

71	<b>BAIGAN BHARTA</b> Eggplant roasted in tandoor and cooked in traditional Indian style	\$20.99
72	<b>CHANA MASALA</b> Chickpeas cooked with tomatoes, onions, ginger and garlic, finished with spices	\$20.99
73	<b>PALAK PANEER</b> (Vegetarians Delight) Golden fried homemade cottage cheese in a smoother saffron flavoured spinach puree, delicately finished with fresh herbs	\$20.99
74	<b>MATAR PANEER</b> Chefs homemade cottage cheese and green peas simmered in saffron flavoured curry sauce, finished with coriander	\$20.99
75	<b>SHAHI PANEER</b> Homemade cottage cheese cubes simmered in makhani sauce	\$20.99
76	<b>VEG ZALFREZI</b> (House speciality) Fresh seasonal vegetables sauteed on high fire (jal) with Indian spices	\$20.99
77	<b>PANEER TIKKA MASALA</b> BBQ Indian cottage cheese, diced of onion, tomato and capsicum simmered in onion tomato-based gravy	\$22.50
78	<b>PANEER BHURJI</b> Scrambled homemade cottage cheese with onion, tomatoes, and spices!	\$22.50
79	<b>CHILLI PANNER</b> Chef's homemade cottage cheese tossed in spicy Indian sauces and cooked in authentic Indian style with an oriental touch	\$22.50
80	<b>KADAI PANEER</b> Homemade cottage cheese prepared in authentic Indian style	\$20.99
81	<b>DAAL MAKHANI</b> Black lentils and kidney beans simmered slowly, seasoned with freshly ground spices and finished with cream and coriander	\$17.99
82	<b>DAAL TADKA (YELLOW DAAL)</b> Chana daal cooked with spices and desi ghee tadka.	\$18.99

### BREADS

83	<b>ROTI</b> Flat wholemeal bread baked in the Tandoor	\$3.99
84	<b>GARLIC ROTI</b> Flat whole meal bread baked in tandoor with garlic	\$4.49
85	<b>NAAN</b> Plain flour bread from the Tandoor The perfect accompaniment to any curry	\$4.49
86	<b>GARLIC NAAN</b> Baked with garlic	\$4.49
87	<b>PARATHA</b> Flaky wholemeal bread from Tandoor	\$4.49
88	<b>MASALA KULCHA</b> Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor	\$6.99
89	<b>CHILLI GARLIC NAAN</b> Plain flour bread baked in tan door with chilli	\$6.99
90	<b>CHEESE NAAN</b> Plain flour bread stuffed with homemade cottage cheese	\$6.99
91	<b>PUDINA PARATHA</b> Wholemeal flakey mint bread	\$6.99
92	<b>ALOO PARATHA</b> Wholemeal bread stuffed with mildly spiced potatoes	\$6.99
93	<b>KASHMIRI NAAN</b> Plain flour bread filled with spiced dry fruits and nuts	\$7.99
94	<b>KEEMA NAAN</b> Naan filled with spicy lamb mince, coriander, baked in Tandoor	\$7.99

### RICE

95	<b>RICE</b>	REGULAR \$4.99
	Basmati rice with cumin, spices and a dash of saffron	LARGE \$5.99
96	<b>LEMON RICE</b> Basmati rice cooked with mustard seeds, curry leaves, coconut and lemon essence	\$6.99
97	<b>KASHMIRI PULAO</b> Basmati rice mixed with fresh fruits and nuts	\$7.49

98	<b>PEAS PULAO</b> Fresh green peas tossed in butter with cumin and mixed with basmati rice	\$7.49
99	<b>VEGETARIAN PULAO</b> Our special vegetable rice	\$16.99
100	<b>CHICKEN BIRYANI</b> Tender marinated chicken pieces cooked with basmati rice, nuts, and spices	\$19.99
101	<b>LAMB BIRYANI</b> Tender pieces of lamb marinated overnight and cooked with rice mint, nuts and spices	\$20.99
102	<b>GOAT BIRYANI</b> Tender bone-in Goat with aromatic spice and cooked with basmati rice	\$21.99
103	<b>PRAWN BIRYANI</b> Prawns cooked with aromatic spices cooked with basmati rice	\$25.99

