



Welcome to Aroma, a place where India lives. Here we are dedicated to providing you with excellent service and food that will make you feel like your in India. We are dedicated to serving you with Indian food as it was meant to be served.

STARTERS

APPETISERS

- Plain poppadom 40p
- Spicy Poppadom 50p
- Chutney (each) 30p

STARTERS

- Mixed starter £3.50
Chicken & Lamb tikka, Onion Bhaji and Sheek Kebab.
- Chicken Chat Puri £2.60
Chicken tikka mixed with onions, tomatoes and peppers cooked in a medium sauce.
- Shahi Tokra (Lamb or Chicken) £2.80
Pieces of chosen filling blended with unique spices then fried with onions.
- Reshmi Kebab £2.70
Lightly spiced mince meat patties over light omelette.
- Bilathi Mirchi £2.95
Stuffed peppers with spicy minced Lamb.
- Chicken Saag Puri £2.70
Spinach, ginger and garlic combined with small pieces of chicken cooked to a medium strength.
- Shami Kebab £2.50
Lightly spiced mince meat patties.
- Chicken Pakora £2.30
Chicken tikka fried in pakora sauce.

VEGETARIAN STARTERS

- Aloo Chat Puri (*Spicy potatoes served on a puri bread*) £2.60
- Paneer Dippers £2.70
- Onion Bhaji's £2.20
- Vegetable Somosa's £2.20
- Garlic Mushrooms £2.40
- Soups (*Chicken, Vegetable, Mulligatawny*) £2.40

TANDOORI STARTERS

- Lamb Chops £3.00
Prime, tender Lamb chops in delicately spiced Tandoori sauce.
- Chicken or Lamb tikka £2.50
Diced and boneless, Chicken or Lamb is marinated in yoghurt with herbs and spices then oven cooked in the Tandoori.
- Tandoori Chicken £2.50
¼ Chicken on the bone is marinated in yoghurt with herbs and spices then oven cooked in the Tandoori.
- Sheek Kebab £2.50
Spiced mince Lamb cooked in the Tandoori.
- Garlic Chicken tikka £2.60
Similar to Chicken Tikka but highly flavoured with garlic.
- Chicken or Lamb Shashlick £2.95
With Roasted tomatoes, onions & peppers.

KEY GUIDE

- ◆ Mild A Alcohol
- ◆◆ Medium N Nuts
- ◆◆◆ Hot
- ◆◆◆◆ Very Hot

SEAFOOD STARTERS

Kakra Chat Puri £2.90
Crab meat mixed with onions, tomatoes and peppers cooked in a rich medium sauce. Served on a puri bread.

Prawn Puri £2.65
Prawns cooked in a rich medium sauce. Served on a puri bread.

King Prawn Puri £3.30
King Prawns cooked in a rich medium sauce. Served on a puri bread.

King Prawn Butterfly £2.80
Whole King prawn spiced with herbs in batter and bread crumbs then deep fried.

Tandoori King Prawn tikka £3.50
King prawns marinated in yoghurt, herbs and spices then oven cooked in the Tandoori.

King Prawn Garlic chilli £3.40
King prawns coated with eggs and cooked in garlic chilli sauce with added touch of red dry chillies.

Prawn Cocktail £2.55
Prawns on a bed of lettuce, lavishly covered with seafood sauce. Garnished with sliced tomatoes and cucumbers.

BIRYANI

Stir fried Rice served with Omelette & Vegetable curry sauce.

Chicken or Lamb £6.55

Chicken or Lamb Tikka £6.85

Prawn £6.55

King Prawn £8.15

Vegetable £5.75

Special Mix (*Chicken & Lamb tikka, Prawns & Mushrooms*) . . . £6.95

TANDOORI

Dishes are marinated in spices & Tandoori cooked. Includes salad & vegetable curry sauce.

Chicken Tikka £5.25

Lamb Tikka £5.25

Tandoori Chicken £5.10

Tandoori King prawns £8.50

Lamb chops £6.75

Garlic Chicken £5.45

Chicken or Lamb Shashlick £6.75
With roasted tomatoes, onions and peppers.

Tandoori Mixed Grill £7.25
Chicken Tikka, Lamb Tikka, Tandoori Chicken & Sheek Kebab.

Aroma Chicken Tikka £5.45
Marinated Chicken with garlic & mustard.

MILD SELECTION

Chicken or Lamb tikka Massalla N £5.80
Cooked in a unique mild, creamy sauce.

Chicken or Lamb tikka Makani N £5.80
Creamy, mild dish with butter and almonds.

Butter Chicken N £5.75
Mild rich butter dish with fresh ground spices.

Tandoori Chicken Massalla N £5.80
Cooked on the bone in a unique mild, creamy sauce.

Chicken or Lamb Tikka passanda A N £7.95
Mild spices, cream, Cointreau & almond powder.

