

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.

## APPETIZERS



**Plain Papadom** 0.70 **Chutney Tray** 3.00  
Onion, Mango, Lime Pickle, Mint, Hot

## MEAT STARTERS

**Mix Starter** 6.50 **Chicken Peri Peri** 4.50  
Chicken tikka, lamb tikka, onion bhaji and meat somosa. Diced boneless chicken prepared in a fiery hot marinade of sun dried chilli peppers.

**Lamb Tikka** 5.25 **Chicken Chat Puri** 5.50  
Diced boneless strips of lean, tender lamb leg marinated in a blend of fresh herbs and spices. Cubes of chicken tikka in a medium spiced sauce, served on a puri bread.

**Chicken Tikka** 4.75 **Keema Spring Rolls** 4.15  
Diced boneless chicken prepared in a similar marinade as the tandoori chicken. Crispy pastry stuffed with lightly spiced minced lamb.

**Garlic Chicken Tikka** 4.75 **Chicken Pakora** 4.25  
Diced boneless chicken marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt with a greater emphasis on garlic. Slightly spiced and deep fried chicken fritter.

**Meat Somosa** 4.15  
Deep fried triangular crispy pastry stuffed with lightly spiced minced lamb.

## VEGETARIAN STARTERS



**Paneer Pakora** 4.50 **Mushroom Pakora** 3.95  
Deep fried Indian cheese fritter. Deep fried mushroom fritter.

**Vegetable Chat Puri** 5.50 **Vegetable Spring Rolls** 4.15  
Mixed vegetables cooked with a mixture of spices served on a puri bread. Vegetable stuffed pastry.

**Garlic Mushroom Puri** 5.50 **Vegetable Somosa** 4.15  
Fresh mushrooms cooked with garlic, a mixture of spices served on a puri bread. Deep fried triangular crispy pastry stuffed with lightly spiced vegetables.

**Onion Bhaji** 4.15  
Slightly spiced and deep fried onion fritter.

## SEAFOOD STARTERS

**Tandoori King Prawn** 6.95 **King Prawn Butterfly** 4.15  
Jumbo king prawns, shelled and deveined, marinated in a delicate blend of yoghurt, fresh herbs and spices. Deep fried breaded king prawn.

**King Prawn Puri** 6.95 **King Prawn Tempura** 4.15  
King prawns cooked in a medium spiced sauce with curry leaves, served on a puri bread. Deep fried battered king prawn.

**Prawn Puri** 5.50  
Prawns cooked in a medium spiced sauce with curry leaves, served on a puri bread.



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## MOSSALA



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

**Chicken Tikka** 10.95 **Lamb Tikka** 11.95

## POPULAR SELECTION

**King Prawn** 11.95 **Chicken Tikka** 10.50  
Asian fresh water king prawn. Marinated and grilled pieces of chicken fillet.

**Prawns** 9.95 **Chicken** 9.95  
Quality deveined North Atlantic prawns. Pieces of fresh chicken fillet.

**Lamb Tikka** 10.95 **Vegetable** 9.50  
Marinated and grilled pieces of lamb. A mixture of carrots, cauliflower, peas, potatoes, and broccoli.

**Lamb** 10.75 **Paneer** 10.50  
Tender pieces of lamb leg. 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 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 hot, 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

(please add £3.50)  
Fluffy basmati rice cooked with aromatic spices, garnished with a boiled egg and served with a separate plain curry sauce on request. (Alternative curry sauces are available from the popular selection at an additional cost of £3.00).

## CHILDREN'S MENU

Applies to Children under 12. All served with a small portion of boiled rice OR plain chips

**Chicken Bhuna** 6.95 **Chicken Rogan Josh** 6.95  
**Chicken Mossala** 6.95 **Scampi** 6.25  
**Chicken Korma** 6.95 **Chicken Nuggets** 6.25

## CHEF'S HOT SPECIALS

- Bombay Special** **Chicken Tikka** 11.50 **Lamb Tikka** 12.25  
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.
- Chilli Mossala** **Chicken Tikka** 11.50 **Lamb Tikka** 12.25  
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** **Chicken Tikka** 11.50 **Lamb Tikka** 12.25  
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** **Chicken Tikka** 11.50 **Lamb Tikka** 12.25  
Cooked with chef's own special curry sauce. A hot dish with selected herbs and spices, and a moderate use of fresh green chillies.
- Naga Jalfrazi** **Chicken Tikka** 11.50 **Lamb Tikka** 12.25  
Cooked with ginger, garlic, and a mixture of fresh spices in a fiery curry sauce.
- Nepali** **Chicken** 11.50 **Lamb** 12.25  
A delightful dish originating from Nepal, cooked with garlic, tomatoes, lemon, fresh naga chillies in a curry sauce specially prepared by our chef.
- Gorkali** **Chicken** 11.50 **Lamb** 12.25  
A favourite dish of the Gurkhas, with an infusion of whole spices, red and green Mexican peppers with fresh tomatoes, cooked in olive oil.
- Chicken Afghani** 11.50  
Small pieces of chicken stir fried in olive oil with onions, a mixture of herbs and spices, and fresh green chillies making this a hot and tasteful dish.

## CHEF'S MEDIUM SPECIALS

- Lamb Shank** 15.95  
Slow cooked lamb shank cooked with various herbs and spices in a sauce which adds the final touches to this mouth watering dish. Please check availability.
- Shashlik Korahi** **Chicken Tikka** 13.50 **Garlic Chicken or Peri Chicken** 14.50  
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 Piaze** 11.50  
Chicken off-the-bone cooked in a medium spiced curry sauce with a combination of ginger, onions, mint and herbs with a touch of our podina paste.

