

ਜੀ ਆਇਆਂ ਤੂੰ
Welcome Friends

TO THE VALLEY'S FINEST UPSCALE INDIAN RESTAURANT

Let AMAN'S take you on a culinary journey inspired by thousands of years of traditions and culture from Panjab, the land of five rivers

Indulge in our artisan dishes, thoughtfully spiced curries, hand cut and marinated meats, all prepared fresh to order

ਆਨੰਦ ਮਾਏ
enjoy!



We proudly serve complimentary Vero Still Water

ARTISAN VERO® SPARKLING WATER 5

Authentic, pure, 5 stage filtered Vero Water® unlimited refills, **proceeds help provide clean water to rural communities in Africa**



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APPETIZERS & SOUPS

VEGETABLE SAMOSA (V) 7

Handmade crisp pastry stuffed with mildly spiced potatoes & peas (2)

VEGETABLE PAKORA (V/GF) 7

Vegetable fritters spiced garbanzo batter

MIRCH PAKORA (V/GF) 8

Battered hot pepper fritters stuffed with spiced mashed potato

CHICKEN PAKORA (GF/KF) 10

Boneless chicken fritters deep fried with a spiced garbanzo batter

PANEER PAKORA (GF/KF) 10

Pressed Curd Cheese fritters fried in a savory garbanzo batter

GOBI MANCHURIAN (V) 12

Battered cauliflower florets, stir fried in a sweet & tangy Indo-Chinese sauce

CHEF'S SPECIAL LASUNI SWEET GOBI (V) 12

Cauliflower fritters sautéed in a honey garlic glaze

AMAN'S VEG SAMPLER (V) 12

Assortment of Veg Samosa, Mixed Pakoras & Alu Tikki

PANJABI WINGS 15 *Aman's Signature*

Fresh-cut sizzling chicken wings tossed with spiced onions (8)

TOMATO SOUP (V/GF) 7

Chef's special fresh tomato soup (8oz.)

CHEF'S LENTIL SOUP (V/GF) 7

Fresh vegetable and lentil soup with herbs (8oz.)

HOT & SOUR SOUP (V/GF) 7

Indo-Chinese inspired savory soup (8oz.)

ਤੰਦੂਰੀ

TANDOORI SIZZLERS

TRADITIONAL TANDOOR (CLAY OVEN) ROAST

All our Tandoori items are baked fresh to order
allow 20-30 minutes to prepare

PANEER SHASLIK (GF) 16 *Aman's Signature*

Fire roasted pressed curd cheese, tossed in a saucy vegetable medley

TANDOORI MURG (GF) *Aman's Signature*

Half Chicken 18 Whole Chicken 24

Bone-in Chicken marinated in yogurt with aromatic Indian herbs & spices

MURG MALAI (GF) 18

Boneless chicken broiled in a creamy ginger & garlic marinade

MURG TIKKA (GF) 18 *Aman's Signature*

Boneless chicken breast baked with a spiced yogurt marinade

LAMB SEEKH KABAB (GF) 22

Spiced ground lamb with onions and fresh herbs roasted in clay oven

SALMON FISH TIKKA (GF) 25 *Aman's Signature*

Wild caught Atlantic salmon roasted with a yogurt & herb marinade

SHRIMP TANDOORI (GF) 25 *Aman's Signature*

Shrimp marinated in a special blend of spices and grilled to perfection



Please specify your heat preference
MILD • **MEDIUM** • **SPICY**

(GF) Gluten Free **(KF)** Kid Friendly

(V) Vegan specify vegan when ordering

Prior to ordering, please notify us of any dietary restrictions or food allergies

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CHICKEN

BUTTER CHICKEN (GF/KF) 19 *Aman's Signature*

Boneless chunks of chicken stewed in our signature butter tomato sauce

CHICKEN TIKKA MASALA (GF) 19 *Aman's Signature*

Marinated boneless chicken baked in a tandoor oven & finished in a delectable creamy tomato & onion sauce

