

Starters

Samosa (Set of 2) (A crispy pastry filled with potatoes and peas)	\$8.00
Mixed Pakora (A crispy fried assortment of vegetable fritters)	\$12.00
Onion Bhajji (Onion rings, coated in a chickpea batter and fried)	\$12.00
Samosa Chaat (Samosa crushed, then topped with chaat sauces and spiced with chaat masala and roasted cumin powder)	\$12.00
Papri Chaat (Crispy pastry tossed along with chickpeas & potatoes drizzled with sweet yoghurt & various chutneys finished with roasted cumin powder)	\$14.00
Tikki Chaat (Fried potato cakes stuffed with lentils topped with chaat sauces, chickpeas and finished with chop onion, tomato roasted cummin)	\$14.00
Dahi Bhalla Chaat (Sodt fried balls of lentil batter, dipped in cool and sweet yogurt with tamarind sauce)	\$14.00
Pani Puri (Hollow balls of wheat semolina filled with potatoes, chickpeas and served with mint flavored water)	\$10.00
Masala Puri (Hollow balls stuffed with a spicy mixture of chickpeas and, potatoes filled with tamarind and mint sauce)	\$14.00
Pav Bhaji (Spicy mix of mashed potatoes cooked in butter, served with two pao(Dinner rolls) along with mint chutney and onion salad)	\$14.00
Cholley Kulche (Chickpeas curry topped with tamarind and mint sauce, served with pickle and 2 kulchas (Pita Bread))	\$16.00
Dabeli Sliders (Road side famous chaat from state of Gujrat it is actually blast of flavours in month with sweet and spicy mashed potatoes, crunchy peanuts & buttered Pao. A perfect meal in itself)	\$12.00
French Fries	\$8.00
Indo-Chinese (Veg)	
Vegetable Manchurian (Fried minced vegetable balls tossed in manchurian sauce)	\$16.50
Gobhi Manchurian (Cauliflower florets batter fried, and tossed in manchurian sauce)	\$16.50
Paneer Manchurian (Batter fried Indian cottage cheese, tossed in manchurian sauce)	\$16.50
Chilli Paneer (Batter fried Indian paneer, tossed in chilli sauce)	\$16.50
Chilli Gobhi (Batter fried cauliflower, tossed in chilli sauce)	\$16.50
Paneer 65 (Batter fried cheese tossed in spicy and tangy sauce with curry leaves)	\$16.50
Veg 65 (Fusion of South Indian and Chinese style of food, tossed vegetables with 65 sauce)	\$16.50

Indo-Chinese (Chicken)

Chicken Manchurian (Batter fried chicken, served in Manchurian sauce)	\$18.50
Chilli Chicken (Batter fried chicken wok tossed in a special homemade chilli sauce)	\$18.50
Chicken 65 (Batter fried chicken, stir fried in a spicy and tangy sauce)	\$18.50
Chicken Chowmein (Noodles tossed with shredded chicken, vegetables and soya sauce)	\$18.50
Chicken Fried Rice (Wok tossed rice, chicken and vegetables)	\$18.50
Chicken Szechuan (Chicken made with spicy recipe using cayenne pepper and dried chillies)	\$18.50

From Our Clay Oven (Tandoor)

(We Use Real Charcoal Fired Tandoor)	HALF	FULL
Tandoori Chicken (The kind of kebab - barbequed chicken prepared with yoghurt and spices)	\$14.50	\$24.50
Chicken Tikka (Succulent and juicy pieces of chicken Thigh fillet, marinated overnight and cooked in our charcoal tandoor)	\$13.50	\$22.00
Paneer Tikka (Mildly spiced cubes of cottage cheese, skewered with fresh vegetables and cooked on the grill)		\$17.50
Seekh Kebab (Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal tandoor)	\$15.00	\$20.50
Tandoori Assortment (Non-Veg) (A luxurious mix of the chef's selection of kebabs)		\$39.50

Mains (Vegetarian)

Dal Makhani (Indian vegetarian dish that contains Urad & kidney beans, simmered in a smooth sauce and sauteed with tomatoes, onions and mild spices)	\$18.50
Dal Tadka (Smooth red and yellow lentils are delicately seasoned then topped with browed onions and hot chilli pepper)	\$17.00
Baigan Bharta (Eggplant dish) (Roasted Eggplant mashed and tossed with onion and tomato)	\$18.00

Exquisite Indian Cuisine

Aangan

Dine in
DISCOUNT COUPON

\$15
discount
(minimum spending is \$50)
(one coupon per table)

Only valid from Monday to Thursday

*conditions apply

Vegetable Korma (Vegetables cooked in cream & cashew sauce)	\$18.00
Balti Paneer (Indian cottage cheese prepared in a ginger tomato sauce then, tossed with sliced onion, capsicum and tomatoes)	\$18.50
Paneer Butter Masala (Indian cottage cheese dunked in rich tomato based sauce)	\$18.00
Punjabi Kofta (A classic indian recipe of cheese dumplings simmered in a smooth sauce)	\$18.50
Kadhai Paneer (Indian Cottage Cheese dunked in a rich tomato based sauce)	\$18.50
Palak Paneer (Indian cotatge cheese cooked in a creamy spinach sauce and garnished with ginger juliennes)	\$19.00
Chickpeas Curry (Chickpeas cooked along with onion and tomato finsihed with daram masala)	\$17.00

