



F O O D
M E N U



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STARTERS & KEBABS

VEG

- Veg Samosa (G)** £5.95
a crisp, triangular pastry shell filled with flavourful mixture of potato and peas.
- Dahi Papdi Chaat (M,G)** £7.95
delightful Indian street food, crispy fried dough wafer topped with sweet yoghurt, tangy tamarind chutney, onion, tomato and fresh cilantro.
- Cheesy Crumb Fried Mushroom (G,E)** £7.95
golden bites with seasoned breadcrumbs, offering a delightful mix of textures and cheesy flavours.
- Paneer Angara Tikka (M,MU)** £8.95
spicy, smoky char-grilled cubes of marinated paneer, bursting with bold flavours.
- Malai Broccoli (M,N)** £8.95
creamy and spiced broccoli, a delightful blend of tender florets in a rich malai sauce.
- Hariyali Tandoori Baby Potatoes (M, MU)** £7.95
baby potatoes in a vibrant green marinade, grilled to perfection for a fresh and flavourful bite.

NON VEG

- Lamb Samosa (G)** £5.95
crispy pastry filled with spiced lamb, a flavourful and satisfying Indian snack.
- Chilli Fried Wings** £9.95
Indian spiced & coated wings tossed in chilli garlic sauce.
- Murgh Tikka Achari (M,MU,PH)** £10.95
chicken marinated in tangy pickle spices, grilled for flavourful and succulent dish.
- Murgh Malai Tikka (M,MU,N)** £10.95
creamy marinated boneless chicken, grilled to perfection for a succulent and rich flavour experience.
- Lamb Chops (M,MU)** £13.95
spiced yogurt marinated lamb chops cooked in a tandoor for a smoky flavour.
- Lamb Seekh Kebab** £11.95
grilled skewers of seasoned minced lamb, bursting with our special aromatic flavour.

SEA-FOOD STARTERS

- Prawn Salt & Pepper (CR,G,E)** £16.95
succulent prawns seasoned with salt, crushed pepper, scallion and spices, delivering a crispy and flavourful treat.
- Lasooni Jhinga (CR,M,MU)** £18.95
pan seared, king prawns marinated in yogurt and aromatic spices for a flavourful delight.
- Aromate Special Fish (F,MU)** £12.95
our chef special seasoned salmon fillet and grilled to perfection for a flavourful and tender delight, garlic chilli lemon sauce.
- Sharing Platter Non-Veg (M,MU)** £19.95
communal presentation of our murgh malai tikka, lamb chop, lamb seek kebab and murgh achari tikka.

MAIN COURSE CURRIES & MASALAS

VEG

- Subzi Diwani Handi (M)** £10.95
a rich, creamy onion and tomato curry made with seasonal mix vegetables and spices.
- Channa Masala** £10.95
classic and hearty Indian dish with made of chickpeas, flavourful tomato-based sauce and spices.
- Paneer Makhani (M,N)** £10.95
creamy rich tomato and cashew-based curry with paneer, richly flavoured with Indian spices
- Aloo Saag (M)** £10.95
a hearty Indian dish made of potatoes and leafy greens curry with aromatic spices.
- Dal Bukhara (M)** £10.95
a rich & flavourful lentil recipe made with black gram, tomatoes and cream.
- Bombay Aloo (MU,M)** £10.95
a brilliant side dish to an epic vegetarian meal.
- Aloo Gobi Adraki (M,N)** £10.95
popular Indian dish featuring potatoes and cauliflower cooked with ginger for a flavour twist.

