

CHICKEN TIKKA BUTTER MASALA

Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce.

\$ 21.00**HANDI CHICKEN**

Mangai dum cooking is used where chicken is sealed with spices and left for very gentle cooking.

\$ 21.00**CHICKEN VINDALOO**

Chicken flavoured in a home made vindaloo paste with a hint of vinegar.

\$ 21.00**CHICKEN MADRAS CURRY**

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

\$ 21.00**CHICKEN KORMA**

Boneless chicken cooked with spices in an almond sauce, with spices and garnished with roasted almonds.

\$ 21.00**KADHA! CHICKEN**

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

\$ 21.00**CHICKEN CHETTINAD**

Chettinad chicken curry combines coconut milk, spicing, chili and curry leaves in a South Indian curry rich that hits all the right notes.

\$ 21.00**Mains Lamb****TRADITIONAL CURRY ROGAN JOSH**

Pieces of lamb simmered with yoghurt and spices until tender.

\$ 22.50**LAMB KORMA**

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

\$ 22.50**LAMB VINDALOO**

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

\$ 22.50**LAMB MADRAS CURRY**

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

\$ 22.50**LAMB SAAG**

Lamb saag is a curry made with pieces of slow cooked lamb in a spiced sauce of pureed greens, onions and spices.

\$ 22.50**Mains Goat****PUNJABI GOAT CURRY**

Indian Style goat curry (mutton curry) is a delicious meat curry with tender pieces of goat meat cooked with yogurt and aromatic spices.

\$ 22.50**HANDI GOAT**

Goat cooked in a sealed pot on a very slow flame.

\$ 22.50**Rice****BASMATI RICE****SAFFRON RICE**

Saffron flavoured rice

\$ 5.00**\$ 7.00****JEERA RICE**

Jeera Rice is simply rice cooked with cumin seeds & ghee or butter.

\$ 8.50**KASHMIRI PULAO**

Kashmiri pulao is a delicious one pot dish from Kashmiri cuisine made with fragrant basmati rice, whole spices, nuts, dry fruits & saffron.

\$ 9.50**VEGETABLE BIRYANI**

Vegetable Biryani is an aromatic rice dish made with basmati rice, mix veggies, herbs & biryani spices.

\$ 18.50**'AANGAN HOUSE SPECIALS'**

(Chicken boneless Dum Biryani) Succulent chicken with special herbs, cooked using the age-old method of 'dum cooking'

\$ 22.00**GOAT BIRYANI**

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

\$ 22.00**CHICKEN 65 BIRYANI**

Spicy Chicken 65 Biryani is a special South Indian-inspired glorious layering of irresistible chicken, basmati rice, fresh herbs.

\$ 22.00**Breads****PLAIN NAAN**

A leavened plain flour bread of North India

\$ 3.00**ROTI**

Wholemeal flour bread

\$ 3.50**GARLIC NAAN**

Naan lavishly flavoured with garlic butter

\$ 4.50**GARLIC & CHEESE NAAN****CHEESE NAAN****\$ 6.50****\$ 5.50****HERB & CHEESE NAAN****KASHMIRI NAAN**

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

\$ 6.50**\$ 7.00****KEEMA NAAN**

Naan stuffed with mince meat

\$ 7.00**PANEER/ONION/MASALA KULCHA****CHICKEN TIKKA KULCHA**

Naan stuffed with Chicken and mildly spices

\$ 7.50**\$ 8.50****MISSI ROTI**

Roti made with gram and wheat flour, mixed with spices. This bread goes well with any dal or spinach dish

\$ 6.00**ALOO PARANTHA****LACHA PARANTHA****CHILLI PARANTHA****\$ 6.50****\$ 6.50****\$ 5.50****Accompaniments****RAITA****ONION SALAD****GREEN SALAD****PAPPADUMS****\$ 5.00****\$ 7.00****\$ 8.50****\$ 3.00****Desserts****GULAB JAMUN****PISTA KULFI****RASMALAI****FALOODA KULFI****GAJJAR HALWA****\$ 7.50****\$ 9.50****\$ 9.50****\$ 9.50****\$ 7.50****Aangan**

