

The background of the entire page is a deep red color with a repeating pattern of stylized floral and leaf motifs in a slightly darker shade of red. A thin white border frames the entire page. In the four corners, there are decorative white scrollwork elements. Centered above the subtitle is a horizontal white line with a central floral ornament and small circular accents at the ends. Centered below the title is another identical horizontal white line with a central floral ornament and small circular accents at the ends.

Exquisite Indian Cuisine

# Aangan

## Chaat Bhandar

### Samosa

(A crispy pastry filled with potatoes and peas)

**\$12.50**

### Mix Pakora

(A crispy fried assortment of vegetable fritters)

**\$12.00**

### Paneer Pakora

(Cottage cheese dipped in chickpeas batter & fried to perfection)

**\$14.00**

### Onion Bhaji

(Battered fried crispy onion rings)

**\$12.00**

### Samosa Chaat (2 Pieces)

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

**\$12.50**

### Papri Chaat

(Crispy pastry wrapped, diced potatoes and chickpeas, that are topped with Chaat sauces)

**\$17.00**

### Tikki Chaat

(Fried potato cakes stuffed with lentils topped with chaat sauces, chickpeas and finished with chop onion, tomato and roasted cummin)

**\$17.00**

### Dahi Bhalla Chaat

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

**\$17.00**

### Pani Puri

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

**\$16.00**

### Masala Puri

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

**\$17.00**

### Pav Bhaji

(Spicy mix of Masaged vegetable and potatoes cooked in butter, served with two Pao (Dinner rolls) along with mint chutney and onion salad)

**\$17.00**

## Chaat Bhandar

### **Cholley Kulche**

(Chickpeas curry topped with tamarind and mint sauce, served with pickle & 2 Kulchas (Pita Bread))

**\$16.00**

### **Dabeli Sliders**

(Road side famous chaat from state of Gujrat it is actually blast of flavours in mouth with sweet and spicy mashed potatoes, crunchy peanuts & buttered Pao. A perfect meal in itself)

**\$12.00**

### **Vada Pao**

(Bombay style breakfast its like India's most famous burger, mashed potatoes flavoured with curry leaves and mustard seeds and batter fried in chickpeas flour, served with garlic and mint chutney)

**\$12.00**

### **Peanut Masala**

(Spiced, crunchy peanuts, mixed with zesty masala)

**\$12.00**

### **Masala Papad**

(Dressed up papad with chop onion, chop potato, chilli powder, chaat masala drizzled with spicy sauce)

**\$8.00**

### **French Fries**

**\$8.00**

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# Aangan

## Tandoori Fe

### Paneer Tikka

(Mildly spiced cubes of cottage cheese, skewered with fresh vegetable & cooked on the grill)

**\$17.50**

### Tandoori Mushroom

(Button mushrooms marinated in tandoori spices & finished in oven)

**\$19.50**

### Dahi ke Kebab

(Kebab made with yogurt and some spices it has got delicate flavours which melts in mouth )

**\$22.00**

### Malai Soya Chaap

(Crispy Soya champ tossed in our cream sauce )

**\$18.00**

### Tandoori Veg Platter to Share

A combination of mushrooms,  
Paneer Tikka and dahi ke Kebab, malai soya chaap  
served with baby sized naan bread and three dips

**\$32.50**



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# Aangan

## Tandoori Fe

### Non - Vegetarian

#### Tandoori Chicken

(The King of Kebab barbeq used chicken prepared with yogurt and spices)

HALF  
\$14.50

FULL  
\$24.50

#### Chicken Tikka

(Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal Tandoor)

\$13.50

\$22.00

#### Chicken Malai Tikka

(Chicken marinated with cheddar cheese and tandoori spices, and cooked in a clay oven)

\$13.50

\$22.00

#### Seekh Kebab

(Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal Tandoor)

\$15.00

\$20.50

#### Fish Tikka

(Fillet of Basa fish marinated in a tandoori base)

\$14.50

\$20.50

#### Tandoori Prawn

(Marinated tiger prawns flavoured with caraway seeds and cooked in a charcoal oven)

\$22.00

### Tandoori N.Veg Platter to Share

A combination of Chicken Tikka, Tandoori Chicken,  
Seekh Kebab & Tandoori Fish  
served with naan bread

