



## *FINE DINING & CATERING*

### *About Aroma's Catering*

*Aroma Indian Bistro & Caterers is one of the leading caterers in New Jersey owing primarily to meticulous planning, faultless execution and an unflinching attention to detail. We believe in nothing less than perfection to ensure your event is stunningly magnificent. Over the years, this very perfection has made us one of the preferred Indian food caterers not just in New Jersey, but throughout the United States of America at various prestigious hotels including **Sheraton, Marriot, Hilton, Crowne Plaza** and more. We cater to locations of your choice. We are committed to help you cater the event of your dreams, a success. We understand that every event has its own flavor. We work with you step by step to ensure you celebrate your dream event with a unique flavor.*

*Our chefs expertly create culinary delights using highest quality ingredients that will have your guests remember the affair in the long run. The team is a dedicated concoction of well-known chefs, bartenders, managers, and a host of other specialists who won't leave a single stone unturned to satisfy our customers. With a repertoire of different cuisines to choose from (North Indian, South Indian, Gujarati, Chinese, Italian, Middle-Eastern, Mexican), we can create exclusive, inspired menus with the flexibility and variety you desire.*

*Backed by unmatched service and a relentless focus on customer satisfaction, our aim is to delight our customers by giving them a once-of-a-kind dining experience. Our expertise is unmatched and today we are a name to reckon with when it comes to catering for events and weddings. Our commitment to your satisfaction is evident from the moment you call until the last guest leaves the party.*

# Aroma

INDIAN  BISTRO





## Vegetarian Selections

Paneer Chutney Pakora

*Cottage cheese fritters filled with spicy mint chutney*

Paneer Masala Cutlets

*Spiced cottage cheese patties*

Paneer Masala Fingers

*Spiced cottage cheese fingers*

Paneer Methi Tikki

*Cottage cheese patties flavored with fenugreek leaves*

Paneer Spinach Roll

*Spinach and Indian cheese filled Chinese pastry wraps*

Potli Dal Samosa

*Money bag shaped deep-fried pastry pockets filled with lentils*

Potli Samosa

*Money bag shaped deep-fried pastry pockets filled with mashed potatoes and green peas*

Aroma's Pakoras Assortment

*An assortment of Aroma's various vegetarian fritters*

Samosa Choley

*Triangular turnovers filled with spiced mashed potatoes and green peas served with chickpeas*

Spinach & Cheese Filo - Spanakopita

*Tasty blend of spinach and feta cheese in filo pastry sheets*

Stuffed Bell Peppers

*Grilled bell peppers stuffed with mashed potatoes and onions, seasoned with Indian spices*

Stuffed Chilly Pakoras

*Fresh green chillies stuffed with a spicy mixture and deep fried*

Stuffed Mushrooms

*Button sized mushrooms stuffed, breaded and deep fried*

Vegetable Cutlets

*Minced vegetable patties, deep fried*

Vegetable Kebab

*Mixed vegetables mashed, spiced, skewered & roasted in a clay oven*

Vegetable Pakoras

*Delicately spiced onion and spinach fritters, dipped in batter and deep fried*

Veg Shammi Kabab

*Fresh mix vegetables and chickpeas patties*



## Vegetarian Selections

(available at additional cost):

Aloo Paapdi Chaat

*Wheat crisps, chickpeas, potatoes topped with yogurt, mint and tamarind sauces and indian spices*

Aloo tikki with Channa

*Potato patties served with spiced chickpeas curry*

Bhel Puri

*Spiced crispy puffed rice and savories served with chopped onions and tomatoes topped with mint & tamarind chutnies*

Dahi Batata Puri

*Bite size wheat puffs filled with spiced lentils, yogurt, spices mint & tamarind sauces garnished with sev*

Dahi Vada Chaat

*Lentil based savory balls smothered with fresh frothy yogurt, sprinkled with Indian spices and liberally doused with tamarind sauce*

Dollar Uttapam

*Thick rice & lentil pancake topped with chopped onions, tomatoes, pep- pers and fresh cilantro*

Dosa

*Crispy lentil & rice crepes (fillings available – aloo masala, spring, cheese)*

Falafel

*Spiced ground chickpeas served in pita bread with vegetables topped with hummus and tabini sauce*

