

Appetizers

Vegetarian

Paneer or Chili Pakora 9 J
dipped in batter and deep fried

Mongolian Crispies 9
vegetable tempura tossed with
Mongolian sauce

Dahi Puri 9 J
mini crunchy puff pastries with
chickpeas, potatoes, and with mix
of house sauces garnished with
sev and cilantro

Kurkuri Spinach Chaat 9 J
fried fresh, baby spinach crisp
tossed with Southern Indian
tangy sauce

Vegetable Samosa 8 J
puff pastries filled with potatoes
and peas

Vegetable Bhajia 9
potato, onions, spinach and cilantro
mixed with chickpea flour and fried

Paneer Chili 9 J
paneer cooked in our
spicy asian chili sauce

Mushroom Chili 9
mushroom cooked in our
spicy asian chili sauce

Vegetable or Gobhi Manchurian 9 J
mixed vegetables or cauliflower dipped
in spiced batter and fried,
served in asian chili sauce

Papri or Samosa Chaat 9 J
fried dough wafers or samosa
with spicy, tangy, & sweet flavors,
with chole masala

Tandoori or Hariyali Paneer Tikka 9 J
tandoori or coriander & mint flavored
paneer cooked in the tandoor

Vegetable Sampler 15
assortment of paneer pakora,
bhajia, and a samosa



Non-Vegetarian

Chicken Seekh Kebab 10
ground chicken marinated in house special
spices and cooked in clay oven

Murgh Malai Kebab 10
boneless pieces of chicken marinated
in yogurt, cashew, and saffron

Drums of Heaven 10
lollipop chicken tempura crisp fried and
tossed in a fusion Indian sweet
and sour bbq sauce

Tandoori Chicken Wings 10
chicken wings marinated in spices

Chicken Tikka 10
chicken cubes marinated in spices and yogurt
and cooked in clay oven



Chicken Chili 9
chicken cooked in our asian chili sauce

Chicken Lasand 10
chicken cooked with garlic and spices.
a favorite of garlic lovers

Chicken Sampler 15
assortment of lasand chicken,
chicken tikka, and murgh malai kebab

Shrimp Chili 10
shrimp cooked in our asian chili sauce

Shrimp or Fish Pakora 10
shrimp or fresh tilapia dipped in
spiced batter and fried

Salad

Kachumber 8 J
cucumbers, diced onions, and tomatoes,
tossed up with cilantro in-house seasoning

Vegetarian Entrees

Served with basmati rice (extra rice \$6)

Paneer Lababdar 18
homemade paneer cooked in aromatic silky sauce with onion, tomatoes, and cashew

Karahi Paneer 18
homemade paneer cooked in exotic spices

Paneer Makhanwala 18 J
homemade paneer cubes in a creamy tomato sauce with fenugreeks

Butter Paneer 18 J
homemade paneer cubes in a aromatic butter
based tomato cream sauce seasoned with herbs

Paneer Tikka Masala 18
homemade pan roasted paneer cubes cooked in a tomato based cream sauce and spices



Vegetable Jalfrezi 17
paneer and mixed vegetables cooked in a
sweet and sour curry, with peppers and onions

Paneer Bhurji 18 J
minced homemade paneer mixed with chillies and spices

Shaam Savera 18
spinach koftas stuffed with paneer in a tomato gravy

Aroma Malai Kofta 18
vegetable and potato cheese balls cooked in saffron, tomato, and butter cream sauce

Navratan Korma 18 J
a rich, creamy and flavorful dish with fruits, vegetables and nuts

Bhindi Masala 17 J
stir fried okra that is cooked with peppers, onions, and spice mix

Palak with choice of Paneer / Corn / Chana / Aloo 17
ginger & garlic tempered pureed spinach, choice of paneer, corn, chickpeas, or potatoes

Eggplant Bhurta 17
smoked eggplant cooked with onion, tomato, ginger, and garlic

Aroma Handi 17
combination of various types of mixed vegetables cooked in a light sauce

Aloo Gobhi 17 J
cauliflower and potatoes cooked with onion and tomatoes in a mild sauce

Matar Paneer or Aloo or Mushroom 18 J
paneer, potatoes, or mushrooms with green peas, in a unique sauce with cashew paste

Methi Matar Malai 18
fenugreek leaves and peas, cooked in a fragrant and creamy gravy

Chana Masala 17
chickpeas cooked in a North Indian gravy with ginger, garlic, onions, and tomatoes

Dal Bukhara 17
black and yellow lentils with kidney beans cooked in tomato and butter cream sauce

Dal Tadka 17 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 \$6)

Chicken 18 / Lamb 20 / Goat (Bone-in) 20 / Shrimp 19 / Fish (Tilapia) 19

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

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

Methi
fenugreek with onions, spices, herbs, and tomatoes



Mother's Recipe 24
whole fish cooked in a special curry from Surat

Lal Maas Lamb Shank 25
chef's specialty, a lamb shank cooked in a very unique combination of sauces

Biryani & Rice Entrees

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

Chicken Biryani 18

Egg Biryani 18

Goat Biryani 20

Aroma Special Biryani 25
shrimp, goat, and chicken

Lamb Biryani 20

Jeera Rice 9

Vegetable Biryani 17

Peas Pulao 9

Shrimp Biryani 19

Extra Plain Rice 6

Fish Biryani 19

Egg Entrees

includes basmati rice (extra rice \$6)

Egg Bhurji 17

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

Egg Curry 17

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



Tandoori Naan & Roti

Plain or Butter Naan 3.5

Sesame Naan 3.5

Garlic Naan 3.5

Masala Naan 3.5

Chili Garlic Naan 3.5

Tandoori Roti 3.5

Everything Bagel 3.5

Bullet (Spicy) 4

Naan Platter 10

pick & choose any 3 above

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

Beverages

Premium Water Bottle 4.5

Butter Milk 4.5

Bottled Soda 4.5

Mango Lassi 5
mango yogurt smoothie

Plain, Sweet, Salted Lassi 5
salted and sweetened yogurt smoothie

Masala Chai 4

Aroma Milk Shake 5.5
cashew, pistachio, saffron, and milk

Indian Style Coffee 4

Stuffed Naan & Paratha

Lacha Paratha 4.5

Chicken or Lamb Naan 6

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

Tandoor Sizzlers (Clay Oven)

includes makhani (butter) sauce and basmati rice (extra rice \$6)

Tandoori Chicken 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 28

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 25

combination of shrimp, chicken, and lamb cooked in clay oven

Ajwain Fish Tikka 24

salmon steaks marinated with carom seeds, ginger, garlic, and other spices



Side Orders

Onions & Chili 2.5

Papadam 4

Pickle 2.5

Plain Yogurt 3.5

Mango Chutney 3.5

Sweet Desserts

Rasmalai 10

flattened cheese ball with saffron
pistachio in light milk syrup

Gulab Jamun 10

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

Phirni 10

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

Catering

Full-service catering for all events—on-site or off-site

Elegant banquet facilities perfect for weddings, parties, and corporate events

Customizable menus: North Indian, South Indian,
Gujarati, Indo-Chinese, Far-Eastern & Middle-Eastern

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609-338-7492



AROMA

TOUCH OF FLAVORS

Authentic Indian Cuisine

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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



224 E White Horse Pike - Galloway, NJ 08205

flavorsofarma.com



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