\$39.50

Platter of 3 dipping Sauce - \$3.00

Exquisite Indian Cuisine

# Aangan



## *Soups*

**Hot and Sour Soup  
Vegetable  
\$8.50**



**Vegetable and Corn  
Soup  
\$8.50**



**Manchow Soup  
Vegetable  
\$9.50**



**Chicken Manchow Soup  
\$11.50**



**Chicken Corn Soup  
\$11.50**



**Chicken Hot & Sour Soup  
\$11.50**



Exquisite Indian Cuisine

# Aangan



## South Indian

### Crispy Dosa

(Choice of Dosa Available)

Plain Dosa	\$14.00
Masala Dosa	\$14.00
Paneer Dosa	\$16.00
Cheese Dosa	\$16.00
Schezwan Dosa	\$16.00
Chilli Cheese Dosa	\$16.00
Onion Masala Dosa	\$16.00
Ghee Plain Dosa	\$16.00
Ghee Masala Dosa	\$17.00

## Indo Chinese

### Vegetarian

#### Vegetable Manchurian

(Vegetable fried balls stir fried in ginger and soya sauce)

**\$16.50**

#### Gobhi Manchurian

(Batter fried cauliflower tossed in manchurian sauce)

**\$16.50**

#### Paneer Manchurian

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

**\$16.50**

#### Chilli Paneer

(Batter fried cottage cheese, 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**

#### Gobhi 65

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

**\$16.50**

#### Gobhi Honkong

(Crispy fried cauliflower tossed in sweet and sour sauce)

**\$16.50**

#### Vegetable 65

(Battered fried vegetables balls tossed in spicy and tangy sauce flavoured with curry leaves)

**\$16.50**

#### Chilli Potatoes

(Crispy fried potatoes batons tossed in garlic and chilli sauce)

**\$16.50**





## Indo Chinese

### Non - Vegetarian

#### Chilli Chicken

(Batter fried chicken, wok tossed in a special homemade chilli sauce)

**\$18.50**

#### Chicken Manchurian

(Fried battered chicken, served in a manchurian sauce)

**\$18.50**

#### Chicken 65

(Batter fried chicken tossed in spicy curry leaves flavoured sauce)

**\$18.50**

#### Chicken Honkong

(Prawn batter fried & tossed in a chilli garlic sauce)

**\$18.50**

#### Chicken Schezwan

(Chicken made with spicy recipe using cayenne pepper & dried chillies)

**\$18.50**

#### Chicken Pepper Fry

(Chicken tossed in a spicy pepper sauce with ginger garlic and soya sauce)

**\$18.50**

#### Fish Amritsari

(Bassa fillet of fish dipped in spiced batter & fried till crispy)

**\$18.50**

#### Andhra Fish

(Batter fried chicken finished in fresh ginger and tomato sauce)

**\$18.50**

#### Chilli Garlic Prawns

(Prawn batter fried & tossed in a chilli garlic sauce)

**\$18.50**

#### Chilli Garlic Fish

(Spicy, soy-marinated chicken wings in a "lollipops shape")

**\$18.50**



## Indo Chinese

### *Veg. Noodles / Rice*

#### **Vegetable Chowmein**

(Noodles tossed with shredded vegetables and soya sauce)

**\$16.50**

#### **Vegetable Schezwan Chowmein**

(Noodles made with spicy recipe cayenne pepper and dried chillies)

**\$16.50**

#### **Chilli and Pepper Chowmein**

(Noodles tossed with Vegetables and chilli pepper)

**\$16.50**

#### **Chicken Chowmein**

(Noodles tossed with shredded chicken, vegetables and soya sauce)

**\$18.50**

#### **Chicken Schezwan Chowmein**

(Noodles tossed with shredded chicken, vegetables and hot spicy and indo chinese recipe)

**\$18.50**

#### **Egg Chowmein**

(Noodles tossed with egg vegetables and soya sauce)

**\$17.00**

#### **Prawn Chowmein**

(Wok tossed rice with prawns and vegetables)

**\$18.00**

### *Non-Veg. Noodles / Rice*

#### **Vegetable Fried Rice**

(Wok tossed rice and vegetables)

**\$16.00**

#### **Chicken Fried Rice**

(Wok tossed rice, chicken and vegetables)

**\$17.00**

#### **Schezwan Fried Rice**

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

**\$16.00**

#### **Chicken Schezwan Fried Rice**

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

**\$17.00**

#### **Egg Fried Rice**

(Wok tossed with rice and egg)