Fruit and Aloo Chaat

*Assorted fruits and potato tossed with Indian spices and herbs*

Kachori Chaat

*Wheat puffs filled spiced lentils, yogurt, mint and tamarind sauces*

Khasta Kachori

*Crispy refined flour puffs with spiced lentils served with mint and tamarind sauce*

Medu Vada

*Crispy fried lentil savory doughnut served with sambar and chutney*

Mexican Bhel

*Wheat strips served with chopped onions, tomatoes, mint and tamarind sauces*

Paneer Kathi Roll

*Tortillas filled with shredded cottage cheese, cooked in a special blend of herbs and spices*

Pani Puri

*Bite size wheat puffs filled with spiced potato & lentil mixture and mint water topped with tamarind sauce*

Paneer Tikka

*Cubes of cottage cheese marinated in yogurt, lightly spiced, skewered & barbecued with onions and bell peppers.*



**Puri Bhaji**

*Whole wheat puffy fried bread served with seasoned potato curry*

**Pasta**

*Two varieties of sauce served with your choice of pasta (Penne, bow tie, fettucine or sea shell)*

**Pav Bhaji**

*A mélange of vegetables served with buttered buns*

**Samosa Choley**

*Triangular turnovers filled with potatoes and topped with chickpeas*

**Sev Batata Puri**

*Bite size wheat puffs filled with mashed potatoes, topped with mint and tamarind sauces.*

**Spring Kathi Roll**

*A wrap filled with a mélange of vegetables tossed in Indian herbs and spices*

**Tokri Chaat**

*Spiced chickpeas, potatoes served in a cup made from flour and deep fried, topped with mint and tamarind chutnies*

**Veg Kathi Roll**

*Juliennes of vegetables blended in Indian herbs and spices, served in a tortilla wrap.*

**Non -Vegetarian Selections**

**Carver di Florencia Chicken Breast**

*Moist chicken breast wrapped around spinach, onions, red peppers, roasted garlic, and toasted pine nuts, blended with cream cheese and bleu cheese*

**Chicken Badami seekh**

*Seasoned mince of chicken & almonds set on a skewer and char grilled*

**Chicken Pakoras**

*Batter fried tender pieces of chicken, served with fresh mint sauce.*

**Creme Brie & Apple Chicken Breast**

*Premium chicken breast stuffed with a creamy blend of Cheddar, Brie and Mozzarella cheeses, sliced apples and cranberries*

**Haryali Chicken Tikka**

*Succulent pieces of chicken marinated with mint sauce, grilled in the clay oven*

**Lamb Kheema Samosa**

*Triangular turnovers stuffed with seasoned minced lamb and green peas*

**Murgh Aachari Tikka**

*Mango pickle flavored chicken kebabs*

**Murg Adraki Kabab**

*Ginger flavored cubes of chicken cooked in a clay oven*

**Murg Badami Kabab**

*Seasoned chicken cubes marinated with an almond paste, set on a skewer and char grilled*

**Murg Lasooni Tikka**

*Garlic flavored chicken kebabs*



Murg Kheema Samosa

*Triangular turnover filled with seasoned minced chicken*

Murgh Parda Kabab

*Chicken marinated with black peppers, kasoori methi, coated with eggs and char grilled*

Nawabi Chicken Tikka

*Mouthwatering succulent piece of chicken marinated with sour cream and Indian spices cooked in a clay oven*

Raw Shrimp Skewer Reshmi Kabab

*Mince chicken charcoal grilled in a clay oven set on a skewer*

Shahi Chicken Tikka

*Boneless, juicy chunks of chicken marinated in aromatic Indian herbs and broiled in a clay oven*

Tandoori Shrimp

*Fresh water shrimp seasoned with authentic spices & herbs, roasted in a clay oven*

# Aroma

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## *Cocktail Station*

### **Non-Vegetarian Selections** (available at additional cost):

Chapli Kabab

*Ground lamb patties served on a skillet*

Chicken Kathi Roll

*Minced chicken blended in vegetables, Indian spices and herbs served in a tortilla wrap*

