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





SINGLE USE MENU printed on sustainably sourced paper







Please specify your heat preference MILD • MEDIUM • SPICY

(GF) Gluten Free (KF) Kid Friendly (V) Vegan specify vegan when ordering

For Gluten Free items, please note our kitchen is not celiac friendly Prior to ordering, please notify us of any dietary restrictions or food allergies

We proudly serve complimentary Vero Still Water

ON TAP ARTISAN VERO® SPARKLING WATER - UNLIMITED REFILLS 10

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



VEGETABLE SAMOSA (V) 9 Aman's Signature

Handmade crisp pastry stuffed with mildly spiced potatoes & peas

VEGETABLE PAKORA (V/GF) 9 Aman's Signature

Vegetable fritters spiced garbanzo batter

CHICKEN PAKORA (GF/KF) 10

Boneless chicken fritters deep fried with a spiced garbanzo batter

GOBI MANCHURIAN (V) 🥒 12

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

LASUNI SWEET GOBI (V) 12 Aman's Signature

Cauliflower fritters sautéed in a honey garlic glaze

AMAN'S VEG SAMPLER (V) 12

Assortment of Veg Samosa, Mixed Pakoras & Alu Tikki

BEYOND VEGAN SPRING ROLLS (V) 12 Aman's Signature

Spiced vegan protein & peas stuffed in crispy rolls

PANJABI WINGS 15 Aman's Signature

Fresh-cut sizzling chicken wings tossed with seasoned sautéed onions and peppers



TRADITIONAL TANDOOR (CLAY OVEN) ROAST

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

Vegetarian Sizzler -

TANDOORI PANEER (GF) 18 Aman's Signature

Fire roasted pressed curd cheese, tossed in a lightly sauced vegetable medley

Chicken Sizzler's -

TANDOORI MURG (GF) Aman's Signature

Whole Chicken 24 Half Chicken 18

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

MURG MALAI (GF) 18 Aman's Signature

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 + Seafood Sizzler's –

LAMB SEEKH KABAB (GF) 25 Aman's Signature

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

SALMON FISH TIKKA (GF) 34 Aman's Signature

Wild caught Atlantic salmon fillets roasted in a yogurt & herb marinade

SHRIMP TANDOORI (GF) 27 Aman's Signature

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

Our Commitment to Freshness

As an Artisan Kitchen, we take pride in preparing your individual entrees. Due to the complex nature of our cuisine, on busy evenings, this may result in some delays. Kindly pardon us, as you dine in on such an occasion. Enjoy your company and our ambiance while you wait. Keep Calm and Curry On!



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) J 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 KORMA (GF) 18 (Contains Nuts) Aman's Signature Chicken cooked in a creamy onion sauce topped with cashews & raisins

CHICKEN VINDALU (GF) 🥒 18

Chicken & Potatoes stewed in a spicy-tangy tomato sauce

MADRAS CHICKEN (GF) 19 Aman's Signature

Chicken simmered in coconut milk with curry Teaves & mustard seeds



LAMB CURRY (GF) 23 Aman's Signature

Panjabi curry simmered in freshly ground spices

LAMB ROGANJOSH (GF) 23 Aman's Signature

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

LAMB VINDALU (GF) 🥒 23

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

LAMB KALIMIRCH (GF) J 24 Aman's Signature

Tender boneless lamb cubes in a creamy black pepper sauce LAMB KORMA (GF) 24 (Contains Nuts)

Tender chunks cooked in a creamy onion sauce

topped with cashews & raisins

LAMB TIKKA MASALA (GF) 24

Tender meaty cubes cooked in a creamy tomato & onion sauce



PANJABI GOAT CURRY (GF) 23 Aman's Signature

A hearty and robust, butchers cut, bone-in Goat curry slow 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.