Exquisite Indian Cuisine

TAKEAWAY

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DERRIMUT

6/7/85 MT DERRIMUT RD, DEER PARK

VIC 3023

OPERATING HOURS

MONDAY TO FRIDAY

5:00 pm to 10:30 pm

SATURDAY AND SUNDAY

12:00 pm to 3:30 pm

5:00 pm to 10:30 pm

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Appetizers

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| SAMOSA A crispy pastry filled with potatoes and peas. | \$ 9.50 |
| MIXED VEGETABLE FRITTERS A crispy fried assortment of vegetable fritters. | \$ 16.00 |
| ONION CRISPY RINGS Onion rings, coated in a chickpeas batter and fried. | \$ 14.00 |
| MEAT SAMOSA Delicious pastry triangles filled with mouth watering spiced lamb mince. | \$ 12.00 |
| CHICKEN 65 POPCORN Fried crispy popcorn. | \$ 16.00 |
| AMRITSARI FISH TACOS Soft shell filled with coleslaw and Indian spiced crispy fish drizzle with spicy sauce and cheese. | \$ 19.00 |
| CHEESY PAV BHAJI SLIDDERS These incredibly customizable sliders are loaded with the wonderful flavours of the ever popular Indian street food, pav bhaji. | \$ 15.00 |
| Chaat Counter | |
| 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 |
| TIKKI CHAAT Potato cakes cooked on the grill, topped with Chaat sauces and garnished with chopped onions, tomato and coriander. | \$ 17.00 |
| PAPRI CHAAT Crisp pastry wrapped, diced potatoes and chickpeas, that are topped with Chaat sauces. | \$ 17.00 |
| SAMOSA CHAAT (2 PIECES) Samosa crusties, then topped with Chaat sauces and spiced with chaat masala and roasted cumin powder. | \$ 17.00 |
| DAHI BHALLA CHAAT Soft fried balls of lentil batter, dipped in cool and sweet yogurt with tamarind sauce. | \$ 17.00 |
| DAL PAKWAN Dal pakwan is one of the popular Sindh special food, breakfast menu. | \$ 17.00 |
| Tandoori Starter (Veg) | |
| PANEER TIKKA Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked on the grill. | \$ 19.50 |
| TANDOORI MUSHROOMS Marinated mushrooms skewered, and cooked on the grill and served with vegetables. | \$ 19.00 |
| HARA BHARA KEBAB It's a popular appetiser made with spinach, potato, peas, spices and herbs. | \$ 18.00 |
| MALAI SOYA CHAAP Soya chaap made with cream and yogurt mild in spices. | \$ 18.00 |

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| TANDOORI GOBHI Tandoori Gobhi also known as Gobi Tikka or Cauliflower Tikka are marinated cauliflower florets which are later grilled in an oven or tandoor. | \$ 18.00 |
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Tandoori Starter (Non-Veg)

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| TANDOORI CHICKEN The King of kebabs - cooked with barbequed chicken and prepared with yogurt and spices. | \$ 15.50 - HALF \$ 24.50 - FULL |
| CHICKEN TIKKA Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal tandoor. | \$ 14.50 - HALF \$ 22.50 - FULL |
| CHICKEN MALAI TIKKA It's a super soft and juicy chicken kebab which is infused with all creamy goodness. | \$ 22.00 |
| MALAI SEEKH KEBAB The chicken mince is ground to a fine paste along with some aromatics and spices and blended with the richness of cream and cheese. | \$ 22.00 |
| TANDOORI TIGER PRAWNS Shelled jumbo prawns marinated with exotic chef special spices and yogurt, traditionally cooked in a tandoor which makes the prawns appetizing. | \$ 28.00 |
| TANDOORI FISH TIKKA A fish, delicate and flaky which takes to the marinade and charred smoky tandoor flavours really well. | \$ 22.00 |

