

Biryani & Rice Entrees

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

Chicken Biryani 17

Egg Biryani 16

Goat Biryani 18

Aroma Special Biryani 20
shrimp, goat, and chicken

Lamb Biryani 18

Jeera Rice 6

Vegetable Biryani 16

Peas Pulao 6

Shrimp Biryani 18

Extra Plain Rice 5

Fish Biryani 18



Egg Entrees

includes basmati rice (extra rice \$5)

Egg Bhurji 16
diced up scrambled eggs with sautéed chopped onions, chilies and spices

Egg Curry 16
eggs cooked in curry made of tomato, ginger, garlic, and spices

Tandoori Naan & Roti

Plain Naan 2.75
Butter Naan 3
Sesame Naan 3
Garlic Naan 3
Masala Naan 3
Chili Garlic Naan 3.25
Tandoori Roti 3
Naan Platter 8.5
pick & choose any 3 above

Stuffed Naan & Paratha

Lacha Paratha 4
Chicken or Lamb Naan 5
Kashmiri Naan 4.5
Cauliflower Naan 4.5
Paneer Naan 4.5
Onion Naan 4.5
Aloo (Potatoes) Naan 4.5
Mozzarella Cheese Naan 4.5
Cheese and Garlic Naan 4.5
Chili, Cheese, & Garlic Naan 5

*We use only the
freshest ingredients to
make every meal delicious.*

Beverages

Premium Water Bottle 4
Butter Milk 4.5
Bottled Soda 3.5
Mango Lassi 4.5
mango yogurt smoothie
Plain, Sweet, Salted Lassi 4
salted and sweetened yogurt smoothie
Masala Chai 3.5
Aroma Milk Shake 4.5
cashew, pistachio, saffron, and milk
Tea or Coffee (Reg/Decaf) 3.5

Tandoor Sizzlers (Clay Oven)

includes makhani (butter) sauce and basmati rice (extra rice \$5)

Tandoori Chicken Half 18 / Full 22
marinated in tandoori sauce and cooked in a tandoor

Tandoori Mixed Vegetables with Paneer 18
marinated vegetables and paneer cooked in a clay oven

Tandoori Shrimp 22
marinated in tandoori sauce and cooked in a clay oven

Tandoori Lamb Chops 24
mild spices marinated with roasted garam masala and yogurt cooked in clay oven

Tandoori Mint Chicken \$18
chicken marinated with mint leaves, coriander, yogurt, and other spices

Tandoori Mix Grill 24
combination of shrimp, chicken, and lamb cooked in clay oven

Ajwain Fish Tikka 22
salmon steaks marinated with carom seeds, ginger, garlic, and other spices



Side Orders

Onions & Chili 2

Papadam 3.5

Pickle 2

Plain Yogurt 3

Sweet Desserts

Rasmalai 8
flattened cheese ball with saffron pistachio in light milk syrup

Gulab Jamun 8
Indian style donuts, deep fried and dipped in sugar syrup. Flavored with rose water

Phirni 8
Indian rice pudding with semi pureed rice, flavored with cardamom, saffron, and pistachio

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
609-338-7492



AROMA

TOUCH OF FLAVORS
Authentic Indian Cuisine

609-380-2842

B.Y.O.B. (No cork fees)

Restaurant Hours

Mon-Fri 11:30 am - 2:30 pm / 4:15 pm - 9:30 pm

Sat-Sun 12:00 pm - 3:00 pm / 4:15 pm - 9:30 pm

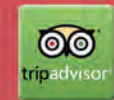
Lunch Buffet

Mon-Fri 11:30am - 2:30pm

Sat -Sun 12:00pm - 3:00pm



GRUBHUB



224 E White Horse Pike - Galloway, NJ 08205

flavorsofaroma.com



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



Appetizers

Vegetarian

Paneer Pakora 8 J
paneer dipped in batter and deep fried

Mongolian Crispies 8
vegetable tempura tossed with Mongolian sauce

Dahi Puri 7 J
mini crunchy puff pastries with chickpeas, potatoes, and with mix of house sauces garnished with sev and cilantro

Kurkuri Spinach Chaat 8 J
fried fresh, baby spinach crisp tossed with Southern Indian tangy sauce

Vegetable Samosa 6 J
puff pastries filled with potatoes and peas

Vegetable Bhajia 7
potato, onions, spinach and cilantro mixed with chickpea flour and fried

Paneer Chili 8 J
paneer cooked in our spicy asian chili sauce

Mushroom Chili 8
mushroom cooked in our spicy asian chili sauce

Vegetable or Gobhi Manchurian 8 J
mixed vegetables or cauliflower dipped in spiced batter and fried, served in asian chili sauce

Samosa Chaat 9
spicy, tangy, and sweet. a popular street food in India that is served by adding chole masala to mashed samosa

Hariyali Paneer Tikka 8 J
paneer cooked in the tandoor bursting with the flavors of coriander and mint

