

UNIQUE SEAFOOD

PRAWN MOSSALA	15.00
PRAWN SAG	15.00
KING PRAWN SAG	18.00
TANDOORI KING PRAWN MOSSALA	20.00

VEGETARIAN & VEGAN SPECIALITIES

Cooked with fresh vegetables and vegetable oil only.
Well complemented with boiled or garlic rice

VEGETABLE KABOOLI 	13.00
Chickpeas, potatoes and kabooli lentils, cooked in a spicy sauce with zest of lemon	
VEGETABLE SILSILA 	13.00
Mushrooms and chickpeas in a thick medium spicy Bhuna sauce	
VEGETABLE MOSSALA  	13.00
Sweet and very mild with ground coconut & cream	
VEGETABLE HUNDY 	13.00
Cooked with chefs fresh blend of spices, peppers, garlic & ginger, spring onion and extra coriander	

SIDE DISHES

	Side	Main
BINDI BHAJEE Okra	7.00	12.00
BOMBAY POTATOES Okra	7.00	12.00
TARKA DAL Spicy lentils with garlic	7.00	12.00
SAG ALOO Spinach & potato	7.00	12.00
SAG PANEER  Spinach & homemade Indian cheese	7.00	12.00
ALOO GOBI Potato & cauliflower	7.00	12.00
MUSHROOM BHAJEE	7.00	12.00
CHANA MOSSALA Chickpeas	7.00	12.00

RICE & NAAN BREAD

BOILED RICE	4.25	PILAU RICE	4.25
MUSHROOM RICE	4.75	VEGETABLE RICE	4.75
KEEMA RICE	6.50	GARLIC RICE	5.00
SPECIAL RICE Cooked with fried onions, peas & egg			4.75
NAAN  	4.25	CHEESE NAAN	4.75
GARLIC & CHEESE NAAN	5.00	KEEMA NAAN	4.75
PESHWARI NAAN	4.75	GARLIC NAAN	4.75
GARLIC & CORIANDER	5.00	CHAPATI	3.00
PAPADOM (1) Plain or Spicy	1.00	CHUTNEY TRAY	2.50

ENGLISH DISHES

CHICKEN NUGGETS & CHIPS	8.00
FRIED CHICKEN & CHIPS Fried peas, onions & tomatoes	12.00
CHIPS	4.50

DRINKS & ALCOHOL*

* ID REQUIRED 18+

COKE Bottle, 1.25L	3.50	COKE GLASS 330ml	2.75
DIET COKE Bottle, 1.5L	3.50	LEMONADE Bottle, 1.5L	3.50
BEER			
COBRA 330ml	4.00	COBRA 660ml	6.00
KINGFISHER 330ml	4.00	KINGFISHER 660ml	6.00
TIGER 330ml	4.00	BANGLA 660ml	6.00
WHITE WINE			
MIRABELLO PINOT GRIGIO Italy			16.00
SAUVIGNON SOUTHERN LIGHTS New Zealand			18.00
RED WINE			
MERLOT KARU Chile			16.00
MALBEC FINCA VISTA Argentina			18.00
ROSE WINE			
ZINFANDEL BIG TOP USA			16.00
MIRABELLO PINO GRIGIO ROSE Italy			17.00

ICE CREAM

BEN & JERRYS CHOCOLATE CHIP	7.00
BEN & JERRYS COOKIE DOUGH	7.00

SET MEAL

£45.00 SAVE £24!

2 PAPADOM & CHUTNEYS, ONION BHAJEE,
BOMBAY POTATO, LAMB TIKKA, BUTTER CHICKEN,
LAMB SHATKORA, 2 PILAU RICE & NAAN

NO DISCOUNT APPLIES TO SET MEALS

WEDNESDAY & SUNDAY BANQUET

£14.95^{PP}

**Any Starter + Any Main Course
+ Side Dish & Rice or Naan**

For reservations, please call:
01604 661 844 or 01604 661 884

DELIVERY CHARGE £2 - MINIMUM SPEND FOR DELIVERY £20

ASIAN & CURRY AWARDS



ARAMINTAS
INDIAN & BANGLADESHI RESTAURANT & TAKEAWAY

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(01604)

661 884 / 661 844

224A WELLINGBOROUGH ROAD, NORTHAMPTON NN1 4EQ



APPETIZERS

All dishes served with exotic salad,
onion salad & mint sauce

PLATTER FOR 2 D G	14.00
Onion bhajee, chicken tikka, lamb tikka, seekh kebab, chicken pakora and king prawn garnished with coriander, fried onions & peppers	
ARAMINTAS MIX D	8.50
Chicken tikka, lamb tikka, seekh kebab	
AN ASSORTMENT OF SNACKS	8.50
Seekh kebab, onion bhajee, meat samosa (2)	
CHICKEN or LAMB TIKKA STARTER	6.00
Tenderly marinated seasoned lightly	
SEEKH KEBAB (2)	6.00
Ground lamb seasoned with herbs charcoal grill	
SAMOSA MEAT or VEG (2) V	5.00
ONION BHAJEE (4) V	5.00
Strands of onions mixed in batter contains gram flour, deep fried ball	
CHICKEN PAKORA (5) D	8.50
Lightly spiced, dip egg batter, deep fried	
CHICKEN CHAT D	8.50
Diced chicken, cooked in herbs, deep fried with puff bread	
PRAWN PUREE	9.00
LAMB CHOPS D	11.00
Marinated in tandoor with spices and garlic	

TANDOORI DISHES

CHICKEN TIKKA (MAIN) D	12.00
LAMB TIKKA (MAIN) D	13.00
TANDOORI CHICKEN (HALF) D	12.00
CHICKEN SHASHLIK D	14.00
TANDOORI KING PRAWN D	17.00
Grilled to perfection	
TANDOORI MIX GRILL D G	16.00
Chicken & lamb tikka, tandoor i chicken, king prawn, seekh kebab & peshwari naan	
GORKHALI CHICKEN D	14.00
Diced chicken marinated in exotic yoghurt & fresh mint sauce, then cooked with green chilli, ginger, garlic & Bangladeshi spices (Very popular in Sylhet region)	

FOOD ALLERGIES & INTOLERANCE

Before ordering, please speak to our staff about your requirements or any questions regarding the allergen contents of specific dishes as some spices used in some of our dishes may contain traces of nuts.