CHICKEN KALIMIRCH (GF) 19 *Aman's Signature*

Boneless chicken simmered in our house special creamy black pepper sauce

CHICKEN CURRY (GF) 18

Home-style Panjabi chicken curry simmered in freshly ground spices

CHICKEN GOAN (GF) 18

Boneless chicken cooked in onion gravy and coconut milk

CHICKEN JALFREZI (GF) 18

Chunks of chicken sautéed with mixed vegetables, peppers & onions

CHICKEN KORMA (GF) 18 (Contains Nuts)

Chicken cooked in a creamy onion sauce topped with cashews & raisins

CHICKEN VINDALU (GF) 18

Chicken & Potatoes stewed in a spicy-tangy tomato sauce

MANGO CHICKEN (GF) 18

Curried Chicken simmered in a sweet mango sauce with herbs & spices

METHI CHICKEN (GF) 18

Curried Chicken sautéed in sundried fenugreek leaves

CHICKEN SAAG (GF) 19

Tender chicken cubes cooked in hearty greens & spinach

MADRAS CHICKEN (GF) 19

Chicken simmered in coconut milk with curry leaves & mustard seeds

ਭੇਡ ਝੌਂਕਰੀ
LAMB & GOAT

LAMB CURRY (GF) 22 *Aman's Signature*

Panjabi curry simmered in freshly ground spices

LAMB KARAH (GF) 22

Chunks of lamb sautéed with hearty vegetables

LAMB ROGANJOSH (GF) 22 *Aman's Signature*

Lamb cooked in a yogurt sauce with mustard seeds & curry leaves

LAMB SAAG (GF) 22

Tender cubes simmered in hearty greens & spinach

LAMB VINDALU (GF) 22

Lamb & Potato chunks stewed in a spicy-tangy tomato sauce

LAMB KALIMIRCH (GF) 23

Tender boneless lamb cubes in a creamy black pepper sauce

LAMB KORMA (GF) 23 (Contains Nuts)

Tender chunks cooked in a creamy onion sauce

topped with cashews & raisins

LAMB TIKKA MASALA (GF) 23

Tender meaty cubes cooked in a creamy tomato & onion sauce

LAMB MADRAS (GF) 23

Lamb simmered in coconut milk, curry leaves & mustard seeds

PANJABI GOAT CURRY (GF) 22 *Aman's Signature*

Butchers cut bone-in Goat curry simmered with freshly ground spices

Prior to ordering, **please notify us of any dietary restrictions and allergies.** We pride ourselves in our recipes, **positively no substitutions off menu.** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items **may contain nuts.**

Our boneless meats are hand cut and trimmed, please excuse the minor instances where trace amounts of bone may have been missed.

Kindly note, **Kitchen closes 30 minutes** prior to **restaurant closing.** Outside food and drinks are not permitted.



/AmansEaston

BYOB (Beer and Wine only, Hard Liquor is prohibited, unless prior authorized)
Ask about **Aman's Merchandise** and our **Tray Catering**.