Indo Chinese

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| VEGETABLE MANCHURIAN Vegetable dumplings stir fried in garlic and soya sauce. | \$ 18.00 |
| CHILLI PANEER Batter fried paneer, Indian cottage cheese, tossed in chilli sauce. | \$ 18.00 |
| GOBHI MANCHURIAN Cauliflower florets batter fried, and tossed in manchurian sauce. | \$ 18.00 |
| CHILLI CHICKEN Fried battered chicken wok tossed in a special homemade chilli sauce. | \$ 19.00 |
| CHICKEN 65 Fried battered chicken, stir fried in a special homemade chilli sauce. | \$ 19.00 |
| VEG SIZZLER combination of your choice veg (noodle/ rice) with manchurian sauce. | \$ 22.00 |
| NON VEG SIZZLER Combination of your choice chicken (noodle/ rice) with manchurian sauce. | \$ 24.00 |
| Noodles | |
| VEGETABLE CHOW MEIN Noodles tossed with shredded vegetables and soya sauce. | \$ 18.50 |
| CHICKEN CHOW MEIN Noodles tossed with shredded chicken, vegetables and soya sauce. | \$ 19.50 |
| VEGETABLE FRIED RICE Wok tossed rice and vegetables. | \$ 18.50 |
| CHICKEN FRIED RICE Wok tossed rice, chicken and vegetables. | \$ 19.50 |

Mains (Veg)

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| DAL MAKHANI (Aamgan signature dish) - Black lentils cooked with butter and cream and simmered on low heat for that unique flavor. | \$ 22.00 |
| CHANADAL TADKA WALI Smooth red and yellow lentils are delicately seasoned and topped with browned onions and hot chilli pepper. | \$ 18.00 |
| PUNJABI KOFI TA Punjabi malai kofta curry is a delightful Indian dish featuring melt-in-your-mouth paneer and potato dumplings in a rich, creamy sauce. | \$ 19.50 |
| ALOO BAINGAN (EGGPLANT DISH) Aloo Bainingan is a delicious Indian sabji (vegetable dish) made with diced potatoes and eggplant that have been simmered in a spiced onion tomato masala. | \$ 19.00 |
| JAIPURI VEGETABLE The gravy is made using authentic Rajasthan / Jaipuri style spice paste. Mix veg Jaipuri is a delicious mixed vegetable curry made with mixed vegetables and paneer cubes in a tomato onion based gravy. | \$ 19.00 |
| KADHAI PANEER Kadai paneer is a simple yet amazingly flavorful paneer dish made by cooking paneer and bell peppers with fresh ground spices known as kadai masala. | \$ 19.00 |
| BALTI PANEER A special two layered tomato and brown gravy preparation with cottage cheese along with capsicum and tomatoes. | \$ 19.00 |
| PANEER BUTTER MASALA Paneer Butter Masala, also known as butter paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter. | \$ 19.00 |
| PALAK PANEER Palak Paneer recipe is a deliciously creamy, vibrantly green dish made with paneer in a mildly spiced fresh spinach sauce. | \$ 19.00 |
| ALOO GOBHI MASALA Aloo gobi (potatoes & cauliflower) is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices. | \$ 19.00 |
| HANDI PANEER Handi paneer is a delicious and creamy gravy cooked in a handi. A handi is a type of a pot used in Indian cooking which has a shallow depth and a wide bottom. | \$ 19.00 |
| BHINDI MASALA Bhindi Masala recipe is an easy, delicious, semi-dry North Indian Punjabi style okra dish in base of saut & ed onions, tomatoes, spices. | \$ 19.00 |
| NAVARATN KORMA Navaran kormas is a rich luxurious curry dish made with mixed vegetables and lot of dry fruits. This recipe is flavorful and mildly sweet. | \$ 19.50 |
| BOMBAY ALOO Bombay Potatoes aka Bombay Aloo are boiled potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves. | \$ 19.50 |
| Mains (Non Veg) | |
| BUTTER CHICKEN (SWEET) In butter chicken one font is in blue color, please change to white colour. | \$ 21.00 |
| PUNJABI BUTTER CHICKEN Butter chicken cooked in pure 'desi' style. | \$ 21.00 |