

Appetizers

Vegetable Pakoras Mixed Vegetable fritters bound in a delicious chickpea flour batter	4.25
Vegetable Samosas Indian pastries with a lightly spiced vegetable filling	4.25
Meat Samosas (Lamb) Indian pastries with a lightly spiced minced lamb	4.75
Aloo Tikki Home made Indian style medium spiced vegetable cutlets made with mashed potatoes.	4.75
Mushrooms Fresh mushrooms in a lightly spiced batter	4.75
Bhelpuri Rice crisps mixed with fresh chopped onions, tomatoes, and coriander. Prepared with a tamarind base chutney.	4.75
Chicken Pakoras Marinated chicken in a medium spiced lentil batter.	5.95
Chicken Chutney Succulent pieces of chicken dipped in a sweet and sour sauce.	5.95
Vegetable Sampler A combination of Samosa, Pakoras, and Aloo Tikki with yogurt dressing on the side.	6.95
Special Kebab Platter Tandoori Shrimps, Kabab, and Chicken Tikka sauteed with onions, bell peppers, and fresh spices.	7.25
Shrimp Takura Appetizing shrimps sauteed with onions, bell peppers, and fresh spices. Served on a hot freshly made Roti.	7.25

Soups

Soup Badami A Traditional almond based soup. Deliciously spiced with black peppers, salt, and fresh coriander.	3.25
Lentil Soup Delicious Masoor Daal (red lentil) curried soup.	3.25
Tomato Soup Sumptuous soup made with fresh tomatoes, cumin, black peppers, and green coriander	3.25
Chicken & Spinach Soup Chicken broth and fresh spinach with mild Indian spices.	3.25

Tidbits

Papad Lentil flour crackers. Served with Mint & Coriander chutney.	2.00
Raita Condiment made with yogurt , shredded tomatoes, cucumbers, and onions. Flavored with roasted cumin.	3.95
Garden Salad Green Salad, dressed with Raita	3.95

All entrees are a-la-carte unless indicated. Most entrees are made medium spicy. Please indicate your choice of spiciness.

Tandoori

Tandoori Lamb Chops Tender lamb chops marinated overnight with herbs and freshly ground spices.	17.95
Tandoori Shrimps Jumbo shrimps marinated in yogurt and spices. Roasted in our tandoor oven.	17.95
Tandoori Salmon Tikka Fresh pieces of boneless salmon marinated overnight in a special sauce. Roasted in our tandoor.	17.95
Lamb Seekh Kababs Minced lamb blended with ginger, garlic, onions, and herbs. Cooked in skewers in our tandoor oven.	13.95
Tandoori Chicken Skinless. Chicken marinated overnight in yogurt and spices.	17.95
1/2 Tandoori Chicken *See above description*	13.95
Chicken Tikka Boneless cubes of marinated chicken. All white meat.	13.95

Lamb

Boti Kabab Masala Boneless pieces of lamb legs, marinated in a lightly spiced sauce. Charbroiled in our tandoor. Sauteed with bell peppers, onions, and mushrooms.	13.25
Kadai Lamb Tender cubes of lamb, cooked in our special kadai with onions, garlic, ginger, and fresh masalas.	13.25
Lamb Vindaloo Extra spiced Lamb cubes cooked with potatoes, in a spicy tangy sauce.	13.25
Lamb Roganjosh Delicious lamb cubes cooked in an almond paste base curry. Spiced with onions, garlic, onions, black cardamon, and other spices.	13.25
Lamb Pasanda Lamb Cubes marinated in yogurt and cooked in mild cream sauce.	13.25
Saagwalla Lamb Boneless cubes of lamb cooked with fresh spinach curry.	13.25

Chicken

Murgh Makhani Julienes of tandoori chicken cooked with fresh tomatoes, butter, and cream.	13.25
Chicken Tikka Masala Boneless cubes of Tandoori Chicken Tikka, simmered in a medium spiced tomato sauce. A very popular choice amongst our "regulars"	13.25
Chicken Saag Chicken cooked with spinach curry and fresh Indian spices.	12.25
Chicken Curry Our famous chicken curry. Medium spiced. An excellent choice to savor the true "colors" of Indian Cooking.	12.25
Murgh Korma Mugulai Traditional Mughlai chicken curry with almonds, raisins, and spices. Medium hot.	12.25
Chicken Vindaloo One of the hottest, and spiciest chicken dishes. Lightly accented with a vinegary taste.	13.25