336 Northampton Street, Easton, PA 18042





SHRIMP VINDALU (GF) 🥒 23

Shrimp and Potatoes stewed in a spicy-tangy tomato sauce

SHRIMP GOAN (GF) 23

Shrimp cooked in onion gravy with coconut milk

SHRIMP KALIMIRCH (GF) 🥒 24

Shrimp cooked in chef's special creamy black pepper sauce

SHRIMP TIKKA MASALA (GF) 24

Shrimp cooked in a creamy tomato & onion sauce



ALU GOBI MATTAR (V/GF) 16

Fresh cauliflower sautéed with spiced potatoes and peas

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

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

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Paneer & vegetable dumplings simmered 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

VEGETABLE KORMA (GF) 16 (Contains Nuts)

Creamy curried vegetable medley garnished with nuts and raisins



VEGAN CHICK'N TIKKA MASALA (V) 19

Soy Mock Chicken cooked in a creamy coconut tomato & onion sauce

VEGAN CHICK'N KALIMIRCH (V) 🥒 19

Soy Mock Chicken cooked in a creamy coconut black pepper sauce

VEGAN BUTTER CHICK'N (V) 19

Soy Mock Chicken cooked in a tomato coconut sauce

VEGAN MADRAS CHICK'N (V) 19

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



ARTISAN VERO® SPARKLING WATER 10

On Tap, pure, 5 stage filtered Vero Water $^{\scriptsize{ ext{@}}}$ unlimited refills

MANGO LASSI 5

Classic Panjabi yogurt smoothie made with Alphonso Mangoes

SOFT DRINKS 3

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

MANGO JUICE 5

Simple and sweet mango juice

MASALA CHAI 6

Panjabi Whole Milk tea brewed with a special spice blend

KOPI-O COFFEE 6

Organic Malaysian fresh brew (Specify Black, Whole or Almond milk)

TURMERIC MILK 7

Antioxidant rich hot Turmeric milk (Specify Whole or Almond milk)

Aman's provides a hourly living wage, a 20% service charge will be added to all tables, 25% for parties of 5 or more



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 6

Clay oven bread, baked with garlic and coriander

BULLET NAAN 🥒 6

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

TANDOORI ROTI (V) 4

Whole wheat clay oven bread

ONION KULCHA 6

Delicious unleavened bread stuffed with spiced onions & coriander

LACHHA PARATHA (V) 6

A buttery flaky layered whole wheat bread



BASMATIRICE (V/GF/KF) 4

Freshly steamed Indian basmati rice

JEERA RICE (V/GF) 5

Dry roasted cumin seeds and cilantro tossed in basmati rice

MATTAR PULAO (V/GF) 6

Garden peas sautéed in dry spiced basmati rice

AMAN'S VEG FRIED RICE (V/GF)

✓ 11

Mix vegetables sautéed Indo Chinese style

CHICKEN BIRYANI (GF) 🥒 18

Curried chicken & sautéed aromatic spices tossed in basmati rice

LAMB BIRYANI (GF) 🥒 20

Curried lamb chunks & sautéed aromatic spices tossed in basmati rice



ACHAR 2

Spicy mixed pickle

ONION CHILI SALAD 🥒 2

Sliced onions & green chilies garnished with chaat masala

MANGO CHUTNEY 3

Sweet, sour and spicy shredded mango chutney relish

ONION CHUTNEY 3

A Sweet and Tangy Diced Onion chutney

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

Lightly spiced whole milk yogurt with a hint of carrots & cilantro

CRISPY FRENCH FRIES (KF) 7

Crispy crunchy fries served with a side of ketchup

TIKKA SAUCE or MAKHNI SAUCE (GF/KF) 10
A side portion of our fresh made curry sauces



GULAB JAMUN 8

Milk puffs soaked in cardamom syrup with shredded coconut

KHEER (GF) 10 (Contains Nuts) Aman's Signature

Cardamom flavored Panjabi rice pudding with almonds & raisins

AMAN'S SIGNATURE ICE CREAMS 9 (Contains Nuts)

Ask us for our Seasonal Flavors

GINGER GULAB JAMUN ICE CREAM 9 Aman's Signature

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

ICE CREAM SAMPLER 15 (Contains Nuts)

A scoop each of our signature ice cream's

AMAN'S ORANGE KULFI (GF) 12 Aman's Signature

House special, hand churned, orange flavored Indian ice cream

NARIYAL AMBH GELATO (V) 10 Aman's Signature

A Bank Street Creamery Vegan collaboration,
Toasted coconut Gelato churned with vegan mango cake
crumbles and a decadent mango jam drizzle