NON VEG

- Lamb Kadai** £14.95
spiced lamb curry cooked with aromatic ingredient along with bell pepper, onion, tomatoes, a flavourful Indian favourite.
- Lamb Rogan Josh (M)** £14.95
popular dish in Indian cuisine, especially in the Kashmir region made with our Aromate signature spice blend, yoghurt marinate tender lamb curry.
- Lamb Saag Wala (M,N)** £14.95
vibrant Indian dish blending tender lamb with a rich spinach-based curry, marinated in spices and yoghurt.
- Lamb Korma (M,N)** £14.95
tender lamb in a creamy and mildly spiced curry garnished with nuts and cilantro, a delicious Indian favourite.
- Murgh Makhani (M,N)** £13.95
a classic Indian dish featuring tender chicken in a creamy tomato-based sauce, marinated in yogurt and spices.
- Chicken Korma (M,N)** £12.95
tender chicken in a creamy and mildly spiced curry garnished with nuts and cilantro, a delicious Indian favourite.
- Chicken Rogan Josh** £12.95
popular dish in Indian cuisine, especially in the Kashmir region made with our Aromate signature spice blend and yoghurt marinate tender chicken curry.
- Chicken Saag Wala (M,N)** £12.95
vibrant Indian dish blending tender chicken pieces with a rich spinach-based curry, marinated in spices and yoghurt.
- Chicken Jalfrezi (M,N)** £12.95
spicy stir-fried chicken with vibrant bell peppers and onions, bursting with bold flavours.

SEAFOOD CURRIES

- Mustard Fish Curry (F,MU)** £13.95
soul fish cooked in a flavourful sauce of mustardseed and aromatic spices, offering a distinctive and slightly pungent taste.
- Kerala Prawn Curry (M,CR)** £16.95
a flavourful South Indian dish with succulent prawns in a rich coconut-based curry, seasoned with spices.
- Prawn Korma (M,N,CR)** £16.95
delicious & flavorful dish that features prawns cooked in creamy and aromatic curry, which is enriched with yoghurt & nuts.

TRADITIONAL BIRYANI

- Chicken Dum Biryani (M,MU,N)** £15.95
marinated chicken and aromatic basmati rice, slow-cooked with fragrant spices using the "Dum" method, garnished with fried onions, dry cashew and fresh mint.
- Lamb Biryani (M,N)** £16.95
tender lamb and fragrant basmati rice, marinated in spices and slow-cooked to perfection, garnished with fried onions, dry cashew and fresh mint
- Subz Dum Biryani (Veg) (M,MU,N)** £13.95
aromatic rice, mixed veggies marinated in spices, slow-cooked to perfection with the "Dum" method, garnished with fried onions and mint for a flavourful delight.
- Prawn Biryani (CR,N,M,MU)** £17.95
succulent prawns with fragrant basmati rice, marinated in spices and slow-cooked to perfection, garnished with fried onions and mint for a flavourful seafood delight.

RICE

- Steamed Rice** £5.25
- Jeera Rice (M)** £5.95
- Egg Fried Rice (E,C,S)** £8.95
a flavourful one-pan meal, combining pre cooked rice, scrambled eggs and vegetables, seasoned with soy sauce and spring onion
- Pilau Rice (M)** £5.95
fragrant basmati rice cooked with spices, vegetables or nuts, creating a versatile & flavourful dish.
- Chicken Fried Rice (E,C,S)** £9.50
stir-fried combination of cooked rice, diced chicken, vegetables, and scrambled eggs, seasoned with soy sauce, spring onion for a flavourful and satisfying dish.

TANDOOR BREADS

flatbread from India, oven-baked for a soft texture, commonly served with curries or kebabs.

- Tandoori Roti** £3.95
- Plain or Butter (G,M)** £3.95
- Garlic/Chilli Garlic Naan (G,M)** £4.25
- Cheese Naan** £4.95
- Peshwari Naan (G,M,N)** £4.95
traditional sweet and nutty flavour clay oven flat bread typically filled with a mixture of nuts and coconut.

BAR SNACKS

- Roasted Peanuts (P)** £3.00
- Spicy Peanuts (P)** £3.00
- Roasted Cashew Nuts (N)** £4.00
- Spicy Cashew Nuts (N)** £4.00
- Masala Peanuts (P,N)** £3.00
- Bombay Mix (P,G)** £5.00
- Masala Papad (G)** £3.25

All food items may contain traces of nuts Allergen Key

Cereals contain Gluten(G), Crustaceans(CR), Eggs(E), Fish(F), Peanuts(P), Soya Beans(SB), Milk(M), Celery(C), Mustard(MU), Sesame(S), Sulphites (SU), Lupin(L), Molluscs(MO), Nuts(N)

All our meat is HALAL.

Dear Guest, we kindly request you to advise us if you are allergic to any of the menu items in order for you to enjoy an allergy free dining experience with us.

Discretionary 12.5% service charge will be added to your bill.