pindi gravy pindi chatkara, topped with or without paneer diced // 16

Mixed Vegetable Jalfrezi (gf and vegan) // Vegetables cooked in aroma special sauce and simmered // 15

Navratan Korma (gf and vegan) // Mixed vegetables with or without paneer cooked and simmered in korma sauce // 16

Baingan Bharta (gf and vegan) // Eggplants roasted in Indian clay oven, cooked with green peas, chopped onions, garlic, mild Indian spices and tomato sauce // 15

Punjabi Saag Paneer (gf) // Green mustard leaves, spinach and broccoli cooked with homemade creamy sauce and corn flour // 16

Masala Bhindi (gf and vegan) // Okra tossed with green chilies, garlic, onion, tomatoes and mild spices // 14

Malai Kofta (gf) // Paneer and potato fried bites cooked in creamy onion and tomato sauce // 16

Aloo Gobi Adraki (gf and vegan) // Fresh cauliflower florets, potatoes, green peas tossed with Aroma signature sauce // 15

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DESSERT

Orange Pudding (Aroma Special) // Rice pudding served in fresh orange shell // 10

Easy Malai Kulfi // Frozen Indian homemade ice cream flavored with cardamom and garnished with almond flakes // 6

Rasmalai // Fresh paneer cakes soaked in reduced sweetened milk, garnished with pistachio flakes. Gajar Halwa with grated carrot pudding with pistachio nuts and reduced milk // 10

Pistachio Kulfi // Frozen Indian homemade ice cream flavored with pistachio and garnished with almond flakes // 7

Mango Mousse // Our signature mouthwatering creamy mousse with mango // 6.5

Rabdi Gulab Jamun // Soft melt-in-the-moth dumplings traditionally made of thickened milk and soaked in rose-flavored sugar syrup // 6

BREADS

Classic Series // 4

Butter, Garlic, Laccha Paratha, or Tandoori Roti

Aroma Series // 5

Rosemary Garlic Naan, Potatoes Pesto Kulcha, Chili Garlic Naan, Coconut Cashew Naan (+1)

BEVERAGES

Lassi // a creamy Greek yogurt drink blended with a fruit of your choice: mango, strawberry, peach, salty and plain // 5.5

Masala Nimbu Soda with pop // 4.5

Iced Tea, Coke Products // 3.5

Indian Tea, Coffee // 3

SPECIALITY RICE

Luknawi Biryani Basmati // Rice cooked with protein of choice or vegetable, fried onions and saffron. Served with raita// veg, 16 // chicken, 17 // lamb or bone-in goat, 19

16oz

Saffron // 5

Coconut // 5

Vegetable Pulao // 6

Green Peas Cumin Pulao // 6