Chicken Malai Kabab

*Mouthwatering, succulent pieces of chicken, marinated with Indian spices and almond paste cooked in the clay oven*

Chicken Tawa Masala

*Charcoal grilled chicken served on a skillet with onions and peppers*

Lamb Seekh Kabab

*A delicious combination of minced lamb with almond paste flavored with fresh herbs cooked on a low heat in the clay oven.*

Murgh Angaare

*Charcoal grilled spicy chicken tikka served on a skillet*

Murgh Vindaloo Kabab

*Chicken marinated with vinegar and Indian spices, skewered and grilled*

Santa Fe Southwest Chicken Eggroll

*Southwest inspired eggrolls with seasoned chicken, black beans, corn and cheddar cheese*

Mesquite Chicken Quesadilla rolls

*Seasoned chicken rolled in flour tortillas deep-fried and topped with Mexican cheese mix and scallions*

Tandoori Chicken

*A chicken delicately marinated overnight in fresh aromatic Indian spices and herbs cooked in the clay oven*



*Main Course (Select one from each category)*

**paneer (Cottage Cheese):**

Aachari Paneer

*Pickle flavored cottage cheese*

Kaju Paneer Capsicum

*Cottage cheese with juliennes of bell peppers and cashew nuts*

Malai Kofta

*Soft and creamy home-made cottage cheese & potato dumplings stuffed with dry fruits cooked in a mild creamy sauce*

Mutter Paneer

*Curried peas cooked with home-made cottage cheese in a light sauce*

Navratan Korma

*Mixed vegetables and cottage cheese, with a hint of cashews and raisins, cooked in a creamy tomato sauce*

Paneer Bhurji

*Homemade shredded cheese sauteed with onion, green chillies, garlic, peppers, and tomato, garnished with fresh cilantro.*

Paneer Kadai

*Cottage cheese cubes with bell peppers and onions*

Paneer Jalfrezi

*Juliennes of tomatoes, onions, bell peppers & garden-fresh vegetables with cottage cheese*

Paneer Lababdar

*Cottage cheese cooked in a creamy onion gravy*

Paneer Makhani

*Cottage cheese in a rich tomato onion sauce with cream & butter*

Paneer Methi Malai Mutter

*Cubes of cottage cheese and green peas cooked in a rich sauce flavored with fenugreek leaves*

Saag Paneer

*Pureed garden-fresh spinach cooked with homemade cheese in a cream sauce*

Shaam Savera

*Exotic combination of cottage and spinach dumplings cooked with Indian spices in a creamy butter sauce*



*Main Course (Select one from each category)*

**vegetables (select one):**

Aachari Aloo

*Cubes of potatoes flavored with mango pickle*

Aloo Baigan

*Eggplant and potatoes cooked with herbs and spices*

Aloo Gobi Massalam

*Fresh cauliflower and potatoes sauteed with tomatoes and onions and seasoned with ginger, garlic, herbs and spices*

Aloo Mutter

*A delicious combination of potatoes and green peas cooked in a mild sauce*

Aloo Palak

*Finely chopped spinach with potatoes*

Amritsari Choley

*Chickpeas sautéed and cooked in mild spices, garnished with cilantro and tomatoes*

Baigan Bharta

*Baked eggplant cooked with green peas in onions, tomatoes and a variety of spices*

Bhagare Baigan

*Whole baby eggplants cooked in a hyderabadi style curry*

Bhindi Masala

*Okra cooked with Indian spices, onions, tomatoes and peppers*

Corn Saag

*Finely chopped garden-fresh spinach and corn cooked in a creamy sauce*

Channa Saag

*Fresh spinach cooked with chick peas*

Dum Aloo

*Scooped potatoes stuffed with vegetables and dry fruits cooked in a traditional sauce*

Jeera Aloo

*Cumin seed flavored potatoes*

Khoya Kaju

*Whole cashewnuts cooked with shredded cottage cheese in a creamy sauce garnished with herbs*

Methi Malai Mutter

*Green peas cooked in a creamy sauce, flavored with fenugreek leaves*



Mix Vegetable Jalfrezi

*Juliennes of peppers, tomatoes & onions with garden fresh vegetables*

Mushroom Kadai

*Mushrooms cooked with onions, tomatoes and peppers in thick gravy with Indian spices*

