

Starters

Samosa (set of 2)	\$6.50
(A crispy pastry filled with potatoes and peas)	
Mixed Pakora	\$7.00
(A crispy fried assortment of vegetable fritters)	
Onion Bhajji	\$7.00
(Onion rings coated in a chickpea batter and fried)	
Samosa Chat	\$9.50
(Samosa crushed, then topped with Chaat sauces and spiced with Chaat masala and roasted cumin powder)	
Tikki Chaat	\$9.50
(Potato cakes cooked on the grill, topped with chaat sauces and garnished with onions, tomato and coriander)	
Papari Chaat	\$9.50
(Crispy pastry tossed along with chickpeas and potatoes drizzled with sweet yogurt and various chutneys finished with roasted cumin powder)	
Pani Puri	\$8.50
(Hollow balls of wheat semolina filled with potatoes, chickpeas and served with mint flavoured water)	
Amritsari Fish	\$17.00
(Fish marinated in Indian spices, fried and served with spicy green chilli sauce)	

From our clay oven (Tandoor)

(We use real charcoal fired Tandoor)

Tandoori Chicken	\$19.00
(The King of Kebab - barbequed chicken prepared with yoghurt and spices)	
Chicken Tikka	\$15.50
(Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal Tandoori)	
Paneer Tikka	\$16.00
(Mildly spiced cubes of cottage cheese, skewered with fresh vegetables and cooked on the grill)	
Seekh Kebab	\$16.00
(Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal Tandoor)	
Tandoori Assortment	\$22.00
(A luxurious mix of the chef's selection of kebabs)	



Yummy

Mains (Vegetarian)

Dal Makhani	\$15.00
(Indian vegetarian dish that contains urad beans, simmered in a smooth sauce and sautéed with tomatoes, onions and mild spices)	
Dal Tadka	\$14.00
(Smooth red and yellow lentils are delicately seasoned then topped with browned onions and hot chilli pepper)	
Baigan Bhatha (Eggplant dish)	\$15.00
(Roasted eggplant mashed and tossed with onion and tomato)	
Vegetable Korma	\$16.00
(A wonderful mix of fresh vegetables and dry fruits in a moderately spiced cashew sauce)	
Matar Paneer	\$14.50
(Peas and cottage cheese cooked in a mild sauce flavoured with fresh ginger and coriander)	
Palak Kofta Curry	\$16.00
(Cottage cheese and potato dumpling simmered in rich spinach sauce)	
Kadai Paneer	\$16.00
(Indian cottage cheese dunked in a rich tomato based sauce)	
Punjabi Malai Kofta	\$16.00
(A creamy and rich preparation consisting of tomatoes and cashew nuts, with Indian cottage cheese and dumplings)	
Paneer Saag	\$16.00
(Homemade cottage cheese cooked with a creamy spinach sauce then garnished with ginger juliennes)	

Mains (Chicken)

Chicken Curry	\$15.50
(Chicken stewed in an onion and tomato based sauce, then flavoured with a variety of spices)	
Butter Chicken	\$15.50
(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)	
Chicken Tikka Butter Masala	\$15.00
(Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce)	
Chicken Vindaloo	\$15.00
(Chicken flavoured in a homemade vindaloo paste with a hint of vinegar)	
Chicken Saag	\$15.00
(Chicken cooked in a light and creamy spinach sauce)	
Chicken Korma	\$15.00
(Boneless chicken cooked with spices in an almond sauce, and garnished with roasted almonds)	
Kadai Chicken	\$15.50
(Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum)	

Delicious

Lamb / Beef

(All curries can be made with lamb or beef)

Rogan Josh	\$16.50
(Pieces of lamb simmered with yoghurt and spices until tender)	
Lamb Vindaloo	\$16.50
(Lamb flavoured with a spicy blend of masala and a touch of vinegar)	
Lamb Korma	\$16.50
(Lamb cooked in a light creamy sauce, finished with coconut milk and cashew paste)	
Lamb Saag	\$16.50
(Lamb cooked with fresh pureed spinach)	
Laal Ghost Spice Strength (1 to 10)	\$16.50
(Rajasthan's favourite and the chef's pride. Only for those with a steel lined stomach! It is easily the hottest dish in this collection)	
Lamb Madras Curry	\$16.50
(Lamb curry cooked southern Indian style)	
Goat Meat	\$16.50
(Authentic home style cooked curry)	



Seafood

Fish Curry (Fish simmered in a traditional curry leaves and tamarind flavour curry)	\$17.00
Coconut Fish & Prawn Curry (Fish & Prawn tossed in roasted spice and coconut)	\$17.00
Spicy Prawn Masala (Prawns tossed with dry roasted masala)	\$17.00
Prawn Curry (Prawns simmered in a traditional curry leaves and tamarind flavour curry)	\$17.00

Rice

Plain Rice (Vegetables cooked with rice and special herbs)	\$3.50
Saffron Rice (Vegetables cooked with rice and special herbs)	\$4.00
Vegetable Pulao (Vegetables cooked with rice and special herbs)	\$10.50
Chicken Biryani (Succulent chicken cooked with special herbs, and served with rice)	\$15.00
Lamb Biryani (Succulent lamb cooked with special herbs, and served with rice)	\$16.00

Bread

Naan (A leavened plain flour bread of North India)	\$2.50
Garlic Naan (Naan lavishly flavoured with garlic butter)	\$3.00
Roti (Wholemeal flour bread)	\$2.50
Lachha Parantha (A spiral layered version of roti)	\$4.00
Masala Kulcha (Luxurious mix of mashed potatoes, cheese, green chilli and a secret blend of masala spices)	\$5.00
Cheese Naan (Luxurious mix of mashed potatoes, cheese, green chilli and a secret blend of masala spices)	\$5.00



Dessert

Mawa Pista Kulfi (Indian style homemade ice cream flavoured with pistachios and cardamom)	\$8.50
Gulab Jamun (Soft balls of cottage cheese & condensed milk fried and dipped in sugar syrup flavoured with rose essence)	\$7.50
Ras Malai (Dumpling of cottage cheese dipped in saffron flavoured milk)	\$7.50
Gajar ka halva (Carrot dessert pudding)	\$7.00
Pista Kulfi (Traditional Indian frozen ice cream)	\$7.50



Minimum order \$40 (Delivery Available)

**Minimum Order \$ 40
Within 5 KMS**

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

Disclaimer :

- We can not guarantee any of our dishes nuts free. If you have any other allergies please let us know in advance.
- If you have any strong religious beliefs please let us know in advance as our premises handle vegetarian and Non vegetarian (Chicken, Lamb, Beef and Seafood). We don't guarantee we will be able to meet all requirements.



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Aangan

Since 2004

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Takeaway- Menu

Bundoora

1191 Plenty Road, Bundoora, Vic

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Lunch: 12:30 PM - 3:00 PM (Saturday-Sunday)

Dinner: 5:00 PM - 10:30 PM (Open 7 days)

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AANGAN FUNCTION VENUE

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