### ACCOMPANIMENT

104	<b>RAITA</b> [280 ml] Churned homemade yoghurt with grated cucumber and garnished with ground cumin	\$5.99
105	<b>ACHAR CHUTNEY</b>	\$4.00
106	<b>PAPPADUMS</b> Crisp thin rice crackers	\$2.99
107	<b>KACHUMBER</b> Indian salad with chopped cucumbers, onions and tomatoes with Indian spices	\$9.99
108	<b>GARDEN SALAD</b> Indian salad with chopped red onion, carrot, cucumber, tomato, mushroom, and salad mix	\$11.99
109	<b>ONION SALAD</b>	\$5.99
110	<b>MINT CHUTNEY</b>	\$3.49
111	<b>TAMARIND CHUTNEY</b>	\$3.49

### DESSERTS

112	<b>GULAB JAMUN</b> [2 pieces] full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with pistachio and coconut	\$7.49
113	<b>MANGO/PISTACHIO KULFI</b> Indian ice cream, prepared with milk and nuts blended with cream, garnished with rose syrup & pistachio	\$8.99

### BEVERAGES

<b>LASSI</b>	Churned yoghurt drink	SWEET \$4.99   MANGO \$4.99   SALTED \$4.99
<b>CAN OF SOFT DRINK</b>		\$3.99

Coke / Coke zero / Fanta / Sprite / Solo / Diet coke



FAMILY PACK		VEGETARIAN FAMILY PACK	VALUE PACK
<b>ENTREE</b> 4 pieces Pakora, 4 pieces Sheek Kebab		<b>ENTREE</b> 4 pieces Pakora, 2 pieces samosa	<b>ENTREE</b> 4 pieces Pakora,
<b>MAIN COURSE</b> Butter Chicken, Lamb Rogan Josh, Beef Kashmiri, Daal Makhani		<b>MAIN COURSE</b> Any 4 curries of your choice**	<b>MAIN COURSE</b> Any 2 curries of your choice**
<b>ACCOMPANIMENTS</b> 2 X Rice, 2 X Naan & Roti, Achar Chutney, Mint & Tamarind Chutney, Raita, Pappadums, Gulab Jamun		<b>ACCOMPANIMENTS</b> 2 X Rice, 2 X Naan & Roti, Achar Chutney, Mint & Tamarind Chutney, Raita, Pappadums, Gulab Jamun	<b>ACCOMPANIMENTS</b> 1 rice, 1 Naan, 1 Roti
<b>MEDIUM</b> 500ml \$84.99	<b>LARGE</b> 650ml \$94.99	<b>MEDIUM</b> 500ml \$84.99	<b>LARGE</b> 650ml \$94.99
		<b>**Condition apply</b>	
		\$55.99	

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Tandoor

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SHOP 4, 346 BELMORE RD, BALWYN 3103

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9857 9693

Gluten & MSG free

Coconut, Cashew Nuts, Almonds used in food preparation

\* Please check with staff

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## ENTRÉE - VEGETARIAN

1	<b>SAMOSA</b> (2 pcs) Chef's homemade pastry filled with spiced potatoes, cashew and green peas	\$8.49
2	<b>PAKORA</b> (4 pcs) Spinach dipped in chickpea batter & fried	\$8.49
3	<b>ONION BHAJI</b> Onion fritters, battered, deep fried	\$7.99
4	<b>WOODLAND MUSHROOMS</b> Woodland mushrooms, marinated in ginger garlic, yoghurt and spices, grilled in tandoor	\$14.99
5	<b>BATA-TA-WADA</b> Creamy mashed potatoes flavoured with fresh herbs then rolled in chickpea flour & deep fried	\$7.90
6	<b>TANDOORI VEGETABLE PLATTER</b> Cottage cheese, mushroom and mix of seasonal vegetables, marinated, and cooked in charcoal tandoor	\$24.99
7	<b>VEGETABLE MANCHURIAN</b> Cabbage, carrot, onion balls deep fried, tossed in tomato - onion and cashew nut gravy with green herbs, soy and sweet chilli sauce, fresh green chili, ginger and spring onion, coriander	\$15.90
8	<b>PANEER TIKKA</b> Cottage cheese, green capsicum, tomato, onion marinated in yogurt and spices, cooked in the charcoal Tandoor	\$16.99