**\$16.00**

#### **Prawn Fried Rice**

(Wok tossed rice with prawns and vegetables)

**\$18.00**



## Mains Veg

<b>Dal Makhani</b> - Aangan signature dish (Indian vegetarian dish that contains urad beans, simmered in a smooth sauce sautéed with tomatoes, onions and mild spices)	<b>\$18.50</b>
<b>Dal Tadka</b> (Smooth red and yellow lentils are delicately seasoned and topped with browned onions and hot chilli powder)	<b>\$17.00</b>
<b>Chickpeas Curry</b> (Chickpeas cooked along with onion and tomato finished with garam masala)	<b>\$17.00</b>
<b>Punjabi Kofta</b> (Potatoes dumpling simmered in onion and cashew sauce)	<b>\$18.00</b>
<b>Palak Paneer</b> (Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger juliennes)	<b>\$19.00</b>
<b>Kadhai Paneer</b> (Indian cottage cheese cooked in a spicy tomato based sauce, flavoured with fresh coriander and chilli)	<b>\$18.50</b>
<b>Paneer Tikka Masala</b> (Famous Punjabi Dhaba dish made with grilled paneer (cottage cheese) cooked along with spicy tikka masala gravy)	<b>\$18.50</b>
<b>Methi Malai Matar</b> (Methi & green peas cooked in fresh cream & fresh indian spices)	<b>\$18.50</b>
<b>Paneer Butter Masala</b> (Indian cottage cheese dunked in rich tomato based sauce)	<b>\$18.50</b>
<b>Balti Paneer</b> (Indian cottage cheese prepared in a ginger tomato sauce then, tossed with sliced onion, capsicum and tomatoes)	<b>\$18.50</b>
<b>Shahi Paneer</b> (Slices of paneer tikka cooked in fresh tomato sauce and flavoured with ginger and chillis)	<b>\$18.50</b>
<b>Paneer Makhni</b> (Paneer cooked in buttery tomato sauce)	<b>\$18.50</b>
<b>Handi Paneer</b> (Cottage cheese cooked in a seal pot with unique spicy to give that highly aromatic gravy)	<b>\$18.50</b>
<b>Achaari Paneer</b> (Cottage cheese curry made with special pickle spicy slightly tangy & full of flavours)	<b>\$18.50</b>
<b>Paneer Do Pyaza</b> (Paneer cooked along with onion in cashew based creamy sauce)	<b>\$18.50</b>



## Mains Veg

### Tawa Paneer

(Marinated cottage cheese par-cooked on our charcoal fired oven, then finished with capsicum, onion on a Tawa)

\$18.50

### Paneer Taka Tak

(Slices of paneer tikka tossed with a tomato base sauce)

\$18.50

### Mater Paneer

(Delicious combination of the cottage cheese & fresh green peas cooked in onion & tomato sauce)

\$18.50

### Tawa Vegetables

(Marinated mixed vegetables tossed in our tandoor, finished with an onion and tomato sauce and served on a hot sizziling plate)

\$18.00

### Kadhai Vegetables

(Seasonal vegetable cooked in kadhai sauce)

\$18.00

### Veg Korma

(Vegetable cooked in cream & cashew sauce)

\$18.00

### Punjabi Kofta

(A classic Indian recipe of cheese dumplings simmered in a smooth sauce)

\$18.00

### Baingan Bhatha

(Roasted Eggplant mashed & tossed with onion & tomato)

\$18.00

### Bhindi Masala

(Okra tossed in Indian spices)

\$18.00

### Aloo Gobhi

(Cauliflower and potato cubes tossed with flavorful cumin seeds and Indian spices)

\$18.00

### Aloo Jeera

(Potatoes tossed with cumin and dry masala)

\$18.00

### Mater Mushroom

(Combination of green peas & mushroom cooked in onion tomato gravy)

\$18.00

### Veg Kolhapuri

(Seasonal vegetable cooked in spicy Kolhapuri Masala Sauce)

\$18.00

### Kadi Pakora

(Heart & Soul of Punjabi cuisine, no Punjabi menu is complete without this legendary dish straight from Punjab region made with sour yoghurt & chickpeas flour blend tempered with aromatic spices)

\$18.00



## Mains Non-Veg

**Butter Chicken** (The Heart and Soul of Indian Cuisine. Tender pieces of chicken marinated overnight, par cooked in a clay oven and simmered in a silky tomato sauce) **\$19.50**

