



Exquisite Indian Cuisine

# Aangan





## Entree

### 1. Samosa

(A crispy pastry filled with potatoes and peas)

**\$8.50**

### 2. Mix Pakora

(Cauliflower fritters made with spiced chickpea flour coating. Crispy on the outside and soft on the inside, these pakoras are mouth-watering appetizer)

**\$9.00**

### 3. Spring Rolls (Vegetable)

(A small roll of thin pastry filled with vegetables and deep-fried to golden perfection)

**\$10.00**

### 4. Onion Bhajji

(Onion rings, coated in a chickpea batter and fried)

**\$8.50**

### 5. Dahi ke Kebab (4pieces)

(Soft from inside crispy from outside, this delicacy is signature dish of Aangan)

**\$16.00**

### 6. Amritsari Fish

(Fish marinated in Indian spices, fried and served with spicy green chilli sauce)

**\$18.00**

### 7. Peanut Masala

(Crunchy peanuts mixed with zesty masala)

**\$8.00**

### 8. Pav Bhaji

(A popular snack from Mumbai, a mish mash of a variety of vegetables and spices served with Pav - crispy bread fried in butter)

**\$14.00**

### 9. French Fries

**\$6.50**

## Chaat Bhandar

A Chatpata ('tangy') treat straight from the streets of India!  
A Chaat is based on three sauces: Tamarind (sweet), Sour Mint (spicy) and Cool Yoghurt (flavoured with cumin)

### 10. Pani Puri

(Hollow balls of wheat semolina filled with potatoes and chickpeas, and served with mint flavoured water)

**\$12.50**

### 11. Masala Puri

(Hollow balls stuffed with a spicy mixture of chickpeas and potatoes, filled with yogurt, tamarind and mint sauce)

**\$14.00**

### 12. Papri Chaat

(Crispy pastry tossed along with chickpeas & potatoes drizzled with sweet yoghurt & various chutneys finished with roasted cumin powder)

**\$14.00**

### 13. Samosa Chaat (2 Pieces)

(Samosa crushed, then topped with sauces and spiced with Chaat masala and roasted cumin powder)

**\$14.00**

### 14. Tikki Chaat

(2 Homemade savoury cutlets (Tikki) served with chickpeas, chopped onions and tamarind chutney)

**\$14.00**

### 15. Dahi Bhalla Chaat

(Soft fried balls of lentil batter, dipped in cool and sweet yogurt with tamarind sauce)

**\$14.00**

### 16. Chaat Platter to Share

(A luxurious mix of the chef's selection of chatpata (tangy) chaat delicacies)

**\$36.00**

## Tandoori Fe

Served with onion rings and a dipping sauce

	HALF	FULL
<b>17. Tandoori Chicken</b> (The king of Kebab - barbequed chicken prepared with yoghurt and spices)	<b>\$12.50</b>	<b>\$22.50</b>
<b>18. Chicken Tikka</b> (Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal Tandoor)	<b>\$11.50</b>	<b>\$17.50</b>
<b>19. Chicken Malai Tikka</b> (Chicken marinated with cheddar cheese and tandoori spices, and cooked in a clay oven)	<b>\$11.50</b>	<b>\$17.50</b>
<b>20. Seekh Kebab</b> (Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal Tandoor)	<b>\$12.50</b>	<b>\$19.50</b>
<b>21. Fish Tikka</b> (Fillet of Basa fish marinated in a tandoori base)		<b>\$19.50</b>
<b>22. Paneer Tikka</b> (Mildly spiced cubes of cottage cheese, skewered with fresh vegetables and cooked on the grill, served with spicy green chilli sauce)		<b>\$16.50</b>
<b>23. Mutton Boti Kebab</b> (Boneless dices of baby lamb marinated with tandoori spices tenderised with yougurt and cook to perfection)		<b>\$19.50</b>

### 24. Tandoori Veg Platter to Share

A luxurious mix of the chef's selection of Veg Kebabs

**\$35.50**

### 25. Tandoori N.Veg Platter to Share

A luxurious mix of the chef's selection of Non Veg Kebabs

**\$36.50**



## *Soups*

**26. Hot and Sour Soup**  
Vegetable/Chicken  
\$7.50

**27. Manchow Soup**  
Vegetable/Chicken  
\$7.50

**28. Cream of Tomato**  
Soup  
\$7.50

## *South Indian*

**29. Idli Sambar**

**\$8.50**

## *Crispy Dosa*

(Choice of Dosa Available)

