



CATERING MENU



Full Service Catering available
Wait Staff, Bar Tenders
Flatware, Silverware, Linens

Weddings, Receptions, Corporate Events, Birthday Party's and all other occasions

6548C Little River Tpke, Alexandria, VA 22312

ContactUs@IndAroma.com | 703.354.1812



www.IndAroma.com



www.Facebook.com/IndAroma

Vegetarian Starters

- ❖ **Samosa**
Crisp turnovers stuffed with potatoes & green peas
- ❖ **Bhel Puri**
Rice puff, crispy gram flour noodles, peanuts, herbs & spices
- ❖ **Pani Puri/Gol Gappa**
Mini puris- chic peas, chutneys, spiced tamarind water
- ❖ **Alu Tikki**
Potato Patty stuffed with spiced peas, chutneys
- ❖ **Assorted Veg Pakora**
Battered and fried onions and vegetables
- ❖ **Gobhi Manchurian**
Battered and fried cauliflower in spicy Chinese sauce
- ❖ **Paneer Shashlik (Add \$1)**
Cubes of marinated and cooked paneer with grilled tomatoes, onions and green peppers
- ❖ **Veggie Puff**
Flaky puff pastry stuffed with mixed vegetables
- ❖ **Samosa Chaat**
Chickpeas, samosa , yogurt, cilantro & tamarind chutney
- ❖ **Papdi Chaat**
Potato, Crispy flour, chick peas, yogurt, tamarind chutney
- ❖ **Pav Bhaji**
Pav Bread, spiced vegetables, potato
- ❖ **Vada Pav**
Spiced potatoes, bread, chutneys
- ❖ **Paneer Pakora (Add \$1)**
Battered and fried paneer in authentic Indian spices
- ❖ **Vegetable Manchurian**
Battered and fried vegetables in spicy Chinese sauce
- ❖ **Vegetable Kabobs**
Marinated and grilled vegetables served on skewers
- ❖ **Paneer Tikka Puff (Add \$1)**
Flaky puff pastry stuffed with paneer cooked in creamy tikka sauce

Non Vegetarian Starters

- ❖ **Chicken Shish Kabob**
Cubes of chicken marinated in coriander sauce and cooked in the clay tandoori oven
- ❖ **Chicken Tikka Kabob**
Cubes of chicken marinated overnight in tikka sauce and cooked in the clay tandoori oven
- ❖ **Chicken Malai Shish Kabob**
Cubes of chicken marinated in yogurt based sauce and cooked in the clay tandoori oven
- ❖ **Chicken Aachari Seekh Kabob**
Small pieces of boneless chicken cooked in a clay oven after marinating in pickled spices
- ❖ **Chicken Shami Kabob**
Ground chicken, grated onions with our in house Seasoning and cooked in the tandoor
- ❖ **Chicken Tikka Puff**
Flaky puff pastry stuffed with paneer cooked in creamy tikka sauce
- ❖ **Chicken Manchurian**
Battered and fried chicken in spicy Chinese sauce
- ❖ **Chicken Pakora**
Battered and fried chicken
- ❖ **Chilli Chicken**
Fried homemade cottage cheese cooked with capsicum in spicy sauce
- ❖ **Lamb Shami Kabob**
Small patty of minced lamb, ground chickpeas and spices
- ❖ **Lamb Seekh Kabob**
Ground lamb, grated onions with our in house seasoning and cooked in the tandoor
- ❖ **Lamb Puff**
Flaky puff pastry stuffed with ground lamb

Vegetarian Entrées

- ❖ **Alu Gobhi Matar**
Cauliflower and potatoes cooked with ginger, tomatoes, peas and mild spices
- ❖ **Alu Methi**
Potatoes cooked with fenugreek leaves
- ❖ **Dum Alu Kashmiri**
Baby potatoes cooked in yogurt gravy and spices
- ❖ **Alu Baingan**
Potato & eggplant cooked
- ❖ **Alu Bhindi**
Potatoes & okra cooked in traditional spices
- ❖ **Bhindi Masala**
Okra with onions

- ❖ **Alu Chana**
Potato & chickpeas cooked in butter, herbs and spices
- ❖ **Alu Jeera**
Potatoes cooked with cumin seeds and spices
- ❖ **Palak Paneer**
Spinach with cottage cheese

