

Welcome to

# Amans

Indian Restaurant

## A LA CARTE MENU

Indian food is not just about heat and spice, but it requires an understanding of the chemistry of food on a molecular level where each ingredient used gives a unique flavour. Using ingredients which don't overlap in flavour creates the wide variety of dishes on our menu, giving each dish its own individuality. Join us and explore our menu!

Amans operates on a  
one bill  
per table policy

Changes to the menu may incur  
additional charges, please ask for  
further details before placing your order

Please Note: Some of our dishes may contain traces of nuts and/or bones, unless otherwise stated. If you have any special dietary or allergy needs please inform a member of staff before placing your order.



Most of our main course dishes can be made vegan, including the specialities and korma, by substituting the meat for mixed vegetables, and the cream in korma with coconut. This includes vegetable biryani/onion/garlic/coconut rice. Please state you are vegan to your server when placing your order.



Although some of our products do not contain wheat, we are unable to serve them as gluten-free due to contamination with gluten containing products.



We do not use nuts in any of our dishes. However, please note most of the ingredients we use in preparation of our food does state may contain traces of nuts, or the product has been made in an environment where nut is present.

## APPETIZERS



### Plain Papadom

Onion Mango  
Lime Pickle Mint

## MEAT STARTERS

### Mix Starter

Chicken tikka, lamb tikka, onion bhaji and meat somosa.

### Lamb Tikka

Diced boneless strips of lean, tender lamb leg marinated in a blend of fresh herbs and spices.

### Chicken Tikka

Diced boneless chicken prepared in a similar marinade as the tandoori chicken.

### Garlic Chicken Tikka

Diced boneless chicken marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt with a greater emphasis on garlic.

### Chicken Peri Peri

Diced boneless chicken prepared in a fiery hot marinade of sun dried chilli peppers.

### Chicken Chat Puri

Cubes of chicken tikka in a medium spiced sauce, served on a puri bread.

### Keema Spring Rolls

Crispy pastry stuffed with lightly spiced minced lamb.

### Chicken Pakora

Slightly spiced and deep fried chicken fritter.

### Meat Somosa

Deep fried triangular crispy pastry stuffed with lightly spiced minced lamb.

## VEGETARIAN STARTERS



### Paneer Pakora

Deep fried Indian cheese fritter.

### Vegetable Chat Puri

Mixed vegetables cooked with a mixture of spices served on a puri bread.

### Garlic Mushroom Puri

Fresh mushrooms cooked with garlic, a mixture of spices served on a puri bread.

### Mushroom Pakora

Deep fried mushroom fritter.

### Vegetable Spring Rolls

Vegetable stuffed pastry.

### Vegetable Somosa

Deep fried triangular crispy pastry stuffed with lightly spiced vegetables.

### Onion Bhaji

Slightly spiced and deep fried onion fritter.

## SEAFOOD STARTERS



### King Prawn Puri

King prawns cooked in a medium spiced sauce with curry leaves, served on a puri bread.

### Prawn Puri

Prawns cooked in a medium spiced sauce with curry leaves, served on a puri bread.

### King Prawn Butterfly

Deep fried breaded king prawn.

### King Prawn Tempura

Deep fried battered king prawn.

### Prawn Spring Rolls

Deep fried pastry stuffed with lightly spiced prawns.



## MOSSALA



The most well-known Indian dish, sweet and creamy rich taste of butter, coconut, and delicate spice.

### Chicken Tikka

### Lamb Tikka

## POPULAR SELECTION

### King Prawn

Asian fresh water king prawn.

### Prawns

Quality deveined North Atlantic prawns.

### Lamb Tikka

Marinated and grilled pieces of lamb.

### Lamb

Tender pieces of lamb leg.

### Chicken Tikka

Marinated and grilled pieces of chicken fillet.

### Chicken

Pieces of fresh chicken fillet.

### Vegetable

A mixture of carrots, cauliflower, peas, potatoes, and broccoli.

### Paneer

Cubes of Indian Cheese.

Choose a "Filling" from above followed by cooking "Style" below

### Passanda

A classic Northern Indian dish cooked in red wine flavoured with a creamy sauce.

