



**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

AVAILABLE IN SMALL | MEDIUM | LARGE

### ALU TIKKI (V)

Handmade crisp potato patties

AVAILABLE IN SMALL | MEDIUM | LARGE

### VEGETABLE PAKORA (V/GF)

Vegetable fritters spiced garbanzo batter

AVAILABLE IN SMALL | MEDIUM | LARGE

### GOBI MANCHURIAN (V)

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

AVAILABLE IN SMALL | MEDIUM | LARGE

### LASUNI SWEET GOBI (V)

Cauliflower fritters sautéed in a Sweet garlic glaze

AVAILABLE IN SMALL | MEDIUM | LARGE

### VEG NOODLES (V/KF)

Noodles stir-fried with vegetables, ginger & garlic

AVAILABLE IN SMALL | MEDIUM | LARGE



## PANEER APPETIZERS

### PANEER PAKORA (GF/KF)

Pressed Curd Cheese fritters fried in a savory garbanzo batter

AVAILABLE IN SMALL | MEDIUM | LARGE

### CHILLY PANEER (GF)

Indian Curd Cheese in a chili vegetable medley

AVAILABLE IN SMALL | MEDIUM | LARGE

## TANDOORI PANEER

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

AVAILABLE IN SMALL | MEDIUM | LARGE



## CHICKEN TANDOORI

### PANJABI WINGS

Fresh-cut sizzling chicken wings tossed with spiced onions

AVAILABLE IN SMALL | MEDIUM | LARGE

### MURG TIKKA

Boneless chicken breast baked with a spiced yogurt marinade

AVAILABLE IN SMALL | MEDIUM | LARGE

### BONE IN TANDOORI CHICKEN

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

AVAILABLE IN SMALL | MEDIUM | LARGE

### DAD'S MISHKAKI

An Indo-Kenyan delicacy, boneless chicken pieces marinated in Dad's special blend of spices.

AVAILABLE IN SMALL | MEDIUM | LARGE



## TANDOORI LAMB

### LAMB SEEKH KABAB

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**



## TANDOORI SEAFOOD

### SHRIMP TANDOORI

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### SALMON FISH TIKKA

Wild caught Atlantic salmon roasted with a  
yogurt & herb marinade

**AVAILABLE IN SMALL | MEDIUM | LARGE**



## VEGETARIAN ENTREES

### ALU GOBI MATTAR (V/GF)

Fresh cauliflower sautéed with spiced potatoes  
and peas

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### VEG MADRAS CURRY (V/GF)

Vegetables cooked in coconut milk with curry  
leaves & mustard seeds

**AVAILABLE IN SMALL | MEDIUM | LARGE**

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

Paneer & vegetable dumplings simmered in a  
creamy sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### PUNJABI SAAG

Punjabi Style Hearty greens & spinach sautéed  
with our fresh spices

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### CHANNA MADRAS

Garbanzo cooked in coconut milk with curry  
leaves & mustard seeds

**AVAILABLE IN SMALL | MEDIUM | LARGE**



## LENTIL ENTREES

### TADKA DAAL (V/GF)

Yellow lentils simmered with mustard seeds,  
herbs & spices

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### DAAL MAKHNI (GF)

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### PANJABI CHOLAY (V/GF)

Chickpea curry cooked in traditional North-  
Indian spices

**AVAILABLE IN SMALL | MEDIUM | LARGE**



## PANEER ENTREES

### MATTAR PANEER (GF)

Pressed Curd Cheese & green peas simmered in creamy sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### PANEER MAKHNI (GF)

Pressed Curd Cheese cubes cooked in a tomato butter sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### PANEER TIKKA MASALA (GF)

Pressed Curd Cheese cubes & vegetables simmered in a creamy sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### SAAG PANEER (GF)

Hearty greens & spinach sautéed with Pressed Curd Cheese

**AVAILABLE IN SMALL | MEDIUM | LARGE**



## CHICKEN ENTREES

### BUTTER CHICKEN (GF/KF)

Boneless chunks of chicken stewed in our signature butter tomato sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### CHICKEN TIKKA MASALA (GF)

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### CHICKEN KALIMIRCH (GF)

Boneless chicken simmered in our house special creamy black pepper sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### CHICKEN CURRY (GF)

Home-style Panjabi chicken curry simmered in freshly ground spices

**AVAILABLE IN SMALL | MEDIUM | LARGE**

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

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### MADRAS CHICKEN (GF)

Chicken simmered in coconut milk with curry leaves & mustard seeds

**AVAILABLE IN SMALL | MEDIUM | LARGE**

## LAMB AND GOAT ENTREES

### LAMB CURRY (GF)

Panjabi curry simmered in freshly ground spices

**AVAILABLE IN SMALL | MEDIUM | LARGE**

### LAMB KALIMIRCH (GF)

Tender boneless lamb cubes in a creamy black pepper sauce

**AVAILABLE IN SMALL | MEDIUM | LARGE**

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

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**PANJABI GOAT CURRY (GF)**

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

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**RICE SPECIALITIES****BASMATI RICE (V/GF/KF)**

Freshly steamed Indian basmati rice

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**JEERA RICE (V/GF)**

Sautéed cumin in basmati rice

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**MATTAR PULAO (V/GF)**

Garden peas tossed in basmati rice

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**BIRYANI'S****CHICKEN BIRYANI (GF)**

Curried chicken & aromatic spices in flavored  
basmati rice

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**LAMB BIRYANI (GF)**

Curried lamb chunks & aromatic spices in  
flavored basmati rice

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**ARTISAN BREADS****BUTTER NAAN (KF)**

Traditional and authentic clay oven bread

**AVAILABLE IN SMALL | LARGE**

**CHEESE NAAN (KF)**

Clay oven bread stuffed with fresh sharp  
cheddar cheese

**AVAILABLE IN SMALL | LARGE**

**GARLIC NAAN**

Clay oven bread, baked with garlic and  
coriander

**AVAILABLE IN SMALL | LARGE**

**BULLET NAAN**

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

**AVAILABLE IN SMALL | LARGE**

**ONION KULCHA**

Delicious unleavened bread stuffed with spiced  
onions & coriander

**AVAILABLE IN SMALL | LARGE**

**BHATURA (KF)**

Naan fried to a golden-brown puff

**AVAILABLE IN SMALL | LARGE**

**TANDOORI ROTI (V)**

Whole wheat clay oven bread

**AVAILABLE IN SMALL | LARGE**

**DESSERTS**

**AVAILABLE IN SMALL | MEDIUM | LARGE**

**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 & 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

**AVAILABLE IN A GALLON**



## **LOCATON & PICK UP**

All orders will be picked up from

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

Delivery & 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@amaneaston.com](mailto:catering@amaneaston.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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