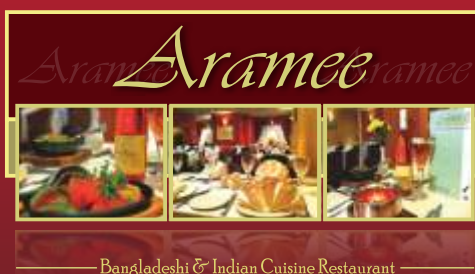




Aramee



Bangladeshi & Indian Cuisine Restaurant



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www.aramee2.co.uk

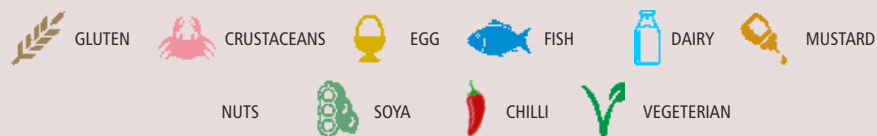


A La Carte Menu

Starters

Onion Bhaji 🍷	£5.25
Paneer Aur Kumbi 🍷 Cheese tikka and button mushrooms, served with stir fried onion, capsicum and fresh coriander	£6.25
Somosa (Meat or Veg) 🌿🍷	£5.25
Pakura 🍷	£5.25
Vegetable Platter for 2 🌿🍷 Onion bhaji, vegetable somosa & vegetable pakura	£9.95
Kebab Bahar 🍷 Selection of mixed tandoori appetisers, sheek kebab, chicken tikka, lamb tikka and vegetable pakura	£7.25
Sheek Kebab	£5.55
Chicken Tikka 🍷	£5.55
Lamb Tikka 🍷	£5.95
Chicken Tikka Garlic Mushroom 🍷 Pieces of chicken tikka cooked with fresh mushroom, garlic and mixture of spices	£6.95
Kathi Kebab 🌿🍷 Diced roast lamb, stir fried with onion, capsicum, and spring onion. Slightly spiced. Served in a fried chapati	£6.75
Tandoori Chicken 🍷	£5.55
Rajasthani Lamb Chops 🍷 Marinated rack of lamb, barbecued in a clay oven and served with salad	£7.25
Chicken Chat Masala 🍷🌿 Diced chicken spiced with sweet and sour flavour, served with puri and special salad	£6.25
Mixed Platter for 2 🍷 Chicken tikka, lamb tikka, sheek kebab & tandoori king prawns.	£12.95
Tandoori King Prawns 🍷🍷	£7.95
Bhuna Prawn On Puri 🍷🌿	£5.75
Garlic King Prawn 🍷 King prawns pan fried in garlic butter, onion with herbs and garnished with fresh coriander	£6.75
King Prawn Bhaji On Puri 🍷🌿 King prawns cooked with garlic, onions & capsicum in a medium dry sauce	£7.75
Bilati Morich Grilled capsicum, stuffed with medium spiced prawn, chicken or vegetable.	£6.25

ALLERGY INFORMATION



Biryani Dishes 🍷

Biryani dishes are cooked with basmati rice-lightly spiced, cashew nuts and sultanas.
Served with mixed vegetable curry 🍷

Chicken Biryani	£10.95
Lamb Biryani	£11.95
Prawn Biryani	£10.95
Vegetable Biryani 🍷	£9.95
Chicken Tikka Biryani 🍷	£11.95
Lamb Tikka Biryani 🍷	£12.95
King Prawn Biryani	£14.95
Mixed Biryani (Chicken, Lamb & Prawn)	£11.95

Side Dishes

Sag Aloo	£4.25
Kumbi	£4.25
Sag Bhaji	£4.25
Tarka Dall	£4.25
Begun	£4.25
Coli Bhaji	£4.25
Mixed Vegetable Curry 🍷	£4.25
Aloo Gobi	£4.25
Chana Bhaji	£4.25
Bombay Aloo 🍷	£4.25
Vegetable Bhaji 🍷	£4.25
Sag Paneer	£4.75
Sag Dall	£4.75
Keema Peas	£4.75
Raitha	£2.75

Rice Dishes

Boiled Rice	£3.75
Pilau Rice 🍷	£3.75
Vegetable Pilau 🍷	£4.55
Mushroom Pilau 🍷	£4.55
Onion Pilau 🍷	£4.55
Peas Pilau 🍷	£4.55
Keema Pilau 🍷	£4.55
Egg Pilau 🍷	£4.55
Nut Pilau 🍷	£4.75
Tikka Pilau 🍷	£4.75
Peshwari Pilau 🍷	£4.75
Spicy Fried Rice 🍷🍷	£4.75