### Korma

A sweet and creamy dish, made with ground coconut, palm oil and coconut milk.

### Dhansak

A sweet and sour sauce embodied in a blend of lentils, fresh cream, lemon juice and pineapple.

### Saagwala

Chopped spinach cooked with extra garlic and hints of ginger and lemon zest.

### Karahi

A popular dish, originating from the Northern India, cooked with peppers and onions in a strong pungent sauce served in a heated cast iron karahi.

### Dupiaza

Preparation similar to Bhuna, a greater use of caramelised onions mixed with spices to provide a medium strength curry.

### Bhuna

Combination of onions, tomatoes and fresh herbs mixed in a moderately spiced thick sauce to provide a dish of medium strength.

### Balti

A favourite of the Punjab, containing diced onions and pepper and a nice blend of spices.

### Rogan Josh

A dish prepared with fresh garlic, tomatoes and green pepper to give a distinctive taste.

### Pathia

A sweet and sour dish with just enough spices to give it that extra warmth.

### Jalfrazi

A curry prepared with a mixture of sliced onions, green peppers, green chillies with a touch of pepper to warm you up.

### Sambar

A hot and sour spicy dish cooked with lentils and zest of lemon to obtain a sharp distinctive taste.

### Madras

A South Indian curry prepared with a touch of lemon juice and a small amount of ground chillies to give it a fiery kick.

### Vindaloo

Involving a greater use of spices, garlic, ginger and black pepper to produce a hot taste.

### Biryani

Fluffy basmati rice cooked with aromatic spices, garnished with a boiled egg and served with a separate plain curry sauce on request. Can be cooked without egg or ghee to make this suitable for VEGANS.

## CHILDREN'S MENU

All served with a small portion of boiled rice OR plain chips

### Chicken Bhuna

### Chicken Mossala

### Chicken Korma

### Chicken Rogan Josh

### Scampi

### Chicken Nuggets

## CHEF'S COLLECTION

### Bombay Special

This is a spicy dish prepared with black pepper using bite size chunks of spiced potatoes, with a semi dry consistency; **garnished with sliced boiled egg (request to be removed).**

### Chilli Mossala

Cooked in a sauce made with delicate blend of aromatic spices. A moderate use of fresh green chillies makes this dish fairly hot.

### South Indian Garlic

Cooked with various types of chillies and spices giving this dish quite a bit of a temper. Prepared with garlic and fresh coriander.

### Balti Garlic Chilli

Cooked with chef's own special curry sauce. A hot dish with selected herbs and spices, and a moderate use of fresh green chillies.

### Mango

Chicken strips cooked with mangoes making this an exotically sweet dish.

### Naga Jalfrazi

Cooked with ginger, garlic, and a mixture of fresh spices in a fiery curry sauce.

## SEAFOOD SPECIALS

### Shahi Chingri

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, and a hint of sweet chilli sauce.

### Bengals Fish Curry

White fish cooked in peppers, onions and a sauce of moderate spice & orange juice making this a zesty & citrusy dish.

## TANDOORI SELECTION

Cooked in the clay oven, the tandoori mains are served on a hot sizzler, garnished with onions and coriander. **Served with a separate plain curry sauce and a salad on request.** Alternative sauces from the popular selection are available for an additional £2.50

### Tandoori King Prawn

Jumbo king prawns, shelled and deveined, marinated in a delicate blend of yoghurt, fresh herbs and spices.

### Lamb Tikka

Diced boneless strips of lean, lamb leg marinated in a blend of fresh herbs and spices.

### Paneer Tikka

Cubes of Indian cheese prepared in a similar marinade as the tandoori chicken.

### Garlic Chicken Tikka

Diced boneless chicken marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt with a greater emphasis on garlic.

### Chicken Tikka

Diced boneless chicken marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt.

### Chicken Tikka Peri Peri

Diced boneless chicken prepared in a fiery hot marinade of sun dried chilli peppers.

