



⇒ At "Aao Jee" we aim to preserve and perpetuate the authentic culinary tradition of India. ⇐
As a distinctive specialty restaurant, we are proud of our unique style in wonderful authentic
cooking and variety...

TRADING HOURS

DINNER :
7 days from 5:00 pm - 9:30 pm

✉ info@aaojeefraser.com.au

☎ 0261 898 981

📍 @Aao Jee Fraser Restaurant



www.aaojeefraser.com.au



Shop 3, 4 Daley Crescent,
Fraser, Canberra 2615

ENTRÉE (SHURUAAT)

INDIAN STREET FOOD (CHAAT) - VEG

ALOO PAPDI CHAAT **\$11.90**

- Fluffy boiled potatoes & crispy spinach tossed with sweet yoghurt, mint and tamarind sauce and spiked with chaat masala.

DAHI BHALLA **\$11.90**

- Lentil fritters dunked in creamy yoghurt topped with mint sauce, tamarind sauce and garnished with spices.

SAMOSA CHAAT **\$10.90**

- Mashed samosa with chickpeas dipped in yoghurt, mint and tamarind sauce.

PANI PURI (8pcs) **\$10.90**

- Puri stuffed with spiced mashed potato served with pani (tangy mint water), sweet tamarind water, onion and masala.

BHEL PURI **\$10.90**

- A mixture of puffed rice, peanuts, boondi, potato, onion, tomato and various chutneys topped with sev and herbs.

MIRCH PAKORA CHAAT **\$10.90**

- Fried green chilli filled with roasted chana, tamarind and spices - Traditional Andhra style.

ALOO TIKKI **\$10.90**

- Fried potato cutlet topped with chilled yoghurt, chutney and various herbs and spices.

DAHI PURI **\$10.90**

- Deep Fried potato dumpling placed inside a bread bun flavoured with Indian green chilli and chutney.

ENTREE - VEGETARIAN

SAMOSA (2PCS) **\$10.90**

- Crispy pastry stuffed with spiced potatoes and green Peas.

PYAZ BHAJI (4 PCS) **\$10.90**

- Crispy fried fritters made mainly with onion and chickpea flour.

HARA BHARA KEBAB (4PCS) **\$10.90**

- Spiced patties made with a mix of spinach, potatoes and cottage cheese.

PANEER PAKORA (6PCS) **\$12.90**

- Indian cottage cheese (Paneer) coated with a savoury gram flour batter and served with mint and tamarind sauce.

SPRING ROLLS (4 PCS) **\$9.90**

- Vegetables rolled in thin sheets of pastry and deep fried.

VEG PLATTER FOR TWO **\$19.90**

- An assortment of Samosa, Pyaz bhaji, Spring rolls, Hara Bhara kebab.

CHILLI PANEER **\$15.90**

- Indo-chinese

VEG MANCHURIAN **\$14.90**

- Indo-chinese

GOBI MANCHURIAN **\$14.90**

- Indo-chinese

BABY CORN CHILLI FRY **\$17.90**

- Indo-chinese

ENTRÉE : NON-VEG

TANDOORI CHICKEN

(HALF \$13.90 / FULL \$23.90)

- Whole chicken marinated with yoghurt, mustard oil and spices cooked in a tandoor oven.

TANDOORI CHICKEN \$13.90 TIKKA (4PCS)

- Marinated boneless chicken roasted in a tandoor.

MURGH

MALAI KEBAB (4PCS) \$13.90

- Chicken kebabs marinated in cream flavoured with cardamom & mace (Indian spice).

CHICKEN 65 (6PCS) \$12.90

- Chicken marinated in yoghurt, lemon juice and fresh herbs, originated from Hyderabad.

TANDOORI

LAMB CUTLET (3PCS) \$17.90

- Succulent pieces of lamb marinated in a mixture of garlic, ginger, garam masala and yoghurt.

LAMB

SEEKH KEBAB(4PCS) \$14.90

- Skewered pieces of lamb mince lightly herbed cooked in a Tandoor.

FISH / PRAWN KOLIWADA \$16.90
(PRAWN-6PCS / FISH-4PCS)

- Delicious fish/prawns marinated in a special recipe of Mumbai Koliwada.

FISH / PRAWN

AMRITSARI (4PCS) \$16.90

- Crispy deep Fried Fish/Prawn dipped in a flavoured corn flour mixture, served with mint Sauce.

NON-VEG PLATTER \$24.90

- An assortment of Lamb cutlet, Seekh kebab, Malai kebab and Fish/ Prawn Koliwada.

CHILLI CHICKEN \$16.90

- Indo chinese

MAIN : VEGETARIAN

PANEER (INDIAN COTTAGE CHEESE)

PANEER TIKKA

MASALA \$20.90

- Flavourful tikka sauce mixed with paneer (Indian cottage cheese), capsicum, onion, ginger and fresh coriander.