Mushroom Mutter

*Mushrooms and green peas cooked in a rich onion & tomato gravy with cream and butter*

Sarson ka Saag

*Thick curry made from ground mustard leaves*

Tawa Bhaji

*Sautéed mixed vegetables served on a skillet*

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*Main Course (Select one from each category)*

**Lentils (select one):**

Channa Pindi

*Spiced chickpeas with onions, tomatoes and chillies, garnished with cilantro*

Dal Makhani

*Black lentils cooked in butter-based gravy garnished with fresh cream*

Dal Maharani

*Creamed black lentils and red kidney beans delicately cooked on a low flame*

Moong Dal Tadka

*Split green gram cooked with tempered herbs, spices and garlic*

Palak Dal

*Garden fresh finely chopped spinach cooked with split lentils*

Panch Dal Mela

*Blend of five different lentils cooked over a slow flame*

Punjabi Kadi

*A thick yoghurt-based gravy – Punjabi style*

Rajma Masala

*Red Kidney beans cooked in a blend of Indian herbs and spices over a slow flame*

Vaghaeli Dal

*Simmered yellow lentils tempered with ginger, garlic and cumin*

**Chicken (select one):**

Aachari Chicken

*Pickle flavored chicken cubes cooked in special Indian spices*

Balti Chicken

*Tender pieces of chicken, bell peppers and onions tossed in fresh herbs and Indian spices.*

Chicken Chettinad

*Chicken pieces with bones served in south Indian gravy*

Chicken Curry

*Chicken cooked in authentic Indian curry*



Chicken Dhansak

*Cubes of chicken marinated with Indian spices and cooked with lentils*

Chicken Dum Badam Pasanda

*Chicken cubes cooked in an almond based gravy*

Chicken Hyderabadi

*Boneless cubes of chicken served in a spicy Hyderabadi style gravy*

Chicken Jalfrezi

*Cubes of chicken with juliennes of tomatoes, onions, bell peppers & garden-fresh vegetables*

Chicken Kadai

*Chicken cooked with chunks of tomatoes, onions and bell peppers*

Chicken Karela Bhaji

*Minced chicken and bitter gourd*

Chicken Kurchan

*Shredded chicken cooked with tomatoes and onions*

Chicken Makhani

*Strips of chicken cooked in a rich tomato sauce with cream & butter*

Chicken Makhmali Kofta

*Minced chicken dumplings served in saffron gravy*

Chicken Saag

*Boneless pieces of chicken cooked in fresh pureed spinach flavored with Indian herbs*

Chicken Shahi Korma

*Chicken pieces cooked in a mild sauce blended with yoghurt, cashew paste and fresh cilantro*

Chicken Tikka Masala

*Tender grilled chicken pieces cooked in a hot and spicy tomato based sauce with onions and bell peppers, flavored with fresh herbs*

Chicken Vindaloo

*Delicious combination of vinegar marinated chicken cubes and potatoes in a coconut flavored sauce*

Egg Curry

*Boiled eggs cooked in a masala sauce with spices*

Methi Chicken

*Boneless chicken cubes with fenugreek leaves*

Aroma Special Chicken

*Chicken breast marinated in yoghurt & spices, cooked in a tomato, onion and butter sauce, garnished with hard boiled eggs.*



**lamb** (select one):

Keema Mutter Masala

*Finely minced tender lamb cooked with green peas and onions*

Lamb Aachari

*Pickle flavored boneless lamb cubes*

Lamb Curry

*Lamb cooked in authentic Indian curry*

Lamb Chilli Masala

*Finely chopped lamb pieces cooked with a touch of vegetables in an authentic Indian spicy herbal sauce*

Lamb Do Piazza

*Boneless lamb cubes cooked with pearl onions*

Lamb elaichi pasanda

*Boneless lamb cubes served in cardamom-based gravy*

Lamb Kadai

*Lamb with chunks of tomatoes, onion and bell peppers*

Lamb Kolhapuri

*Boneless lamb cubes cooked with sesame & poppy seeds and Indian herbs*

Lamb Korma

*Pieces of lamb cooked in a mild sauce of yoghurt and cashew paste*

Lamb Nargisi Kofta

*Hard boiled eggs coated with lamb in thick gravy*

Lamb Rogan Josh

*Tender juicy lamb pieces cooked in a traditional kashmiri style with Indian spices on low heat*

