

Exquisite Indian Cuisine

» **Aangan** «
Bundoorā

FINE DINE — MENU —

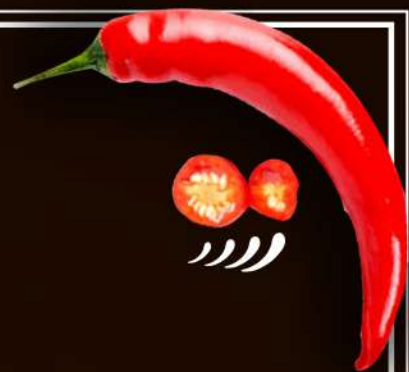


Juicy



Spicy





Tasty

Entrees



Samosa\$8.50
(A crispy pastry filled with potatoes and peas)

Mixed Pakora\$8.50
(A crispy fried assortment of vegetable fritters)

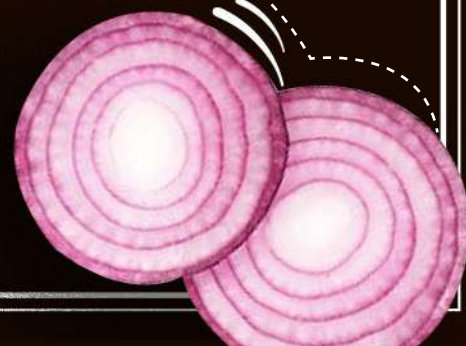
Peanut Masala\$7.50
(Spiced, crunchy peanuts, mixed with zesty masala)

Spring Rolls\$8.50
(A mixture of vegetables, rolled in a thin pancake and fried)

Amritsari Fish\$18.0
(Fish marinated in Indian spices, fried and served with spicy green chilli sauce)

Onion Bhajji\$9.50
(Onion rings, coated in a chickpea batter and fried)

Masala Papad\$4.50
(Pappadum layered with chopped onion, chilli and tomato)



Chaat Counter

A Chatpata ('tangy') treat straight from the streets of India! A Chaat is based on three sauces: Tamarind (sweet), Sour Mint (spicy) and Cool Yoghurt (flavoured with cumin)

Chaat Platter to Share\$24.0
(Your choice of three Chaat items, served on a platter)

Pani Puri\$8.50
(Hollow balls of wheat semolina filled with potatoes and chickpeas, and served with mint flavoured water)

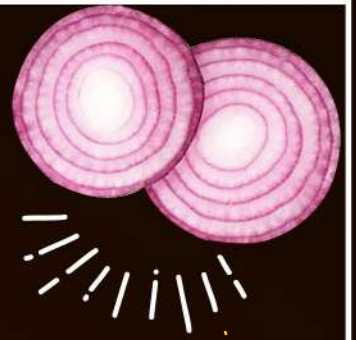
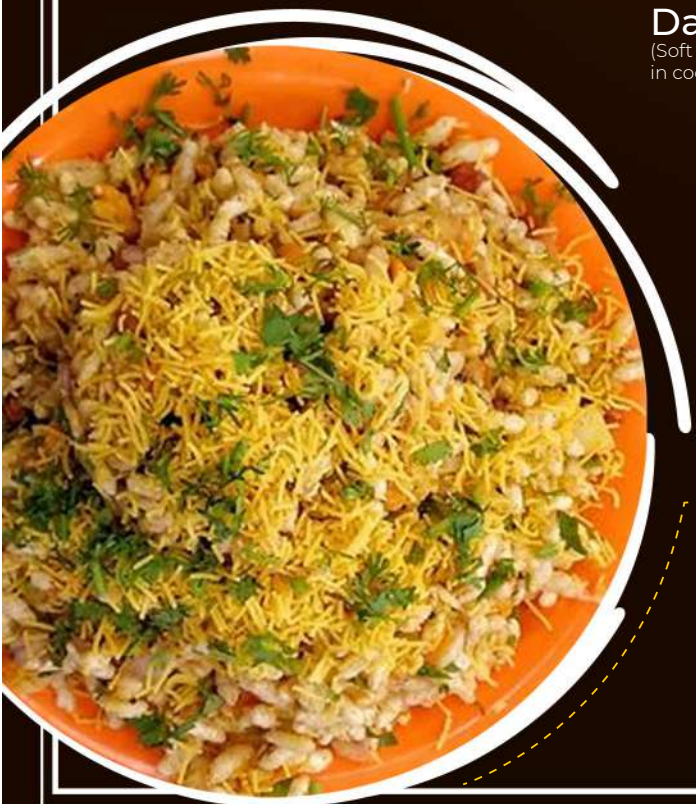
Masala Puri\$9.50
(Hollow balls stuffed with a spicy mixture of chickpeas and potatoes, filled with tamarind and mint sauce)