PANEER BUTTER

MASALA \$20.90

- Diced paneer (Indian cottage cheese) cooked in delicious sweetish gravy.

SHAHI PANNER \$20.90

- Diced Paneer (Indian cottage cheese) cooked in a yoghurt paste and cashew gravy.

MALAI KOFTA \$20.90

- Paneer Dumplings stuffed with raisins and finished in a creamy tomato and cashew based gravy.

KASHMIRI METHI

CHAMAN \$20.90

- Medium spiced curry with grated paneer and tender fenugreek leaves.

PALAK PANEER \$20.90

Fresh Paneer (Indian cottage cheese) cooked in spinach puree with tomatoes and fenugreek leaves.

MIRCH PANEER \$20.90

- Diced Paneer (Indian cottage cheese) and capsicum cooked together in a medium spiced thick gravy.

KADAI PANEER \$20.90

- Paneer (Indian cottage cheese) cooked with capsicum, tomatoes, onion and garnished with coriander.

LENTILS AND VEGETABLES

KUMBH HARA

DHANIYA \$19.90

- Fresh mushroom curry with a delightful coriander flavour.

VEGETABLE KORMA \$19.90

Creamy mixed vegetable curry.

BOMBAY ALOO \$19.90

- Cubed potato with cumin seeds, fenugreek seeds and ground spice.

VEGETABLE JALFREZI \$19.90

- An Indian Vegetable stir-fry, served on a sizzler plate.

VEG TARKARI \$19.90

- Mixed vegetable curry consisting of carrots, broccoli, cauliflower, peas, zucchini and potatoes.

DAL MAKHANI \$18.90

- Traditional Punjabi black dal curry.

DAL TADKA. \$18.90

- Delightful moong dal curry garnished with garlic, dry chilli and mustard seeds.

EGGPLANT MASALA \$18.90

- Sliced eggplant and potato cooked with onion and tomato and indian spices.

DAL PANCHRATAN \$18.90

- A unique blend of five different lentils.

BHINDI DO PYAZA \$18.90

- Okra cooked with mixed vegetables and traditional spice.

MAIN : NON-VEGETARIAN

CHICKEN (MURG KI BANG)

BUTTER CHICKEN \$21.90

- Barbecued boneless chicken cooked in a rich creamy tomato base, finished with fenugreek.

KADAI CHICKEN \$21.90

- Chicken tossed with onion, capsicum. Tomatoes garnished with coriander and garlic.

CHICKEN ZAFRANI KORMA \$21.90

- Boneless chicken cooked in cashew gravy and flavoured with saffron and cardamom.

CHICKEN KALI MIRCH \$21.90

- Boneless chicken cooked in silky black pepper gravy, flavoured with fragrant spices and hint of cream

CHICKEN TIKKA MASALA \$21.90

- Roasted marinated chicken with onion and tomatoes cooked in a thick gravy.

CHICKEN AFGANI \$21.90

- Boneless chicken cooked in fresh yoghurt puree and black pepper.

CHICKEN SAAGWALA \$21.90

- Chicken cooked in a spinach puree, spices and a touch of cream.

CHICKEN VINDALOO \$21.90

- Authentic spicy curry of boneless chicken cooked with garlic, red chillies and fresh herbs originated from Portuguese settlers.

CHICKEN SHALLOTS \$21.90

- Diced chicken tossed with shallots, tomatoes and fresh ginger and garlic.

METHI CHICKEN \$21.90

- Boneless chicken cooked with fenugreek leaves

CHICKEN JALFREZI \$21.90

- Chicken fillet cooked in fresh capsicum, tomatoes and onion.

CHICKEN CHETTINAD \$21.90

- A spicy treat from the Chettlars family of Tamil Nadu.

LAMB (SAALAN)

LAMB ZAFRANI KORMA \$22.90

- Tender pieces of lamb cooked in a mild cashew gravy and flavoured with saffron.

LAMB BHUNA MASALA \$22.90

- Boneless lamb tossed with a blend of different spices cooked with onions, ginger and garlic.

KADAI LAMB \$22.90

- Diced lamb tossed with onion, capsicum, garlic, garnished with coriander and served on a sizzler plate.

LAMB SAAGWALA \$22.90

- Boneless diced lamb cooked with a creamy spinach and spice base.

LAMB MALABAR \$22.90

- Medium spiced lamb curry cooked with aromatic spice and finished with coconut cream.

LAMB MADRAS \$22.90

- An amazing medium spiced dish of diced lamb thats flavoured with desiccated coconut and curry leaves.