Lamb Saagwala

*Boneless pieces of lamb and fresh spinach pureed cooked in Indian herbs and spices*

Lamb Vindaloo

*Lamb cubes marinated in vinegar and cooked in thick gravy with baby potatoes*



### Fish, goat & Shrimp

#### Fish Kadai

*Tender pieces of fish with bell peppers and onions tossed in herbs and spices.*

#### Fish Masala

*Salmon fillet cooked with fresh herbs and spices*

#### Goat Curry

*Tender pieces of goat cooked in authentic Indian curry*

#### Goat Kadai

*Tender pieces of fish with bell peppers and onions tossed in herbs and spices.*

#### Shrimp Curry

*Shrimp cooked in authentic Indian curry*

#### Shrimp Masala

*Fresh water shrimp cooked in an authentic Indian sauce*

#### Shrimp Saag

*Fresh water shrimp cooked in fresh garden pureed spinach flavored with Indian herbs.*

#### Shrimp Vindaloo

*Shrimp marinated with red chilli spice and vinegar cooked on low heat.*

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## *Accompaniments:*

### **rice (select one):**

Bisi Bhele Bhaat

*A mélange of rice and garden fresh vegetables*

Chamman Pulao

*Rice with cubes of cottage cheese topped with onions*

Curd Rice

*Fine grain basmati rice cooked with yogurt flavored with tempered mus- tard and curry leaves*

Kashmiri Pulao

*Rice with dry fruits and nuts*

Lemon Rice

*Basmati rice cooked with turmeric and lemon juice*

Peas Pulao

*Rice with green peas*

Saffron Jeera Peas Pulao

*Saffron rice with cumin seeds and green peas*

Saffron Pulao

*Rice cooked with saffron*

Tamarind Rice

*Basmati rice cooked with tamarind and garnished with cilantro and peanuts*

Tiranga Pulao

*Saffron rice cooked with green peas and carrots*

Vegetable Pulao

*Rice cooked with a mix of garden fresh vegetables*

### **biryani**

Chicken Biryani

*Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices*

Lamb Biryani

*Basmati rice cooked with chunks of lamb, cooked to perfection in a blend of Indian spices and herbs*

Vegetable Biryani

*Basmati rice cooked with a selection of fresh vegetables, yogurt, Indian herbs & spices*

### **upgrades (available at an additional cost)**

Goat Biryani

*Fine grain basmati rice cooked with chunky pieces of goat meat, Indian spices & herbs*

Shrimp Biryani

*Fresh water shrimps cooked with basmati rice in a blend of Indian herbs and spices, garnished with fried onions*



**Bread (select one):**

Assorted Bread

*An assortment of tandoori breads (naan, garlic naan, onion kulcha)*

Ajwain Paratha

*Whole wheat layered bread flavored with carom seeds*

Aloo Paratha

*Whole wheat bread stuffed with spiced potatoes*

Garlic Naan

*White flour bread flavored with garlic and fresh cilantro*

Laccha Paratha

*Multi layered whole wheat bread*

Onion Kulcha

*Whole wheat bread stuffed with seasoned onions*

Paneer Naan

*White flour bread stuffed with shredded Indian cheese flavored with Indian spices*

Pudina Paratha

*Whole wheat layered bread flavored with dried mint leaves*

Puri

*Fried puffy bread made from whole wheat flour*

Aroma Tikka Paratha

*Whole wheat bread stuffed with shredded chicken and cooked in a clay oven*

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## *Complete Salad Bar:*

### **Yogurt Preparations (select one)**

Boondi Raita

*Yogurt with soft mini bread puffs & Indian seasoning*

Dahi Gujja/Dahi Pakori/Dahi Vada

*Yogurt with soft lentil doughnuts*

Dhaniya Pudina Raita

*Yogurt with fresh cilantro and mint, spiced with Indian seasoning*

Pineapple Raita

*Yogurt with pineapples*

Spinach Raita

*Yogurt with spinach & Indian seasoning*

### **Salads/Pickles/Condiments**

Carrot Pickle

Mixed Greens

Green Chilli Pickle

Chickpeas Salad

Mango Chutney

Pasta Salad

Mango Pickle

Potato Salad

Lemon Wedges

Sliced Cucumber

Macaroni Salad

Sliced Onions

Sliced Tomatoes

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## *Desserts:*

Almond Pista Halwa

*Almond and pistachio pudding garnished with nuts and raisins*

Angoori Jamuns in Rabdi

*Bite size cheese and flour dumplings, golden fried served in sweet condensed milk*

