



**AMAN'S**

ARTISAN INDIAN CUISINE

TRAY ORDER MENU



Welcome Friends,  
TO THE VALLEY'S PREMIER UPSCALE  
PANJABI INDIAN RESTAURANT

Let AMAN'S take you on a culinary journey inspired by thousands of years of traditions and culture from Panjab, the land of five rivers, indulge in our award-winning artisan dishes, thoughtfully spiced curries, hand cut and marinated meats, all prepared fresh to order.

### OUR AWARDS

- THE LEHIGH VALLEY'S MOST AWARD WINNING INDIAN RESTAURANT -



### SERVING SIZE

- Small tray feeds 10 – 15 guests
- Medium tray feeds 20 – 35 guests
- Large tray feeds 40 – 70 guests

Note these are estimates, actual serving and quantity depends on guest consumption.

### ACCOMPANIMENTS

All appetizers are accompanied by appropriate sauces and chutneys.

Entrees are not served with rice or breads.

### SPECIAL REQUESTS

For any off the menu items feel free to speak to the catering manager.

### NOTE

Prior to ordering, please notify us of any dietary restrictions and allergies. We pride ourselves in our recipes, positively no substitutions off menu.

Consuming raw or undercooked meats, poultry,

seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts.

Our boneless meats are hand cut and trimmed, please excuse the minor instances where trace amounts of bone may have been missed. Prices are subject to change without notice due to changes in market supply.

(GF) Gluten Free (KF) Kid Friendly (V) Vegan specify vegan when ordering

### PLEASE SPECIFY YOUR HEAT PREFERENCES

MILD | MEDIUM | SPICY

### INTERACTIVE MENU

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TRAY SIZE	FEEDS APPROXIMATELY*	VISUAL REFERENCE
SMALL	10 - 15	
MEDIUM	20 - 35	
LARGE	40 - 70  <b>* Note these are estimates, actual serving and quantity depends on guest consumption.</b>	

## VEGETARIAN APPETIZERS

### VEGETABLE SAMOSA (V)

Handmade crisp pastry stuffed with mildly spiced potatoes & peas

**SMALL: \$77 | MEDIUM: \$135 | LARGE: \$240**

### ALU TIKKI (V)

Handmade crisp potato patties

**SMALL: \$77 | MEDIUM: \$135 | LARGE: \$240**

### VEGETABLE PAKORA (V/GF)

Vegetable fritters spiced garbanzo batter

**SMALL: \$77 | MEDIUM: \$135 | LARGE: \$240**

### GOBI MANCHURIAN (V)

Battered cauliflower florets, stir fried in a sweet & tangy Indo-Chinese sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHEF'S SPECIAL LASUNI SWEET GOBI (V)

Cauliflower fritters sautéed in a Sweet garlic glaze

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### VEG NOODLES (V/KF)

Noodles stir-fried with vegetables, ginger & garlic

**SMALL: \$77 | MEDIUM: \$135 | LARGE: \$240**

## PANEER APPETIZERS

### PANEER PAKORA (GF/KF)

Pressed Curd Cheese fritters fried in a savory garbanzo batter

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHILLY PANEER (GF)

Indian Curd Cheese in a chili vegetable medley

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### TANDOORI PANEER SHASLIK

Fire roasted pressed curd cheese, tossed in a saucy vegetable medley

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**



## CHICKEN TANDOORI

### PANJABI WINGS

Fresh-cut sizzling chicken wings tossed with spiced onions

**SMALL: \$100 | MEDIUM: \$200 | LARGE: \$400**

### MURG TIKKA

Boneless chicken breast baked with a spiced yogurt marinade

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### MURG MALAI

Boneless chicken broiled in a creamy ginger & garlic marinade

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### BONE IN TANDOORI CHICKEN

Bone-In chicken broiled in a creamy ginger & garlic marinade

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**



## TANDOORI LAMB

### LAMB SEEKH KABAB

Spiced ground lamb with onions and fresh herbs roasted in clay oven

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**



## TANDOORI SEAFOOD

### SHRIMP TANDOORI

Shrimp marinated in a special blend of spices and grilled to perfection

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**

### SALMON FISH TIKKA

Wild caught Atlantic salmon roasted with a yogurt & herb marinade

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**



## VEGETARIAN ENTREES

### ALU GOBI MATTAR (V/GF)

Fresh cauliflower sautéed with spiced potatoes and peas

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### VEG MADRAS CURRY (V/GF)

Vegetables cooked in coconut milk with curry leaves & mustard seeds

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### VEGETABLE KORMA (GF) (Contains Nuts)

Creamy curried vegetable medley garnished with nuts and raisins

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### MALAI KOFTA (GF) (Contains Nuts)

Paneer & vegetable dumplings simmered in a creamy sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### PUNJABI SAAG

Punjabi Style Hearty greens & spinach sautéed with our fresh spices

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHANNA MADRAS

Garbanzo cooked in coconut milk with curry leaves & mustard seeds

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**



## LENTIL ENTREES

### TADKA DAAL (V/GF)

Yellow lentils simmered with mustard seeds, herbs & spices

**SMALL: \$77 | MEDIUM: \$130 | LARGE: \$280**

### DAAL MAKHNI (GF)

Punjabi style black lentils, sautéed in a buttery ginger-garlic sauce

**SMALL: \$77 | MEDIUM: \$130 | LARGE: \$280**

### PANJABI CHOLAY (V/GF)

Chickpea curry cooked in traditional North-Indian spices

**SMALL: \$77 | MEDIUM: \$130 | LARGE: \$280**



## PANEER ENTREES

### MATTAR PANEER (GF)

Pressed Curd Cheese & green peas simmered in creamy sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### PANEER MAKHNI (GF)