Chef Recommendations

Tandoori Feast For Two (2) Tandoori Chicken, Chicken Tikka, Seekh Kababs, Lamb Roganjosh OR Chicken Curry, Peas Pulao, Baigan Bharta, Saag Paneer, Paratha, and Raita.	35.95
Mixed Grill Tandoori Chicken, Chicken Tikka, Seekh Kababs, and Tandoori Shrimp. Served with a side of Vegetables of the day, and a Nan bread.	17.95
Vegetarian Bhojan Saag Paneer, Channa Masala, Baigan Bharta, Raita, Roti, and Rice. Finish up with a luscious dessert of the day.	16.95

Seafood

Aroma Special Fish Curry Fresh Cod fish spiced with onions, garlic, and fresh masalas.	15.25
Seafood Kadai Fresh Cod and Jumbo Prawns sauteed with bell peppers, onions, and tomatoes. Cooked in our special iron wok (Kadai).	15.25
Kadai Zinga Jumbo Prawns sauteed with bell peppers, onions, and tomatoes.	15.25

Vegetarian

ALL ENTREES ARE SERVED A-LA-CARTE UNLESS INDICATED. MOST ENTREES ARE PREPARED MEDIUM SPICY. PLEASE SPECIFY IF MILD OR SPICY IS YOUR CHOICE

Paneer Makhani Homemade cottage cheese cooked with fresh tomato sauce, butter and mild Indian spices	9.50
Saag Paneer Homemade cottage cheese cooked with fresh spinach and cream	9.50
Matter Paneer Home made cottage cheese, green peas, cooked in onions, tomatoes, yogurt, and Indian spices.	9.50
Malai Kofta Mixed vegetables and cheese croquettes cooked in a creamy almond sauce.	9.50
Shabnam Curry Fresh mushrooms cooked with ginger, garlic, and fresh ground spices in onions and tomato curry.	9.50
Stuffed Green Peppers Fresh Green peppers stuffed with potatoes, peas and garam masala.	9.50
Gobhi Masala Steamed cauliflower, sauteed with tomatoes, potatoes, and Indian spices.	9.50
Baigan Bharta Tandoor-roasted, eggplant, mashed and seasoned with herbs and spices.	9.50
Channa Masala Chickpeas cooked with potatoes, tomatoes, onions, and fresh ground spices.	9.50
Kadai Daal Lentils cooked with spices in our special iron wok.	9.50
Crispy Okra Fresh cut okra sauteed with onions, tomatoes, and spices.	9.50
Vegetable Jalfrezy Fresh vegetables cooked with mild and tangy spices.	9.50

Biryani

Vegetable Biryani 11.25
Mixed green vegetables cooked with special flavored saffron rice with tropical fruit and mixture of mughlai spices

Murgh Biryani OR Lamb Biryani 15.25
Boneless chicken cubes or Lamb cubes cooked with special flavored saffron rice with tropical fruit and mixture of Mughlai spices.

Shrimp Biryani 16.25
Fresh jumbo shrimps cooked with special flavored saffron rice with tropical fruit and mixture of Mughlai spices.

Rice

Basmati Pulao 3.25
Long grain basmati rice. Flavored with saffron, cumin, onions, bay leaves, and other spices.

Matter Pulao 3.25
Basmati Pulao cooked with green peas. Garnished with golden brown onions.

Breads

Roti 3.95
Whole wheat, soft bread.

Laccha Paratha 3.95
Plain multi-layered whole wheat bread.

Methi Paratha 3.95
Whole wheat bread stuffed with fresh fenugreek and fresh spices.

Pudina Paratha 3.95
Whole wheat bread stuffed with fresh mint and spices.

Alu Paratha 3.95
Spiced mashed potatoes stuffed on a whole what bread.

Gobhi Paratha 3.95
Whole wheat bread stuffed with cauliflower and spices.

