

# Appetisers & Starters

Why not order a selection to share.

1. Poppadom	£0.70
2. Chutney Per Portion	£0.50
3. Chicken Chat or Lamb Chat	£3.95
Diced chicken or lamb tikka in our special chat massala sauce	
4. Chicken Pakora	£3.75
Golden, crispy parcels containing spiced chicken and vegetables	
5. Chicken Tikka	£3.50
Tender pieces of marinated chicken grilled on charcoal	
6. Lamb Tikka	£3.50
Tender pieces of marinated lamb grilled on charcoal	
7. Dhungar Machli Tikka	£4.50
Exotic Bengali fish cubes barbecued in the tandoor	
8. Garlic Mushrooms (v)	£3.50
Freshly cooked mushrooms in a butter and garlic sauce	
9. Aromagrill King Prawn	£6.95
Large succulent king prawns cooked to our own special recipe	
10. Kebab Platter – for 2 people to share	£9.50
Sheek kebab and chicken & lamb tikka with onions and green peppers	
11. King Prawn Puri	£4.95
King prawns marinated and served in a rich sauce with a deep fried leavened bread	
12. Onion Bhajee (v)	£2.95
13. Prawn Cocktail	£3.90
Juicy prawns in our special cocktail sauce	
14. Prawn Puri	£3.25
Tender prawns served in a rich sauce with a deep fried leavened bread	
15. Samosa Meat or Veg	£3.25
Triangular pastry containing lightly spiced meat or vegetable filling	
16. Shami Kebab	£3.50
Delicately spiced minced lamb patties griddle fried	
17. Sheek Kebab	£3.50
Marinated minced lamb with herbs and spices shaped into small sausages and cooked in the tandoor	

# Aroma Grill Specialities

18. Chicken Balti	£7.50
Prepared tikka style and cooked with fresh garlic and ginger	
19. Lamb Balti	£7.50
Prepared tikka style and cooked with fresh garlic and ginger	
20. Chicken Tikka Massala (n)	£7.50
Tender marinated pieces of chicken cooked over flaming charcoal. Served with a mild creamy sauce	
21. Lamb Tikka Massala (n)	£7.50
Tender marinated pieces of lamb cooked over flaming charcoal. Served with a mild creamy sauce	
22. Lamb Satkora	£7.50
Lamb cutlets marinated with native Bengali citrus fruit, crushed garlic and ginger, prepared to a medium spicy recipe	
23. Coriander Chicken	£7.50
Chicken fillets cooked with fresh ground coriander and a touch of exotic spices	
24. Jamdhani Haash	£8.95
Whole breast of tender duckling gently cooked in light spices, honey and lime juice for an exquisite taste	
25. Jhinga Zafrani	£12.95
Tiger prawns premarinated in subtle spices barbecued in the tandoor all served on a mild creamy sauce	
26. Karahi Duck	£8.95
Tender pieces of duck barbecued and tossed in medium spices with onions, tomatoes and green peppers	
27. King Prawn Balti	£11.95
King sized prawns cooked in the traditional balti style	
28. Lamb Passanda (n)	£7.95
Sliced lamb cooked in yoghurt, mild spices, mixed ground nuts and fresh cream	
29. Makhani Chicken	£7.95
Slices of chicken cooked in a rich butter, spices and cream sauce	

30. Tenga Murgh	£7.95
Bhoona style chicken dish with olives and juicy tomatoes to produce a distinct medium strength dish	
31. Jaipuri Chicken	£7.95
A spicy chicken dish cooked with herbs and fresh green chillies	
32. Aromagrill Indian Basket	£15.95
Tiger prawn with chicken and lamb cooked in medium spice served with rice and vegetable	
33. Lamb Shank	£10.95
Lamb marinated overnight cooked in medium spice served with rice and vegetable	
34. Achar Chicken or Lamb	£7.95
Prepared in a special tamarind sauce	

# Treasures from The Tandoor

Tandoori is an original Indian dish cooked in a clay oven above charcoal heat. Tandoori dishes are marinated in special herbs and spices and are accompanied by a green side salad.