LAMB ROGAN JOSH \$22.90

- A popular lamb curry originated from kashmir made of diced boneless lamb and fresh tomatoes garnished with fresh coriander.

LAMB VINDALOO \$22.90

- An authentic goan spicy dish influenced by portuguese settlers, made of boneless lamb cooked with red-hot chillies, garlic, vinegar and garnished with fresh herbs.

LAMB CHETTINAD \$22.90

- A spicy lamb dish originated from Tamil Nadu.

MAIN : NON-VEGETARIAN

GOAT (SAALAN)

GOAT CURRY \$23.90

- Slow cooked goat with garlic, ginger and tomato tossed with caramelised onions and aromatic spice.

GOAT MUGHLAI \$23.90

- Diced goat cooked with cardamom, almonds and fresh herbs.

KADAI GOAT \$23.90

- Diced goat tossed with onion, capsicum, garlic, garnished with coriander and served on a sizzler plate.

TAWA GOAT \$23.90

- Marinated goat cooked with tamarind, onions and authentic spices, served on a sizzler plate.

GOAT SAAGWALA \$23.90

- Diced goat cooked with a creamy spinach and spice base

GOAT VINDALOO \$23.90

An authentic goan spicy dish influenced by portuguese settlers, made of boneless lamb cooked with red-hot chillies, garlic, vinegar and garnished with fresh herbs.

BEEF (SAALAN)

BEEF VINDALOO \$22.90

- An authentic goan spicy dish influenced by portuguese settlers, made of boneless beef cooked with red-hot chillies, garlic, vinegar and garnished with fresh herbs.

BEEF KORMA \$22.90

- Diced beef cooked in a mild cashew gravy flavoured with saffron and nutmeg.

BEEF BHUNA

MASALA \$22.90

- Boneless beef tossed with a blend of different spices cooked with onions, ginger and garlic.

BEEF COCONUT

FRY \$22.90

- A flavoursome medium spiced dish cooked of diced beef, desiccated coconut & curry.

SEAFOOD (SAMUNDAR KI GEHRAI SE)

FISH MALABAR \$24.90

- A delicious creamy fish curry cooked with chillies, coriander, curry leaves and coconut milk.

FISH GOAN CURRY \$24.90

- An original goan dish cooked with fish in a medium spicy curry.

FISH KALIA \$24.90

- An authentic Bengali fish curry cooked with onion, tomato and yoghurt, garnished with black cumin.

KADAI PRAWNS \$24.90

- A fenugreek and coriander flavoured prawns tossed with diced onions, capsicums & tomatoes served on a steamy sizzler plate.

MALABAR

PRAWN CURRY \$24.90

- A creamy prawn curry cooked with chillies, coriander, curry leaves and a coconut milk Base.

GOAN PRAWN CURRY \$24.90

- Prawns cooked in coconut milk and tomatoes flavoured with mustard seeds and curry Leaves.

FISH MASALA \$24.90

- Fish cooked in a delicious medium spiced curry, Garnished with ginger and coriander.

ZINGA MASALA \$24.90

- Prawns cooked in a delicious medium spiced curry, Garnished with ginger and coriander.

FISH ACHARI \$24.90

- Delicious spicy and tangy dish in which the fish is cooked in achar masala.

MAIN : RICE & BREAD

RICE (BASMATI KI KHUSHBOO)

PLAIN STEAMED RICE \$3.50
- steamed basmati rice.

SAFFRON RICE \$3.90
- Steamed basmati rice with saffron in milk, garnished with roasted cumin.

JEERA RICE \$3.90
- steamed basmati rice with jeera

COCONUT RICE \$5.90
- Steamed rice mixed with fried grated coconut, garnished with mustard seeds, curry leaves, dried chilli and cashew.

LEMON RICE \$5.90
- A staple south Indian rice dish originated in Tamil Nadu cooked with freshly squeezed lemon, curry leaves, turmeric powder, chana dal and peanuts.

BIRYANI (CHICKEN/LAMB/GOAT) \$23.90
- Aromatic basmati rice cooked together with mint and spices.

VEG BIRYANI \$17.90

PRAWN BIRYANI \$23.90

INDIAN BREAD (GEHU KI KARMAAT)

PLAIN NAAN \$3.50
- Leavened tandoori cooked plain flatbread.

GARLIC NAAN \$3.90
- Indian garlic flatbread cooked in a tandoor

BUTTER NAAN \$4.90
- Indian garlic flatbread cooked in a tandoor.

HERB NAAN \$3.90
- plain naan flavoured with butter and mixed herbs

TANDORI ROTI \$3.50
- Wholemeal flatbread cooked in a tandoor.

STUFFED KULCHA (PANEER / MASALA) \$5.90
- Stuffed Indian tandoori bread made of plain flour with your choice of stuffing.

