



WELCOME TO AAMOD AUTHENTIC INDIAN CUISINE
Offering the best quality Indian food outside of India, We only use the best quality local produce and authentic spices. All our curries are Gluten free and some dishes can be served as vegan. If you have any special requirement or allergies please let us know.

SPECIAL SET MENU

(Minimum 2 people, no doggy bag)

The best way to enjoy an Indian meal is to share. We will serve you each dish you select separately from our extensive menu. You may experience a variety of taste by sharing to each other's choice dishes.

(I) VEGETARIAN

ENTRÉE

Veg Pakora
Onion Bhaji

MAINS

Daal Makhani
Paneer Tikka Masala
Mixed Veg Curry
Naan Bread
Steamed Rice

ACCOMPANIMENTS

Poppadum
Raita
Pickle & Chutney

\$25.00
PER PERSON

(II) NON VEGETARIAN

ENTRÉE

Tandoori Chicken Tikka
Vege Pakora

MAINS

Butter Chicken
Lamb Rogan Josh
Mixed Veg Curry
Naan Bread
Steamed Rice

ACCOMPANIMENTS

Poppadum
Raita
Pickle & Chutney

\$30
PER PERSON



ENTRÉE

VEGETARIAN ENTRÉE

- ONION BHAJI** \$6.90
Onion slice coated with chickpea flour and mild ground spices, then deep fried
- SAMOSA (2pieces)** \$6.90
Deep fried pastry stuffed with potato, green peas, & ground spices
- VEGE PAKORA** \$7.90
Assorted vegetables coated with chickpea flour & spices then deep fried

NON VEGETARIAN ENTRÉE

- TANDOORI CHICKEN (½. \$11.90, Full \$21.90)**
Whole Chicken marinated in fresh yogurt, ginger, garlic & ground spices, roasted in clay oven
- TANDOORI CHICKEN TIKKA (6 pieces)** \$8.90
Boneless pieces of chicken marinated with fresh yogurt, ginger, garlic & ground spices, roasted in clay oven
- CHICKEN PAKORA (6 pieces)** \$8.90
Boneless chicken pieces coated with chickpea flour and spices, then deep fried.
- LAMB SEEKH KEBAB** \$7.90
Lean Lamb mince skewered with freshly chopped onion, capsicum & ground spices then roasted in clay oven

SEAFOOD ENTRÉE

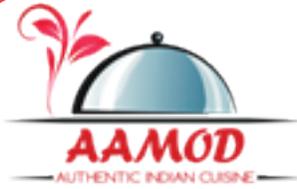
- TANDOORI FISH** \$11.90
Pieces of Fish marinated with yogurt, ginger, garlic and spices, roasted in Clay oven
- LEMON PEPPER SQUID** \$7.90
Squid battered with maize flour & spices, then tossed with curry leaves, black pepper and lemon juice
- LEMON PEPPER SCALLOP (4pieces)** \$9.90
Scallop battered with maize flour & spices, then tossed with curry leaves, black pepper and lemon juice.

MIXED PLATTER

- VEG PLATTER** \$14.90
Mixture of Samosa, Onion Bhaji, and Veg Pakora served with salad and chutney
- TANDOORI MEAT PLATTER** \$16.90
Mixture of Tandoori Chicken, Chicken tikka and lamb Seek Kebab (2 pieces each) served with salad and chutney
- SEAFOOD PLATTER** \$16.90
Mixture of Fish, squid and scallop served with salad and chutney

SPECIAL CURRY ROLLS

- Curry and Rice wrapped together in Naan bread
- BUTTER CHICKEN ROLL** \$9.90
- KORMA ROLL (CHICKEN OR LAMB)** \$9.90
- VINDALOO ROLL (CHICKEN OR LAMB)** \$9.90
- MADRAS ROLL (CHICKEN OR LAMB)** \$9.90



MAINS

ALL MAINS SERVED WITH RICE

All curries are gluten free some mains can be served as vegan. These can also be prepared Mild, Medium hot, Indian hot and extra hot. If you have any special requirement or allergies please let us know.

CHICKEN, LAMB, BEEF MAINS \$18.90

BUTTER (Chicken, Lamb or Beef)

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

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, fresh capsicum & onion

JALFREZI (Chicken, Lamb or Beef)

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

SAAG WALA (Chicken, Lamb or Beef)

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

BIRYANI (Chicken, Lamb or Beef)

A delicate combination of meat and rice cooked together with aromatic spices and herbs, served with Raita (Cucumber and yoghurt relish)

SEAFOOD MAINS \$19.90

PRAWN KORMA

Prawn meat cooked in creamy cashew nut gravy with aromatic spices.

FISH OR PRAWN VINDALOO

Your choice of meat cooked with hot ground spices in onion and tomato gravy

FISH OR PRAWN MALABARI

South Indian style curry, cooked with coconut cream, ground spices, curry leaves and mustard seeds.

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

SCALLOP MASALA

Scallop meat cooked in onion, tomato gravy with capsicum and ground spices

SEAFOOD SANGAM

Delicate combination of fish, prawns, squid and scallop cooked together with aromatic spices and coconut cream



VEGETARIAN MAINS \$16.90

ALOO GOBHI

Potato & cauliflower cooked with onion, tomato & ground spices

ALOO SAAG

Potato pieces & spinach puree cooked together with ground spices

MIXED VEG CURRY

Mixed vegetables cooked together with cottage cheese & ground spices

DAL MAKHANI

Black lentil simmered overnight, then cooked with butter, cream & tomato puree

PANEER MAKHANI

Fresh cottage cheese cubes cooked in creamy tomato gravy with ground spices

BUTTER VEGETABLE

Mixed vegetable cooked in creamy tomato gravy

PALAK PANEER

Fresh cottage cheese cooked with spinach puree & ground spices

PANEER TIKKA MASALA

Fresh cottage cheese cubes cooked in thick masala gravy with fresh cream

MUTTER PANEER

Green peas & fresh cottage cheese cooked together with ground spices & fresh cream

MIXED VEG KORMA

Mixed vegetables cooked in creamy cashew nut gravy

MALAI KOFTA

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

TANDOORI NAAN BREAD

PLAIN NAAN	\$3.00
GARLIC NAAN/GARLIC ROTI	\$3.50
CHEESE NAAN	\$4.00
CHEESE & GARLIC	\$4.50
ROTI	\$3.00
KEEMA NAAN/PESHAWARI NAAN	\$5.00
ALOO PRANTHA/PANEER PRANTHA	\$5.00

ACCOMPANIMENTS

POPPADOM (2pieces)	\$2
MIXED PICKLE	\$3
MANGO CHUTNEY	\$3
RAITA	\$4
INDIAN SALAD	\$6

KIDS MENU

(ONLY 12 years or under)

CURRY + RICE + NAAN	\$9.90
CHICKEN NUGGETS & CHIPS	\$6.00

DESSERT

GULAB JAMUN	\$6.90
RASMALAI	\$6.90
MANGO KULFI	\$6.90
ICE CREAM	\$5.00
(Vanilla, Chocolate)	

DHANYAWAD

Thank you for your patronage. We hope to see you again.