35. Chicken Tikka	£6.95
Succulent diced chicken marinated in a selection of spices and barbecued in a charcoal oven	
36. Lamb Tikka	£6.95
Succulent diced lamb marinated in a selection of spices and barbecued in a charcoal oven	
37. Chicken Shashlick	£7.95
Pieces of marinated chicken cooked in the clay oven with green peppers, onions and tomatoes, served with mint sauce	
38. Lamb Shashlick	£7.95
Pieces of marinated lamb cooked in the clay oven with green peppers, onions and tomatoes, served with a mint sauce	
39. Mixed Tandoori	£10.95
Tandoori chicken, lamb tikka, tandoori king prawns, sheek kebab served with mint sauce and naan	
40. Tandoori Chicken	£6.95
Half a spring chicken, marinated in yoghurt and spices, gently roasted in a charcoal oven	
41. Tandoori King Prawns	£12.95
King prawns delicately spiced and cooked in a clay oven	
42. Tandoori Lamb Chops	£8.95
Spicy lamb chops grilled in a clay oven	

# Traditional Dishes

	<b>Chicken</b>	<b>Lamb</b>	<b>Prawn</b>
43. Bhoona	£6.95	£6.95	£7.50
This medium dish is created from a special blend of spices fried together to produce a fairly dry curry			
44. Dhansak	£6.95	£6.95	£7.50
This delicious medium dish originates in ancient Persia and is cooked with lentils, garlic and ginger to create its unique sweet and sour taste			
45. Dupiaza	£6.95	£6.95	£7.50
This medium dish is cooked with an abundance of onions - Do-Piaza actually means two onions.			
46. Jalfrezi	£6.95	£6.95	£7.50
This hot dish combines whole green chillies with tomatoes, onions, capsicums and fresh coriander to produce a dish a little hotter than Madras but a little milder than Vindaloo			
47. Karahi	£6.95	£6.95	£7.50
A delicacy from northern India named after the cast iron like wok in which it is prepared. A rich dish cooked and served in a sizzling karahi			

	<b>Chicken</b>	<b>Lamb</b>	<b>Prawn</b>
48. Korma (n)	£6.95	£6.95	£7.50
This mild dish is of Moghul origin and combines coconut, almonds and light spices with a generous amount of fresh cream to produce a sweet, creamy and luxurious curry			
49. Madras	£6.95	£6.95	£7.50
A hot dish which gets its rich exotic flavour from the abundant use of aromatic spices including coriander, cardamom, cumin, ginger, fenugreek, turmeric and garlic			
50. Rogan Josh	£6.95	£6.95	£7.50
This medium dish is prepared with slices of tomato, onions, pimentos, capsicums and aromatic spices to produce a rich, spicy thick curry			
51. Palak	£6.95	£6.95	£7.50
A mild-medium curry cooked in butter and fresh spinach			
52. Vindaloo	£6.95	£6.95	£7.50
A hot and spicy dish similar to Madras but with the addition of black pepper and tomato puree and a much stronger use of spices to produce a hot curry			

# Seafood

53. Fish Massala	£8.95
A speciality fish from Bangladesh served in a rich spicy massala sauce	
54. King Prawn Bhoona	£11.95
Medium spiced king prawns in a rich thick sauce	
55. King Prawn Karahi	£11.95
Medium spiced king prawns served in an iron sulk	
56. Tandoori King Prawn Massala (n)	£11.95
King prawns cooked in a clay oven and served with a rich creamy sauce	
57. King Prawn Saag	£11.95
King prawns in a rich sauce served with spinach	
58. Machli Bhaja	£8.95
Pieces of tilapia shallow fried in light spices	

# Vegetarian Specialities

All traditional dishes available as a vegetarian option

59. Katchuri Dhansak	£4.95
Vegetable globs gently suffused with aromatic spices served with lentils and fenugreek to create a hot yet sweet and sour finish	
60. Paneer Chilli Massala	£4.95
This spicy dish is created using cottage cheese prepared with fresh green chillies and herbs for a sensational vegetarian option	
61. Shabzee Balti	£4.95
Traditional mixture of vegetables cooked in a balti pan with a rich sauce	
62. Vegetable Biryani (n)	£4.95
Mixture of tasty vegetables pan fried with basmati rice and subtle spices, served with a mild-medium rich curry sauce	
63. Vegetable Makhani	£4.95
A rich and mild dish prepared with butter, cream and yoghurt	
64. Paneer Jalfrezi	£4.95
Spicy hot cottage cheese dish	

# Biryani

This Moghul dish combines your choice of meat or vegetables with fragrant basmati rice and light spices. Includes a mild-medium vegetable curry.