KEEMA NAAN \$6.90
- Leavened plain bread stuffed with mince meat and spices.

KASHMIRI NAAN \$5.90
- plain flat bread stuffed with dried fruits and sultanas.

CHEESE NAAN \$5.90
- plain naan stuffed with mozzarella cheese and a bit of spice.

CHEESE & GARLIC NAAN \$6.50
- Garlic naan stuffed with mozzarella cheese.

CHEESE & SPINACH NAAN \$5.90
- Plain naan stuffed with fresh spinach and mozzarella cheese.

LACHHA PARATHA \$5.00
- Layered and flaky wholemeal tandoori flatbread.

- ACCOMPANIMENTS -

(SAATH- SAATH)

MIXED RAITA -yogurt base mixed with cucumber and cumin.	\$5.00	MANGO PICKLE	\$2.50
KACHUMBER -An Indian salad consisting of fresh cucumber, lemon juice onion and spice.	\$5.50	MIXED PICKLE	\$2.50
SWEET MANGO CHUTNEY	\$2.50	PAPADUM	\$3.00
LIME PICKLE	\$2.50	GREEN SALAD	\$5.90

- KIDS MEAL -

BUTTER CHICKEN W/ RICE AND NAAN	\$15.90
MANGO CHICKEN W/RICE AND NAAN	\$15.90
CHIPS & NUGGETS	\$11.90

- DESSERT -

RAS MALAI -Paneer dumplings (Indian cottage cheese) soaked in thickened sweet milk.	\$7.50	GULAB JAMUN W/ ICE CREAM -A fusion of hot & cold desert with a delicious combination of a sweet milk based dimpling and vanilla ice cream.	\$9.90
MANGO KULFI -Creamy Indian Ice cream made with milk and fresh mango pulp.	\$5.90	VANILLA ICE CREAM	\$5.90
PISTA KULFI -Dense Indian Ice cream made with pistachio and milk.	\$5.90	GAJAR HALWA -Sweet carrot pudding made with milk, sugar and ghee, garnished with cashews and sultanas.	\$7.90
GULAB JAMUN -Deep-fried milk based dumplings dunked in cardamom flavoured sugar syrup.	\$7.90	MOONG DAL HALWA -A delicious dessert made from mung lentils and ghee (Indian clarified butter) topped with Almonds.	\$6.90

- BANQUET MENU -

A minimum of 6 people are required to
avail the Banquet menu.

DINNER BANQUET I \$37.90

- ↳ Onion Bhaji, Samosa, Seekh kebab ↔
- ↳ Chicken Vindaloo, Kadai Lamb, Shahi Paneer, Dal Tadka. ↔
- ↳ Rice, Naan, Raita, Papadum. ↔

DINNER BANQUET II \$41.90

- ↳ Aloo Papdi Chaat, Chicken Tikka, Fish Fry ↔
- ↳ Malai Kofta, Bombay Aloo, Chicken Kali Mirch, Rogan Josh, Beef Vindaloo ↔
- ↳ Rice, Naan, Raita, Papadum, Gulab Jamun ↔

DINNER BANQUET III \$45.90

- ↳ Spring Roll, Samosa, Chicken Tikka, Seekh Kebab ↔
- ↳ Vegetable Korma, Palak Paneer, Butter Chicken, Lamb Vindaloo, Goan Prawn Curry. ↔
- ↳ Rice, Naan, Raita, Pappadam, Gulab Jamun. ↔

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THIS RESTAURANT IS FULLY LICENSED AND BYO
(BOTTLED WINE ONLY).
CORKAGE \$8.00 PER BOTTLE (750ML) IS APPLICABLE.
WE SERVE HALAL MEAT.

- DRINK MENU -

LASSI - \$6.00

MANGO LASSI

- Yoghurt based mango smoothie.

ROSE LASSI

- Yoghurt based rose flavoured smoothie.

SWEET LASSI

Sweet Yoghurt flavoured

PLAIN LASSI

KESAR LASSI

RAJBHOG LASSI

SALT LASSI - \$4.00

JUICE - \$4.50

MANGOJUICE

ORANGEJUICE

APPLE JUICE

SOFT DRINKS - \$4.00

COKE

COKE ZERO

SPRITE

FANTA

MILKSHAKE - \$6.90

- Chocolate / Vanilla /

Strawberry / Mango / Banana

SPARKLING

WATER

\$4.00

SWEET

LEMON SODA

\$4.50

GINGER ALE

\$4.50

GINGER BEER

\$4.50

TONIC WATER

\$4.00

SODA WATER

W/ LEMON

\$4.00

LEMON LIME

BITTERS

\$6.99

MASALA

SODA

\$5.90

HOT DRINKS - \$4.50

TEA

INDIAN MASALA TEA