Sundries

Chapati 🌿	£2.25
Rooti 🌿	£2.95
Parata 🌿🍷	£3.55
Vegetable Parata 🌿🍷	£4.25
Garlic Parata 🌿🍷	£4.25
Meat Parata 🌿🍷	£4.25
Plain Nan 🌿🍷	£2.95
Garlic Nan 🌿🍷	£3.55
Keema Nan 🌿🍷	£3.55
Peshwari Nan 🌿🍷	£3.55
Tikka Nan 🌿🍷	£3.55
Chilli Nan 🌿🍷	£3.55
Coriander Nan 🌿🍷	£3.55
Cheese Nan 🌿🍷	£3.55
House Special Nan 🌿🍷🍷 (Keema, Garlic & Coriander)	£4.55
Chips	£3.25
Spicy Chips	£4.75
Papadom	£0.95
Pickle Tray (Mint, onion, mango, tamarin & mixed pickle)	
Small	£4.25
Medium	£5.25
Large	£6.25
Each Pickle	£0.95

If you require a meal which is not on our menu,
please ask and we will be pleased to prepare it
for you where possible.

Masalla Dishes

Cooked with mixture of medium spices, yoghurt, mixed ground almonds and nuts giving a mild taste and a rich flavour.

Chicken or Lamb Tikka	£11.95
Prawn	£11.95
Vegetable	£9.95
Duck	£12.95
Tandoori King Prawn	£15.95

Xorai Dishes

Cooked with a medium hot spices with onion, tomatoes and green peppers

Chicken or Lamb	£10.95
Prawn	£10.95
Vegetable	£9.95
Chicken or Lamb Tikka	£11.95
Duck	£12.95
King Prawn	£13.95

Balti Dishes

Cooked in a specially made sauce with fresh roasted ground spices, onions, capsicum and fresh coriander.
A very popular dish from Punjab.

Chicken or Lamb	£10.95
Prawn	£10.95
Vegetable	£9.95
Chicken or Lamb Tikka	£11.95
Duck	£12.95
King Prawn	£13.95

Sagwala Dishes

Cooked with fresh spinach, herbs, spices, ginger and fresh coriander

Chicken or Lamb	£10.95
Prawn	£10.95
Vegetable	£9.95
Chicken or Lamb Tikka	£11.95
Duck	£12.95
King Prawn	£13.95

Jalfrezi Dishes

Cooked with medium to hot spice in a special sauce with onion, pepper, tomatoes and green chillies.

Chicken or Lamb Tikka	£11.95
Prawn	£11.95
Vegetable	£9.95
Duck	£12.95
Tandoori King Prawn	£15.95

Traditional Curry Dishes

Kurma

Cooked in a very mild creamy sauce with mixed ground nuts and almonds, coconut, sultanas and fresh cream. A North Indian dish.

Malayan

Cooked in a specially creamy sauce with banana, pineapple and mixed ground nuts and almonds.

Kashmiri

Cooked with fresh cream, bananas, sultanas and mixed ground nuts and almonds.

Dansak

Slightly hot, sweet and sour dish cooked with lentils, garlic, lemon juice and pineapple.

Pathia

Cooked with onions and spices, in a sweet, sour and slightly hot sauce.

Bhuna

Cooked in a medium spice with onions.

Dupiaza

Cooked in medium spices, with cubes of onion, green pepper, tomatoes and fresh coriander.

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.

Madras

Cooked in strong spices. Fairly hot.

Srilanka

Cooked in fairly hot spices with coconut.

Vindaloo

Related to the madras, but involving a generous use of hot spices.

Chicken, Lamb or Prawn Dishes	£9.95
Chicken or Lamb Tikka Dishes	£10.95
Duck Dishes	£11.95
King Prawn Dishes	£13.95
Mixed Dishes (Chicken, Lamb & Prawn) ..	£11.95
Vegetable Dishes	£9.95

House Specials

Chicken Jaipuri

Spring chicken, marinated herbs and spices cooked with mushroom, onion, green pepper & tomato giving an authentic taste

Sizzler Murgh Bahar

Pieces of chicken tikka cooked in a special sauce with sliced onions, green peppers, & tomatoes. Medium spiced. Served with salad

Khakri (Chicken or Lamb)

Small pieces of chicken or lamb cooked with a mixture of ground spices, fresh green chillies, tomatoes, garlic, chopped onions and capsicum (fairly hot)

Murgh Makani

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

Hari Chilli Chicken

A spicy chicken dish cooked in a subtle blend of spices giving a mouth watering taste.

Murgh Badami

Breast of chicken cooked in a specially creamy sauce with mixed ground almonds and nuts

Nehari Haash

Tender breast of duck marinated in garlic and herbs. Then pot roasted and cooked in a mild spicy honey sauce with mixed almonds and nuts.

Banglar Tarkari

Chicken or lamb tikka cooked in a hot and spicy sauce using Bangladeshi king chillies, giving an exotic fragrance

Chilli Roshan Chicken

Chicken barbecued & then cooked in a blend of hot spices with garlic and chillies.