## ENTRÉE - NON VEGETARIAN

10	<b>SEEKH KABAB</b> Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in the charcoal tandoor	\$18.99
11	<b>BARRA KABAB</b> Succulent lean lamb cutlets, marinated in rum and selected herbs, cooked in the charcoal tandoor. Guaranteed to melt in your mouth!	\$20.99
12	<b>CHICKEN TIKKA</b> Morsels of boneless chicken, marinated in yoghurt and exotic spices, cooked to perfection in the charcoal tandoor	\$16.99
13	<b>TANDOORI CHICKEN</b> Spring chicken marinated in yoghurt and selected herbs and spices, cooked to perfection in the clay oven	FULL \$26.00 HALF \$16.99
14	<b>TANDOORI PLATTER</b> A select assortment from our charcoal tandoor, Chicken Tikka, veg. marinade Seekh Kebab, Barra Kebab and Tandoori Chicken	\$29.99
15	<b>FISH TIKKA</b> Morsels of rockling fish, lightly seasoned and marinated with chef's own recipe and cooked in charcoal tandoor	\$19.99
16	<b>FISH AMRITSARI</b> Fresh fish fillets marinated with lemon and fresh spices, coated in chickpea flour and deep fried	\$19.99
17	<b>GOLDEN COCONUT PRAWNS</b> Tiger prawns marinated in special spices, battered with chickpea flour and deep fried, served with fresh garden salad	\$19.99
18	<b>TANDOORI PRAWNS</b> Marinated with garlic, ginger, fresh lemon and cooked in the charcoal tandoor	\$20.99
19	<b>CHILLI PRAWNS</b> Chef's Special	\$22.99

## MAIN COURSE - NON VEGETARIAN

20	<b>BUTTER CHICKEN (Chicken Makhani)</b> <i>All time favourite</i> - chicken pieces, cooked in the tandoor, simmered in a rich tomato base sauce, with butter and cream	\$20.99
21	<b>PUNJABI CHICKEN</b> <i>Chef's Special</i>	\$23.50
22	<b>CHICKEN CURRY</b> <i>Chef's authentic Indian curry</i> Tender chicken fillet cooked in onion and tomato gravy	\$20.99
23	<b>ALMOND CHICKEN</b> <i>(For mild taste buds)</i> Tender chicken cooked with almonds cream & cashew nut sauce	\$20.99
24	<b>CHICKEN SAAGWALA</b> <i>(Delicious and mild)</i> Boneless chicken pieces cooked with spinach, herbs & spices	\$20.99
25	<b>CHICKEN TIKKA MASALA (From the Tandoor)</b> Succulent pieces of chicken, marinated in yoghurt, spices, tossed in a tomato-based sauce with capsicum, onion	\$20.99
26	<b>CHICKEN AASHIANA (House Speciality)</b> Breast of chicken filled with a mixture of spiced chicken mince, chef's homemade cottage cheese, nuts, dried fruits, simmered in almond flavoured cashew nut sauce	\$20.99
27	<b>TAWA CHICKEN</b> Boneless chicken based on authentic North-Indian recipe	\$20.99
28	<b>KADAI CHICKEN</b> <i>Chef's Speciality!</i>	\$20.99
29	<b>CHICKEN ZALFREZI</b> Boneless chicken fillet cook with sliced onions and capsicum in a rich gravy	\$20.99
30	<b>TANDOORI CHICKEN MASALA</b> Chicken with bone marinated in yoghurt and spices, cooked in tandoor, tossed with capsicum and onions	\$23.50
31	<b>CHICKEN BHUNA</b> Boneless chicken tossed with onion, ginger, garlic, garnished with rich gravy	\$20.99
32	<b>MANGO CHICKEN</b> Boneless chicken cooked with puree mango & a dash of cream	\$20.99
33	<b>CHILLI CHICKEN (Indian Style)</b> Boneless chicken cooked in authentic Indian style with an oriental touch	\$20.99
34	<b>DAAL CHICKEN</b> Boneless chicken cooked with lentils	\$20.99
35	<b>LAMB ROGAN JOSH (Lamb Curry)</b> A popular authentic lamb curry from the foothills of Kashmir	\$21.99
36	<b>LAMB SPINACH (Saag Gosht)</b> Lean lamb dices with fresh spinach, herbs, spices, and fresh cream	\$21.99
37	<b>LAMB PASANDA</b> Lamb cooked in mild cashew nuts sauce	\$22.99
38	<b>ACHARI LAMB</b> Diced lamb cooked with indian pickle and special spices	\$21.99
39	<b>LAMB BHUNA (Finished with Chefs Own Style)</b> Diced lean lamb tossed with onion and capsicum.	\$21.99
40	<b>BEEF MADRASSI (An Exotic Taste Sensation)</b> Marinated beef cooked with hot spices, mustard seeds & coconut	\$21.99
41	<b>BEEF ROGANI</b> Diced marinated beef cooked with onion, garlic, tomato and yoghurt	\$21.99
42	<b>CHILLI BEEF (Some like it hot)</b> Diced beef pan fried with onions, capsicum, tomato and chillies	\$21.99
43	<b>BEEF MUSHROOM</b> Tender marinated beef cubes, fresh mushrooms cooked in onion & tomato-based gravy	\$21.99
44	<b>BEEF KASHMIRI</b> Tender pieces of beef in coconut, cashew, tomato and garlic sauce	\$22.99