Mains (Chicken)

Butter Chicken / Punjabi Butter Chicken (The Heart and Soul of Indian cuisine, tender pieces of chicken marinated overnight, part-cooked in a clay oven and simmered in a silky tomato sauce)	\$19.50
Chicken Curry (Chicken stewed in an onion and tomato based sauce, then flavored with a variety of spices)	\$19.50
Chicken Tikka Butter Masala (Chicken tikka tossed with onion and capsicum then coated in a fresh tomato based sauce)	\$19.50
Chicken Vindaloo (Chicken flavoured in a homemade vindaloo paste with a hint of vinegar)	\$19.50
Chicken Saag (Chicken cooked in a light and creamy spinach sauce)	\$19.50
Puran Singh Da Tari Wala Murgh (Recipe of legendary chef Puran Singh that has become the part of progressive Indian menu across Northern India)	\$24.00
Chicken Korma (Boneless chicken cooked with spices in an almond sauce and garnished with roasted almonds)	\$19.50
Kadhai Chicken (Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum)	\$19.50
Handi Chicken (Handi Chicken is a traditional chicken curry that is made in a special vessel called Handi)	\$19.50
Lamb / Goat	
Rogan Josh (Pieces of lamb simmered with yoghurt and spices until tender)	\$22.00
Lamb Vindaloo (Lamb flavored with a spicy blend of masala with a touch of vinegar)	\$22.00
Lamb Korma (Lamb cooked in a light creamy sauce, finished with coconut milk and cashew paste)	\$22.00

Lamb Saag (Lamb cooked with fresh pureed spinach)	\$22.00
Handi Goat (Rajasthan's favorite and the chef's pride. Only for those with steel lined stomach! It is easily the hottest dish in this collection)	\$22.00
Lamb Madras Curry (Lamb curry with the flavours of South India)	\$22.00
Punjabi Goat Meat (Spicy mutton curry made in Punjabi style with a blend of punjabi garam masala that gives the curry its unique flavour)	\$22.00
Crispy Dosa (Choice of Dosa available)	
Plain Dosa	\$14.00
Masala Dosa	\$14.00
Cheese Dosa	\$16.00
Paneer Dosa	\$16.00
Schezwan Dosa	\$16.00
Chilli Cheese Dosa	\$16.00
Seafood	
Fish Curry (Fish simmered in a traditional curry leaves and tamarind flavour curry)	\$20.50
Vindaloo Fish/Prawn (Fish simmered in a vindaloo flavoured sauce)	\$20.50
Fish/Prawn Masala (Fish or Prawns tossed with Semi-dried sauce)	\$20.50
Fish/Prawn Curry (Fish or Prawns tossed with dry roasted masala and contains milk)	\$20.50
Rice	
Plain Rice (Basmati Rice)	\$5.00
Saffron Rice (Saffron flavoured rice)	\$6.00
Veg Biryani (Basmati Rice cooked with blend of special herbs & vegetables)	\$18.00
Chicken 65 Biryani (Biryani rice is layered with chicken 65 masala and fresh spices)	\$18.50
Chicken Biryani (Succulent chicken cooked with special herbs, and served with rice)	\$18.00
Goat Biryani (Succulent goat cooked with special herbs, and served with rice)	\$19.00
Bread	
Naan (A leavened plain flour bread of North India)	\$3.00
Garlic Naan (Naan lavishly flavored with garlic butter)	\$4.50
Butter Naan (Butter with naan)	\$4.50

Plain Roti (Wholemeal flour bread)	\$3.00
Lachha Parantha (A spiral layered version of Roti)	\$5.50
Kulcha Onion/Paneer/Masala (Luxurious mix of mashed potatoes, cheese, green chili and a secret blend of masala spices)	\$6.50
Cheese Naan (Naan stuffed with mixture of cedar & mozzarella cheese)	\$5.50
Dessert	
Pista Kulfi	\$7.50
Paan Kulfi	\$7.50
Mango Kulfi	\$7.50
Rasmalai	\$7.50
Gulab Jamun	\$7.50
Fresh Paan	\$5.50
Gajjar ka Halwa	\$7.50
Flooda Kulfi	\$8.50

15% discount for Senior Citizens

FREE DELIVERY
WITH MINIMUM ORDER OF \$50
***FLAT 10% ON ALL TAKEAWAY**

GST included in all prices. Prices subject to change without notice.

Disclaimer

☒ We can not guarantee of any of our dishes nuts free. If you have any other allergies please let us know in advance.

☒ If you have any strong religious believe please let us know in advance as our premises handle vegetarian and Non vegetarian (Chicken, Lamb, Beef, Seafood). We don't guarantee we will be able to meet all requirements.

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Since 2004

Aangan brings you the ultimate authentic taste of
India from the streets of New Delhi

TAKEAWAY
menu

POINT COOK

1/28 ADELPHI BLVD POINT COOK

OPERATING HOURS

MONDAY TO THURSDAY

5:00 pm to 10:30 pm

SATURDAY AND SUNDAY

12:00 pm to 3:00 pm

5:00 pm to 10:30 pm

NOW ORDER HOME DELIVERY
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www.aangan.com.au

