

TANDOORI BREAD

49 NAAN	\$3.00
Leavened bread	
50 GARLIC NAAN	\$3.50
Naan bread topped with garlic and butter	
51 CHILLI CHEESE NAAN WITH CHIVES	\$5.50
House Speciality	
52 CHEESE & GARLIC NAAN	\$6.00
Naan bread topped with garlic and butter	
53 BUTTER NAAN	\$4.50
Leavened flaky bread with butter	
54 PARANTHA	\$5.50
Whole meal flakey bread	
55 KEEMA NAAN	\$6.00
Naan bread with a filling of spiced minced lamb	
56 CHICKEN TIKKA & CHEESE NAAN	\$6.50
Naan bread topped with garlic and butter	
57 TANDOORI ROTI	\$3.00
Whole meal bread	
58 ALOO PARANTHA	\$5.50
Whole meal bread stuffed with spiced potatoes	
59 KASHMIRI NAAN	\$6.00
Naan bread with dry fruits and jaggery	
60 PANEER NAAN	\$5.50
Naan bread filled with cottage cheese and coriander	
61 CHILLI NAN	\$6.00
Nan bread topped with fresh chillies	
62 MASALA KULCHA	\$5.50
Naan bread stuffed with spiced potatoes, coriander, cottage cheese and peas	
63 GLUTEN FREE NAAN (2 pcs)(Garlic optional)	\$6.00
Gluten intolerance allergy	

RICE

64 SAFFRON RICE	\$4.50
Fluffy aromatic basmati rice flavoured with saffron	
65 CUMIN RICE	\$6.50
Cumin spiced basmati rice	
66 COCONUT RICE	\$7.00
Rice tempered with coconut, mustard & curry leaves	
67 KASHMIRI PULAO	\$8.00
Basmati Rice with dry fruits, almonds & fried onions	
68 VEGETABLE PULAO	\$8.00
Basmati rice with vegetables - flavoured with spices	
69 ARYA DUM BIRYANI	\$15.50
LAMB / BEEF / CHICKEN	
Meat spiced with yoghurt, mint, royal cumin, cooked on dum with long grain basmati rice flavoured with saffron (all biryanis are served with raita)	
70 SUBZ BIRYANI	\$13.50
Mélange of vegetables, tomatoes, flaked almonds, basmati rice, cooked on dum flavoured with saffron	

BALTI CUISINE

Balti is very similar to stir fry - assembled and cooked quickly in a "kadhai", a semi hemispherical pot of steel, iron or copper. At Arya, our chefs believe that it is the grinding process that releases aromatic oils from spices and these oils create the delicious flavours in Balti.

71 CHICKEN & MUSHROOM	\$ 18.50
72 CHICKEN TIKKA MASALA	\$ 18.50
73 BABY LAMB & POTATO	\$ 19.50
74 BEEF WITH SNOW PEAS	\$ 18.50
75 PRAWNS WITH CORRIANDER	\$ 21.50
76 VEGETABLE JALFREZI	\$ 16.50
77 PANNER MASALA	\$ 17.50

INTERNATIONAL SELECTIONS

(More selections available for Dine-in)

SEAFOOD BASKET / FISH AND CHIPS	\$17.95
GRILLED BARRAMUNDI FILLETS	\$19.95
PAN FRIED CHICKEN BREAST	\$20.95
SPAGHETTI BOLOGNAISE	\$17.95
SPAGHETTI CHICKEN & MUSHROOM	\$19.95

KIDS MENU	\$8.95
Fish & Chips / Chicken nuggets / Chips	

ACCOMPANIMENTS

78 RAITA	\$4.00
Yoghurt with cucumber, onion and carrots with roasted cumin	
79 SALADS	\$3.50
Mixed greens with citrus & vinaigrette	
80 LACCHA SALADS	\$4.50
Tomato, onion and cucumber salad spiced with roasted cumin, chilli and lemon	
81 PICKLES /CHUTNEYS / PAPADAMS	\$2.50