Peshwari Chicken

Specially from Peshwar. Barbecued Chicken or Lamb marinated with tandoori spices cooked with chopped capsicum tomatoes and onion.

Honey Chicken

Pieces of chicken tikka cooked in a mild honey sauce, with mixed almonds, fresh cream and nuts

Podina Zhall Murgh

Pieces of chicken marinated in mint, garlic, chilli and fresh coriander sauce, then cooked with mixture of ground spices

Madhob Puri Murgh

Succulent pieces of chicken barbecued in clay oven, then cooked in a sweet sauce with chopped onion, tomatoes, capsicum and specially selected herbs and spices, medium spiced.

Hadai Murgh

Marinated barbecued chicken pieces cooked with garlic, ginger, onion, green peppers, curry leaf, chillis and fresh coriander with a medium spicy dry sauce.

House Specials

AR04  £12.95

Bhuna style dish cooked with chicken, garlic, coriander and a hint of chilli, finished off with Aramee's own special tikka mix to give a mouth busting flavour.

Methi £10.95

Chicken or lamb, cooked in medium spices with dry fenugreek leaves, onions, green pepper, tomatoes and fresh coriander.

Butter Chicken  £10.95

Pieces of sliced chicken tikka cooked with butter and mixed ground almonds & nuts in a special creamy sauce.

Shathkora  £10.95

Lamb or chicken cooked with a blend of medium to hot spices with the use of a traditional Bangladeshi vegetable (Shathkora) blended with fresh garlic, ginger, tomatoes, peppers & onions. Creating a unique tangy taste.

Achari  £11.95

Marinated tender lamb or chicken cooked with a sauce of onions, tomatoes, fresh coriander with aromatic house special spices.

Nawabi Gosht  £10.95

Spring lamb cooked with delicate medium to hot spices, yoghurt, mixed ground almonds and nuts. This dish is highly acclaimed by the Nawabs

Chana Wala  £10.95

Chicken or Lamb cooked in medium spices with chickpeas, garlic, onion and tomatoes. Garnished with coriander

Pasanda  £10.95

Pieces of lamb or chicken, cooked in fresh cream, yoghurt, with mixed ground almonds and nuts in a subtle delicate sauce.

Dhoniawala  £10.95

Spring lamb, chicken or prawn cooked with fresh roast ground spices with green chillies and fresh coriander giving it an aromatic flavour

Kathi Gosht  £10.95

Barbecued pieces of lamb, cooked with specially roast ground spices. cumin seeds, sliced green chillies, onion and fresh corinader.

Peaaz Roshan Lamb £10.95

Lamb cooked with medium spices, topped with a layer of roast tomato, garlic, onion and pepper. Garnished with fresh coriander.

Lamb Pista Milan  £10.95

Spring lamb cooked with special blend of mild spices, mixed ground almonds and nuts

Zhall Jhull  £10.95

Chicken or lamb cooked in a spicy sauce. It's very hot.

Tandoori Dishes

Chicken Tikka £10.95

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

Lamb Tikka £11.95

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

Tandoori Chicken £10.95

Half a chicken marinated in yoghurt with lemon juice, herbs and spices, then barbecued in a clay oven.

Tandoori Mixed Grill £14.95

Mixture of lamb, chicken tikka, tandoori chicken, sheek kebab and king prawn.

Shashleek (Chicken Or Lamb Tikka) £12.95

Marinated chicken or lamb with onion, peppers and a tomato barbecued in a clay oven.

Tandoori King Prawns  £14.95

King prawns marinated in yoghurt with lemon juice, herbs and spices, then barbecued in a clay oven.

King Prawn Shashleek  £16.95

Marinated king prawns with onion, peppers and a tomato barbecued in a clay oven.

Rajasthani Lamb Chops £13.95

Marinated rack of lamb, barbecued in a clay oven and served with salad

Seafood Dishes

Jaipuri King Prawns  £13.95

King prawns cooked with slices of onion, capsicum, mushroom & tomato giving an authentic taste.

Boro Chingri Makani  £13.95

King prawns cooked in a special sweet, sour creamy sauce with mixed ground almonds and nuts

Banglar Chingri  £13.95

King prawns cooked with garlic, ginger, onion, green chillis, curry leaf and fresh coriander with medium spicy dry sauce

Chilli Roshan King Prawns  £13.95

King prawns cooked in a blend of hot spices with onions, garlic and chillies.

Boro Chingri Kalia  £13.95

King prawns cooked with onions, tomatoes and capsicum, then stir fried on a high flame to thicken the sauce. Medium to hot.

Hari Chilli King Prawn Masala  £13.95

A spicy king prawn dish cooked in a subtle blend of spices, giving a mouth watering taste

King Prawn Tarkari  £13.95

King prawns cooked in a hot and spicy sauce. A traditional Bengali style fish curry