	<b>Chicken</b>	<b>Lamb</b>	<b>Prawn</b>
65. Chicken, Lamb or Prawn Biryani	£7.95	£7.95	£8.95
Traditional Moghul dish served with a choice of succulent pieces of chicken, lamb, or fresh prawns			

66. Chicken or Lamb Tikka Biryani	£8.50
This dish uses succulent pieces of chicken or lamb tikka to produce a spicy variation on the popular Biryani	
67. King Prawn Biryani	£12.95
A mixture of whole King Prawns pan fried with basmati rice and subtle spices, served with a mild-medium rich curry sauce	

# Fragrant Rices

68. Boiled Rice	£2.00
Plain Boiled Rice	
69. Keema Rice	£3.50
Fried rice with spiced minced lamb	
70. Mushroom Fried Rice	£3.50
Fried rice with seasoned fresh mushrooms	
71. Pilau Rice	£2.50
Fragrantly spiced rice made with basmati, the 'king of rice', grown on the foothills of the Himalayas	
72. Special Fried Rice	£3.50
Fried rice with eggs, peas, onions, almond and spices	

# Speciality Breads

Our Indian breads provide the perfect Accompaniment to your main course.

73. Chapatti	Flat unleavened bread cooked in a griddle	£1.50
74. Garlic Naan	Stuffed with fresh garlic	£2.50
75. Keema Naan	Stuffed with spiced minced meat	£2.50
76. Paratha	Soft and flaky griddle-fried bread	£2.50
77. Peshwari Naan	Stuffed with coconut and almond	£2.50
78. Plain Naan	Flat bread cooked in a tandoor	£2.00
79. Stuffed Paratha	Stuffed with mixed vegetables or potatoes	£2.95
80. Tandoori Roti	Similar to chapatti but cooked in a clay oven	£1.50

# Vegetable Accompaniments

81. Aloo Gobi	Potatoes and cauliflower	£3.50
82. Bhindi Bhajee	Okra	£3.50
83. Bombay Potatoes	Hot and spicy dry potatoes	£3.50
84. Brijnal Bhajee	Aubergines	£3.50
85. Cauliflower Bhajee	Tender Cauliflower	£3.50
86. Channa Massala	Chick peas cooked with spices	£3.50
87. Daal Massala	Spicy thick lentils	£3.50
88. Mushroom Bhajee	Mushrooms	£3.50
89. Mutter Paneer	Spiced peas with cottage cheese	£3.50
90. Saag Aloo Bhajee	Spinach and potatoes	£3.50
91. Saag Bhajee	Spinach	£3.50
92. Sag Panir	Spicy spinach and cheese	£3.50
93. Tarka Daal	Spiced lentils fried with garlic	£3.50
94. Vegetable Bhajee	Mixed vegetables	£3.50



## Thai Starters

95. Thai Prawn Crackers	£1.50
96. Imperial Mixed Platter	£10.95
For two people a combination of satay, goong been, tod man pla and tom yum spring roll	
97. Satay	£5.25
Skewed char-grilled chicken served with peanut sauce or tomato sauce	
98. Goong Been	£6.95
Deep fried tiger prawns in sesame seeds batter served with sweet chilli sauce	
99. Tod Man Pla	£5.95
Thai spiced fish cake blended with Thai herbs served with sweet chilli sauce	
100. Tom Yam Spring Roll	£4.50
Lightly seasoned, deep fried papaw and vegetables served with sweet chilli sauce	
101. Prawn on Toast	£5.95
Deep fried small triangles of bread topped with minced prawn, served with sweet chilli sauce	

## Soup

102. Tom Yam	Prawn £5.50	Chicken £5.25	Vegetable £4.95
(Mushrooms, galanga, lemon grass, lime leaf and lemon juice)			

## Curries

103. Keng Kiew Wan	Tiger Prawn £8.95
Green curry with thai aubergine, bamboo shoots, sweet basil and coconut milk	
104. Keng Dang	Chicken £6.95
Red curry with aubergine, bamboo shoots, sweet basil and coconut milk	
105. Keng Massaman	Duck £9.95
Mild curry with coconut milk, potatoes and peanuts	
	Beef £7.95
	Vegetable £4.95

## Stir Frys

106. Pad Med Mamuang Himapan	Tiger Prawn £8.95
Stir fried with cashew nuts, spring onions and dried chillies	
107. Pad Nua Num Man Hoi	Chicken £6.95
Stir fried beef with spring onion, mushroom and oyster sauce	
108. Goong Prieu Warn	£7.95
Sweet and sour tiger prawns stir fried with onion, tomato, pineapple and cucumber	
109. Ped Pad (Noong Mai)	£9.95
Stir fry duck breast with chili & garlic on asparagus	