Angoori Rasmalai

*Bite size cottage cheese dumplings served in sweet condensed milk*

Dudhi Halwa

*Shredded squash pudding garnished with almonds*

Fresh Fruit Platter

*An assortment of fresh fruits served on a platter*

Fresh Jalebi Station (at an additional cost)

*Sweet Indian pretzels made at a live station*

Fruit Custard

*Diced fruits served in creamy vanilla custard*

Gajjar Halwa

*Shredded carrot pudding garnished with nuts and almonds*

Gulab Jamun

*Cheese & flour dumplings, golden fried, served in a thick sugar syrup*

Jalebi

*Sweet Indian pretzels*

Jalebi with Rabdi

*Sweet Indian pretzels served in chilled condensed milk*

## *Ice Cream:*

Chocolate

Mango

Pistachio

Tutti Fruity

Vanilla

Upgrades (Available at an additional cost)

Assorted Italian cookies

Assorted Pastries

Assorted Indian Mithai

Fresh Fruits with Vanilla Ice cream



## Gujarati Menu Selection



## *Appetizers:*

Dhokla

*Spongy and lentil flour cake*

Gughra

*Tiny half-moon shaped savories stuffed with a green pea coconut mixture and deep fried*

Kachori (lilva, corn, khasta, dal)

*Whole flour fried puffs with a variety of fillings*

Khandvi

*Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut*

Methi na Gota

*A chick pea flour savory snack flavored with fenugreek leaves*

Nariyal Pattice

*Shallow fried cutlets made with potatoes and coconut*

Sev Khamni

*Savory spongy cakes prepared with a blend of gram and semolina flour, garnished with sautéed mustard seeds and dried chillies*

Palak Methi Muthia

*Golden fried gram flour dumplings flavored with spinach and fenugreek leaves*

Patra

*Colocassia leaves dipped in a seasoned batter and deep fried*

## *Entrees:*

Aloo Ringan

*Potatoes and eggplant curry*

Baigan Paadi Daana

*A delicious blend of eggplant and Indian beans cooked in a traditional Gujarati style*

Chickpeas (Chole)

*Garbanzo beans cooked and in a Gujarati sauce*

Bhindi Masala

*Okra spiced and cooked using traditional Gujarati spices*

Dudhi Channa

*Bengal gram and bottle gourd curry*

Kurkure Bhindi

*Okra lightly dipped in corn flour batter, coated with Indian spices & crispy fried*

Potato Fry Masala

*Potatoes sautéed with Gujarati spices*

Ringan Bharta

*Mashed eggplant cooked with Gujarati spices*

Ringan Paapdi Daana

*Eggplant and Indian beans cooked together flavored with Indian spices*



Thiki Turiya

*A spicy preparation of ridge gourd with Indian herbs and spices*

Undhiyu

*A mélange of potatoes, yam, eggplant and snow peas cooked in a mild curry sauce*

Valor Muthiya Nu Shaak

*Delicious curry made with gram flour dumplings stuffed with Indian beans*

## *Lentils:*

Bhindi Kadi

*Sliced okra cooked in a thin yogurt prepared in a traditional Gujarati style*

Dal Pancharatana

*A delicious combination of five different lentils flavored with Indian spices and herbs*