- ❖ **Matar Paneer**
Green peas cooked in a curry with cottage cheese
- ❖ **Kadai Paneer**
Chunks of home-made cottage cheese
- ❖ **Methi Paneer**
Homemade cottage cheese cooked with Methi leaves
- ❖ **Paneer Tikka Masala**
Homemade cottage cheese with tomatoes onions and yogurt
- ❖ **Shahi Paneer**
Homemade cottage cheese with our special cashew nut seasoning (Kashmir Style)
- ❖ **Paneer Mankhani**
Homemade cottage cheese cubes in savory creamy sauce
- ❖ **Chilli Paneer**
Fried homemade cottage cheese cooked with capsicum in spicy sauce
- ❖ **Kadai Mushroom**

- ❖ **Mushroom Matar**
Green peas and mushroom cooked in a tomato sauce
- ❖ **Mushroom Saag**
- ❖ **Mustard Saag**
- ❖ **Gajar Matar**
Carrots & peas cooked in authentic Indian spices
- ❖ **Gobi Manchurian**
Fried Cauliflower mixed in spicy gravy
- ❖ **Malai Kofta**
Croquettes of fresh cheese simmered in a light creamy sauce
- ❖ **Chana Dal/Saag**

- ❖ **Tadka Dal**
Lentils cooked with spices
- ❖ **Dal Makhani**
Lentils & beans gently simmered with tangy spices along with butter and cream
- ❖ **Baby Eggplant**
Eggplants cooked with herbs and spices
- ❖ **Baingan Bhartha**
Eggplant with onions & tomatoes
- ❖ **Kadhi Pakora**
Fritters cooked in yogurt sauce
- ❖ **Rajmah**
Beans cooked in onion, tomato sauce

- ❖ **Chana Masala**
White Chickpea Curry

- ❖ **Mix Vegetable Curry**
Mixed vegetables cooked with spices
- ❖ **Navratan Korma**
Garden fresh vegetables cooked in creamy sauce

- ❖ **Hakka Noodles**
Noodles stir fried with vegetables

Chicken Entrées

- ❖ **Chicken Tikka Masala**
Barbecued cubes of chicken cooked with tomatoes, onions and yogurt
- ❖ **Butter Chicken**
Grilled boneless chicken cooked in a rich cream based sauce
- ❖ **Chicken Vindaloo**
Boneless chicken cooked with potatoes
- ❖ **Chicken Saag**
Boneless chicken cooked with fresh spinach

- ❖ **Chicken Curry**
Boneless chicken cooked in a spicy curry with a sprinkle of Indian spices
- ❖ **Chicken Korma**
Boneless chicken cooked with nuts and cream and coconut milk in our fresh herbs and spices
- ❖ **Methi Chicken**
Boneless chicken with our special cashew nut seasoning (Kashmir Style)
- ❖ **Chicken DoPiazza**
Boneless chicken curry sautéed with onions
- ❖ **Kadai Chicken**
Barbecued pieces of chicken cooked at high heat in a wok accompanied by fresh tomatoes, onions, ginger, garlic, green peppers, fresh herb and spices
- ❖ **Chilli Chicken**
Fried homemade cottage cheese cooked with capsicum in spicy sauce

Lamb & Goat Entrées

- ❖ **Goat Curry**
Goat meat cooked in a spicy curry
- ❖ **Kadai Gosht**
Lamb with a sprinkle of Indian spices

- ❖ **Dhania Gosht**
Boneless lamb cooked in curry with cilantro
- ❖ **Saag Gosht**
Boneless lamb cooked with chopped creamy fresh spinach and traditional spices
- ❖ **Lamb Curry**
Boneless lamb cooked in spicy curry
- ❖ **Lamb Keema Matar**
Minced lamb and peas cooked tomato & onion gravy

- ❖ **Lamb Korma**
Lamb pieces cooked with mild spices in a creamy sauce
- ❖ **Lamb Achari**
Boneless lamb cooked in a clay oven after marinating in pickled spices
- ❖ **Lamb Kadai**
Barbecued pieces of lamb cooked at high heat in a wok accompanied by fresh tomatoes, onions, ginger, garlic, green peppers, fresh herb and spices
- ❖ **Lamb Seekh Kabab Masala**
Lamb Seekh Kabab with gravy
- ❖ **Lamb Keema with Egg Curry**
Minced lamb and boiled egg curry

