**Biryani & Rice Entrées**

basmati rice cooked with meat or vegetables of your choice using saffron and other spices, served with raita

- Chicken Biryani $16
- Goat Biryani $18
- Lamb Biryani $18
- Vegetable Biryani $15
- Shrimp Biryani $18

**Egg Entrées**

- Egg Bhurji $16 diced up scrambled eggs with sautéd chopped onions, chilies and spices
- Egg Curry $16 eggs cooked in curry made of tomato, ginger, garlic, and spices

**Fresh Breads**

- Butter Naan $2
- Tandoori Roti $2.25
- Lacha Paratha $2.50
- Garlic Naan $2.50
- Sesame Naan $2.50
- Masala Naan $2.50
- Chili Garlic Naan $2.75

**Naan Platter**

pick & choose any 3 above

- Kashmiri Naan $3

**Stuffed Naan / Kulcha**

choice of chicken, lamb, paneer, onions, cauliflower, potatoes, mozzarella cheese, cheese and garlic

**Beverages**

- Fountain Soda $2.00
- Fanta / Limca / Thumbs Up $3.00
- Green Iced Tea $3
- Mango Lassi $4.50 mango and yogurt smoothie
- Plain, Sweet, or Salted Lassi $4.00 salted and sweetened yogurt smoothie
- Masala Tea $2.50
- Tamarind Ice Tea $3.50 tamarind juice, tea, carbonated water, and lemon
- Jaljeera $3.50 a drink made with lemonade and cumin
- Aroma Milk Shake $4.50 cashew, pistachio, saffron, and milk
- Tea or Coffee $2.50

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**Tandoor Specials (Clay Oven)**

Includes makhani (butter) sauce and basmati rice

- Tandoori Chicken Half $17 / Full $21 marinated in tandoori sauce and cooked in a tandoor
- Tandoori Mixed Vegetables with Paneer $17 marinated vegetables and paneer cooked in a clay oven
- Tandoori Shrimp $21 marinated in tandoori sauce and cooked in a clay oven
- Aroma Kebabs $17 bone-in chicken marinated with spices and cooked in clay oven
- Chicken Tikka $17 chicken cubes marinated in spices and yogurt and cooked in clay oven
- Tandoori Lamb Chops $22 mild spices marinated with roasted garam masala and yogurt cooked in clay oven
- Tandoori Mix Grill $22 combination of shrimp, chicken, and lamb cooked in clay oven
- Tandoori Mint Chicken $17 chicken marinated with mint leaves, coriander, yogurt, and other spices
- Ajwain Fish Tikka $21 salmon steaks marinated with carom seeds, ginger, garlic, and other spices

**Side Orders**

- Papadam $2
- Rasmalai $6 flattened cheese ball with saffron pistachio in light milk syrup
- Pickle $2
- Gulab Jamun $6 small balls made with dry milk and fried dipped in sugar syrup flavored with rose water
- Raita Boondi $3
- Phirni $7 Indian rice pudding with semi pureed rice, flavored with cardamom, saffron, and pistachio
- Plain Yogurt $3

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**Catering**

The staff and owner himself will work tirelessly with you to make your occasion the perfect one. We will help you customize your menu to match your dreams and needs for your event. We can cater at our banquet hall or the location of your choice.

We specialize in many different varieties of fusion food, North Indian, South Indian, Gujarati, Chinese, Far-Eastern, or Middle-Eastern. With our experience in catering parties of all sizes, our staff has the experience to handle any situation which may arise.

Feel free to contact us with any questions you have.

609-756-8011
609-338-7402

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**AROMA**

TOUCH OF FLAVORS

Authentic Indian Cuisine

609-380-2842

B.Y.O.B.

Sun-Thu: 11:30 am - 9:30pm
Fri-Sat: 11:30 am - 9:30 pm
Lunch Buffet Mon-Fri 11:30 am - 2:30 pm

224 E White Horse Pike - Galloway, NJ 08205

flavorsofaroma.com

$20 min. for delivery

We offer catering and banquet facilities. Available for private parties and business meetings.
Appetizers

Vegetarian
- Paneer or Chili Pakora $7
- Dahi Puri $7
- Mongolian Crispies $7
- Kurkuri Spinach Chaat $8
- Vegetable Samosa $5
- Vegetable Bhajia $7
- Vegetable or Gobi Manchurian $8
- Chicken Chili $8
- Chicken Lasun $8
- Shrimp Pakora $9
- Fish Pakora $8

Non-Vegetarian
- Chicken Seekh Kebab $7
- Murgh Malai Kebab $8
- Dahi Puri $7
- Lamb Boti Kebab $8
- Shrimp Chili $9
- Chicken Chili $8
- Chicken Lasund $8
- Shrimp cooked in Indian and Oriental fusion sauce
- mixed vegetables or cauliflower dipped in spiced batter and fried, served in asain chili sauce
- Shrimp dipped in spiced batter and deep fried
- Fish dipped in spiced batter and deep fried

Salads
- Kachumber $6
- mixed vegetables or cauliflower dipped in spiced batter and fried, served in asain chili sauce

Vegetarian Entrees
- Paneer Lababdar $16
- Karahi Paneer $16
- Panner Bhurji $16
- Shum Savera $16
- Aroma Malai Kofka $17
- Navrattan Korma $15
- Blhdi Masala $15
- Palak Paneer $16
- Palak Channa $14
- Palak Aloo $14
- Eggplant Bharta $15
- Aroma Handi $15
- Aloo or Khumb Matter $15
- Chana Masala $14
- Dal Bukhara $14
- Dal Tadka $14

Served with basmati rice

Land and Sea Entrees
- Lamb $16 / Lamb $18
- Shrimp $18 / Fish $18
- Tikka Masala $17
- Vegetable and potato cheese balls cooked in saffron, tomato, and butter cream sauce
- Navrattan Korma $15
- a rich, creamy and flavorful dish with fruits, vegetables and nuts
- Palak Paneer $16
- Palak Channa $14
- Palak Aloo $14
- Aroma Handi $15
- Aloo or Khumb Matter $15
- Chana Masala $14
- Dal Bukhara $14
- Dal Tadka $14

Traditional dishes with a twist
- Vegetarian with a twist
- Non-Vegetarian with a twist
- Vegetarian Entrees with a twist
- Land and Sea Entrees with a twist

Mother's Recipe $19
- Whole fish cooked in a special curry from Surat
- Lal Maas $20
- Chef's speciality, lamb shank or goat cooked in a very unique combination of spices