

## STARTERS

<b>Murgh Nomuna</b> Pieces of chicken tikka, topped with medium spicy vegetable & served with puri bread.	<b>5.10</b>
<b>Keema Samosa</b> Pastry cases with spicy meat filling.	<b>3.95</b>
<b>Veg Samosa</b> Pastry cases with spicy vegetable filling.	<b>3.95</b>
<b>Onion Bhaji</b> Deep fried slices of onion in a spicy batter.	<b>3.95</b>
<b>Bhuna Prawn Puri</b> Lightly spiced prawns served on puri bread.	<b>4.95</b>
<b>Chicken Tikka Chaat</b> Finely chopped pieces of chicken cooked in fresh garlic and a combination of spices.	<b>4.95</b>
<b>Chicken Tikka</b> Diced chicken marinated with herbs and spices in tandoori sauce.	<b>4.15</b>
<b>Lamb Tikka</b> Diced lamb marinated with herbs and spices in tandoori sauce.	<b>4.95</b>
<b>Sheek Kebab</b> Spiced mince lamb cooked on skewers in tandoori & served with salad.	<b>4.95</b>
<b>Aloo Chaat</b> Diced potatoes lightly spiced, served on puri bread.	<b>3.95</b>
<b>Chicken Pakora</b> Deep fried pieces of chicken tikka dipped in batter.	<b>4.10</b>
<b>Tandoori Chicken 1/4</b> Chicken marinated with herbs and spices in tandoori sauce.	<b>4.55</b>
<b>Garlic Mushroom Puri</b> Lightly spiced mushrooms served on puri bread.	<b>3.95</b>
<b>King Prawn Puri</b> King prawns lightly spiced and served on puri bread.	<b>5.95</b>
<b>King Prawn Butterfly</b> Deep fried whole king prawn covered with bread crumbs.	<b>5.10</b>
<b>Aroma Special Starter</b> Chicken tikka, lamb tikka, sheek kebab & onion bhaji.	<b>5.95</b>
<b>Lamb Chops</b> Marinated tandoori chops cooked over charcoal and served with salad.	<b>5.95</b>

## TANDOORI MASALA DISHES

Masala is a preparation of coconut and almonds delicately spiced in a rich creamy sauce

<b>Chicken Tikka Masala</b>	<b>10.95</b>	<b>Tandoori King Prawn Masala</b>	<b>14.95</b>
<b>Lamb Tikka Masala</b>	<b>11.95</b>	<b>Vegetable Masala</b>	<b>9.95</b>

## BANGLADESHI THAWA DISHES

Please specify the choice of strength (Mild, Medium or Hot)

<b>Shazani Murgh Thawa</b> A recipe based on an award winning dish from Bangladesh. Chicken tikka cooked in a hot, sweet & sour with onions & peppers.	<b>13.95</b>
<b>King Prawn Zaflone Thawa</b> King prawns cooked with their shells on in a medium strength but rich sauce with a greater variety of herbs & spices combined to create a truly delightful taste.	<b>15.95</b>
<b>Murghi Khandari Thawa</b> Chicken tandoori on or off the bone with lamb minced meat in aromatic spices, red peppers, onions, tomato, coriander, garlic, ginger & specially made sauce with Kashmiri paste.	<b>13.95</b>
<b>Sundarbon Thawa</b> Chicken or lamb tikka in aromatic spices, red peppers, onions, tomatoes, coriander, garlic, ginger & specially made sauce with Kashmiri paste.	<b>13.95</b>
<b>Nawaaby Thawa</b> Chicken marinated and laced with cashew nut paste, cooked with milk and cream. A superb chicken dish.	<b>13.95</b>
<b>Chicken Tikka Thawa</b> Cooked with selected spices, onions, peppers, garlic, ginger & coriander in a special sauce made for the thawa dish.	<b>11.95</b>
<b>Shahi Lamb Thawa</b> Tender pieces of marinated lamb grilled on skewers and then cooked with onions, coriander, garlic, ginger & garden mint in shahi sauce.	<b>13.95</b>
<b>King Prawn Thawa</b> King prawn cooked with selected spices, onions, peppers, garlic, ginger & coriander in delicious sauce made for the thawa dish.	<b>13.95</b>
<b>Tandoori Mixed Thawa</b> 1/4 tandoori chicken, chicken tikka & lamb tikka with combination of spices, onions, tomatoes, garlic, ginger & coriander fried together to provide a dish of rather dry consistency.	<b>15.95</b>

