Side Dishes

Sag Aloo	£3.45
Kumbi	
Sag Bhaji	
Tarka Dall	£3.45
Begun	£3.45
Coli Bhaji	£3.45
Mixed Vegetable Curry 4	£3.45
Aloo Gobi	
Chana Bhaji	
Bombay Aloo §	
Vegetable Bhaji 4	£3.45
Sag Paneer	
Sag Dall	£2.05
Keema Peas	
Raitha A	
Kaitha	£2.15

Rice Dishes

Boiled Rice	£3.25
Pilau Rice A	
Vegetable Pilau 🛰	£3.45
Mushroom Pilau Mushroom Pilau	
Onion Pilau A	£3.45
Peas Pilau A	£3.45
Keema Pilau A	£3.45
Egg Pilau	£3.45
Nut Pilau &	£3.95
Tikka Pilau	
Peshwari Pilau 6	
Spicy Fried Rice	

Sundries

Chapati 🕰	£1.95
Rooti 🗲	£2.75
Parata 🗲	
Vegetable Parata 🗲	£3.45
Garlic Parata 🗲	£3.45
Meat Parata 🚝	£3.45
Plain Nan 🗲 😜	
Garlic Nan 🗲 🔭	£3.15
Keema Nan 🗲 -	£3.15
Peshwari Nan 🗲 🚭	£3.15
Tikka Nan 🗲 🖰 😜	£3.15
Chilli Nan 🗲 🔭 🚅	£3.15
Coriander Nan 🗲 👇	£3.15
Cheese Nan 🗲 🖰	£3.15
House Special Nan (Keema, Garlic & Coriander) 🗲 –	£4.15
Chips	
Spicy Chips	£3.95
Papadom	£0.95
Pickle Tray (Mint, onion, mango, tamarin and mixed pickle)	
Each Pickle	

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





—Bangladeshi & Indian Cuisine Restaurant

TAKEAWAY MENU

6 COURSE BANQUET DINING IN EVERY THURSDAY NIGHT (ONLY £17.95 PER PERSON)

01661 833 355

OPENING HOURS

Tuesday - Sunday: 5.00pm - 11.00pm Closed Mondays

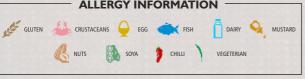
59 Front Street, Prudhoe, Northumberland, NE42 5AA

www.aramee2.co.uk



Starters

Onion Bhaji 🗣	£4.25
Paneer Aur Kumbi Cheese tikka and button mushrooms, served with stir fried onion, capsicum and fresh coriander	£4.25
Somosa (Meat or Veg)	£4.25
Pakura 💡	£4.25
Vegetable Platter for 2 🐔 Onion bhaji,vegetable samosa & vegetable pakora	£7.95
Kebab Bahar Selection of mixed tandoori appetisers, sheek kebab, chicken tikka, lamb tikka and vegetable pakura	£5 . 45
Sheek Kebab	
Chicken Tikka	£4.75
Lamb Tikka **	£4.95
Chicken Tikka Garlic Mushroom Pieces of chicken tikka cooked with fresh mushroom, garlic and mixture of spice	
Kathi Kebab Diced roast lamb, stir fried with onion, capsicum, and spring onion. Slightly spice Served in a fried chapati	ced.
Tandoori Chicken	
Rajasthani Lamb Chops	
Chicken Chat Masala Diced chicken spiced with sweet and sour flavour, served with puri and special:	salad
Mixed Platter for 2 https://www.chicken tikka, lamb tikka, sheek kebab & tandoori king prawns.	£11.45
Tandoori King Prawns ***	£5.95
Bhuna Prawn On Puri	£4.75
Garlic King Prawn 🌦	1
King Prawn Bhaji On Puri	£5.75
Bilati Morich	£4.95
ALL EDGY IN IDAD MARIAN	



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 mixed ground nuts, almonds, banana and pineapple.

KASHMIRI * &



Cooked with fresh cream, bananas, sultanas and with 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	
Duck Dishes	
King Prawn Dishes	£11.80
Mixed Dishes (Chicken, Lamb & Prawn)	£8.80
Vegetable Dishes	£7.25

Biryani Dishes 🔒 &

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

Chicken Biryani	£9.25
Lamb Biryani	£10.25
Prawn Biryani	£9.25
Vegetable Biryani	
Chicken Tikka Biryani	£10.25
Lamb Tikka Biryani	£11.25
King Prawn Biryani	£12.25
Mixed Biryani (Chicken, Lamb & Prawn)	£10.25





Masalla Dishes "&

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

Chicken or Lamb Tikka£8.2	25
Prawn	25
Vegetable	25
Duck£11.2	
Tandoori King Prawn£13.2	25

Xorai Dishes!