Pressed Curd Cheese cubes cooked in a tomato butter sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### PANEER TIKKA MASALA (GF)

Pressed Curd Cheese cubes & vegetables simmered in a creamy sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### PANEER KALIMIRCH (GF)

Shredded Curd Cheese cooked in a creamy black pepper sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### SAAG PANEER (GF)

Hearty greens & spinach sautéed with Pressed Curd Cheese

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### SHAHI PANEER

Our Specialty, cubed Indian Curd Cheese in a mild creamy sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**



## CHICKEN ENTREES

### BUTTER CHICKEN (GF/KF)

Boneless chunks of chicken stewed in our signature butter tomato sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHICKEN TIKKA MASALA (GF)

Marinated boneless chicken baked in a tandoor oven & finished in a delectable creamy tomato & onion sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHICKEN KALIMIRCH (GF)

Boneless chicken simmered in our house special creamy black pepper sauce

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHICKEN CURRY (GF)

Home-style Panjabi chicken curry simmered in freshly ground spices

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### CHICKEN KORMA (GF) (Contains Nuts)

Chicken cooked in a creamy onion sauce topped with cashews & raisins

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### METHI CHICKEN (GF)

Curried Chicken sautéed in sundried fenugreek leaves

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

### MADRAS CHICKEN (GF)

Chicken simmered in coconut milk with curry leaves & mustard seeds

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$340**

## LAMB AND GOAT ENTREES

### LAMB CURRY (GF)

Panjabi curry simmered in freshly ground spices

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**

### LAMB KALIMIRCH (GF)

Tender boneless lamb cubes in a creamy black pepper sauce

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**

### LAMB KORMA (GF) (Contains Nuts)

Tender chunks cooked in a creamy onion sauce topped with cashews & raisins

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**

### PANJABI GOAT CURRY (GF)

Butchers cut bone-in Goat curry simmered with freshly ground spices

**SMALL: \$167 | MEDIUM: \$250 | LARGE: \$560**



## RICE SPECIALITIES

### BASMATI RICE (V/GF/KF)

Freshly steamed Indian basmati rice

**SMALL: \$57 | MEDIUM: \$85 | LARGE: \$170**

### JEERA RICE (V/GF)

Sautéed cumin in basmati rice

**SMALL: \$57 | MEDIUM: \$85 | LARGE: \$170**

### MATTAR PULAO (V/GF)

Garden peas tossed in basmati rice

**SMALL: \$57 | MEDIUM: \$85 | LARGE: \$170**



## BIRYANI'S

### CHICKEN BIRYANI (GF)

Curried chicken & aromatic spices in flavored basmati rice

**SMALL: \$87 | MEDIUM: \$160 | LARGE: \$320**

### LAMB BIRYANI (GF)

Curried lamb chunks & aromatic spices in flavored basmati rice

**SMALL: \$100 | MEDIUM: \$175 | LARGE: \$340**



## ARTISAN BREADS

### BUTTER NAAN (KF)

Traditional and authentic clay oven bread

**SMALL: \$57 | LARGE: \$95**

### CHEESE NAAN (KF)

Clay oven bread stuffed with fresh sharp cheddar cheese

**SMALL: \$67 | LARGE: \$105**

### GARLIC NAAN

Clay oven bread, baked with garlic and coriander

**SMALL: \$67 | LARGE: \$105**

### BULLET NAAN

Clay oven bread, stuffed with onion, garlic & hot green chilies

**SMALL: \$67 | LARGE: \$105**

### ONION KULCHA

Delicious unleavened bread stuffed with spiced onions & coriander

**SMALL: \$67 | LARGE: \$105**

### BHATURA (KF)

Naan fried to a golden-brown puff

**SMALL: \$57 | LARGE: \$95**

**TANDOORI ROTI (V)**

Whole wheat clay oven bread

**SMALL: \$57 | LARGE: \$95****DESSERTS****SMALL: \$85 | MEDIUM: \$155 | LARGE: \$310****GULAB JAMUN**

Milk puffs soaked in cardamom syrup with shredded coconut

**KHEER (GF) (Contains Nuts)**

Aman's Signature Cardamom flavored Panjabi rice pudding with almonds &amp; raisins

**RASMALAI (Contains Nuts)**

Creamed curd cheese patties in sweetened milk

**MANGO FRUIT CUSTARD**

Fruit in our house special mango custard

**STRAWBERRY FRUIT CUSTARD**

Fruit in our house special strawberry custard

**DRINKS****MANGO OR STRAWBERRY LASSI**

Classic Panjabi yogurt smoothie made with alphonso Mangoes

**GALLON: \$ 75****LOCATON & PICK UP**

All orders will be picked up from

**AMAN'S ARTISAN INDIAN CUISINE****336 NORTHAMPTON STREET,  
EASTON, PA 18042**

Delivery &amp; setup options available based on availability and at an extra cost.

**HOW TO GET IN TOUCH WITH US**Interested in Aman's catering your next event, simply email us at [catering@amanseaston.com](mailto:catering@amanseaston.com)

Please provide the following information so we can be ready when we get in touch with you.

1. First and last name
2. Your telephone numbers
3. Email address
4. Date of event
5. Number of guests
6. Proposed menu
7. Tray Sizes requested
8. Requested spice levels
9. Dietary restrictions
10. Special requests

**[WWW.AMANSEASTON.COM](http://WWW.AMANSEASTON.COM)**

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