

## aroma traditionals

Korma	Danchak	Bhuna
Dopiaza	Rogan Josh	Pathia
Sambar	Madras	Vindaloo
<b>Chicken</b> .....		<b>7.90</b>
<b>Lamb</b> .....		<b>7.90</b>
<b>Prawn</b> .....		<b>8.90</b>
<b>King Prawn</b> .....		<b>11.90</b>
<b>Chicken Tikka</b> .....		<b>8.90</b>
<b>Duck Tikka</b> .....		<b>11.90</b>
<b>Chicken &amp; Mushrooms</b> .....		<b>8.90</b>
<b>Vegetable</b> .....		<b>7.90</b>
<b>Aroma Mix Special</b> .....		<b>10.90</b>

## desi khana

Desi Khana main courses represent the truly authentic home-made style of cooking from the Indian Sub-continent. Strength of your choice.

<b>Murgh Channa Balti</b> (Chicken & chick peas) .....	<b>8.90</b>
<b>Adrak Gosht</b> (Lamb with ginger) .....	<b>8.90</b>
<b>Karahi Gosht</b> (Lamb Karahi Asian style) .....	<b>8.90</b>
<b>Handi Bhuna</b> (Lamb or chicken Bhuna Asian style) .....	<b>8.90</b>
<b>Palak Gosht</b> (Lamb with spinach) .....	<b>8.90</b>

## european dishes

Served with Home made chips and salad.

<b>Roast Chicken</b> .....	<b>11.90</b>
<b>Chicken Omelette</b> .....	<b>10.90</b>
<b>Prawn Omelette</b> .....	<b>11.90</b>
<b>Mushroom Omelette</b> .....	<b>10.90</b>
<b>Chicken Salad</b> .....	<b>10.90</b>
<b>Prawn Salad</b> .....	<b>10.90</b>

## aroma vegetarian

We wish to assure customers that our vegetarian dishes contain no meat derivatives

**Side.....3.90 Main.....7.90**

<b>Mushroom Massala</b> Mushrooms flavoured with light spices and herbs.	<b>Saag Paneer</b> Creamed spinach and Indian cheese cooked with cumin seeds and garlic. Crowned with a topping of freshly chopped spring onion.
<b>Bombay Aloo</b> Potatoes tossed with mint leaves, coriander and cumin seeds. Absolutely delicious.	<b>Sabzi Niramix</b> Seasonal vegetables cooked with cumin seeds, mustard seeds, onion seeds, fenugreek seeds and poppy seeds.
<b>Bhindi Bhaji</b> Okra cooked with light spices and herbs.	<b>Channa Massala</b> Chick peas cooked with tomatoes, onions and other light herbs and spices.
<b>Baingan Achari</b> A charcoal-smoked aubergine delicacy cooked with onions and tomatoes.	<b>Tarka Daal</b> Our version of the traditional lentil side dish simmered with light herbs and spices.
<b>Aloo Gobhi</b> Potatoes cooked with cauliflower, light spices and herbs.	
<b>Aloo Methi</b> Potatoes cooked with fenugreek leaves, light spices and herbs.	

## Chef's Choice

<b>Mushroom Jalfrezi</b> .....	<b>8.90</b>
<b>Vegetable Karahi</b> .....	<b>8.90</b>
<b>Saag Channa Balti</b> .....	<b>8.90</b>
<b>Aloo Channa Achari</b> .....	<b>8.90</b>
<b>Saag Punjabi</b> .....	<b>8.90</b>

## poppadoms & chutney

<b>Poppadoms</b> .....	<b>0.80</b>
<b>Spiced Poppadoms</b> .....	<b>0.90</b>
<b>A selection of imaginative chutneys and relishes</b> .....	<b>1.90</b>
<b>Onion &amp; Cucumber Raita</b> .....	<b>1.50</b>