## TANDOORI MAIN DISHES

<b>Tandoori Chicken</b> Tender on the bone chicken marinated in yoghurt containing herbs & spices.	<b>10.55</b>
<b>Chicken Tikka</b> Diced chicken marinated with herbs & spices.	<b>9.55</b>
<b>Lamb Tikka</b> Diced lamb marinated with herbs & spices.	<b>10.55</b>
<b>King Prawn Tandoori</b> Mildly spiced and marinated succulent king prawn cooked in a clay oven.	<b>14.95</b>
<b>Tandoori Mixed Grill</b> Pieces of tandoori chicken, chicken tikka, lamb tikka & sheek kebab.	<b>12.95</b>
<b>Chicken Tikka or Lamb Tikka Shashlik</b> Chicken tikka or lamb tikka with grilled peppers, onions and tomatoes.	<b>10.95</b>

## AROMA SPECIALITIES

<b>Tandoori Butter Chicken</b> Off the bone barbecued spring chicken mixed in a rich creamy sauce and buttered to chef's own recipe.	<b>10.95</b>
<b>Chingri Malaikari</b> A popular king prawns dishes from Bengal, lavishly cooked in cream with a smooth blend of garlic, ginger & gram masala.	<b>15.95</b>
<b>Chicken Tikka or Lamb Tikka Jalfrezi</b> Tandoori grilled chicken or lamb, onion, capsicum, green chillies and tomatoes, cooked in a medium spicy sauce.	<b>10.95</b>
<b>Kabuli Lamb Special</b> Tender lamb tikka cooked in a medium hot sauce, includes Kabuli chana, coriander leaves, tomatoes, garnished with ginger and chillies to give that medium hot flavour.	<b>10.95</b>
<b>Chilli Chicken Masala</b> Pieces of spring chicken delicately spiced & cooked to chef's own recipe.	<b>10.95</b>
<b>Chicken Tikka or Lamb Tikka Coriander</b> Diced chicken or lamb barbecued in tandoori, then cooked with fresh coriander & herbs.	<b>10.95</b>
<b>Chicken Tikka or Lamb Tikka Karahi</b> Diced chicken or lamb cooked onions, tomatoes, medium spices and a touch of ginger.	<b>10.95</b>
<b>Palak Ghost</b> Spinach adds a variety to this popular dish from Punjab. This meat is cooked together with fresh spinach leaves and a variety of spices to give a distinctive taste of its own.	<b>10.95</b>
<b>Chicken or Lamb Passanda</b> Marinated tender chicken or lamb cooked in a rich creamy sauce with a selection of subtle spices.	<b>11.95</b>
<b>Garlic Chicken Tikka Bhuna</b> Diced chicken cooked in a garlic flavoured sauce.	<b>10.95</b>
<b>Chicken Tikka Saag</b> Diced spring chicken cooked in medium sauce, blended with fresh spinach.	<b>10.95</b>
<b>Kisan Chicken</b> Tandoori chicken off the bone cooked in yoghurt and garden mint with selected spices.	<b>13.95</b>
<b>Chicken or Lamb Nepalese</b> Chicken or lamb cooked in an exotic mix of spices, green beans, red and green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce.	<b>13.95</b>
<b>Rajastani Gosh</b> A fairly hot dish prepared with shanks of grilled lamb and gently simmered in a yoghurt and tamarind sauce. A superb lamb dish with plenty of strong flavour.	<b>13.95</b>
<b>Murgh Chakori</b> Specially marinated chicken barbecued in charcoal clay oven, then cooked with delicious blend of herbs and green chillies & cabbage in an authentic sauce prepared with an abundance of spices, garnished with fresh cream and coriander.	<b>13.95</b>