## SHASHLIK

Onions and peppers marinated in herbs and spice, skewered and barbequed in the tandoori oven. Served with a separate plain curry sauce and a salad on request. Alternative sauces from the popular selection are available for an additional £2.50

### King Prawn Shashlik

### Lamb Tikka Shashlik

### Paneer Tikka Shashlik

### Chicken Tikka Shashlik

### Chicken Tikka Peri Peri Shashlik

## SIGNATURE SPECIALS

### Lamb Shank

Slow cooked lamb shank cooked with various herbs and spices in a sauce which adds the final touches to this mouth watering dish.

### Shashlik Korahi

Cooked with green peppers, garlic, onions and tomatoes slowly grilled and stir fried in a special sauce. A semi-dry dish. Please note, Peri Peri Chicken will make this dish hot.

### Podina Piazi

Cooked in a medium spiced curry sauce with a combination of ginger, onions, mint and herbs with a touch of our podina paste.

### Nepali

A delightful dish originating from Nepal, cooked with garlic, tomatoes, lemon, fresh naga chillies in a curry sauce specially prepared by our chef.

### Gorkali

A favourite dish of the Gurkhas, with an infusion of whole spices, red and green Mexican peppers with fresh tomatoes, cooked in olive oil.

### Peshwari Murgh

Tandoor cooked chicken finished in a rich sauce with a blend of sultanas (pulped), cinnamon, onions, and coconut making this a sweet dish.

### Methi Chicken Massala

Chicken cooked with dried fenugreek leaves and massala spices producing a highly flavoured dish with a bittersweet taste.

### Afghani

Stir fried in olive oil with onions, a mixture of herbs and spices, and fresh green chillies making this a hot and tasteful dish.

### Butter Chicken

Tender strips of chicken tikka cooked in a rich butter sauce and tomatoes.

### Palak Murgh Makhani

Chunky chicken tikka simmered into a creamy tomato and spinach sauce, flavoured with jaggery (*unrefined sugar*).

## HOUSE SPECIALS

### Amans Karahi

Cooked in chefs special spicy karahi sauce with roasted garlic and onions, flavoured with mustard oil.

### Amans Stir Fry

A specially made Indian stir fry cooked with sweet chilli sauce, chunky peppers and onions, stir fried in a wok topped up with a curry sauce.

## VEGETARIAN CHOICE

### Saag Paneer

Fresh spinach and Indian cheese cooked with onions, coriander, ginger, tomatoes and garlic.

### Saag Aloo

Fresh spinach & potatoes cooked with onions, coriander, tomatoes, ginger and garlic.

### Bombay Aloo

Potatoes cooked with onions, tomatoes, coriander, ginger and garlic.

### Tarka Dhal

Lentils flavoured with extra garlic.

### Chana Bhaji

Chickpeas cooked with tomatoes, coriander, ginger, garlic and onions.

### Bindi Bhaji

Okra cooked with tomatoes, coriander, ginger, garlic and onions.

## RICE AND CHIPS

### Vegetable Rice

Basmati pilau rice cooked until lightly fluffy with mixed vegetables.

### Mushroom Rice

Basmati pilau rice stir fried with spiced mushrooms.

### Onion Rice

Basmati pilau rice stir fried with fresh onions with a touch of oil. Request no ghee for VEGAN

### Garlic Rice

Basmati pilau rice stir fried with garlic. Request no ghee for VEGAN

### Egg Rice

Basmati pilau rice stir fried with egg.

### Coconut Rice

Basmati pilau rice stir fried with finely grated coconut. Request no ghee for VEGAN

### Pilau Rice

Beautifully perfumed Basmati rice.

### Boiled Rice

Steamed Basmati rice.

### Chips

### Spicy Chips

## BREADS

### Garlic Nan

Baked with fresh garlic.

### Peshwari Nan

Filled with shavings of coconut making this a sweet nan.

### Cheese Nan

Baked with cheese.

### Chapatti

Soft unleavened bread.

### Garlic Chapatti

Soft unleavened bread cooked with garlic.

### Kulcha Nan

Baked with onions and coriander.

### Chilli Nan

Baked with fresh chillies.

### Nan

### Mixed Nan

Baked with a choice of different fillings.

### Peshwari Chapatti

Soft unleavened bread cooked with garlic.



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