

# Aroma

Dinner Menu ONE - 25 per person

## APPETIZERS

### VEGETABLE SAMOSAS

Indian pastries with a lightly spiced vegetable filling.  
Served with Tamarind chutney

## Entrees

• • •

### Chicken Tikka Masala

Boneless cubes of Tandoori Chicken Tikka, simmered in a medium spiced tomato sauce.  
A very popular choice amongst our "regulars"

### Lamb Curry

Delicious lamb cubes cooked with fresh ginger, garlic, tomatoes,  
onions and a special blend of spices

### Aloo Gobhi Masala

Steamed cauliflower, sauteed with tomatoes, potatoes, and Indian spices

### Saag Paneer

Homemade cottage cheese cooked with fresh spinach and cream.

### Daal Makhani

Punjabi style. This whole black lentil, Channa Dal with red kidney beans,  
butter and cream is very satisfying

## Dessert

### A-la-carte

• • •

Served with Basmati Rice and Nan Bread. Served family style.