- ❖ **Lamb Dopiazza**
Boneless lamb curry sautéed with onions
- ❖ **Lamb Vindaloo**
Boneless lamb & potatoes cooked in a fiery vinegar flavored sauce
- ❖ **Lamb Rogan Josh**
Boneless lamb cooked in a yogurt based curry with sprinkle of Indian spices

Biryani's

- ❖ **Vegetable Biryani (Add 50c)**
Baked casserole of basmati rice cooked with veggies
- ❖ **Goat Biryani (Add \$2)**
Baked casserole of basmati rice and goat curry
- ❖ **Chicken Biryani (Add \$1)**
Baked casserole of basmati rice and chicken
- ❖ **Lamb Biryani (Add \$2)**
Baked casserole of basmati rice and lamb
- ❖ **Lamb Sheekh Kabob Biryani (Add \$2)**
Baked casserole of basmati rice and lamb sheekh kabob masala

Rice Specialties

- ❖ **Jeera Pulao**
Basmati rice cooked with cumin seeds
- ❖ **Rice Pulao**
Basmati rice cooked with carrots and green peas
- ❖ **Tamarind Rice**
Tangy rice cooked with tamarind & peanuts
- ❖ **Lemon Rice**
Tangy rice cooked with lemon & nuts

Breads

- ❖ **Tandoori Naan**
Fine wheat bread, baked in the "tandoor"
- ❖ **Garlic Naan**
Fine wheat bread stuffed with a mix of garlic, ginger and spices, baked in the "Tandoor"
- ❖ **Onion Kulcha**
Fine wheat bread stuffed with a mix of and spices, baked in the "Tandoor"
- ❖ **Paneer Kulcha**
Fine wheat bread stuffed with a mix of grated Paneer (cottage cheese) and spices, baked in the "Tandoor"
- ❖ **Wheat Roti**
Baked whole wheat bread
- ❖ **Plain Paratha**
Indian flat bread
- ❖ **Alu Paratha (Add \$2)**
Whole wheat bread stuffed with spiced potatoes
- ❖ **Puri**
Deep fried bread made from wheat flour
- ❖ **Bhatura**
Deep fried bread made from all purpose flour

Yogurt

- ❖ Boondi Raita
- ❖ Cucumber Raita
- ❖ Dahi Bhalla
- ❖ Fruit Raita
- ❖ Mint Raita
- ❖ Mixed Raita
- ❖ Pineapple Raita
- ❖ Potato Raita

Salad

- ❖ Green Salad
- ❖ Onion Salad
- ❖ Kachumbar Salad

Condiments

- ❖ Mint Sauce
- ❖ Pickles
- ❖ Tamarind Sauce
- ❖ Hot Sauce
- ❖ Chutneys

Desserts

- ❖ Fruit Custard
- ❖ Gajjar Halwa
- ❖ Gulab Jamun
- ❖ Sooji Halwa
- ❖ Kheer (Rice Pudding)
- ❖ Sevian(Vermicelli)
- ❖ MungDal Halwa (Add \$2)
- ❖ Kulfi w/ Falooda (pistachio/mango) (Add \$2)
- ❖ Shahi Tukri (Add \$2)
- ❖ Rasmalai (Add \$2)

Beverages & other

- ❖ Masala Chai (Tea) \$1
- ❖ Madras Coffee \$1
- ❖ Paan \$1
- ❖ Papadam \$.75
- ❖ Mango lassi \$1

Contact us at 703.354.1812 for an appointment!

Basic Minimum Package

Appetizers		Main Course		Rice	1	Raita/Pickles	1
Vegetarian	Non Veg	Veg	Non Veg	Bread	1	Chutney	2
2	1	3	1	Salad	1	Desserts	1

- One paneer dish per course included
- One Chicken dish per course included
- \$15.00 per person (plus tax)
- Kitchen staff additional.
- Minimum party size of 100
- Full Service options available, ask for more details