



Licensed Restaurant & Takeaway

83a HIGH STREET BULLS

Ph. 06 322 1305

www.aamodindian.com

Welcome to Aamod Authentic Indian Cuisine,
Offering the best quality Indian food outside of India,
We only use the best ingredients, authentic spices and
best quality local produce.

All our curries are Gluten Free and some dishes can
be served as Vegan

WE ALSO DO CATERING FOR ALL OCCASIONS

BUSINESS HOURS

LUNCH: 12.30pm – 2.30pm (Wed – Sat)

DINNER: 4.30pm – 9.00pm (Wed – Mon)

(Tuesday Closed)



ENTRÉE

ONION BHAJI \$6.90

Onion slice coated with chickpea flour and mild ground spices, then deep fried

SAMOSA \$3 each

Deep fried pastry stuffed with potato, green peas, & ground spices

VEGE PAKORA \$7.90

Assorted vegetable coated with chickpea flour & spices then deep fried

TANDOORI CHICKEN (¼ 6.90, ½, \$11.90, Full \$21.90)

Whole Chicken marinated with yoghurt, ginger, garlic & ground spices,
roasted in clay oven

GARLIC CHICKEN TIKKA \$9.90

Boneless pieces of chicken marinated with extra garlic, yoghurt & ground
spices, roasted in clay oven

CHICKEN TIKKA \$8.90

Boneless pieces of chicken marinated with yoghurt, ginger, garlic & ground
spices, roasted in clay oven

TANDOORI MIXED \$19.90

Mixture of ¼ Tandoori Chicken, Chicken Tikka and Garlic Tikka served
with salad and chutney

CHICEN PAKORA \$8.90

Boneless chicken pieces coated with chickpea flour and spices and then
deep fried.

LAMB SEEK KEBAB \$9.90

Lean lamb mince mixed with ground spices, skewered and roasted in clay
oven

PRAWN PAKORA \$11.90

Prawn battered with chickpea flour and spices then deep fried

LEMON PEPPER SQUID \$9.90

Squid battered with corn flour & spices then tossed with curry leaves, black
pepper and lemon juice.



CHICKEN, LAMB, BEEF MAIN

S \$8 / M \$11 / L\$16.50

BUTTER (Chicken, Lamb or Beef)

A delicious World famous dish, boneless meat pieces cooked in creamy
tomato gravy with aromatic spices & herbs

MANGO (Chicken, Lamb or Beef)

Your choice of meat cooked with mango gravy

LAJAWAB (Chicken, Lamb, or Beef)

Your choice of meat pieces cooked with onion, tomato and
cashew nut gravy

TIKKA MASALA (Chicken, Lamb or Beef)

Your choice of meat pieces cooked in masala sauce made with fresh onion,
tomato, fresh cream & spices

GARLIC CHILLI (Chicken, Lamb or Beef)

Your choice of meat pieces cooked with fresh garlic, capsicum, onion &
spices

KORMA (Chicken, Lamb or Beef)

Very popular rich dish prepared with meat pieces, cashew nut &
almond gravy with aromatic spices

ROGAN JOSH (Chicken, Lamb or Beef)

A popular curry prepared with meat pieces, fresh onion, tomato & ground spices

BALTI (Chicken, Lamb or Beef)

Your choice of meat pieces cooked in thick masala gravy with ground spices,
capsicum and coriander

JALFREZI (Chicken, Lamb or Beef)

A delicate combination of meat & vegetables cooked together with
ground spices

SAAG WALA (Chicken, Lamb or beef)

A Popular dish, prepared with meat, pureed spinach & ground spices

VINDALOO (Chicken, Lamb or Beef)

Popular dish from Goa, prepared with meat, potato and hot ground spices

MADRAS (Chicken, Lamb or Beef)

South Indian style curry prepared with meat, coconut cream & spices



VEGETARIAN MAINS S \$8 / M\$11 / L \$14.50

BOMBY ALOO

Potato pieces cooked with cumin seeds, fresh tomato & ground spices and herb

ALOO GOBHI

Potato & cauliflower cooked with onion, tomato & ground spices

MIXED VEG JHALFREZI

Mixed vegetables cooked together with onion, capsicum & spices

MIXED VEG KORMA

Mixed vegetables cooked in creamy cashew nut gravy with spices

BUTTER VEGETABLE

Mixed vegetable cooked with creamy tomato gravy with and aromatic spices

ALOO SAAG

Potato pieces & spinach puree cooked together with ground spices

PALAK PANEER

Fresh cottage cheese cooked with spinach puree & ground spices

PANEER MAKHANI

Fresh cottage cheese cubes cooked in creamy tomato gravy

PANEER TIKKA MASALA

Fresh cottage cheese cubes cooked in thick masala gravy with cream

SHAHI PANEER

Cottage cheese cooked with creamy tomato and

KADAI PANEER

Cottage cheese cooked with capsicums, onion, tomato and ground spices

MALAI KOFTA

Kofta (balls) made with fresh cottage cheese & cooked in creamy cashew nut gravy with ground spices

DAL TADKA

Black lentils cooked with cumin seeds, onion, tomato & spices

DAL MAKHANI

Black lentil simmered overnight then cooked with tomato, creamy and butter sauce

SEAFOOD MAINS

S \$11/ M \$13/ L \$17.90

PRAWN VINDALOO

Prawn meat cooked with hot ground spices in onion and tomato gravy

PRAWN MALABARI

South Indian style curry, Prawn meat cooked with coconut cream and ground spices

PRAWAN KORMA

Prawns meat cooked with cashew nut, creamy gravy with aromatic spices.

BUTTER PRAWN

Prawns meat cooked in creamy tomato gravy with aromatic spices & herbs

SQUID KALI MIRCH

Squid cooked with coconut cream, ground spices & crushed black pepper

TANDOORI NAAN BREAD

PLAIN NAAN \$3 / GARLIC NAAN \$3.5

CHEESE NAAN \$4 / CHEESE & GARLIC \$4.5

Roti \$3 / Garlic Roti \$3.5

KEMMA NAAN (Stuffed with Lamb mince) \$5

PESHAWARI NAAN \$5

(Stuffed with Cherry & Cashew nut) \$5

ALOO PRANTHA (Potato Stuffed) \$5

BIRYANI

CHICKEN \$16, LAMB \$16, PRAWN \$18.90

VEGETABLE BIRYANI \$15

SPECIAL COMBO

(1) LARGE \$19.90 SMALL \$14.50

(Save \$1.60)

1 Curry + Rice + Naan + Can Drink

(2) LARGE \$39.90, SMALL \$29.90

(Save \$5.60)

2 Curry + 2 Rice + 3 Plain Naan + 1.5ltr drink

(3) LARGE \$59.90, SMALL \$43..40

(Save \$11.60)

3 Curry + 3 Rice + 5 Garlic Naan + 1.5ltr Drink

(4) LARGE \$79.90, SMALL \$57..90

(Save \$19.50)

**4x Curry + 4x Rice + 6x Garlic Naan
+ 1.5ltr Drink + Veg Pakora**

(5) LARGE \$99.90, SMALL \$72.40

(Save \$22)

**5 Curry + 5x Rice + 8 Garlic Naan
+ 1 Onion Bhaji + 1.5ltr Drink**

ANY CURRY ROLLS \$9.90