## Rice & Noodles

110. Kao Kati	Coconut rice	£3.50
111. Kao Pad Thai	Egg fried rice with Thai spices	£3.50
112. Pad Thai	Tiger prawn	£6.95
Stir fried rice noodles with eggs, beans sprout, spring onions, bean curd and ground peanut		£5.95
	Chicken	£5.95
	Beef	£6.95



## Chinese Starters

113. Special Fried Prawn	£5.95
Served with sweet chilli sauce & salad	
114. Fried Chicken Drumsticks	£3.95
Served with tomato sauce & salad	
115. Chicken & Sweetcorn Soup	£3.95
116. Chicken & Noodle Soup	£3.95
117. Hot & Sour Soup	£3.95

## Seafood

118. Sizzling Tiger Prawn in Szechwan Style	£8.95
119. Seasonal Fish with garlic ginger and soya sauce	£8.95

## Chicken Dishes

120. Sizzling Chicken Manchurian	£7.95
121. Sizzling Chicken	With cherry and pineapple £7.95
122. Chicken with Green Peppers	In black bean or soya sauce £7.95
123. Chicken	With oyster sauce £7.95

## Beef Dishes

124. Sizzling Beef Szechuan Style	£8.95
125. Fried Chilly Beef (Dry)	£8.95

## Vegetarian Dishes

126. Seasonal Vegetables	£4.50
Seasonal vegetables served with oyster sauce	
127. Pad Pak Ruam	£5.95
Stir fried seasonal mixed vegetables with soya sauce	

## Rice & Noodle Dishes

128. Special Fried Rice	£4.95
129. Chicken Chow Mein	£5.95
130. Stir Fried Noodles	£3.95
131. American Chop Suye	£7.95

## Bookings

Catering available in the restaurant or for outside events please call for details.

### Customers Please Note:

Some of our dishes contain nuts or nut extracts. Please ask our staff for advice if you have any allergies or special requests. We use low cholesterol oil. All our grilled, tandoori and vegetarian dishes contain less calories compared to others.

Our restaurant in Didcot, Oxfordshire has the capacity to cater for 140 guests and can provide evening entertainment: Elvis nights, Jackson nights, bollywood nights and other live acts. We provide charity evenings for the local charities.

Aroma Grill serves a variety of dishes including Thai, Indian, Chinese and oriental both buffet and a la carte menus. You can enjoy all authentic food flavours. Low calorie / cholesterol buffet style brunch served, ideal for business meetings, and get-togethers.

**Opening Timing**  
(Open 7 Days a week)  
Sunday to Thursday  
12.00pm - 2:30pm  
6.00pm - 11.00pm

Friday to Saturday  
12.00pm - 2.30pm  
6.00pm - 11.30pm

## Special Promotion on Takeaway and Deliveries

### Weekdays Office Lunch Group Offer

Minimum order 3 Lunch boxes  
£6.95 per box

**Any 2 curries except sea food**  
With choice of naan or rice plus 1 soft drink

(excluding Aromagrill Indian Basket & Lamb Shank)

### Express Lunch

Monday to Friday  
12.00 pm - 2.30 pm  
Only £6.95 Include

Main Dishes  
Side Dishes  
Rice or Naan  
(Add £3 For Seafood)

(excluding Aromagrill Indian Basket & Lamb Shank)

**Banquet Nights**  
Monday & Wednesday  
Evening  
**Only £9.95**  
Set Menu

Starter  
Main Dishes  
Side Dishes  
Rice or Plain Naan

### Special Sunday Buffet

Indian & Oriental  
Xmas Offer Only

Eat As Much As You Like  
Lunchtime £6.95, Dinner £8.95

Kids under 5  
Eat Free

(excluding Aromagrill Indian Basket & Lamb Shank)

We also do  
Outside Catering  
Party Bookings  
Office Lunches



Free Delivery Within 5 Mile Radius

20% Discount on Collection

218 Broadway, Didcot,  
Oxfordshire OX11 8RS

Tel: 01235 510 627

or

01235 510 993

Email: [info@aromagrill.co.uk](mailto:info@aromagrill.co.uk)

[www.aromagrill.co.uk](http://www.aromagrill.co.uk)

Join us this Christmas at Aroma Grill and celebrate your family/office party with our special Festive Christmas Set Menu. A mouth-watering 4 Course set meal from a choice of three delicious menus.

**ONLY £19.95 PER PERSON**

For more information or bookings please contact us at

Tel: 01235 510627  
email: [info@aromagrill.co.uk](mailto:info@aromagrill.co.uk)

Wishing you a MERRY XMAS and a VERY HAPPY NEW YEAR from Sam and the team at Aroma Grill