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

Chicken or Lamb	£8.25
Prawn	£8.25
Vegetable	£7.25
Chicken or Lamb Tikka	£9.25
Duck	
King Prawn	£12.25

Balti Dishes * 1

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

Sagwala Dishes

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

Coolea war fresh spirach, heros, spices, ginger and fresh	conunct
Chicken or Lamb	£8.25
Prawn	£8.25
Vegetable	£7.25
Chicken or Lamb Tikka	£9.25
Duck	
King Prawn	£12.25

Salfrezi Dishes *;

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

Chicken or Lamb Tikka £8.	.25
Prawn	
Vegetable	.25
Duck£11.	.25
Tandoori King Prawn£12.	.25

House Specials

Chicken Jaipuri Spring chicken marinated with herbs and spices cooked with mushroom, onion, green pepper and tomato, giving an authentic taste.
Sizzler Murgh Bahar
Khakri (Chicken or Lamb)
Murgh Makani ** & £8.25 Peices of chicken tikka cooked in a special sweet, sour creamy sauce with ground almond and butter
Hari Chilli Chicken £8.25 A spicy chicken dish cooked in a subtle blend of spices giving a mouth watering taste.
Murgh Badami * & £8.25 Breast of chicken cooked in a specially creamy sauce with ground almond and cashew nuts
Nehari Haash ** &
Banglar Tarkari) \$\frac{1}{2}\$ \$\frac{1}{2}
Chilli Roshan Chicken . £8.25 Chicken barbecued & then cooked in a blend of hot spices with garlic and chillies.
Peshwari Chicken & £9.25 Specially from Peshwar. Barbecued Chicken or Lamb marinated with tandoori spices cooked with chopped capsisum tomatoes and onion.
Honey Chicken ** &£8.25 Pieces of chicken tikka cooked in a mild honey sauce, with almonds & fresh cream
Podina Zhall Murgh
Madhob Puri Murgh £8.25 Succulent peices 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





House Specials

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AR04 \$\frac{\pi}{a}\$ \$\frac{\pi}{a}\$ \$\frac{\pi}{a}\$ S9.25 Bhuma style dish witch chicken, garlic, corriander and a hint of chilli, finished off with Aramee's own special tikka mix to give a mouth bursting flavour.
Methi £8.25 Chicken or lamb cooked in medium spice with dry fenugreek leaves, onions, green pepper, tomatoes and fresh coriander.
Butter Chicken & £8.25 Pieces of sliced chicken tikka cooked with butter and ground almonds in a special creamy sauce.
Shathkora . £8.25 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 \$
Nawabi Gosht * & } £8.25 Spring lamb cooked with delicate medium to hot spices, yoghurt, almonds and cream. This dish is highly acclaimed by the Nawabs
Chana Wala . £8.25 Chicken or lamb cooked in medium spices with chickpeas, garlic, onion and tomatoes. Garnised with coriander
Pasanda ** &
Dhoniawala
Kathi Gosht * £8.25 Barbecued peices of lamb, cooked with specially roast ground spices. cumin seeds, sliced green chillies, onion and fresh corinader.
Peaaz Roshan Lamb
Lamb Pista Milan 88.25 Spring lamb cooked with special blend of mild spices, almonds and pistachio nuts
Zhall Jhull)

Candoori Dishes *

Chicken Tikka	8.25
Lamb Tikka	9.25
Tandoori Chicken	8.25
Tandoori Mixed Grill	3.25
Shashleek (Chicken Or Lamb Tikka)	0.25
Tandoori King Prawns \$\lambda \text{L1}\$. King prawns marinated in yoghurt with lemon juice, herbs and spices, then barbecued in a clay oven.	3.25
King Prawn Shashleek	4 . 25
Rajasthani Lamb Chops£1 Marinated rack of lamb, barbecued in a clay oven and served with salad	1.25
Seafood Dishes 🌉	
Jaipuri King Prawns	2.25 id
Jaipuri King Prawns£1. King prawns cooked with slices of onions, capsicum, mushroom & tomato giving an	ıd
Jaipuri King Prawns	nd 2.25
Jaipuri King Prawns . £1: King prawns cooked with slices of onions, capsicum, mushroom & tomato giving an authentic taste. Boro Chingri Makani . £1: King prawns cooked in a special sweet, sour creamy sauce with ground almonds and butter Banglar Chingri . £1: King prawns cooked with garlic, ginger, onion, green chillis, curry leaf and	2.25 2.25
Jaipuri King Prawns	2.25 2.25 2.25
Jaipuri King Prawns	2.25 2.25 2.25 2.25