Tikki Chaat\$12.50
(Potato cakes cooked on the grill, topped with Chaat sauces and garnished with chopped onions, tomato and coriander)

Papri Chaat\$9.50
(Crisp pastry wrapped, diced potatoes and chickpeas, that are topped with Chaat sauces)

Samosa Chaat (2 Pieces)\$11.50
(Samosa crushed, then topped with sauces and spiced with Chaat masala and roasted cumin powder)

Dahi Bhalla Chaat\$8.50
(Soft fried balls of lentil batter, dipped in cool and sweet yogurt with tamarind sauce)





Tandoori Starters

served with onion rings and a dipping sauce

Tandoori Platter to Share\$34.00

(A combination of chicken tikka, tandoori chicken, seekh kebab and , served with naan bread)

Tandoori Vegetable

Platter to Share\$32.50

(A combination of tandoori mushrooms, paneer tikka and vegetable kebab, served with baby sized naan bread and three dips)

Aangan Signature platter\$54.00

(selection of six different exotic kebabs)

Tandoori Chicken\$12.50 (Half) / \$22.50 (Full)

(The King of Kebab barbequed chicken prepared with yogurt and spices)

Chicken Tikka\$19.50 (Half) / \$17.50 (Full)

(Succulent and juicy pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal Tandoor)

Seekh Kebab\$12.50 (Half) / \$19.50 (Full)

(Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal Tandoor)

Highway Chicken Tikka\$15.00

(This recipe is source from India from road side eatery a blend of roasted spices are used to marinade chicken)

Achari Tikka\$17.50

(Spicy version of chicken tikka; marinated with zesty, pickle masala)

Lamb Chops (6 pieces)\$12.50 (Half) / \$22.50 (Full)

(Lamb chops tenderised in a special marinade, and finished in a clay oven)

Paneer Tikka\$14.50

(Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked on the grill)

Tandoori Prawn\$22.00

(Marinated tiger prawns flavoured with caraway seeds and cooked in a charcoal oven)

Tandoori Mushrooms\$16.00

(Marinated mushrooms skewered, cooked on the grill and served with vegetables)

Fish Tikka\$19.50

(Fillet of Basa fish marinated in a tandoori base)

Crispy Corn Cutlets\$14.50

(Lights spiced grilled vegetable patties served alongside salad & mint chutney)



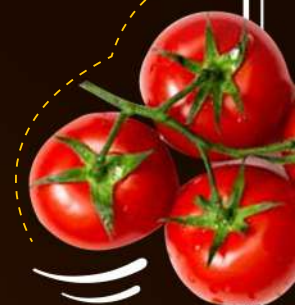
Soups

Cream of Tomato Soup\$7.50

Hot and Sour Soup
Vegetable/Chicken\$7.50

Vegetable/Chicken
and Corn Soup\$7.50

Manchow Soup Vegetable/Chicken\$12.50



Soupy



South Indian

Idli Sambar\$8.50

Sambar vada\$8.50

Crispy Dosa (Choice of dosa available)

Plain Dosa\$9.00

Masala Dosa\$12.00

Ghee masala Dosa\$13.00

Onion masala Dosa\$13.00

Butter masala Dosa\$13.00

Paneer Dosa\$14.00

Chilli cheese Dosa\$14.00

Chinese Dosa\$15.00

Mysore Dosa\$13.00

Tasty

Fresh





Indochinese Vegetarian

Vegetable Manchurian\$16.50

(Vegetable fried balls stir fried in ginger and soya sauce)
vegetable 65 minced vegetable balls tossed in spicy and tangy sauce flavoured with
curry leaves)

Chilli Paneer\$16.50

(Batter fried Indian cottage cheese, tossed in chilli sauce)

Paneer Manchurian\$16.50

(Batter fried Indian cottage cheese, tossed in manchurian sauce)

Gobhi Manchurian\$17.00

(batter fried mushroom tossed in chilli sauce)