DESSERTS/BEVERAGES

82 KULFI	\$6.00
Home made ice cream Pistachio or Mango flavored	
83 GULAB JAMUN	\$6.00
Fried milk dumpling steeped in rose syrup	
84 MANGO LASSI/SWEET/MASALA LASSI	\$6.00

All prices are inclusive of GST and subject to change without notice

ARYA

Indian Cuisine Restaurant

Licensed & BYO (Wine Only)

Opening Hours
11.30am -2pm & 5.00pm - 9.30pm
FRI-SAT Open till 10pm
Closed for lunch on Monday & Tuesday

Ph: 9705 8305 / 9705 7159

Shop 10, 101 Seebeck Drive, Amberly Park Shopping Centre
 Narre Warren South, VIC 3805

Mel Ref: 130 A 1

CATERING FOR ALL OCCASIONS

LUNCH PACK \$10.50

Choice of Curry with Rice, Papadam and Naan
 (Wed - Fri till 2.00pm)

FAMILY PACK \$50.50

4 pcs Samosa, 4 pcs Chicken Tikka
 Butter Chicken or Lamb Roganjosh,
 Aloo Mutter or Mixed vegetable,
 Saffron Rice, Naan(2), Raita and Pappadam
 (Not in conjunction with any other offer)

www.arya.com.au

ENTRÉE

- 1 SAMOSAS** \$6.00
Crisp short pastry parcels filled with spiced potatoes and green peas
- 2 VEGETABLE PAKORAS** \$6.00
Fried crisp mélange of spinach, potato and eggplant
- 3 ONION BHAJI** \$6.00
Onion fritters
- 4 CHICKEN '65'** \$13.50
Popular south Indian spiced, crisp fried boneless chicken
- 5 PANEER PAKORA** \$12.00
Spiced cottage cheese dipped in a batter of gram flour and deep fried

FROM THE TANDOOR (Traditional charcoal fired clay oven)

- 6 TANDOORI MUSHROOMS** \$12.00
Marinated in seeded fennel and grilled in tandoor
- 7 CHICKEN TIKKA (8 PCS)** \$12.00
Boneless chicken marinated with yoghurt, spices and fenugreek
- 8 TANDOORI CHICKEN** Full - \$21.50
Half - \$11.50
Whole Chicken marinated with yoghurt, spices and roasted in Tandoor
- 9 SEEKH KEBAB** \$13.00
Minced lamb with roasted cumin powder and fresh coriander threaded on skewers in Tandoor
- 10 BARRA KEBAB** \$18.50
Lamb cutlets marinated in orange mace and cloves
- 11 TANDOORI PRAWNS** \$17.50
Steeped in yoghurt, ground yellow mustard and onion seeds
- 12 VEGETARIAN PLATTER** \$17.50
Samosa, Onion Bhaji, Veg Pakora and Tandoori Mushroom
- 13 TANDOORI PLATTER** \$24.50
An assortment of Chicken Tikka, Seekh Kebab, Tandoori Chicken and Barra Kebab
- 14 ENTRÉE PLATTER** \$19.50
Samosa, Chicken Tikka, Seekh Kebab & Onion Bhaji

ARYA SPECIALS

- A CHANNA MASALA** \$15.50
Chickpeas cooled home style with roasted spices
- B GOAT CURRY** \$18.50
Traditional home style goat meat curry
- C CHILLI CHICKEN** \$18.50
Indo Chinese style chicken tossed with onions, capsicum, chili and soy sauce

CHICKEN

- 15 BUTTER CHICKEN** \$16.50
Tandoor roasted chicken in a rich tomato and fenugreek sauce
- 16 CHICKEN TIKKA MASALA** \$17.50
Stir fried with onions, tomatoes and butter simmered in a creamy tomato sauce
- 17 CHICKEN JALFAREZI** \$17.50
Strips of chicken tossed with ginger, tomatoes, chilli, capsicum and caraway seeds
- 18 CHICKEN ZAFRANI KORMA** \$16.50
Chicken braised in an almond and saffron flavoured gravy
- 19 CHICKEN CHETTINAD** \$17.50
An intense combination of roasted spices and coconut, hand ground finished with stone flowers and curry leaf
- 20 KADHAI CHICKEN** \$17.50
A slow braised chicken curry with tomatoes and ground coriander and chilli