ਸਮੁੰਦਰੀ SEAFOOD

SHRIMP SAAG (GF) 23

Shrimp sautéed in hearty greens & spinach

SHRIMP VINDALU (GF) 23

Shrimp and Potatoes stewed in a spicy-tangy tomato sauce

FISH or SHRIMP GOAN (GF) 23

White Fish or Shrimp cooked in onion gravy with coconut milk

FISH or SHRIMP KALIMIRCH (GF) 24

White Fish or Shrimp cooked in chef's special creamy black pepper sauce

FISH or SHRIMP TIKKA MASALA (GF) 24

White Fish or Shrimp cooked in a creamy tomato & onion sauce

ਸ਼ਾਕਾਹਾਰੀ VEGETARIAN

ALU GOBI MATTAR (V/GF) 16

Fresh cauliflower sautéed with spiced potatoes and peas

ALU MATTAR (V/GF) 16

Potatoes & green peas simmered in a light curry sauce

BAINGAN BHARTA (V/GF) (seasonal) 17

Fire roasted eggplant, pureed & cooked with peas, onions & spices

BHINDI MASALA (V/GF) 16

Okra sautéed with onions, tomatoes & spices

CHANNA MADRAS (V/GF) 17 Aman's Signature

Garbanzo cooked in coconut milk with curry leaves & mustard seeds

CHOLAY SAAG (GF) 17

Curried Chickpeas sautéed in hearty spinach

TADKA DAAL (V/GF) 16 Aman's Signature

Yellow lentils simmered with mustard seeds, herbs & spices

DAAL MAKHNI (GF) 16 Aman's Signature

Panjabi style black lentils, sautéed in a buttery ginger-garlic sauce

MALAI KOFTA (GF) 18 (Contains Nuts) Aman's Signature

Paneer & vegetable dumplings simmered in a creamy sauce

MATTAR PANEER (GF) 16

Pressed Curd Cheese & green peas simmered in creamy sauce

METHI MALAI MATTAR (GF) 17

Sun dried fenugreek leaves & green peas cooked in a creamy sauce

PANEER MAKHNI (GF) 18

Pressed Curd Cheese cubes cooked in a tomato butter sauce

PANEER TIKKA MASALA (GF) 18 Aman's Signature

Pressed Curd Cheese cubes & vegetables simmered in a creamy sauce

PANJABI CHOLAY (V/GF) 16

Chickpea curry cooked in traditional North-Indian spices

PANEER KALIMIRCH (GF) 18 Aman's Signature

Shredded Curd Cheese cooked in a creamy black pepper sauce

SAAG PANEER (GF) 18 Aman's Signature

Hearty greens & spinach sautéed with Pressed Curd Cheese

VEG MADRAS CURRY (V/GF) 18 Aman's Signature

Vegetables cooked in coconut milk with curry leaves & mustard seeds

VEG NOODLES (V/KF) 16

Noodles stir-fried with vegetables, ginger & garlic

VEGETABLE KORMA (GF) 16 (Contains Nuts)

Creamy curried vegetable medley garnished with nuts and raisins

ਵੇਜ਼ੀ ਮੁਰਗ MOCK & VEGAN MEATS

MEATLESS CHICK'N TIKKA MASALA 19

Soy Mock Chicken cooked in a creamy tomato & onion sauce

MEATLESS CHICK'N KALIMIRCH 19

Soy Mock Chicken cooked in a creamy black pepper sauce

MEATLESS BUTTER CHICK'N 19

Soy Mock Chicken cooked in a tomato butter sauce

VEGAN MADRAS CHICK'N (V) 19

Soy Mock Chicken simmered in coconut milk, curry leaves & mustard seeds

VEGAN CHICK'N KARAHAI (V) 18

Chunks of Soy Mock Chicken sautéed with hearty vegetables

VEGAN METHI CHICK'N (V) 18

Soy Mock Chicken sautéed in sun dried fenugreek leaves

ਪੀਣ ਵਾਲੀ BEVERAGES

BYOB (Beer and Wine only)

ARTISAN VERO® SPARKLING WATER 5

Authentic, pure, 5 stage filtered Vero Water® unlimited refills

MANGO LASSI 5

Classic Panjabi yogurt smoothie made with alphonso Mangoes

MALAYSIAN COFFEE 6

Freshly brewed in house Coffee and Turmeric, with Whole or Almond Milk

SOFT DRINKS 3

Coke, Diet Coke, Sprite, Ginger Ale
Fanta, Unsweetened Iced Tea

MANGO JUICE 5

MASALA CHAI 6

Panjabi Milk tea brewed with our house made spice blend

TURMERIC MILK 7

Turmeric, with Whole or Almond Milk

INDIAN SODAS 5

Thumbs Up, Limca

APPLE JUICE 3

ਕਾਨ ਰੋਟੀ SIGNATURE BREADS

BUTTER NAAN (KF) 4

Traditional and authentic clay oven bread

CHEESE NAAN (KF) 5

Clay oven bread stuffed with fresh sharp cheddar cheese

GARLIC NAAN 5

Clay oven bread, baked with garlic and coriander

BULLET NAAN 6

Clay oven bread, stuffed with onion, garlic & hot green chillies

KASHMIRI NAAN 6 (Contains Nuts)