## rice

<b>Sada Chawal</b> .....	<b>1.90</b>
Aromatic steamed basmati rice.	
<b>Sada Pulao</b> .....	<b>2.30</b>
The finest basmati rice cooked with pure flavours of saffron and screwpine essence, (normally known as Pulao rice).	
<b>Piazi chawal</b> .....	<b>2.60</b>
Aromatic basmati rice fried with onions.	
<b>Lemon Rice</b> .....	<b>2.60</b>
Basmati rice stir fried and lightly flavoured with fresh lemon.	
<b>Egg Fried Rice</b> .....	<b>2.60</b>
Basmati rice stir fried with eggs, spring onions and fragrant herbs.	
<b>Komla Mirch Pulao</b> .....	<b>2.90</b>
Basmati rice stir fried and lightly flavoured with fresh orange and green chillies.	
<b>Shahi Pulao</b> .....	<b>2.60</b>
Basmati rice cooked with pure flavours of saffron and screwpine essence then enhanced with fresh cream and dried fruit and nuts.	
<b>Sabzi Pulao</b> .....	<b>2.60</b>
A fragrant combination of vegetables with white basmati rice.	
<b>Mushroom Pulao</b> .....	<b>2.60</b>
Basmati rice stir fried with fresh mushrooms.	
<b>Keema Pulao</b> .....	<b>2.90</b>
Minced lamb cooked with basmati saffron rice.	
<b>Khas Pulao</b> .....	<b>2.90</b>
Basmati rice tossed with onions, raisins, peas and egg.	

## bread

<b>Tandoori Roti.</b> .....	<b>1.30</b>
A traditional Asian bread made from chapatti flour cooked in the authentic style in a clay oven.	
<b>Phulka Chapatti</b> .....	<b>1.20</b>
A light roti normally known as chapatti.	
<b>Naan</b> .....	<b>1.90</b>
A classic Asian bread cooked in the tandoor.	
<b>Garlic Naan</b> .....	<b>2.50</b>
Naan topped with garlic.	
<b>Keema Naan</b> .....	<b>2.90</b>
Naan with a generous filling of tasty minced lamb making it the ideal accompaniment for any meat course.	
<b>Chilli Naan</b> .....	<b>2.50</b>
Naan topped with chillies.	
<b>Peshwari Naan</b> .....	<b>2.90</b>
Naan cooked with fresh cream, dried fruit and nuts.	
<b>Kulcha Naan</b> .....	<b>2.90</b>
Vegetable Naan.	
<b>Paratha</b> .....	<b>1.90</b>
An exotic multi-layered bread enriched with butter and baked in the clay oven.	
<b>Puri</b> .....	<b>1.20</b>
Light and airy deep fried to give a crispy taste.	
<b>Chips</b> .....	<b>1.90</b>

aroma  
asian restaurant

## starters

*All starters are served with fresh salad and sauces. Starters are mainly mild to medium, however they can be spiced up to suit your taste*

<b>Sheek Kebab</b> .....	<b>3.90</b>
Luxuriant, tender lamb mince enhanced by the addition of fresh taste of scallions, tomatoes, cilantro and mint.	
<b>Peshawari Chappal Kebab</b> .....	<b>3.90</b>
Forced meat of lamb infused with chillies, pomegranate seeds and flavoured by the addition of choat massala.	
<b>Lamb Chops</b> .....	<b>6.90</b>
Tender lamb chops steeped in a marinade of herbs and spices given it a distinctive colour and flavour by the addition of cayenne pepper and saffron.	
<b>Boti Tikka</b> .....	<b>3.90</b>
Lean pieces of spring lamb marinated in cream and stone ground cumin plunged in the tandoor and finished with a hint of garlic and nutmeg.	
<b>Meat Samosas</b> .....	<b>3.50</b>
Flaky triangle of deep fried pastry filled with lightly spiced mince.	
<b>Duck Tikka</b> .....	<b>4.90</b>
Slices of tender duck breast marinated in a spicy minty sauce redolent of Asia.	
<b>Tandoori Chicken</b> .....	<b>3.90</b>
Tender Chicken marinated with medium spices and yoghurt and cooked in the tandoor.	
<b>Murgh Tikka</b> .....	<b>3.90</b>
Tikka of chicken marinated in cream and stone ground cumin plunged in to the tandoor and finished with a touch of cilantro.	
<b>Garlic Chicken</b> .....	<b>4.50</b>
Charcoal grilled chicken served in a garlic and butter sauce.	
<b>Murgh Paneer</b> .....	<b>4.50</b>
Soft fillets of chicken marinated in cream then crowned with paneer and lightly char grilled in the tandoor.	
<b>Murgh Pakora</b> .....	<b>3.90</b>
Delicate mounds of chicken lightly seasoned then bound in gram flour deep fried.	
<b>Murgh Tikka Chaat</b> .....	<b>4.50</b>
Seasoned chicken flavoured with ground spices and garnished with chaat massala Served on a light crispy pancake style fried bread.	
<b>Mix Tandoori</b> .....	<b>for 2 £11.90</b>
Assorted tandoori dishes served on a sizzler for two or four to share. ....	
<b>Mix Kebab</b> .....	<b>4.50</b>
A selection of assorted starters for individuals.	
<b>Mix Platter</b> .....	<b>for 2 £9.90</b>
A selection of imaginative starters for two or four to share. ....	