**Punjabi Butter Chicken** **\$19.50**  
(Butter chicken cooked in pure 'desi' style)

**Chicken Tikka Butter Masala** **\$19.50**  
(Chicken tikka tossed with onion and capsicum then coated in a fresh tomato based sauce)

**Chicken Curry** **\$19.50**  
(Chicken stewed in an onion and tomato based sauce, and flavoured with a variety of spices)

**Kadhai Chicken** **\$19.50**  
(Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum)

**Tandoori Murg Masala** (This dish originated from the Dhabas of Punjab. Tandoori chicken pieces cooked along with tomato gravy butter, ginger and fresh coriander topped with fresh cream) **\$24.00**

**Puran Singh Da Tari Wala Murgh** **\$24.00**  
(Recipe of legendary chef Puran Singh that has become the part of progressive Indian menu across Northern India)

**Tawa Chicken** **\$19.50**  
Chicken cooked on tawa (Grill) along with tandoori mawnaade tossed with ginger, onion & capsicum)

**Methi Chicken** **\$19.50**  
(Chicken flavoured with fenugreek leaves and ginger juliennes )

**Handi Chicken** **\$19.50**  
(Handi Chicken is a traditional chicken curry that is made in a special vessel called Handi)

**Chicken Vindaloo** **\$19.50**  
(Chicken flavoured in a homemade vindaloo pastes with a hint of vinegar)

**Chicken Taka Tak** **\$19.50**  
(Shredded chicken tikka tossed in a tomato based sauce)

**Chicken Korma** **\$19.50**  
(Boneless chicken cooked with spices in an almond sauce, and garnished with roasted almonds)

**Chicken Saag** **\$19.50**  
(Chicken cooked in a light and creamy spinach sauce)

**Chicken Kolapuri** **\$19.50**  
(Chicken cooked in tangy and spicy kolapuri curry)





## *Mains Non-Veg*

### **Chicken Madras Curry**

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

**\$19.50**

### **Egg Curry**

(Two boiled eggs simmered in onion and tomato curry flavoured with curry leaves)

**\$19.50**

### **Achari Chicken**

(Chicken cooked along with pickle spices, its tangy & spicy)

**\$19.50**

### **Chicken Do Pyaza**

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

**\$19.50**

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

### **Punjabi Goat Curry**

(Spicy mutton curry made in Punjabi style with a blend of Punjabi garam masala that gives the curry its unique flavour)

**\$22.00**

### **Vindaloo Curry**

(A spicy hot dish consisting of lamb cooked in coconut vinegar, with red chillies)

**\$22.00**

### **Saag Lamb/Goat**

(Lamb/Goat cooked with fresh pureed spinach)

**\$22.00**

### **Rogan Josh**

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

**\$22.00**

### **Korma Curry**

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

**\$22.00**

### **Madras Curry**

(A traditional curry flavoured with fresh curry leaves, mustard seeds and coconut)

**\$22.00**

### **Kolhapuri Curry**

(A spicy hot curry)

**\$22.00**

### **Handi Lamb/Goat**

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

**\$22.00**

### **Do Pyaza Lamb/Goat**

(A delicious dish cooked with lots of spices & onions garnished with coriander leaves)

**\$22.00**



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## Mains Non-Veg

### Seafood

#### Vindaloo Fish/Prawn

(Fish simmered in a vindaloo flavoured sauce)

**\$20.50**

#### Fish/Prawn Curry

(Fish or prawns, tossed with dry-roasted masala and coconut milk)

**\$22.50**

#### Fish/Prawn Masala

(Fish or prawns tossed in a Semi- dried sauce)

**\$22.50**

#### Coconut Fish Curry

(A tomato and coconut curry flavoured with whole dried chilli and special ground spices)

