

A top-down view of various Indian spices arranged on a dark, textured surface. There are several wooden bowls containing different types of spices: red and white peppercorns, dried fenugreek leaves (methi), a yellowish-brown powder, dark blue/black peppercorns, a bright red powder, a greenish-brown powder, and yellow turmeric powder. Loose spices include several red chili peppers, a large dried bay leaf, a bundle of dried fenugreek leaves, and a small pile of white, flake-like spices. The lighting is soft, highlighting the textures of the spices.

Exquisite Indian Cuisine Aangan[®]



Spices of India

PAPRIKA (SIMLA MIRCH) : Paprika is typically sold in powdered form and is actually a ground pepper. Similar to bell peppers and chilly. Its taste can range anywhere from smoked to spicy or savory. Loaded With Vitamin C. Paprika helps to keep the immune system strong and aids in the absorption of iron.

BAY LEAVES (TEZ PATTI) : Bay Leaf is a leaf of a tree that grows in most parts of India. A compress of bay leaf is often used to reduce pain in strained or sprained ankle or other joints. Bay leaf also helps in digestion, improves appetite and also cures colic in infants.

CLOVES (LAUNG) : It is used as a cooking ingredient mainly for seasoning or preparing Masala due to their aroma and flavor. Cloves are dried unopened buds and the essential oil or the oil is often used against tooth ache and sore gums, fever and cold.

CARDAMOM (ELAICHI) : Green Cardamom has a unique aromatic taste and a fine delicate flavor. It is used in savory and sweet dishes as well as in the cardamom teas. Cardamom have cooling properties But is also believed to sharpen the mind. Try having Cardamom in your tea next time.

CORIANDER (DHANIA) : Coriander leaves as well as coriander seeds are used in cooking to enhance their flavor, the seeds are gently dry roasted on a griddle without any oil to release the aroma and then Ground into a powder for used in curries. Coriander seeds have diuretic properties. They can be used externally on aching joints and rheumatism as well as for controlling blood sugar, cholesterol and free radicals.

SAFFRON (KESAR) : The most expensive and exotic spice in the world having a mild delicate fragrance Saffron comes as fine strands and was the favorite ingredient in the Moghul kitchen. It imparts a superior flavor in the dishes and is used in Biryani's, Pulao's and Desserts and Medicinally. It allows the heart rate to slow down as well as lowers blood pressure and even stimulates respiration. It is said to ease digestion, relieve the liver and also thin the blood.

CUMIN (JEERA) : These smallish seeds are one of the most commonly used spice in Indian Cooking and have a warm pungent flavor and distinct aroma. They can be used whole or in powdered form. Cumin helps to treat paleness of the face, to cure minor aches and pain.

Entrées

Samosa

\$ 7.50

A crispy pastry filed with potatoes and peas.

Mixed Pakora

\$ 7.00

A crispy fried assortment of vegetable fritters.

Peanut Masala

\$ 7.50

Spiced crunchy peanut, mixed with zesty masala.

Spring Rolls (vegetable)

\$ 8.50

A mixture of vegetables, rolled in a thin pancake and fried.



Amritsari Fish

\$ 14.00

Fish marinated in Indian spices, fried and served with spicy green chilli sauce.

Masala Papad

\$ 7.50

Pappadum layered with chopped onion, chilli and tomato.

Vegetarian Plater

\$ 14.50

Assortment of vegetarian starters.

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).

Pani Puri

\$ 7.50

Hollow balls of wheat semolina filled with potatoes and chickpeas and served with mint flavoured water.

Masala Puri

\$ 7.50

Hollow balls stuffed with a spicy mixture of chickpeas, potatoes filled with tamarind & mint sauce.

Tikki Chaat

\$ 9.50

Potato cakes cooked on the grill, topped with Chaat sauces and garnished with chopped onions, tomato and coriander.

Papri Chaat

\$ 8.50

Crisp pastry, diced potatoes and chickpeas topped with Chaat sauces.

Samosa Chaat (2-Pieces)

\$ 8.50

Samosa crushed topped with Chaat sauces and spiced with Chaat masala and roasted cumin powder.

Dahi Bhalla Chaat

\$ 8.50

Soft fried balls of lentil batter and dipped in cool and sweet yogurt with tamarind sauce.



Chaat Platter to Share

\$ 22.00

Your choice of three Chaat items served on a platter.

Tandoor Starters

"All our Tandoor items are served with onion rings and a dipping sauce."

Tandoori Chicken

The king of kebab cooked with the tastiest way to barbeque chicken.