## seafood starters

<b>Jhinga Tandoori</b> .....	<b>6.90</b>
King prawns marinated in a complex sauce which includes lemon and lime, ginger, a hint of garlic, nutmeg and cardamom, crisp and delicate.	
<b>Punjabi Fish Massala</b> .....	<b>4.90</b>
Fish spiced up in Lahori Punjabi style.	
<b>Soola Fish Kebab</b> .....	<b>4.90</b>
Marinated cubes of cod fish with olive oil, green pepper & pineapple served on a skewer.	
<b>Garlic Salmon</b> .....	<b>4.90</b>
Lightly seasoned salmon served on a bed of garlic and parsley.	
<b>Prawn And Mango Puri</b> .....	<b>3.90</b>
Light and crispy pancake style fried bread enhanced with fresh prawns laced with a tangy mango melange.	
<b>Prawn Cocktail</b> .....	<b>3.50</b>
Prawn served with salad and cocktail sauce.	
<b>Kakra Roti</b> .....	<b>4.90</b>
Minced crab meat tossed with onions mashed potatoes and aromatic spices served on a light crispy pancake style fried bread.	
<b>Crab Palak Puri</b> .....	<b>4.90</b>
Filling of crab minced with shallots, garlic, mushrooms & cheese wrapped in a spinach pancake.	

## vegetarian starters

<b>Onion Bhaji</b> .....	<b>3.50</b>
Wafer thin slivers of onion coated in gram flour batter deep fried until crisp and golden.	
<b>Afghan Vegetable Kebab</b> .....	<b>4.50</b>
Chunks of aubergine, green pepper, onions, mushrooms, tomato & lemon marinated in tasteful and tangy spices served on a skewer,	
<b>Vegetable Samosas</b> .....	<b>3.50</b>
Flaky triangles of deep fried pastry filled with lightly seasoned vegetables.	
<b>Aloo Palak Pakora</b> .....	<b>3.90</b>
Potatoes and spinach seasoned then bound lightly, covered with bread crumbs and deep fried.	
<b>Mushroom Puri.</b> .....	<b>3.90</b>
A light crispy pancake style fried bread enhanced with seasoned mushrooms.	
<b>Garlic Mushrooms</b> .....	<b>3.90</b>
Mushrooms gently cooked in herbs and spices served on a bed of garlic and parsley sauce.	
<b>Paneer Kofta</b> .....	<b>3.90</b>
Cheese mixed with scallions, potatoes, mild herbs and spices, covered with breadcrumbs.	

Aromatics, spices, herbs and seasoning are the initial core of Aroma culinary excellence. Providing the subtle aroma, intriguing undertones and appetising nuances between pungency and fragrance, the two ends of the aromatic scale. The use of aromatics combined with diverse techniques and styles of cooking give Aroma fare its unique character. Some of our Aroma dishes are light, barely brushed by the breath of a single herb, some rich and grand, but never ever heavy.