Chilli mushroom\$9.50

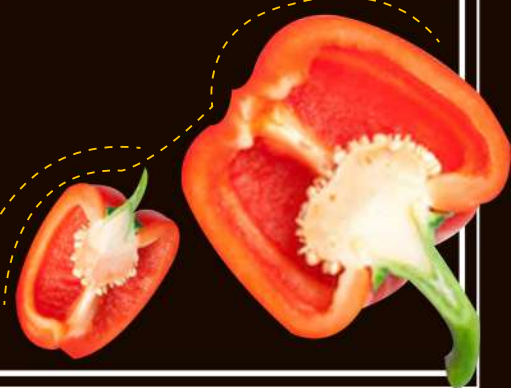
(Crisp pastry wrapped, diced potatoes and
chickpeas ,that are topped with Chaat sauces)

Chilli idli\$12.50

(fusion of south Indian and Chinese styles
of food, idli tossed in chilli garlic sauce)

Idli 65\$12.50

(fusion of south Indian and Chinese styles of
food, idli tossed in 65 sauce)



Chicken

Chicken Manchurian\$17.50
(Fried battered chicken, served in a manchurian sauce)

Chilli Chicken\$17.50
(Fried battered chicken, wok tossed in a special homemade chilli sauce)

Chicken 65\$17.50
(Fried battered chicken, stir fried in a special homemade chilli sauce)

Garlic Chicken\$17.50
(Chicken tossed with fresh garlic and chilli flake)

Chicken Schezuan\$18.00
(Chicken made with spicy recipe using cayenne pepper and dried chillies)

Seafood

Chilli Garlic Fish/Prawn\$19.50
(Prawns battered, fried and tossed in a chilli garlic sauce, served on a sizzling platter)

Andhra Fish\$18.50
(Wok tossed fillet of fish flavoured with mustard seeds and, curry leaves, garnished with cashews and served on a sizzling platter)

Noodles/ Rice

Vegetable Chow Mein\$16.50
(Noodles tossed with shredded vegetables and soya sauce)

Chicken Chow Mein\$17.50
(Noodles tossed with shredded chicken, vegetables and soya sauce)

Schezuan Noodles\$17.50
(Chicken made with spicy recipe cayenne pepper And dried chillies)

Vegetable Fried Rice\$15.50
(Wok tossed rice and vegetables)

Chicken Fried Rice\$16.50
(Wok tossed rice, chicken and vegetables)

Schezuan Fried Rice\$16.00
(Hot, spicy and Indo-Chinese recipe. Perfect with gravy Vegetable Manchurian)



Mains (vegetarian)

Dal Makhani - Aangan signature dish –\$17.50

(Indian vegetarian dish that contains urad beans, simmered in a smooth sauce sautéed with tomatoes, onions and mild spices)

Dal Palak\$16.00

(yellow lentils tossed with fresh baby Spinach leaves, garlic and cumin)

Punjabi Kofta\$17.50

(A classic Indian recipe of cheese dumplings simmered in a smooth sauce)

Mushroom do pyaza\$17.50

(Delicious combination of button mushrooms and onion , cooked in a special aromatic gravy)

Baingan Bhatha (eggplant dish)\$16.50

(Roasted eggplant mashed and tossed with onion and tomato)

Bhindi masala\$ 17.00

(cut okra tossed along with special blend of spices)

Subji Jalfreze\$17.00

(A variety of fresh, seasonal vegetables tossed in dry spices)

Paneer tikka masala\$18.50

(paneer tikka roasted and tossed in a spicy tomato and ginger gravy)

Kadhai Paneer\$17.50

(Indian cottage cheese cooked in a spicy tomato based sauce , flavoured with fresh coriander and chilli)

Balti Paneer\$18.50

(Indian cottage cheese prepared in a gingery tomato sauce then, tossed with sliced onion, capsicum and tomatoes)

Paneer Taka Tak\$18.50

(Slices of paneer tikka tossed with a tomato base sauce)

Palak Paneer\$18.50

(Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger juliennes)

Tawa Paneer\$16.50

(Marinated cottage cheese par-cooked on our charcoal fired oven, then finished with capsicum, onion and mushroom on a Tawa)

Palak Kofta Curry\$16.00

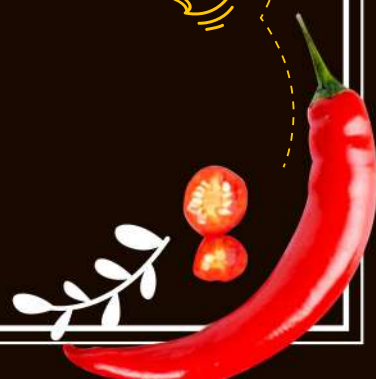
(spinach Kofta balls made with chopped Spinach and simmered in spicy gravy)

Aloo Jeera\$16.50

(Potatoes tossed with jeera, cumin and dry masala)