\$ 12.50
(Half)

\$ 22.50
(Full)

Chicken Tikka

Succulent & juicy pieces of chicken thigh fillet marinated overnight & cooked in our charcoal tandoor.

\$ 9.50
(Half)

\$ 15.50
(Full)

Seekh Kebab

Lamb mince infused with a special selection of masala, skewered and cooked in our charcoal tandoor.

\$ 11.00
(Half)

\$ 15.50
(Full)

Paneer Tikka

\$ 14.50

Mildly spiced cubes of cottage cheese skewered with fresh vegetables & cooked on the grill.

Chicken Malai Tikka

\$ 16.50

Chicken marinated with cheddar cheese & tandoori spices, and cooked in a clay oven.

Tandoori Platter to Share

\$ 34.50

A combination of tandoori chicken, seekh kebab, chicken tikka served with naan bread.





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
\$ 7.50**



Indo Chinese

Vegetarian

- | | |
|---|-----------------|
| Vegetable Manchurian | \$ 13.50 |
| Vegetable dumplings stir fried in garlic & soya sauce. | |
| Chilli Paneer | \$ 13.50 |
| Batter fried paneer Indian cottage cheese tossed in chilli sauce. | |
| Paneer Manchurian | \$ 13.50 |
| Batter fried paneer Indian cottage cheese tossed in manchurian sauce. | |
| Gobhi Manchurian | \$ 13.50 |
| Cauliflower florets batter fried and tossed in manchurian sauce. | |

Chicken

- | | |
|---|-----------------|
| Chicken Manchurian | \$ 15.50 |
| Fried battered chicken served in a manchurian sauce. | |
| Chilli Chicken | \$ 15.50 |
| Fried battered chicken wok tossed in a special homemade chilli sauce. | |
| Chicken 65 | \$ 15.50 |
| Fried battered chicken stir fried in special homemade chilli sauce. | |

Noodles / Rice

- | | |
|--|-----------------|
| Vegetable Chowmein | \$ 15.50 |
| Noodles tossed with shredded vegetables. | |
| Chicken Chowmein | \$ 15.50 |
| Noodles tossed with shredded chicken, vegetables & soya sauce. | |
| Vegetable Fried Rice | \$ 13.50 |
| Wok tossed rice & vegetables. | |
| Chicken Fried Rice | \$ 15.50 |
| Wok tossed rice, chicken & vegetables. | |



Seafood

- | | |
|---|-----------------|
| Andhra Fish | \$ 17.50 |
| Wok tossed fillet of fish flavoured with mustard seeds, curry leaves & garnished with cashews served on a sizzling platter. | |

Mains Vegetarian

Dal Makhani

\$ 14.50

Aangan signature dish believe it or not it takes good 24 hrs. To make this lentil delicacy.

Dal Tadka

\$ 14.50

Smooth red and yellow lentils are delicately seasoned & topped with browned onions & hot chilli pepper.

Punjabi Kofta

\$ 15.50

A classic Indian recipe of cheese dumpling simmered in a smooth sauce.

Malai Kofta

\$ 14.50

A creamy and rich preparation made of tomatoes and cashew nuts, with Indian cottage cheese and dumplings.

Mixed Vegetable Jalfreze

\$ 15.50

A variety of fresh, seasonal vegetables tossed in dry spices.

Methi Malai Matar

\$ 15.50

Peas and fenugreek leaves simmered in cashew base sauce.

Kadhai Paneer

\$ 15.50

Indian cottage cheese cooked in a spicy tomato based gravy, flavoured with fresh coriander and chilli.

Balti Paneer

\$ 16.50

Indian cottage cheese prepared in a gingery tomato sauce, tossed with sliced onion, capsicum & tomatoes.

Palak Paneer

\$ 15.50

Indian cottage cheese cooked with a creamy spinach sauce & garnished with ginger juliennes.

Tawa Vegetables

\$ 16.50

Marinated mixed vegetables tossed in our tandoor, finished with an onion & tomato sauce, & served on a hot sizzling plate.

Aloo Gobhi

\$ 15.50

Cauliflower & potato cubes tossed with flavoursome cumin seeds & Indian spices.

Palak Kofta

\$ 15.50

Potato dumplings cooked with creamy spinach sauce and garnished with ginger juliennes.

Mains Non Vegetarian

Chicken Curry

\$ 15.00

Chicken stewed in an onion & tomato based sauce, & flavoured with a variety of spices.

Butter Chicken

\$ 16.00

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

\$ 16.00

Butter chicken cooked in pure 'desi' style.