**Please notify us of any allergy concerns.**

## signature dishes

<b>Murgh Chaman Molai</b> .....	<b>12.90</b>
Seared chicken prepared with mild spices creating a delicate creamy texture with essence of vanilla and malibu. Mild.	
<b>Chicken Hyderabad</b> .....	<b>9.90</b>
Chicken marinated and laced with cashew nut paste, poppy seed infused with milk and cream. A superb mild dish.	
<b>Bombay Pistachio Korma</b> .....	<b>9.90</b>
A little different type of Korma from Bombay Bazaar, this dish is very authentic and delicate in taste. Breast of chicken, pistachio nuts, single cream, yoghurt, onions, garlic, turmeric powder, fennel seed, sultanas & freshly chopped green coriander. Mild.	
<b>Murgh Tikka Nashadar</b> .....	<b>12.90</b>
Pieces of chargrilled chicken cooked in a massala sauce with fresh cream, brandy and mushrooms. Mild.	
<b>Hash and Bash</b> .....	<b>12.90</b>
Grilled duck fillets glazed with honey combined with bamboo shoots and medium flavoured spices. Medium.	
<b>Komla Puli</b> .....	<b>12.90</b>
A char grilled chicken cooked with medium herbs and spices with orange zest and cointreau. Medium.	
<b>Saag Sundar</b> .....	<b>9.90</b>
Char grilled lamb or chicken served resting on a fresh bed of spinach flavoured with shallots, herbs and lightly roasted cumin seeds. Medium.	
<b>Aje Baje</b> .....	<b>9.90</b>
Finely diced grilled chicken cooked with capsicums cilantro and medium herbs and spices. A firm favourite. Medium.	
<b>Aroma Shahee Massala</b> .....	<b>10.90</b>
Chicken tikka pieces and minced lamb cooked with ginger, garlic and fresh tomatoes. Medium.	
<b>Kashmir Kebab Bhuna</b> .....	<b>9.90</b>
A Kashmiri family based recipe. Kebabs of minced lamb absorb the flavours of curry very nicely. Cooked with ginger, cardamom powder, fresh tomatoes and Kashmiri chilli powder. Medium.	
<b>Shashlick Nawabi</b> .....	<b>11.90</b>
Tender pieces of chicken or lamb immersed overnight with tamarind sauce, mustard seed, onions, peppers and tomatoes gently cooked in tandoori. Medium.	
<b>Jhinga Joshina</b> .....	<b>13.90</b>
King prawns marinated in tamarind and ground black mustard seeds infused with yoghurt and garlic. Served on a bed of sliced green beans. Medium.	
<b>Goan Jhinga</b> .....	<b>13.90</b>
Stir fried king prawns with shell cooked in mustard oil and fenugreek and lightly spiced with a burst of flavour by the addition of piquant pickle & spring onions. Medium.	
<b>Murgh Cardamom &amp; Kali Mirch Wala</b> .....	<b>9.90</b>
A beautiful dish selected from East Punjab. Chicken smoothly cooked with spring onions, ginger, garlic, roughly ground black pepper, green cardamom, cinnamon, cumin seeds, with yoghurt & green beans. Medium.	
<b>Chicken Szechuan</b> .....	<b>9.90</b>
Szechuan is a province of China, they like spicy food. Chef has picked this dish from there for you. Chicken with corn starch and egg white cooked along with spring onions, garlic, ginger paste, soya sauce, peanuts, cabbage & green chillies. Medium-hot.	
<b>Murgh Harabara</b> .....	<b>9.90</b>
Char grilled chicken infused with spinach, mint leaves, green chillies and yoghurt. A dish with depth and flavour. Medium-hot	
<b>Salmon Ceylon</b> .....	<b>13.90</b>
Salmon from Scotland and an excellent recipe from Sri Lanka. Aroma of cloves, coriander,cumin and fenugreek seeds. Smoothness of coconut cream, sharpness of lemon & tamarind and a hint of heat from green chillies. Medium-hot.	
<b>Rajasthani Gosht</b> .....	<b>9.90</b>
A fairly hot stew prepared with shanks of grilled lamb gently simmered in yoghurt and tamarind sauce.	
<b>Nach Naga</b> .....	<b>9.90</b>
A Bengali hot pepper which produces on alluring aroma and tantalizing mouth watering flavour. A fairly hot chicken dish.	
<b>Jal Murgh Lassandar</b> .....	<b>9.90</b>
Tikka of chicken cooked in a pungent garlic and fresh green chillies. A South Indian favourite. Hot.	
<b>Golda Chilli Roshoon</b> .....	<b>13.90</b>
Highly spiced king prawns cooked in pungent garlic and onions, crowned with freshly chopped cilantro and chillies. Hot.	
<b>Arkan Gosht</b> .....	<b>10.90</b>
A <b>VERY</b> hot lamb dish of Bengal. cooked with sundried chillies and stone ground cumin and a hint of fenugreek.	