## CHEF'S MILD SPECIALS

- Mango** **Chicken/Vegetable** 11.50 **Paneer** 11.95  
Chicken strips cooked with mangoes making this an exotically sweet dish.
- Peshwari Murgh** 11.50  
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** 11.50  
Chicken cooked with dried fenugreek leaves and massala spices producing a highly flavoured dish with a bittersweet taste.
- Palak Murgh Makhani** 11.50  
Chunky chicken tikka simmered into a creamy tomato and spinach sauce, flavoured with jaggery (unrefined sugar).
- Butter Chicken** 11.50  
Tender strips of chicken tikka cooked in a rich butter sauce and tomatoes.

## SEAFOOD SPECIALS

- Shahi Chingri** 15.50  
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** 13.50  
White fish cooked in peppers, onions and a sauce of moderate spice & orange juice making this a zesty & citrusy dish.




## HOUSE SPECIALS

- Amans Karahi** **Chicken Tikka** 11.95 **Lamb Tikka** 12.95  
Cooked in chef's special spicy karahi sauce with roasted garlic and onions, flavoured with mustard oil.
- Amans Stir Fry** **Chicken Tikka** 11.95 **Lamb Tikka** 12.95  
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.

## 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 lettuce salad on request. Alternative sauces from the popular selection are available for an additional £3

### Main Course







- Tandoori King Prawn** 14.95  
Jumbo king prawns, shelled and deveined, marinated in a delicate blend of yoghurt, fresh herbs and spices.
- Lamb Tikka**  11.95  
Diced boneless strips of lean, lamb leg marinated in a blend of fresh herbs and spices.
- Paneer Tikka**  11.95  
Cubes of Indian cheese prepared in a similar marinade as the tandoori chicken.
- Garlic Chicken Tikka** 10.95  
Diced boneless chicken marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt with a greater emphasis on garlic.
- Chicken Tikka** 10.95  
Diced boneless chicken marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt.
- Chicken Tikka Peri Peri**  10.95  
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 lettuce salad on request. Alternative sauces from the popular selection are available for an additional £3

- King Prawn Shashlik** 15.95
- Lamb Tikka Shashlik**  12.50
- Paneer Tikka Shashlik**  11.95
- Chicken Tikka Shashlik** 11.75
- Chicken Tikka Peri Peri Shashlik**  11.75

## VEGETARIAN CHOICE

- |  | Side Dish | Main Course |
|--|-----------|-------------|
| <b>Saag Paneer</b>  | 5.95      | 10.50       |
| Fresh spinach and Indian cheese cooked with onions, coriander, ginger, tomatoes and garlic.            |           |             |
| <b>Saag Aloo</b>    | 5.50      | 9.50        |
| Fresh spinach & potatoes cooked with onions, coriander, tomatoes, ginger and garlic.                   |           |             |
| <b>Bombay Aloo</b>  | 5.50      | 9.50        |
| Potatoes cooked with onions, tomatoes, coriander, ginger and garlic.                                   |           |             |
| <b>Tarka Dhal</b>   | 5.50      | 9.50        |
| Lentils flavoured with extra garlic.   |           |             |
| <b>Chana Bhaji</b>  | 5.50      | 9.50        |
| Chickpeas cooked with tomatoes, coriander, ginger, garlic and onions.                                  |           |             |
| <b>Bindi Bhaji</b>  | 5.50      | 9.50        |
| Okra cooked with tomatoes, coriander, ginger, garlic and onions.                                       |           |             |

## RICE AND CHIPS

- |   |   |
|---|---|
| <b>Vegetable Rice</b> 3.75<br>Basmati pilau rice cooked until lightly fluffy with mixed vegetables. | <b>Coconut Rice</b> 3.75<br>Basmati pilau rice stir fried with finely grated coconut. |
| <b>Mushroom Rice</b> 3.75<br>Basmati pilau rice stir fried with spiced mushrooms.                   | <b>Pilau Rice</b> 3.25<br>Beautifully perfumed Basmati rice.                          |
| <b>Onion Rice</b> 3.75<br>Basmati pilau rice stir fried with fresh onions with a touch of oil.      | <b>Boiled Rice</b> 3.00<br>Steamed Basmati rice.                                      |
| <b>Garlic Rice</b> 3.75<br>Basmati pilau rice stir fried with garlic.                               | <b>Chips</b> 3.75   |
| <b>Egg Rice</b> 3.75<br>Basmati pilau rice stir fried with egg.                                     | <b>Spicy Chips</b> 3.95   |

## BREADS

- |   |   |
|---|---|
| <b>Garlic Nan</b> 3.25<br>Baked with fresh garlic.  | <b>Kulcha Nan</b> 3.25<br>Baked with onions and coriander.  |
| <b>Peshwari Nan</b> 3.25<br>Filled with shavings of coconut and cherry making this a sweet nan. | <b>Chilli Nan</b> 3.25<br>Baked with fresh chillies.  |
| <b>Cheese Nan</b> 3.35<br>Baked with cheese.  | <b>Nan</b> 3.10   |
| <b>Chapatti</b> 2.35<br>Soft unleavened bread.  | <b>Mixed Nan</b> 3.50<br>Baked with a choice of one filling and one topping.  |
| <b>Garlic Chapatti</b> 2.75<br>Soft unleavened bread cooked with garlic.                        | <b>Peshwari Chapatti</b> 3.00<br>Soft unleavened bread cooked with shavings of coconut and cherry making this a sweet chapatti... |



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