

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

BREADS

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

RICE

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

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

ACCOMPANIMENT

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

DESSERTS

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

BEVERAGES

LASSI Churned yoghurt drink	SWEET \$4.99 MANGO \$4.99 SALTED \$4.99
CAN OF SOFT DRINK	\$3.99
Coke / Coke zero / Fanta / Sprite / Solo / Diet coke	



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

Enjoy The Taste Of Traditional Charcoal Tandoor



www.aashianarestaurant.com.au

SHOP 4, 346 BELMORE RD, BALWYN 3103
(near Coles Supermarket)

9857 9693

Gluten & MSG free

Coconut, Cashew Nuts, Almonds used in food preparation

* Please check with staff

7 Nights a WEEK - (4:30 PM TO 10:00 PM)

Takeaway & Home Delivery

\$5 HOME DELIVERY FEE

**FULLY
LICENSED**

CATERING
FOR PARTIES &
FUNCTIONS

ALL PRICES ARE INCLUSIVE OF GST
SUBJECT TO CHANGE WITHOUT NOTICE

ENTRÉE - VEGETARIAN

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

ENTRÉE - NON VEGETARIAN

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

MAIN COURSE - NON VEGETARIAN

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

Any dish can be made milder or hotter upon request!

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 MADRASS 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 simmred in saffron flavoured curry sauce, finnished 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