Gujarati Kadi

*Gram flour gravy prepared with yogurt and Indian spices*

Moong Dal Tadka

*Split green gram cooked with tempered herbs, spices and garlic*

Tuvar Dal Tadka

*Yellow split peas prepared with Indian herbs and spices*

Udad Dal

*Split black gram cooked with tempered herbs and spices*

## *Breads:*

Bhakri

*Round flat crispy bread*

Gujarati Puri

*Fried mini puffy bread made from whole wheat flour*

Thepla

*Seasoned and flavored whole wheat bread*



## *Desserts:*

Basundi

*Thick condensed milk*

Carrot Kheer

*A delicious pudding made with carrots, garnished with nuts*

Kheer Kesari

*Rice pudding deliciously flavored with saffron*

Ladoo

*Ball shaped Indian sweet made with sugar, flour and shortening*

Lapsi

*Coarse ground/ broken wheat cooked with butter and sugar*

Mohanthal

*Gram flour fudge with a touch of cardamom flavor*

Shrikhand

*A thick yogurt-based sweet dessert  
garnished with ground nuts, carda-  
mom, and saffron*

Vedmi

*Whole wheat bread filled with sweet moong dal filling*



Indo-Chinese Menu Selection



## *Appetizers:*

### **Vegetarian Selections**

Chilly Paneer (Dry)

*Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce*

Chilly Potatoes

*Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce*

Gobi Manchurian (Dry)

*Cauliflower flower batter fried and cooked in a soy based sauce*

Tempura Vegetables

*Batter dipped, deep fried vegetables served with garlic sauce*

Vegetable Manchurian (Dry)

*Batter fried shredded vegetables in spicy blend of Chinese herbs*

Vegetable Spring Rolls

*Savory vegetables filled in Chinese pastry wrappers*

### **Non-Vegetarian Selections**

Chilli Chicken (Dry)

*Diced chicken cooked in a spicy soy sauce with onions & peppers garnished with scallions*

Chicken Lollipops (Dry)

*Chicken drumsticks marinated in Indian spices and herbs, fried to perfection*

Chicken Manchurian (Dry)

*Seasoned mince of chicken dumplings cooked in a Manchurian sauce*

Chicken Spring Rolls

*Deep fried Chinese wraps with a savory filling of minced chicken and vegetables*

## *Entrees:*

### **Vegetarian Selections**

Chilli Paneer (Gravy)

*Cubes of cottage cheese, onions & peppers in a spicy soy sauce*

Gobi Manchurian (Gravy)

*Cauliflower flowerets batter fried and served in a spicy Manchurian sauce*

Mix Vegetables in Hot Garlic Sauce

*Assorted vegetables braised in fresh garlic and chili sauce*

Vegetable Manchurian (Gravy)

*Minced vegetable fried dumplings served in a Manchurian sauce*



### Non-Vegetarian Selections

Chicken Chilli (Gravy)

*Diced chicken cooked in a spicy soy sauce with onions & peppers garnished with scallions served in spicy gravy*

Chicken in Ginger Sauce

*Diced chicken stir fried and cooked in a ginger flavored sauce*

### Entrees (continued)

Chicken in Hot Garlic Sauce

*Chicken braised in fresh garlic and chili sauce*

Chilli Lamb

*Sliced lamb finished in a delicious sauce with onions & peppers*

Chicken in Lemon Sauce

*Chicken juliennes served in a lemon-flavored sauce along with assorted vegetables*

Chicken Manchurian (Gravy)

*Seasoned mince of chicken dumplings served in spicy Manchurian gravy*

Chilli Shrimp (at additional cost)

*Seasoned shrimp, onions & peppers in a delicious sauce made with Chinese herbs*

### Rice / Noodles:

Egg Fried Rice

*Beaten eggs stir fried with rice and assorted vegetables*

Chicken Fried Rice

*Strips of white chicken meat stir-fried with beans, eggs, carrots and onion in rice*

Hakka Noodles

*Lo-mein noodles topped with assorted vegetables and Indian spices*

Masala Noodles

*Noodles cooked with vegetables and Indian spices*

Paneer Fried Rice

*Stir fried rice with cottage cheese cubes and assorted vegetables*

Shrimp Noodles

*Lo-mein noodles cooked with vegetables and stir-fried shrimp*

Vegetable Fried Rice

*Rice stir fried with Chinese cabbage, snow peas, carrots and beans*

Vegetable Noodles

*Noodles stir fried with shredded cabbage, beans, green onions and carrots, garnished with scallions*



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