## FISH DISHES

<b>Mass Ba'zaa</b> Seasonal fish marinated with light spice, dash of lemon & fried with onions & garlic.	<b>11.95</b>
<b>Mass Bhuna</b> Seasonal fish cooked in slow heat with onions & peppers to make a mouth watering thick sauce full of flavour.	<b>11.95</b>

## CHEF'S SPECIALITIES

<b>Aroma Special</b> Combination of chicken tikka and lamb tikka cooked in a medium spice with tomatoes, coriander and fresh herbs.	<b>10.95</b>
<b>Sylheti Jaflongi Lamb</b> Lamb tikka & lamb minced with onions, red peppers, tomato, garlic, ginger & coriander, cooked in a special sauce made from a Sylheti dish.	<b>13.95</b>
<b>Sylheti Jaflongi King Prawn</b> King Prawn with onion, red peppers, tomato, garlic, ginger & coriander, cooked in a special sauce made from a Sylheti dish.	<b>15.95</b>
<b>King Prawn Saag</b> Extra large king prawns cooked in clay oven, then cooked with baby spinach, green chillies and fresh coriander to give a medium hot flavour.	<b>14.95</b>
<b>Chingri Nawaab Masala</b> A special Bangladeshi dish with extra large king prawns marinated with chef's own spices cooked in a clay oven, blended with coriander, bay leaves, green peppers and new potatoes in a medium hot sauce to give a distinctive taste.	<b>15.95</b>
<b>Exotic Balti</b> Pieces of chicken tikka, lamb tikka and king prawns lightly cooked in a medium Balti sauce.	<b>10.95</b>
<b>Gurka Lamb</b> Succulent lamb tikka pieces cooked with spicy minced meat and a delightful selection of fresh herbs.	<b>10.95</b>
<b>Achari</b> Lamb tikka or chicken tikka prepared with mix pickle, onions, green peppers and tomatoes, garnished with coriander.	<b>10.95</b>
<b>South Indian Garlic Chilli Chicken</b> Chicken tikka cooked in fresh spices, garlic, fresh chillies, plum tomatoes, garnished with coriander to give a delicious hot taste.	<b>10.95</b>
<b>Balti Tropicana</b> Perfect combination of tender meat, chicken, prawn and mushroom cooked with herbs and spices with Balti sauce.	<b>10.95</b>
<b>Sylheti Sathkora</b> An aromatic dish, chicken tikka or lamb tikka cooked with citrus fruit, tomatoes, garlic and green chillies.	<b>10.95</b>
<b>Special Delight</b> Chicken tikka, lamb tikka and sheek kebab. Prepared with onions, green peppers, tomatoes and garnished with coriander.	<b>10.95</b>
<b>Tikka Chom Chom</b> An award winning popular dish, containing tandoori flavoured pieces of succulent chicken tikka or lamb tikka garnished with pure honey marinated and lightly spiced.	<b>10.95</b>
<b>King Prawn Delight</b> King prawns cooked with their shells on, in a medium rich sauce with finely chopped onions, peppers, dill and ground spice combination creating a delightful dish.	<b>15.95</b>
<b>Naga Special</b> Succulent chicken or lamb cooked with crushed garlic, cumin seeds, mild spices and hot naga to give an aromatic flavoured dish.	<b>10.95</b>
<b>Shahi Akbari</b> Succulent chicken tikka cooked with minced meat in a fairly thick sauce, enriched with onions and tomatoes giving a great flavoured dish.	<b>10.95</b>
<b>Garlic Balti Salsala</b> Chicken tikka or lamb tikka cooked with fresh garlic, tomatoes, green peppers and onions to provide a very taste dish.	<b>10.95</b>