### aroma balti specialities

*We specialise in Balti dishes and highly recommend that you try these traditional dishes which are cooked in a special wok prepared with our chefs own recipe of fresh spices and herbs.*

<b>Chicken or Lamb Tikka Balti</b> . .	<b>9.90</b>
<b>Garlic Chilli Chicken Balti</b> . . .	<b>9.90</b>
<b>King Prawn Polak Balti</b> . . . .	<b>13.90</b>
<b>Chicken Patila Balti</b> . . . . .	<b>9.90</b>
(sweet, sour and hot)	

## aroma mass bazaar

*A tantalizing consortium of seafood specialities and new-age sophistication. These dishes are to be enjoyed by anyone and everyone who has delved into the enchanting delights of Asian culinary excellence. **Fish may contain bones.***

<b>Aroma Fish Massala</b> .....	<b>10.90</b>
Marinated pieces of fish cooked in a traditional jalfrezi style. Medium if preferred.	
<b>Macher Jhol</b> .....	<b>12.90</b>
Broiled cod lightly seasoned with paprika, black mustard seed, garnished with tomatoes, shallots, prawns and cilantro.	
<b>Palak Macher ChorChory</b> .....	<b>12.90</b>
Cod marinated for several hours in red pepper, ginger and lime juice. Then served resting on a fresh bed of spinach. Flavoured with shallots, herbs and lightly roasted cumin seeds.	
<b>Nentara</b> .....	<b>14.90</b>
Lightly marinated sea bass with mace and cardammon then infused with cream and white wine.	

### aroma tandoor

*We have equipped the Aroma kitchen with an authentic clay tandoor as no other method of cooking imbues food with such a distinctive earthy smoky quality. All served with Basmati Pulao, salad and curry sauce to desired strength.*

<b>Tandoori Chicken</b> .....	<b>12.90</b>
Chicken on the bone marinated in spices and yoghurt and grilled in the tandoor. Served on a bed of chopped onions.	
<b>Tandoori Tikka</b> .....	<b>12.90</b>
Pieces of tender lamb or chicken breast captured on a fine skewer and seared golden in a fierce heat of the tandoor served on a bed of chopped onions.	
<b>Drunken Duck</b> .....	<b>14.90</b>
Duck marinated with pungent fresh herbs, spices and brandy. Redolent of Asia.	
<b>Tandoori Jhinga</b> .....	<b>14.90</b>
King prawns flavoured with mace, cardammon and garlic with freshly crushed ginger and lime juice.	
<b>Aroma Mixed Grill</b> .....	<b>14.90</b>
Morsels of different meats meeting in a shower of vivid flavours and wedded in the tandoor.	
<b>Tandoori Salmon</b> .....	<b>14.90</b>
Scottish pink salmon softly flavoured with a marinade of dill fennel and a hint of ginger designed to accentuate not overpower. Sealed in the tandoor.	

### aroma classics

<b>Tikka Massala</b>	
A very popular dish. We present our own exclusive recipe in a smooth creamy massala sauce. More British than Asian.	
<b>Pista Pasanda</b>	
Originally cooked on the end of a sword adapted to skewer in fierce heat given a distinct flavour by the addition of fresh cream pistachio and red wine.	
<b>Karahi</b>	
A very popular dish from Asia cooked with onions, green pepper, fresh ginger, herbs and ground spices garnished with cilantro,	
<b>Jalfrezi</b>	
Prepared with fresh onions, fresh ginger, green chillies, cilantro leaves all finely shredded with garlic and strips of sweet red pepper.	
<b>Chicken Tikka</b> .....	<b>9.90</b>
<b>Lamb Tikka</b> .....	<b>9.90</b>
<b>Duck Tikka</b> .....	<b>12.90</b>
<b>King Prawn Tikka</b> .....	<b>12.90</b>