Dairy D Vegetarian V Vegan VG Gluten G
Fairly Hot 🔥 Hot 🔥🔥 Very Hot 🔥🔥🔥

EXCLUSIVE BANGLADESHI DISHES

SWEET CHILLI CHICKEN FIRECRACKER 🔥🔥	16.00
Chefs signature dish cooked with delicate spices and green peppers, green chilli, spring onions, tomato puree with sweet chilli sauce. A very tasty oriental dish	
CHICKEN OR LAMB SHATKORA BEST SELLER	14.00
Traditional Bangladeshi dish cooked with Bangladeshi citrus in a medium thick and tangy bhuna sauce. Highly Recommended	
MISTI SAWDILO NEW	14.00
Sweet mildly fragrant sauce, with honey, saffron, lemon & coconut milk	
EVEREST BUTTER CHICKEN D	14.00
Soft and tender pieces selected from chicken tikka cooked in special herbs, in butter that produces a superb taste	
HUNDY	14.00
Chicken or Lamb cooked with chefs fresh blend of spice, peppers, garlic and ginger, spring onions and extra coriander	
GUNPOWDER LAMB NEW	15.00
Cooked Bhuna style with mustard & black pepper	
CHICKEN HARIYO KHURSANI 🔥🔥	15.00
Selected pieces of chicken marinated in green chillies and cooked in a spicy sauce with fried chillies and yoghurt, a favourite in the mountainous regions of Nepal	
CHICKEN OR LAMB KATA MASSALA NEW D 🔥🔥	15.00
Tender spring pieces of chicken or lamb cooked with fresh crushed chillies, fresh curry leaves, yoghurt and mix spices. A dish not to be missed.	
LAMB 71 NEW 🔥🔥	16.00
Cooked with crispy onions and mushrooms in a thick spicy sauce. Roasted and crushed chilli inspired by Bay of Bengal	

CHEF'S SPECIALITIES

These are prepare using the finest fresh herbs and spices, cooked with our award winning Aramintas chefs special recipe

CHICKEN TIKKA MOSSALA D Nations Favourite Dish!	14.00
Cooked with yoghurt, herbs & spices in exotic mossala sauce with coconut	
KORAI - CHICKEN TIKKA / LAMB	14.00
Cooked with onions, green peppers & a touch of coriander. medium Hot	
JALFREZI - CHICKEN TIKKA / LAMB 🔥🔥	14.00
JALFREZI - TANDOORI KING PRAWN 🔥🔥	20.00
Cooked in a hot, spicy sauce with fresh green chillies, green peppers & chunky onions	
GARLIC CHICKEN	14.00
GARLIC TANDOORI KING PRAWN	20.00
Boneless barbecued chicken or medium spiced king prawns, cooked in a thick & rich medium hot garlic massala sauce	
MANGO DELIGHT D	14.00
A rich mild & creamy dish with mango & coconut	
PASSANDA D	14.00
Boneless chicken or lamb tikka barbecued and cooked in special mild sauce with ground coconut, cream & yoghurt	
NAGA 🔥🔥🔥	15.00
Nepalese hot chilli dish cooked with special Nepalese chilli sauce, chicken or lamb. Strength adjustable to taste	

BALTI DISHES

Special dish from the Punjab region. Cooked in a iron wok with fresh onion, peppers, garlic and crushed chilli in a sweet & sour flavoured sauce. Medium to Hot

ARAMINTAS SPECIAL BALTI D	17.00
Chicken Tikka, Lamb Tikka & King Prawn	
CHICKEN TIKKA BALTI D	14.00
CHICKEN BALTI	13.00
LAMB BALTI	14.00
VEGETABLE BALTI	13.00
TANDOORI KING PRAWN BALTI	20.00

BIRYANI DISHES

A very aromatic dish, blended with Basmati rice & served with vegetable curry

CHICKEN OR LAMB BIRYANI	15.00
CHICKEN OR LAMB TIKKA BIRYANI D	16.00
VEGETABLE OR MUSHROOM BIRYANI V	14.00
SPECIAL BIRYANI	17.00
Chicken Tikka, Lamb Tikka & Prawn	

CLASSIC TRADITIONAL DISHES

A very aromatic dish, blended with Basmati rice & served with vegetable curry

	CHICKEN	LAMB
KURMA D	12.00	14.00
Sweet & very mild with ground coconut and cream		
BHUNA	12.00	14.00
Medium		
SAG	12.00	14.00
Medium with spinach		
ROGAN	12.00	14.00
Medium with fresh tomato and coriander topping		
MADRAS 🔥🔥	12.00	14.00
Fragrant spiced, tomato puree & lemon juice		
DHANSAK 🔥🔥	12.00	14.00
Hot, sweet & sour with lentils		