Chicken or Lamb Dhansak £7.25
Pineapples and lentils. A sweet and sour dish.

AROMA EXCLUSIVES

Jai Puree ♦♦ £7.45
Chicken, Lamb Tikka & King prawn cooked with tamarind sauce & spices.

Aroma Sensation ♦♦ (serves 2) £12.95
Whole Chicken in herbs and spices, Tandoori cooked served with keema bhuna sauce and boiled eggs. (This meal takes a long time to cook).

Tasty massala ♦♦ £6.85
Chunks of marinated Chicken stuffed with minced meat. Cooked in a special sauce.

Special Tandoori mix stir fry ♦♦ A £7.95
Shredded pieces of Chicken, Lamb and King prawn, highly spiced, cooked and served with seasonal vegetables. Flavoured with red wine.

Special Balti Guri ♦♦ £5.95
Chicken & minced Lamb topped with strips of fried potatoes.

Aroma mix Bahar ♦♦ A £5.95
Chicken, Lamb & Prawns. Cooked with herbs & spices flavoured with red wine.

Special Lemon Chicken ♦♦ £5.95
A medium dish cooked with garlic, ginger, lemon & tomatoes in a spicy sauce

Chicken Tikka Shahi ♦♦♦ £5.95
Chicken tikka cooked with spicy minced Lamb and ground spices.

Chicken Chilli Massala ♦♦♦ £5.95
Pieces of Chicken tikka cooked in sauce made with green chillies.

Achaar Chicken or Lamb ♦♦♦ £5.85
Chicken or Lamb cooked in a medium sauce with added touch of Indian pickle.

Chicken or Lamb Afghani ♦♦♦ £5.85
Chicken or Lamb cubes stir fried with peppers, ginger, garlic, onions & Nepalese sauce.

Special Steak Massala ♦♦ A £6.85
Cooked whole in a sauce which consist of garlic, onion, green pepper, minced meat & tomato, sprinkled with red wine.

CHEF'S SPECIALITIES

Balti Exotica ♦♦ £7.95
Chicken tikka, Lamb tikka and King prawns cooked in medium balti sauce.

Chicken Gorkali ♦♦♦ £6.35
Exotic mix of spices, red/green chillies, garlic, ginger, tomatoes & Nepalese Chilli sauce.

Murgi Massala ♦♦ £6.85
Half chicken cooked with mince lamb in a thick medium sauce, served with a boiled egg.

Chicken or Lamb Tikka Lava ♦♦♦ £6.35
Hot and spicy curry with sizzled long strips of meat coated & fried in bread crumbs.

Lamb Rosti ♦♦ £6.35
On the bone. Succulent Lamb chops with fresh ingredients in a home cooking style.

Tandoori Lamb Chop Karahi ♦♦ £6.35
Tandoori Lamb Chops marinated & cooked in the exquisite chef's own curry.

Chicken Tikka Cheese Kofta ♦♦ £5.95
Boneless spring Chicken marinated in yogurt, herbs, spices & meat balls with cheese.

Chicken or Lamb Tikka Rangoela ♦♦ £5.95
Cooked with fresh garlic, onion rings, capsicum & garnished with fresh coriander.

Chicken or Lamb Chat Massalam ♦♦ £5.95
Diced pieces of Chicken or Lamb in exotic medium spices and chick peas.

Chicken or Lamb Tikka Anarkali ♦♦ £5.85
Cooked with spicy mince lamb, wrapped in Bengal style omelette.

Palak Murgh Makani ♦ N £5.85
Chicken Tikka cooked with spinach in a buttery sauce.

Chicken or Lamb Tikka Modhu ♦ N £5.85
Mild, cooked with honey cream & almonds.

Chicken or Lamb North Indian Garlic ♦♦♦ £5.85
Generous use of garlic & herbs lends this dish a unique flavour & rich consistency.



CHEF'S SPECIALITIES CONTINUED

Mango Chicken ♦♦ A £5.85

Chicken Tikka cooked in a medium sauce, with sliced mango & red wine.

Chicken Surprise ♦♦♦ £5.95

Cooked with orange juice & green chillies creating a sour & spicy dish.

Chingri Jhool ♦♦ £8.95

Whole pieces of King prawns cooked on the shell in exotic spices.

Chicken or Lamb Balti ♦♦ £5.85

Cooked with balti spices, spring onions, peppers, tomatoes and coriander.

OLD SCHOOL SELECTION

Choose a style then add your choice of filling.

STYLE OF COOKING

Madras ♦♦♦

Famous for its rich flavour, prepared with tomato puree & herbs.

Vindaloo ♦♦♦♦

A very hot dish with garlic, ginger & tomato puree to give a rich hot taste.

Bhuna ♦♦

A medium strength and a rather thick sauce.

Rogan Josh ♦♦

A beautiful combination of herbs and spices garnished with peppers, tomatoes & onions.