**30. Plain Dosa**

**\$12.00**

**31. Masala Dosa**

**\$14.00**

**32. Mysore Dosa**

**\$14.00**

**33. Paneer Dosa**

**\$14.00**

**34. Chilli Cheese Dosa**

**\$14.00**

## Indo Chinese

### *Vegetarian*

**35. Vegetable Manchurian** **\$16.50**

(Fried minced vegetable balls tossed in manchurian sauce)

**36. Vegetable 65** **\$16.50**

(Fusion of South Indian and Chinese style of food, tossed vegetables with 65 sauce)

**37. Gobhi 65** **\$16.50**

(Batter fried cauliflower tossed in spicy and tangy sauce flavoured with vegetables)

**38. Paneer 65** **\$16.50**

(Batter fried cottage cheese tossed in spicy and tangy sauce flavoured with vegetables)

**39. Vegetable Pepper Fry** **\$16.50**

(Fried Vegetables tossed in spicy pepper sauce)

**40. Gobhi Manchurian** **\$16.50**

(Cauliflower florets fried in batter and tossed in Manchurian sauce )

**41. Chilli Gobhi** **\$16.50**

(Batter fried cauliflower tossed in chilli sauce)

**42. Chilli Paneer** **\$16.50**

(Batter fried Indian paneer, tossed in chilli sauce)

**43. Paneer Manchurian** **\$16.50**

(Batter fried Indian cottage cheese, tossed in manchurian sauce)

### *Veg. Noodles / Rice*

**44. Vegetable Chowmein** **\$16.50**

(Noodles tossed with shredded vegetables and soya sauce)

**45. Vegetable Fried Rice** **\$16.50**

(Wok tossed rice and vegetables)

**46. Schezwan Veg Noodles** **\$16.50**

(Spicy version of veg chowmein. Perfect with gravy Vegetable Manchurian)

**47. Schezwan Veg Fried Rice** **\$16.50**

(Hot, spicy and Indo-Chinese recipe. Perfect with gravy Vegetable Manchurian)

**48. Chilli & Pepper Noodles** **\$16.50**

(Noodles tossed with vegetables, chilli and pepper)