Vegetable Sampler 11
assortment of paneer pakora, bhajia, and a samosa



Non-Vegetarian

Chicken Seekh Kebab 8
ground chicken marinated in house special spices and cooked in clay oven

Murgh Malai Kebab 8
boneless pieces of chicken marinated in yogurt, cashew, and saffron cooked in clay oven

Drums of Heaven 8
lollipop chicken tempura crisp fried and tossed in a fusion Indian sweet and sour bbq sauce

Tangri Kebab 8
bone-in chicken legs marinated in spices and cooked in clay oven

Chicken Tikka 8
chicken cubes marinated in spices and yogurt and cooked in clay oven



Chicken Chili 8
chicken cooked in our asian chili sauce

Chicken Lasand 8
chicken cooked with garlic and spices. a favorite of garlic lovers

Chicken Sampler 11
assortment of lasand chicken, chicken tikka, and murgh malai kebab

Egg Pakora 8
boiled eggs dipped in batter and fried

Shrimp Chili 9
shrimp cooked in our asian chili sauce

Shrimp Pakora 9
shrimp dipped in spiced batter and fried

Fish Pakora 9
fresh tilapia dipped in spiced batter and fried

Salad

Kachumber 6 J
cucumbers, diced onions, and tomatoes, tossed up with cilantro in-house seasoning

Vegetarian Entrees

Served with basmati rice (extra rice \$5)

Paneer Lababdar \$16
homemade paneer cooked in aromatic silky sauce with onion, tomatoes, and cashew

Karahi Paneer 16
homemade paneer cooked in exotic spices

Paneer Makhanwala 16 J
homemade paneer cubes in a creamy tomato sauce with fenugreeks

Butter Paneer 16 J
homemade paneer cubes in a aromatic butter based tomato cream sauce seasoned with herbs

Paneer Tikka Masala 16
homemade pan roasted paneer cubes cooked in a tomato based cream sauce and spices

Vegetable Jalfrezi 16 J
paneer and mixed vegetables cooked in a sweet and sour curry, with peppers and onions

Paneer Bhurji 16 J
minced homemade paneer mixed with chillies and spices

Shaam Savera 17
spinach koftas stuffed with paneer in a tomato gravy

Aroma Malai Kofta 17
vegetable and potato cheese balls cooked in saffron, tomato, and butter cream sauce

Navratan Korma 16 J
a rich, creamy and flavorful dish with fruits, vegetables and nuts

Bhindi Masala 16 J
stir fried okra that is cooked with peppers, onions, and spice mix

Palak Paneer / Corn / Chana / Aloo 16
ginger and garlic tempered pureed spinach, cooked with choice of paneer, corn, chickpeas, or potatoes

Eggplant Bhurta 16
smoked eggplant cooked with onion, tomato, ginger, and garlic

Aroma Handi 16
combination of various types of mixed vegetables cooked in a light sauce

Aloo Gobhi 16 J
cauliflower and potatoes cooked with onion and tomatoes in a mild sauce

Matar Paneer or Aloo or Mushroom 16 J
paneer, potatoes, or mushrooms with green peas cooked in a unique sauce with cashew paste

Chana Masala 16
chickpeas cooked in a North Indian gravy with ginger, garlic, onions, and tomatoes

Dal Bukhara 16
black and yellow lentils with kidney beans cooked in tomato and butter cream sauce

Dal Tadka 16 J
yellow dal tempered with ginger, garlic, and cumin

J Ask for Jain style

Ask for vegan style

Land and Sea Entrees

Served with basmati rice (extra rice \$5)

Chicken 17 / Lamb 18 / Goat (Bone-in) 18 / Shrimp 18 / Fish (Tilapia) 18

Lababdar
tomato based aromatic silky sauce with onion, tomatoes, and cashew

Makhanwala
creamy tomato sauce with fenugreeks

Butter Sauce
aromatic butter based tomato cream sauce seasoned with herbs

Tikka Masala
tomato based sauce made with cream and spices

Karahi
traditional dish cooked with onions, tomatoes, ginger, garlic, and spices

Jahangiri Korma
aromatic curry cooked with cashew and cardamom in onion and yogurt sauce

Chettinad
popular Southern Indian dish originated from the region of Chettinad, cooked with mustard seed, curry leaves, onions, tomatoes, and coconut

Vindaloo
truly a Goan delicacy, meats marinated with red wine vinegar and cooked in spices

Saag
ginger and garlic tempered pureed spinach cooked with spices

Curry
traditional curry cooked with onions, tomatoes, ginger, garlic, turmeric, and spices

Goan Curry
coconut, ginger, garlic, and coconut milk curry

Jalfrezi
a sweet and sour curry cooked with peppers and onions

Lal Maas
cooked in a very unique combination of sauces

Roghan Josh
an aromatic curried meat dish of Kashmiri origin. It is flavored by alkanet flower and Kashmiri chilies

Mother's Recipe 20
whole fish cooked in a special curry from Surat

Lal Maas Lamb Shank 21
chef's specialty, a lamb shank cooked in a very unique combination of sauces