Saag ♦♦

A marvellous dish based on spinach & herbs.

Jalfrezi ♦♦♦

A hot spicy dish with onions, green chillies and capsicums.

Korma ♦ N

A delicate preparation of coconut & fresh cream to create a mild flavour.

Sambhar ♦♦♦

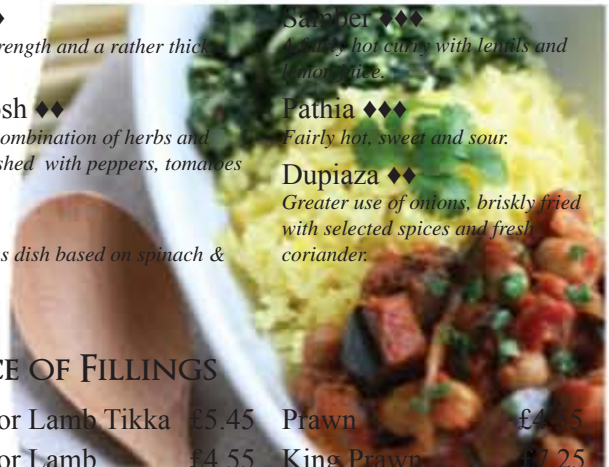
A spicy hot curry with lentils and lemon juice.

Pathia ♦♦♦

Fairly hot, sweet and sour.

Dupiaza ♦♦

Greater use of onions, briskly fried with selected spices and fresh coriander.



CHOICE OF FILLINGS

Chicken or Lamb Tikka £5.45 Prawn £4.55

Chicken or Lamb £4.55 King Prawn £7.25

Special Mixed Tikka £5.95 Vegetable Mix £4.15

(Chicken tikka, Lamb tikka, Prawn & Mushrooms)

Please be advised that NUTS and other allergy related ingredients maybe used in our cooking. You should always consult a member of staff before placing an order.

ACCOMPANIMENTS

SIDE DISHES

Tarka Dhall	£2.25
Aloo Gobi	£2.25
Bombay Aloo	£2.25
Mixed Vegetable Bhaji	£2.25
Mushroom Bhaji	£2.25
Saag Paneer	£2.25
Saag Aloo	£2.25
Chana Massala	£2.25
Bhindi Bhaji	£2.25
Aloo Methi	£2.25

RICE

Boiled Rice	£1.45
Pilau Rice	£1.55
Lemon Rice	£1.95
Mushroom Rice	£1.95
Vegetable Rice	£1.95
Egg Fried Rice	£1.95
Onion Fried Rice	£1.95
Keema Rice (<i>Mince Meat</i>)	£2.10
Special Pilau Rice (<i>Egg & Peas</i>)	£2.10
Kashmiri Rice (<i>Sweet rice</i>) N	£2.20

BREADS

Plain Nan	£1.50
Keema Nan	£1.95
Coriander Nan	£1.75
Garlic Nan	£1.75
Cheese and Onion Nan	£1.95
Peshwari Nan	£1.95
Kulcha Naan (<i>onion</i>)	£1.75
Chapati	£0.95
Tandoori Roti	£1.10
Stuffed Paratha	£2.10
Keema Paratha	£2.10

EXTRA'S

Side salad	£1.25
Chips	£1.00
Cucumber or onion Raitha	£1.00

ENGLISH DISHES

Served with salad & chips.

Omelette of your choice	£4.35
<i>Chicken / prawns / mushroom / plain</i>	
Cod fillet	£4.35
Fried scampi	£4.35

SET MEAL FOR 2

Poppadoms & chutney

STARTERS

Onion Bhaji & Chicken tikka

MAIN COURSE

Chicken Tikka Massala & Lamb Rogon josh

SIDES

Bombay Potato

Pilau Rice & Nan

TANDOORI SET MEAL FOR 2

Poppadoms & chutney

STARTERS

Chicken Tikka & Sheek Kebab

MAIN COURSE

Tandoori Chicken (*with Mossalla sauce*) & Lamb Tikka (*with Bhuna sauce*)

SIDES

Bombay Potatoes

Special Pilau Rice & Nan

VEGETABLE SET MEAL FOR 2

Poppadoms & chutney

STARTERS

Onion Bhaji & Vegetable Somosa

MAIN COURSE

Vegetable Bhuna

Spinach & Potatoes Balti

SIDES

Mushroom Bhaji

Pilau Rice & Nan

SET MEAL FOR 4

Poppadoms & chutney

STARTERS

Onion Bhaji, Sheek Kebab, Lamb Tikka & Garlic Chicken Tikka

MAIN COURSE

Chicken Tikka Mossalla, Prawn Bhuna

Chicken Madras, Lamb Rogon Josh

SIDES

Mushroom Bhaji, Bombay Potatoes

2 Pilau Rice, Nan & Garlic Nan