Methi Malai Mater\$17.50

(Methi flavoured green peas curry cooked in cashew and onion sauce and finish with fresh cream and fresh Indian spices alongside salad & mint chutney)



Kummy



Mains (chicken)

Achaari chicken on bones \$19.00
(Special recipe sourced from Punjab region in Pakistan)

Tandoori Murgh Masala \$22.50
(Dry butter chicken from the chickens of nawabs of Lucknow just done our way)

Chicken Curry \$17.00
(Chicken stewed in an onion and tomato based sauce, and flavoured with a variety of spices)

Butter Chicken \$17.00
(The Heart and Soul of Indian Cuisine.
Tender pieces of chicken marinated overnight, part-cooked in a clay oven and simmered in a silky tomato sauce)

Punjabi Butter Chicken \$18.50
(Butter chicken cooked in pure 'desi' style)

Chicken Tikka Butter Masala \$17.50
(Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce)

Chicken Vindaloo \$17.50
(Chicken flavoured in a homemade vindaloo pastes with a hint of vinegar)

Chicken Madras Curry \$17.50
(Chicken cooked in traditional Madras curry, flavoured with fresh curry leaves, mustard seeds and coconut)

Chicken Korma \$17.50
(Boneless chicken cooked with spices in an almond sauce, and garnished with roasted almonds)

Kadhai Chicken \$18.50
(Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum)

Chicken Kolapuri \$16.50
(Chicken cooked in tangy and spicy kolapuri curry)

Chicken Saag \$17.50
(Chicken cooked in a light and creamy spinach sauce)



Mains

(Select your meat with your Choice of Curry Lamb/Beef/Goat)



Fauji di mutton curry\$19.00

(It's more like a flavoursome originated from the Canteens of Indian army. Mutton is slowly cooked with spices, potatoes and Vegetable)

Traditional Curry Rogan Josh\$19.50

(Pieces of lamb simmered with yoghurt and spices until tender)

Lamb Korma\$19.50

(Lamb cooked in a light creamy sauce, and finished with coconut milk and cashew paste)

Lamb Vindaloo\$19.50

(A spicy hot dish consisting of lamb cooked in coconut vinegar, with red chillies)

Lamb Madras Curry\$19.50

(A traditional curry flavoured with fresh curry leaves, mustard seeds and coconut)

Kadai Lamb (with your choice of meat)\$19.50

(Tossed in special kadai sauce, and flavoured with fresh coriander seeds and fresh ginger)

Goat Curry\$19.00

(Goat curry in a traditional home cooking style)

Handi Goat\$19.00

(Goat cooked in a sealed pot on a very slow flame)

Bhuan Goat\$19.00

(Goat tossed along with bhuna masala)

Seafood

Fish/Prawn Curry\$22.00

(Fish or prawns, tossed with dry-roasted masala and coconut milk)

Goan fish Curry\$22.00

(A tomato and coconut curry flavoured with whole dried chilli and special ground spices)

Fish Tikka Masala\$22.00

(Gingers lovers will say wah wah)

Vindaloo Fish\$22.00

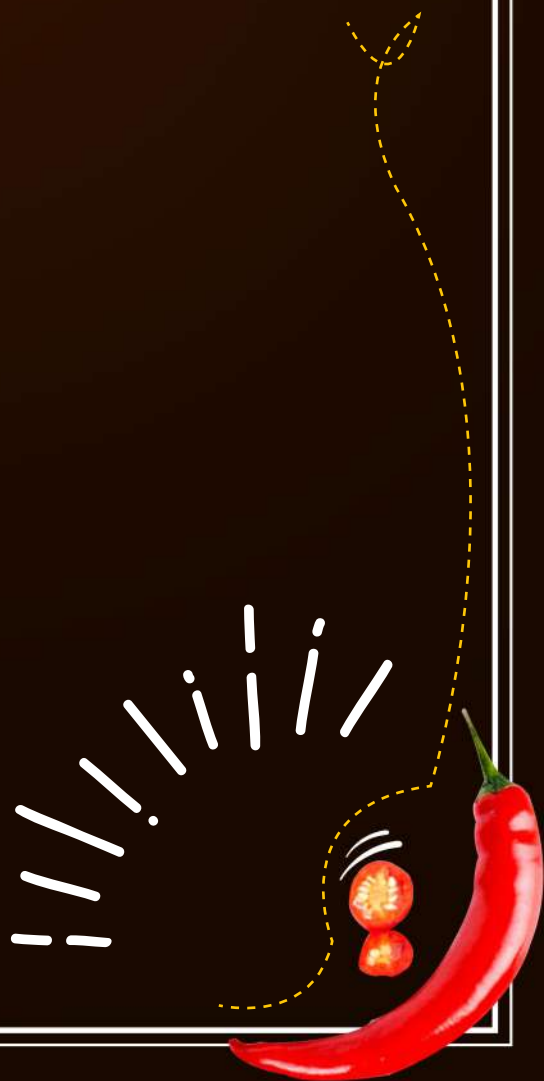
(Fish simmered in a coriander flavoured sauce)

