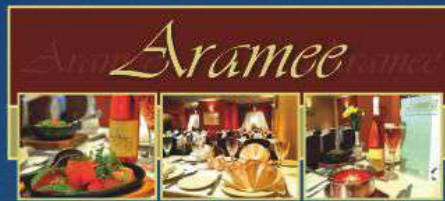


Welcome to



I take great pride in inviting you to the real world of Bangladeshi and Indian finest cuisine. The name 'Aramee' is renowned for its cordial hospitality.

You are most welcomed into a very relaxing environment tempted by imaginative fusion dishes. Which is prepared by our master chef using the highest quality selection of ingredients.

Most importantly, I would like for you to enjoy your visit at the Aramee. I assure you that your comfort and dining satisfaction are of utmost importance to my staff and I.

I strongly believe that I have created a restaurant for the future, which bears the traditions as well as innovative dishes.

I trust you will enjoy them as much as I did in collecting, tasting and choosing the best for you.

Best Wishes
Azmol Hussain

Please ask a member of staff for any information regarding our Ala carte menu or any of our dishes.

ALLERGY INFORMATION



Banquet Menu

6 Course Banquet Dinner Every Thursday Night
for £19.95 Per Person

Appetisers

Papadum with mint sauce & onion salad

Starters

(Choice of One)

Vegetable Pakura, Soup, Onion Bhaji, Chicken Tikka, Bhuna Prawn Puri, Samosa (Meat or Veg), Garlic Mushrooms on Puri or Sheek Kebab

Main Courses

(Choice of One)

CHICKEN TIKKA MASALA

Chicken tikka barbecued in clay oven, then cooked with mixture of medium spices, yoghurt, mixed ground almonds and peanuts. Giving a mild taste and rich flavour.

KORAI

Lamb, Chicken or Prawncooked with a medium hot spices with onion, tomatoes and green peppers.

MURGH MAKANI

Pieces of chicken tikka cooked in a special sweet, sour creamy sauce with mixed ground almonds, peanuts and butter.

SAAG CHICKEN

Chicken cooked with fresh spinach, herbs, spices, ginger and fresh coriander.

CHICKEN TIKKA

Pieces of chicken, marinated in yoghurt with herbs and spices, then barbecued in a clay oven.

KURMA

Cooked in a very mild creamy sauce with mixed ground almonds, peanuts, coconut, sultanas and fresh cream. A North Indian dish. (Chicken, Lamb, Prawns or Vegetable)

MALAYAN

Cooked in a specially creamy sauce with bananas, pineapple and mixed ground almonds and peanuts. (Chicken, Lamb, Prawns or Vegetable)

KASHMIRI

Cooked with fresh cream, bananas, sultanas, mixed ground almonds and peanuts. (Chicken, Lamb, Prawns or Vegetable)

DANSAK

Slightly hot, sweet and sour dish cooked with lentils, garlic, lemon juice and pineapple. (Chicken, Lamb, Prawns or Vegetable)

PATHIA

Cooked with onions and spices, in a sweet, sour and slightly hot sauce. (Chicken, Lamb, Prawns or Vegetable)

BHUNA

Cooked in a medium spice with onions. (Chicken, Lamb, Prawns or Vegetable)

DUPIAZA

Cooked in medium spices, with cubes of onion, green pepper, tomatoes and fresh coriander. (Chicken, Lamb, Prawns or Vegetable)

ROGAN JOSH

Cooked in medium hot spices with onions, green pepper and garlic. Topped with a layer of special sauce with fresh tomato, pepper and coriander. (Chicken, Lamb, Prawns or Vegetable)

MADRAS

Cooked in strong spices. Fairly hot. (Chicken, Lamb, Prawns or Vegetable)

SRI LANKA

Cooked in fairly hot spices with coconut. (Chicken, Lamb, Prawns or Vegetable)

VINDALOO

Related to the madras, but involving a generous use of hot spices. (Chicken, Lamb, Prawns or Vegetable)

Side Courses

(Choice of one between Two)

KUMBI - Fresh Mushroom cooked with medium spices

BOMBAY ALOO - Potatoes cooked with medium to hot spices

ALOO GOBI - Potatoes and fresh cauliflower cooked with medium spices

TARKA DALL - Lentils cooked and garnished with fresh garlic and fresh coriander

MIXED VEGETABLE CURRY

Rice or Bread

(Choice of One)

PILAU RICE BOILED RICE or PLAIN NAN/GARLIC NAN

Tea or Coffee

Please note: Dishes in this menu cannot be changed

Extras: Starters - King Prawns £2.00 - Main Dishes: Chicken Tikka £2.00, King Prawn £4.00 or Duck £5.00