Scrumptious naan stuffed with nuts and raisins

TANDOORI ROTI (V) 4

Whole wheat clay oven bread

PURI (V/KF) 5

Deep fried whole wheat puff bread (2)

BHATURA (KF) 6

Naan fried to a golden brown puff (2)

ONION KULCHA 6

Delicious unleavened bread stuffed with spiced onions & coriander

TANDOORI LACHHA PARATHA (V) 6

A buttery flaky whole wheat bread

ਰੋਜ਼ ਪਕਵਾਨ RICE SPECIALTIES

BASMATI RICE (V/GF/KF) 4

Freshly steamed Indian basmati rice

JEERA RICE (V/GF) 5

Sautéed cumin in basmati rice

MATTAR PULAO (V/GF) 6

Garden peas tossed in basmati rice

KASHMIRI PULAO (GF) 9 (Contains Nuts)

Delicately sweetened basmati rice cooked with raisins and cashews

AMAN'S VEG FRIED RICE (GF) 11

Basmati rice cooked Indo Chinese style with lightly sautéed vegetables

CHICKEN BIRYANI (GF) 18

Curried chicken & aromatic spices in flavored basmati rice

LAMB BIRYANI (GF) 20

Curried lamb chunks & aromatic spices in flavored basmati rice

SHRIMP BIRYANI (GF) 21

Sautéed Shrimp tossed with aromatic spices in flavored basmati rice

ਹੋਰ ਚੀਜ਼ਾਂ ACCOMPANIMENTS

ACHAR 2

Spicy mixed pickle

PAPPAD (KF) 3

Tandoor roasted crisp lentil wafers (3)

ONION CHILI SALAD 2

Sliced onions & green chillies garnished with chaat masala

MANGO CHUTNEY 3

Sweet, sour and spicy shredded mango or onion relish

ONION CHUTNEY 3

CHEF'S HOT SAUCE (GF) 2

House made hot pepper sauce

MOM'S CHILI GARLIC CHUTNEY (GF) 3

Hearty chilli and garlic relish

RAITA (KF) 4

Spiced yogurt with cucumber, carrot & coriander

TIKKA SAUCE or MAKHNI SAUCE (GF/KF) 10

Side portion of Tikka Sauce or Makhni Sauce

CRISPY FRENCH FRIES (KF) 7

Crispy crunchy fries served with a side of ketchup

ਮਿਠਾ DESSERTS

GULAB JAMUN 6

Milk puffs soaked in cardamom syrup with shredded coconut (4)

KHEER (GF) 7 (Contains Nuts) Aman's Signature

Cardamom flavored Panjabi rice pudding with almonds & raisins

RASMALAI 7 (Contains Nuts)

Creamed curd cheese patties in sweetened milk

SIGNATURE INDIAN ICE CREAMS 7 (Contains Nuts)

Butter Scotch, Saffron Pistachio, Seasonal Flavor

AMAN'S ORANGE KULFI (GF) 8 Aman's Signature (Contains Nuts)

House special, hand churned, orange flavored Indian ice cream

GINGER GULAB JAMUN ICE CREAM 9 Aman's Signature

Chopped Gulab Jamun's simmered in a fresh ginger marmalade churned by Bank Street Creamery into a creamy delight

ICE CREAM SAMPLER 12 (Contains Nuts)

A scoop each of the our signature ice cream's trio

Aman's provides a hourly living wage, an 18% service charge will be added to all tables, 20% for parties of 5 or more