**\$22.50**

Exquisite Indian Cuisine

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## Breads

<b>Plain Naan</b> (A leavened plain flour bread of North India)	<b>\$3.50</b>
<b>Butter Naan</b> (Naan with butter)	<b>\$4.00</b>
<b>Plain Roti</b> (Wholemeal flour bread)	<b>\$4.00</b>
<b>Butter Roti</b> (Roti with butter)	<b>\$5.50</b>
<b>Missi Roti</b> (Roti made with gram and wheat flour, mixed with spices. This bread goes well with any dal or spinach dish)	<b>\$4.50</b>
<b>Keema Naan</b> (Naan stuffed with mince meat)	<b>\$7.00</b>
<b>Lachha Paratha</b> (A spiral layered version of roti)	<b>\$5.50</b>
<b>Pudina Paratha</b> (Crispy, flaky, layered with mint flavoured whole wheat flat bread)	<b>\$5.50</b>
<b>Chilli Paratha</b> (Crispy, flaky, layered with chilli flavoured whole wheat flat bread)	<b>\$5.50</b>
<b>Kashmiri Naan</b> (Naan stuffed with a mixture of dry fruits and nuts, and cooked in tandoor)	<b>\$7.00</b>
<b>Herb &amp; Cheese Naan</b> (Cheese Naan infused with herbs)	<b>\$7.00</b>
<b>Garlic &amp; Cheese Naan</b> (Cheese Naan with garlic on top)	<b>\$7.00</b>
<b>Kulcha Onion/Paneer/Masala</b> (Luxurious mix of mashed potatoes, green chilli & a secret blend of masala spices)	<b>\$6.50</b>
<b>Garlic Naan</b> (Naan lavishly flavoured with garlic butter)	<b>\$5.50</b>
<b>Cheese Naan</b> (Naan stuffed with mixture of cedar & mozzarella cheese)	<b>\$5.50</b>
<b>Butter Naan Lacche Wala</b> (Flaky version of naan)	<b>\$5.50</b>
<b>Aloo Prantha</b> (Whole wheat flat bread stuffed with spicy mashed potatoes)	<b>\$5.50</b>

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## Rice

<b>Basmati Rice</b>	<b>\$5.00</b>
<b>Saffron Rice</b> (Saffron flavoured rice)	<b>\$6.00</b>
<b>Peas Pulao</b> (Peas tossed in Pulao rice)	<b>\$8.50</b>
<b>Jeera Rice</b> (Basmati rice Tossed with cummin seeds)	<b>\$8.50</b>
<b>Vegetable Biryani</b> (Basmati rice cooked with blend of Special herbs & vegetables)	<b>\$18.00</b>
<b>Chicken Biryani</b> (Succulent chicken with special herbs, cooked using the age old)	<b>\$18.00</b>
<b>Chicken 65 Biryani</b> (It is a special kind of biryanu there the cooked rice is layered with chicken 65 masala and other spices)	<b>\$18.50</b>
<b>Lamb/Goat Biryani</b> (Succulent lamb/goat cooked with special herbs, and served with rice)	<b>\$19.00</b>

## Accompainments

<b>Raita</b>	<b>\$6.00</b>
<b>Onion Salad</b>	<b>\$6.00</b>
<b>Kachumber Salad</b>	<b>\$7.50</b>
<b>Pappadums</b>	<b>\$4.00</b>
<b>Mango Pickle</b>	<b>\$3.00</b>
<b>Mix Pickle</b>	<b>\$3.00</b>
<b>Sirka Onion with Green chutney</b>	<b>\$4.00</b>



## *Kids Menu*

<b>Pasta In White Sauce</b>	<b>\$14.00</b>
<b>Pasta In Red Makhani Sauce</b>	<b>\$14.00</b>
<b>Vegetarian Pizza</b>	<b>\$14.00</b>
<b>Garlic Bread</b>	<b>\$10.00</b>
<b>French Fries</b>	<b>\$8.00</b>
<b>Chicken Nuggets &amp; Fries</b>	<b>\$10.00</b>
<b>Butter Chicken Burrito Wrap</b>	<b>\$14.00</b>
<b>Malai Tikka Quesadilla</b>	<b>\$14.00</b>



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# Aangan



## Desert

<b>Pista Kulfi</b>	<b>\$7.50</b>
<b>Paan Kulfi</b>	<b>\$7.50</b>
<b>Mango Kulfi</b>	<b>\$7.50</b>
<b>Rasmalai</b>	<b>\$7.50</b>
<b>Hot Chocolate Lava Cake</b> (Served with Ice-Cream)	<b>\$12.50</b>
<b>Gulab Jamun</b>	<b>\$7.50</b>
<b>Fresh Paan</b>	<b>\$5.00</b>
<b>Gajjar ka Halwa</b>	<b>\$7.50</b>
<b>Falooda Kulfi</b>	<b>\$9.00</b>

### Family Desert Platter - \$15.00

(Selection of 3 dessert of your choice excluding Sizzling Chocolate Brownie)

**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.