Fish Hyderabad\$22.00

(Fish cooked in a roasted peanut and sesame seed sauce covered with coconut and tamarind juice)

Fish/Prawn Masala\$22.00

(Fish or prawns tossed in a Semi- dried sauce)



Rice

Basmati Rice	\$54.00
(Fish or prawns, tossed with dry-roasted masala and coconut milk)	
Saffron Rice Saffron flavoured rice.....	\$75.00
'Aangan House Specials' (Chicken Dum Biryani)	\$17.50
(Succulent chicken with special herbs, cooked using the age- old method of 'dum cooking')	
Lamb/Goat Biryani	\$17.50
(Succulent lamb/goat cooked with special herbs, and served with rice)	
Peas Pulao	\$8.50
(Peas tossed in Pulao rice)	
Jeera Rice	\$7.50

Breads

Plain Naan	\$3.00
(A leavened plain flour bread of North India)	
Roti	\$3.00
(Wholemeal flour bread)	
Butter Naan	\$4.50
(Flaky version of naan)	
Garlic Naan Lacche Wala	\$4.00
(Naan lavishly flavoured with garlic butter)	
Cheese Naan	\$4.50
(Peas tossed in Pulao rice)	
Kashmiri Naan	\$7.00
(Naan stuffed with a mixture of dry fruits and nuts, and cooked in tandoor)	
Keema Naan	\$7.00
(Naan stuffed with mince meat)	
Onion Kulcha	\$5.50
Paneer Kulcha	\$5.50
(Naan stuffed with cottage cheese, and mildly spiced)	
Amritsari Masala kulcha platter	\$17.00
(comes along with chaana achaar and khathi methi imly ke chutney(sweet and sour dipping sauce)	
Lachha Paratha	\$5.50
(A spiral layered version of roti)	

Yummy



Accompaniments

Raita	\$54.00
Onion Salad.....	\$14.00
Green Salad.....	\$5.50
Sirka Onion with Pudina Chutney	\$3.50
Kachumber Salad	\$5.50
Pappadums	\$1.00



Dessert

Gulab Jamun	\$8.50
Ras Malai	\$9.50
Gajar Halwa	\$8.5
Royal Rabri Faluda Glass	\$12.5
Kulfi Faluda	\$9.5
Matka Kulfi	\$8.5
Mango Kulfi	\$8.5

Family Dessert platter (Selection of 3 dessert of your choice excluding Royal rabri faluda Glass) \$ 15.



Tastier

Banquet menu @ aangan

Banquet 1 (veg option \$35 pp)

Mix pakora
Gobhi manchurian
Dal makhani
Paneer balti
Onion salad
Rice breads
Gulab jamun

Larger

Banquet 1 (non veg option \$35.00)

Samosa
Chicken tikka
Butter chicken
Rogan josh
Pappodums
Garlic/ plain naan
Gulab jamun



Banquet 2 (veg option \$40)

Paneer tikka
Veg manchurian
Papri chaat
Dal makhani
Kadai paneer
Mix veg jalfreze
Green salad
Breads
Gajjar halwa

Eat with fun

Banquet 2 (non veg option)

Tandoori chicken
Seekh kebab
Papri chaat
Dal makhani
Kadai chicken
Goat curry
Salad
Breads
Gajjar halwa



Banquet 3 (veg option \$45 pp)

Samosa chaat
Veg manchurian
Aloo Aur corn ke kebab
Paneer tikka
Dal makhani
Palak paneer
Malai kofta
Mix veg jalfreze
Raita
Pickle
Salad
Pappodums
Breads
Gulab jamun
Ras malai



Banquet 3 (non veg \$45)

Chilli chicken
Chicken tikka
Seekh kebab
Amritsari fish
Dal makhani
Lamb vindaloo
Butter chicken
Goat masala

Biryani chicken/ goat
Plain rice
Raita
Salad
Poppdums
Pickle
Breads
Ras malai
Choice of Kulfi