LAMB

- 21 LAMB ROGAN JOSH** \$16.50
A Kashmir valley speciality lamb cooked with aromatic spices & herbs
- 22 LAMB PEPPER FRY** \$17.50
Kerala Style diced lamb, stir fried with crushed black pepper, curry leaf and fennel
- 23 LAMB SAAGWALA** \$17.50
Creamed spinach tempered with cumin, smoked red chillies, ginger and ghee
- 24 LAMB VINDALHO** \$16.50
Lamb cooked with coconut vinegar, garlic, cumin and ground red chillies (choice of meat available)
- 25 LAMB MUGHLAI** \$17.50
Lamb cooked with a sauce of cashew nuts, fresh cream and flaked toasted almonds
- 26 KEEMA MATAR HARI MIRCHI** \$17.50
Lamb mince with peas and green chillies.

FISH & SEAFOOD

- 27 MALABAR FISH CURRY** \$18.50
Fresh fish fillets simmered in tangy tomato onion gravy with tamarind and curry leaves
- 28 ACHARI JHINGA** \$19.00
Prawns stir fried with pickling five spice mix
- 29 PRAWN HARE PIAZA** \$20.50
Favourite "Bombay" speciality, prawns tossed in cashew gravy with spring onions & fennel
- 30 GOAN SEAFOOD CURRY** \$19.50
Prawns, calamari and fish fillet simmered with Goan chillies, kokum and curry leaf
- 31 PRAWN CHETTINAD** \$20.50
Combination of roasted ground spices, coconut, and curry leaf

BEEF

- 32 BEEF & POTATO MASALA** \$17.50
Beef and potato simmered with onion, tomatoes and fresh coriander
- 33 BEEF BHUNA** \$17.50
Braised with onions, peppers, dried chillies, coriander and garlic cloves
- 34 BEEF COCONUT FRY** \$17.50
Cochin style stir fried beef with curry leaves, bird eye chillies & roasted coconut
- 35 BEEF MADRAS** \$16.50
From the Southern Peninsula of India, a classic curry simmered with coconut cream, chillies and curry leaves
- 36 ACHARI BEEF** \$16.50
A hot 'n' sour beef speciality with smoked mustard oil, tomatoes and onion seeds, pickled with Indian five spices powder.

VEGETARIAN

- 37 ALOO MUTTER** \$14.50
Potatoes and peas curry home style
- 38 MIXED VEGETABLE ACHARI** \$14.50
Seasonal vegetable cooked with tomatoes & pickled with five spices powder
- 39 SUBZ KHORMA** \$14.50
Seasonal vegetables in an almond and saffron flavoured gravy
- 40 PUMPKIN & PEA MASALA** \$14.50
Butternut pumpkin and green peas cooked with tomato, onion, fresh coriander and mustard
- 41 TADKA DAL** \$14.50
Yellow lentils tempered with cumin and garlic
- 42 DAL MAKHANI** \$14.50
Slow simmered black lentils with tomatoes, ginger and butter
- 43 MALAI KOFTA** \$14.50
Potato and cottage cheese dumpling stuffed with nuts, sultanas, simmered in a rich cashew sauce
- 44 VEGETABLE CHETTINAD** \$14.50
An intense combination of roasted spices and coconut, hand ground finished with stone flowers and curry leaf
- 45 PANEER JALFREZI** \$15.50
Cottage cheese tossed with ginger, tomatoes, chilli, capsicum and caraway seeds
- 46 PALAK PANEER TADKA** \$15.50
Tempered creamed spinach, cottage cheese, with ginger, and smoked red chilli.
- 47 PANEER BUTTER MASALA** \$15.50
Cottage cheese with tomatoes, dried fenugreek and tomato cream sauce
- 48 PANEER MIRCHI KA SALAN** \$15.50
Curry of cottage cheese and chilli Hyderabadi speciality