Chicken Tikka Butter Masala

\$ 15.50

Chicken tikka tossed with onion and capsicum then coated in a fresh, tomato based sauce.

Chicken Vindaloo

\$ 16.00

Chicken flavoured in a homemade vindaloo paste with a hint of vinegar.

Chicken Madras Curry

\$ 15.50

Chicken cooked in traditional Madras curry, flavoured with fresh curry leaves, mustard seeds and coconut.

Chicken Saag

\$ 17.50

Chicken cooked in a light and creamy spinach sauce.

Chicken Kolapuri

\$ 16.50

Cooked in tangy and spicy kolapuri curry.

Chicken Korma

\$ 16.50

Boneless chicken cooked with spices in an almond sauce, and garnished with roasted almonds.

Kadhai Chicken

\$ 16.50

Chicken cooked in a red gravy sauce with freshly ground spices & capsicum.

Tawa Chicken

\$ 16.50

A spicy and succulent boneless chicken dish cooked in tawa. Sauce on a Tawa.

Seafood

Spicy Prawn Masala

\$ 22.00

Prawns tossed with dry roasted masala.

Prawn Curry

\$ 22.00

Prawns simmered in a traditional curry leave & tamrind flavour curry.

Coconut Fish & Prawn Curry

\$ 22.00

Fish & prawn tossed in roasted coconut and spice.

Fish Curry

\$ 19.00

Fish simmered in a traditional curry leave & tamrind flavour curry.

**Select Your Meat
With
Your Choice Of Curry !
*Lamb / Beef / Goat***

Traditional Curry \$ 16.50

Rogan Josh

Pieces of lamb simmered with yoghurt and spices until tender.

Korma Curry \$ 16.50

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

Vindaloo Curry \$ 16.50

A spicy hot dish consisting of lamb cooked in coconut vinegar with red chillies.

Madras Curry \$ 16.50

A traditional lamb madras curry flavoured with fresh curry leaves, mustard seeds and coconut.

Kolhapuri Curry \$ 16.50

Kolhapuri is a spicy hot curry.

Spinach Curry \$ 16.50

Meat cooked with fresh, puréed spinach.

Rice

Basmati Rice \$ 4.00

Great in Taste & Aroma.

Saffron Rice \$ 5.00

Saffron flavoured rice.

'Aangan House Specials' \$ 15.50

(Chicken Dum Biryani)

Succulent chicken cooked with special herbs using the age old method of 'dum cooking'.

Lamb Biryani \$ 15.50

Succulent lamb cooked with special herbs & served with rice.

Peas Pulao \$ 8.50

Peas tossed in Pulao rice.

Biryani Rice \$ 7.00



Breads

Plain Naan

\$ 3.00

A leaven plain flour bread of north India.

Butter Naan

\$ 5.50

With Layers

Flaky version of naan with butter.

Garlic Naan

\$ 3.50

Naan lavishly flavoured with garlic butter

Plain Roti

\$ 2.00

Wholemeal flour bread.

Cheese Naan

\$ 4.50

Roti bread with butter.

Missi Roti

\$ 4.00

Roti made with gram and wheat flour, mixed with spices.

This bread goes well with any dal or spinach dish.

Lachha Paratha

\$ 5.00

A spiral layered version of roti.

Kashmiri Naan

\$ 4.00

Naan bread stuffed with a mixture of dry fruits & nuts & cooked in our Clay Oven.



Must Try

Raita

\$ 4.00

Onion Salad

\$ 4.00

Green Salad

\$ 7.50

Sirka Onion

\$ 3.50

with -
Pudina Chutney

Kachumber Salad

\$ 6.50

Desserts

Matka Kulfi	\$ 7.50	Mango Fruit Cream	\$ 8.50
Pistachios Kulfi	\$ 7.50	Sizzling Chocolate	\$ 12.50
Ras Malai	\$ 7.50	Brownie	
Gulab Jamun	\$ 6.00	Gajjar Ka Halwa	\$ 7.00
Falooda Kulfi	\$ 7.50	Ice Cream Sundae	\$ 9.00
Paan	\$ 7.50	Ice Gola	\$ 5.50



Awards won by Aangan Restaurant

- *2006 - Hidden gem of Melbourne - Melbourne Magazine
- *2007 - Highest Star Rating in The Age cheap food & Wine
- *2011 - Champion of the year in The Age cheap eats guide
- *2012 - Winner of Menulog best Take away
- *2012 - Recommended by Australian good food guide
- *2013 - Dimmi Award for best family restaurant
- *2014 - Recommended by Trip Advisor.
- *2015 - Finalist in savour Australian award for excellence in service