Keema Paratha 3.95
Minced lamb stuffed on a whole wheat bread.

Onion Kulcha 3.95
Onions, coriander, cumin, and dry mango stuffed on a white flour bread.

Paneer Kulcha 3.95
Fresh homemade cumin flavored cheese stuffed bread.

Garlic Kulcha 3.95
Spiced garlic stuffed on a white flour bread. Excellent!

Poori 3.95
Deep fried puffed up bread.

Nan 3.95
Freshly baked white flour bread.

Desserts

Kheer 4.25
Traditional Indian rice pudding with almonds and raisins.

Kulfi 4.95
Dense Indian mango ice cream. Delicious!

Gulab Jamun 4.25
Dry milk and cottage cheese balls, deep in honey syrup and rose water.

Rasmalai 4.25
Fresh homemade cottage cheese patties in sweetened milk. Garnished with pistachious.

Shahi Tukra 4.25
Delicious pudding with fried bread cubes and a flood of rose-water-perfume cream.

Executive Luncheons

(Served Mon.-Fri. from 11:30a – 2:30 Only)

1

CURRY LUNCH - 11.95

Lamb Roganjosh OR Chicken Curry,
Saag Paneer, Bharta, Basmati Rice,
Tandoori Roti, and Raita

2

VEGETARIAN - 11.95

Malai Kofta, Saag Paneer, Channa Masala,
Basmati Pulao Rice, Nan and Raita

3

TANDOORI - 13.95

Tandoori Chicken, Lamb Seekh Kababs, Tandoori Shrimp,
Chicken Tikka, Channa Masala, Basmati Rice
and Tandoori Nan bread.

4

LUNCH FOR TWO - 22.95

Tandoori Chicken, Lamb Seekh Kababs,
Chicken Curry OR Lamb Roganjosh,
Cuming Potatoes, Saag Paneer,
Basmati Rice, and Nan bread.

Group Menu

(Served Mon.-Fri. from 11:30a – 2:30 Only)
DC Location ONLY

THESE COMBINATIONS ARE COMPRISED OF ONLY THE BEST APPETIZERS, ENTREES, BREADS, RICE, AND DESSERTS. EIGHT (8) PERSONS MINIMUM. ORDER DAYS, EVEN WEEKS IN ADVANCE! CALL US TO MAKE YOUR RESERVATION AND LET US KNOW YOU ARE ORDERING FROM THE GROUP LUNCH MENU.

GROUP MEAL ONE - #1 14.95 Per Person

Vegetable Samosas and Papads.

Tandoori Chicken, Lamb Roganjosh, Butter Chicken, Saag Paneer, Crispy Okra, Kadhai Daal, Nan bread, Basmati Pulao Rice, and Raita. Dessert: Gulab Jamun.

GROUP MEAL TWO - #2 16.95 Per Person

Special Kabab Platter, Aloo Tikki, and Papadam.

Chicken Aachari, Boti Kabab Masala, Paneer Makhani, Channa Masala, Cumin Potatoes, Tandoori Roti, Basmati Pulao, and Raita. Dessert: Rasmalai.

GROUP MEAL THREE - #3 (ALL VEGETARIAN) 13.95 Per Person

Vegetable Pakoras & Papadam.
Malai Kofta, Gobhi Masala, Bharta, Kadhai Daal, Roti, Basmati Pulao, and Raita.
Dessert: Rasmalai.



AROMA INDIAN RESTAURANT's mission is to enrich the lives of our guests, our employees and owners. We do this through superior quality food and beverages, legendary customer service, sales growth, cost controls and treating our employees like family. We believe that our employees are our most important resource and our success depends upon creating and retaining a staff capable of delivering an exceptional dining experience to every customer, every time.

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Sun - Thurs 11:30a - 10:00P

Fri - Sat 11:30a - 10:30p

Washington, DC

1919 I (Eye) Street NW
Washington, DC 20006
Tel: (202)833-4700
Fax: (202)833-3287

Brunch: Saturdays 12p - 2:30p

Lunch: Mon - Fri 11:30a - 2:30p

Dinner: Mon - Fri 5:30p - 10p

Closed on Sunday

E-mail: aromarest@aol.com

www.aromarestaurant.com