## 45 GOAT BHUNA

Diced goat with bone tossed with onion and capsicum. \$22.50

## 46 GOAT CURRY (An Indian favourite)

Diced meat pieces with bones cooked in Indian style \$22.99

## 47 SEEKH KABAB MASALA

Minced lamb kabab cooked in tandoor and tossed with onions, capsicums and rich gravy \$23.50

## 48 BARRA KABAB MASALA (House Speciality)

Lamb cutlets cooked in tandoor and tossed with onions, capsicums in thick spicy sauce \$23.50

## 49 VINDALOO - Choice of Lamb, Beef or Chicken

A delicious Goan speciality seasoned with spices & vinegar \$21.99

## MAIN COURSE - SEAFOOD DELIGHTS

### 50 JHINGA MASALA

King prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum \$24.99

### 51 PRAWN KORMA

Prawn cooked with cashew nut and coconut sauce \$25.99

### 52 PRAWN MAKHANI

Prawn cooked in authentic and favourite makhani sauce \$25.99

### 53 COCONUT PRAWN CURRY

Fresh river prawns cooked in a mouth-watering gravy of coconut, poppy seeds, and cream, flavoured with saffron \$24.99

54 CALCUTTA FISH CURRY Boneless fish pieces with coconut cream, spices, slowly cooked \$23.99

55 VINDALOO - Seafood Delights (Choice of Fish or Prawns) A delicious Goan speciality seasoned with spices & vinegar \$25.99

### 56 GOA FISH MASALA Chef's Speciality!

\$23.99

## MAIN COURSE - VEGETARIAN GALORE

### 57 VEGETABLE KORMA

Seasonal vegetables cooked in light cashew nut sauce and fresh fruit \$18.99

### 58 MIXED VEGETABLES

Fresh mixed seasonal vegetables, tantalizingly seasoned with fresh herbs and spices \$18.99

### 59 VEGETABLE MADRASSA

Seasonal vegetables cooked with mustards, ginger and garlic – a spicy dish \$18.99

### 60 VEGETABLE MAKHANI

Seasonal vegetables cooked with everyone's favourite makhani sauce \$18.99

### 61 ALOO PALAK

Potatoes cooked with spinach puree and garnished with tomatoes, onions and ginger \$17.99

### 62 AUSSIE POTATO CURRY

Potatoes cooked with onions, tomatoes, garlic, and fresh mushrooms \$18.99

### 63 ALOO GOBI

Potatoes and cauliflower stir fried with spices and tomatoes \$20.99

### 64 JEERA ALOO

Sautéed Potatoes tempered with roasted cumin seeds and fresh green chillies \$18.99

### 65 BAIGAN ALOO

Eggplant, potatoes, and tomatoes in a ginger sauce with coriander \$20.99

### 66 ALOO MATAR

Potatoes and green peas simmered in saffron flavoured curry sauce, finished with coriander \$18.99

### 67 DHINGRI MATAR

Mushrooms and peas speciality \$19.99

### 68 SPUD MASALA

Young potatoes cooked with capsicum and onions, tempered with pancharanga achar \$18.99

### 69 PUMPKIN MASALA

Butternut pumpkin cooked with onions, tomatoes, and vegetable gravy \$20.99

### 70 MALAI KOFTA (KASHMIRI KOFTA)

Cheese and potato balls, mixed with dried fruits and nuts, simmered in a light almond flavoured sauce \$21.99

Any dish can be made milder or hotter upon request!