## Indo Chinese

### Non - Vegetarian

**49. Chicken Manchurian** **\$17.50**  
 (Batter fried chicken, served in Manchurian sauce)

**50. Chilli Chicken** **\$17.50**  
 (Batter fried chicken wok tossed in a special homemade chilli sauce)

**51. Chicken 65** **\$17.50**  
 (Batter fried chicken, stir fried in a spicy and tangy sauce)

**52. Chicken Lollipops** **\$17.50**  
 (Spicy, soy-marinated chicken wings in a "lollipops shape")

**53. Chicken Schezwan** **\$17.50**  
 (Chicken made with spicy recipe using cayenne pepper and dried chillies)

**54. Chicken Pepper Fry** **\$17.50**  
 (Chicken battered fried tossed in spicy pepper sauce)

**55. Chicken Hong Kong** **\$17.50**  
 (Batter fried chicken tossed with cashew spring onion and sweet and sour sauce)

**56. Ginger Chicken** **\$17.50**  
 (Batter fried chicken finished in fresh ginger and tomato sauce)

### Non-Veg. Noodles / Rice

**57. Chicken Chow Mein** **\$17.50**  
 (Noodles tossed with shredded chicken, vegetables and soya sauce)

**58. Chicken Fried Rice** **\$17.50**  
 (Wok tossed rice, chicken and vegetables)

**59. Schezwan Noodles** **\$17.50**  
 (Spicy version of chicken chowmein)

**60. Chilli Garlic Fish/Prawn** **\$17.50**  
 (Prawns batter, fried and tossed in a chili garlic sauce)

**61. Andhra Fish** **\$17.50**  
 (Wok tossed fillet of fish flavoured with mustard seeds and curry leaves)

## Mains Veg

- |   |                |
|---|----------------|
| <b>62. Dal Makhani</b> - Aangan signature dish<br>(Indian vegetarian dish that contains urad beans, simmered in a smooth sauce sautéed with tomatoes, onions and mild spices)                       | <b>\$17.50</b> |
| <b>63. Dal Tadka</b><br>(Smooth red and yellow lentils are delicately seasoned and topped with browned onions and hot chilli powder)  | <b>\$14.00</b> |
| <b>64. Dhabe di Dal Fry</b><br>(Smooth red and yellow lentils are delicately seasoned with tangy masalas and topped with browned onion and hot chilli powder for that authentic dhaba-food flavour) | <b>\$14.00</b> |
| <b>65. Sarson Ka Saag (Seasonal)</b><br>(Saag & Makki ki Roti, Raita, Achar, Salad)<br>Made with the combination of fresh mustard leaves, spinach and fenugreek leaves)                             | <b>\$20.00</b> |
| <b>66. Matar Paneer</b><br>(Delicious combination of cottage cheese and fresh green peas cooked in onion and tomato sauce)  | <b>\$15.00</b> |
| <b>67. Baingan Bhatha</b> (Eggplant dish)<br>(Roasted eggplant mashed and tossed with onion and tomato)   | <b>\$17.50</b> |
| <b>68. Kadhai Paneer</b><br>(Indian Cottage Cheese dunked in a rich tomato based sauce)   | <b>\$17.50</b> |
| <b>69. Shahi Paneer</b><br>(Slices of paneer cooked in cashew & onion sauce flavoured with ginger and chillis)  | <b>\$17.50</b> |
| <b>70. Balti Paneer</b><br>(Indian cottage cheese prepared in a ginger tomato sauce then, tossed with sliced onion, capsicum and tomatoes)  | <b>\$17.50</b> |



## Mains Veg

### 71. Palak Paneer

(Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger juliennes)

**\$17.50**

### 72. Paneer Butter Masala

(Indian cottage cheese dunked in rich tomato based sauce)

**\$17.50**

### 73. Methi Malai Matar

(Methi & green peas cooked in fresh cream & fresh indian spices)

**\$17.50**

### 74. Veg Kolhapuri

(Seasonal vegetable cooked in a spicy kholapuri sauce)

**\$17.50**

### 75. Kadhai Vegetables

(Seasonal vegetable cooked in kadhai sauce)

**\$17.50**

### 76. Paneer Do Pyaza

(Panner cooked along with onions in cashew based creamy sauce)

**\$18.50**

### 77. Veg Korma

(Vegetables cooked in cream & cashew sauce)

**\$16.00**

### 78. Paneer Makhni

(Paneer cubes cooked in spicy and rich gravy of pureed tomato, cashew nuts, milk, cream and butter )

**\$17.50**



## Mains Non-Veg

### 79. Dhabe da Kukkad

(Rustic Dhaba style of making chicken curry (chicken on bones))

**\$18.50**

### 80. Punjabi Butter Chicken

(Butter chicken cooked in pure 'desi' style)

**\$18.50**

### 81. Methi Chicken

(Chicken flavoured with fenugreek leaves and ginger juliennes)

**\$18.50**

### 82. Chicken Curry

(Chicken stewed in an onion and tomato based sauce, and flavoured with a variety of spices)

**\$18.50**

### 83. Puran Singh da Tari Wala Mugh

(Recipe of legendry Chef Puran Singh that has become the part of progressive Indian menu across north side of India)

**\$22.50**

### 84. Tandoori Murgh Masala

(The dish originated from the Dhabas of Punjab. Tandoori chicken pieces cooked along with tomato gravy, butter, ginger and fresh coriander topped with fresh cream)

**\$24.50**

### 85. 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)

**\$18.50**

### 86. Chicken Tikka Butter Masala

(Chicken tikka tossed with onion and capsicum then coated in a fresh tomato based sauce)

**\$18.50**

### 87. Chicken Vindaloo

(Chicken flavoured in a homemade vindaloo paste with a hint of vinegar)

**\$18.50**

### 88. Chicken Madras Curry

(Chicken cooked in traditional Madras curry, flavoured with fresh curry leaves, mustard seeds and coconut)

**\$18.50**

### 89. Handi Chicken

(Handi Chicken is a traditional chicken curry that is made in a special vessel called Handi)

**\$18.50**

## Mains Non-Veg

### 90. Chicken Saag

(Chicken cooked in a light and creamy spinach sauce)

**\$18.50**

### 91. Kadhai Chicken

(Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum)

**\$18.50**

### 92. Chicken Kolapuri

(Chicken cooked in tangy and spicy kolapuri curry)

**\$18.50**

### 93. Chicken do Pyaza

(A delicious curry chicken cooked in onion and tomato gravy with fresh spices)

**\$20.00**

## Seafood

### 94. Fish/Prawn Curry

(Fish/Prawn simmered in traditional curry leaves and tamarind flavour curry)

**\$20.00**

### 95. Vindaloo Fish

(Fish simmered in a vindaloo flavoured sauce)

**\$20.00**

### 96. Fish/Prawn Masala

(Prawns/Fish tossed with dry roasted masala)

**\$20.00**

## Mains Non-Veg

Select your meat with your Choice of  
*Curry Lamb/Goat*

### 97. Rogan Josh

(Pieces of lamb simmered with yoghurt and spices until tender)

**\$19.50**

### 98. Korma Lamb/Goat

(Lamb cooked in a light creamy sauce, finished with coconut milk and cashew paste)

**\$19.50**

### 99. Punjabi Goat Curry

(Spicy mutton curry made in Punjabi Style with a blend of Punjabi Garam Masala that gives this curry its unique taste)

**\$18.50**

### 100. Vindaloo Lamb/Goat

(Flavoured with a spicy blend of masala and a touch of vinegar)

**\$19.50**

### 101. Madras Lamb/Goat

(Lamb /Goat curry with the flavours of South India)

**\$19.50**

### 102. Kolhapuri Lamb/Goat

(A spicy hot kolhapuri style curry)

**\$19.50**

### 103. Saag Lamb/Goat

(Lamb/Goat cooked with freshly pureed spinach)

**\$19.50**

### 104. Handi Lamb/Goat

(Lamb/Goat cooked in a sealed pot on a very slow flame)

**\$19.50**

### 105. Lamb do Pyaza/Goat

(A delicious dish that is cooked with a host of spices and onion and Garnished with coriander leaves)

**\$19.50**



## Breads

### 106. Plain Naan

(A leavened plain flour bread of North India)

\$3.00

### 107. Roti

(Wholemeal flour bread)

\$3.00

### 108. Butter Roti

(Roti with Butter)

\$3.50

### 109. Butter Naan

(Naan with Butter)

\$3.50

### 110. Garlic Naan

(Naan lavishly flavoured with garlic butter)

\$4.50

### 111. Cheese Naan

(Naan stuffed with mixture of cedar & mozzarella cheese)

\$5.50

### 112. Herb & Cheese Naan

(Cheese Naan infused with herbs)

\$5.50

### 113. Aloo Prantha

(Whole wheat flatbread stuffed with spicy mashed potatoes.)

\$6.50

### 114. Garlic & Cheese Naan

(Cheese Naan with garlic on top)

\$5.50

### 115. Kashmiri Naan

(Naan stuffed with a mixture of dry fruits and nuts, and cooked in tandoor)

\$7.00

### 116. Keema Naan

(Naan stuffed with mince meat)

\$7.00

### 117. Kulcha Onion/Paneer/Masala

(Luxurious mix of mashed potatoes, green chilli and a secret blend of masala spices)

\$6.50

### 118. Missi Roti

(Flat bread made with whole wheat flour, gram flour and spices)

\$4.50

### 119. Lachha Paratha

(A spiral layered version of roti)

\$5.00

### 120. Chilli Paratha

(Crispy, flaky, layered and chilli flavoured whole wheat flat bread)

\$6.50

### 121. Pudina Paratha

(Crispy, flaky, layered and mint flavoured whole wheat flat bread)

\$6.50





## Rice

### 122. Plain Rice

(Saffron flavoured rice)

\$4.00

### 123. Saffron Rice

(Saffron flavoured rice)

\$5.00

### 124. Peas Pulao

(Peas tossed in Pulao rice)

\$8.50

### 125. Jeera Rice

(Flavoured rice tossed with cumin seeds)

\$8.50

### 126. Veg Biryani

(Mix veggies, special herbs & biryani spices, cooked using the age old)

\$13.00

### 127. Chicken Biryani

(Succulent chicken with special herbs, cooked using the age old)

\$18.00

### 128. Chicken 65 Biryani

(Biryani rice is layered with chicken 65 masala and fresh spices)

\$15.00

### 129. Lamb Biryani

(Succulent lamb/goat cooked with special herbs, and served with rice)

\$17.50

## Accompainments

### 130. Raita

\$4.00

### 131. Onion Salad

\$4.00

### 132. Green Salad

\$7.50

### 133. Pappadums

\$1.00





## Desserts

### 134. Gulab Jamun

(Soft balls of cottage cheese and condensed milk fried and dipped in sugar syrup flavoured with rose essence)

**\$8.50**

### 135. Gajar ka Halwa

(Carrot dessert pudding)

**\$8.50**

### 136. Pista Kulfi

**\$8.50**

### 137. Paan Kulfi

**\$8.50**

### 138. Falooda Kulfi

**\$8.50**

### 139. Rasmalai

(Dumpling of cottage cheese dipped in saffron flavoured milk)

**\$8.50**

### 140. Sticky Date Pudding

(Served with Vanilla Ice Cream)

**\$12.50**

### 141. Hot Chocolate Lava Cake

(Served with Vanilla Ice Cream)

**\$12.50**

#### 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 believe 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.