

KATI ROLLS

Calcutta-style Street Wraps

Made with Rumali Roti, sauteed peppers and onions, and served with a raita

FALAFEL Chickpeas mixed with spices, served with mint sauce	6.15
GOBHI MANCHURIAN Fried cauliflower with Manchurian sauce, topped with mint sauce	6.99
CHICKEN MANCHURIAN Chicken with Manchurian sauce	6.99
PANEER TIKKA Homemade Indian cheese cooked in Indian spices, served with mint sauce	7.75
CHICKEN TIKKA Chicken cooked in Indian spices, served with tangy mint sauce	7.75
LAMB SEEKH KABOB Ground lamb marinated in spices, cooked in a tandoori oven, and served with a creamy cucumber sauce	8.25

SALADS

Add to any salad: Chicken Tikka - \$3, Paneer Tikka - \$4, Shrimp - \$4

TANDOORI SALAD Grilled green and red peppers, mushrooms, potatoes and red onions marinated with tandoori sauce and spices	GF 8.00
SPINACH SALAD Baby spinach topped with shredded provolone cheese, red onions, croutons, grape tomatoes, and dried cranberries. Served with house dressing and wedges of garlic flatbread.	V * GF * 6.99
GREEK SALAD Romaine lettuce topped with red onion, green bell pepper, grape tomatoes, diced cucumber, black olives, and feta cheese. Served with a lemon vinaigrette and garnished with wedges of garlic flatbread.	V * GF * 7.99



CHAATS

Delhi Street Food

AAM PALAK CHAAT Crispy fried spinach, served with IndAroma chaat mix, diced mangos, cilantro, sweet yogurt, mint, & tamarind sauces	V GF * 6.90
CHAAT PAPDI Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauces	V * 5.50
SAMOSA CHAAT Samosa, chickpea curry, onions, mint, spicy garlic, & tamarind sauce	V * 5.90
DAHI BATATA PURI Hollow crispy puffs, chickpeas, yogurt, served with tamarind sauce	V * 5.50
PANI PURI Hollow crispy puffs with potatoes, chickpeas, and tamarind sauce, served with spicy water	V * 5.50
CHICKEN TIKKA CHAAT Marinated Tandoori chicken topped with diced mango, tomato, onion, dates, and tamarind chutney	6.50

BOMBAY SPECIALS

BHEL PURI Puffed rice, chickpeas, cilantro, onions, mint, & tamarind sauce	V * 4.99
SAMOSA PAV Two samosas served on buns with mint and a spicy garlic sauce	V * 6.25
SPICY PAV BHAJI Potatoes mixed vegetables with homemade spices served with buns	6.99

TANDOOR SPECIALITIES GF

Cooked in the Tandoor (clay oven)
All items served with salad

AACHARI PANEER TIKKA	9.50
CHICKEN TIKKA KABOB	10.99
MALAI CHICKEN TIKKA KABOB	10.99
TANDOORI CHICKEN	13.99
LAMB SEEKH KABOB	12.95
ADARAKI LAMB CHOPS	15.95
TANDOORI COD	12.50
TANDOORI SALMON	14.95
KABOB PLATTER**	13.95

**Includes: chicken tikka kabob, shrimp, and lamb

Experience exotic India...

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

BIRYANIS

GF

Aromatic Basmati Rice

VEGETABLE	V * 9.99
BONELESS CHICKEN	11.50
BONELESS LAMB	13.50
SHRIMP	12.95
YOUNG GOAT	14.99

VEGETARIAN CURRIES & SABZIS

Served with Rice & Salad

ALOO GOBHI MATAR Potato, cauliflower, and peas	V GF 9.50
BAINGAN BHARTHA Mashed eggplant with onions	V * GF 8.99
BHINDI MASALA Okra cooked with onions and spices	V GF 9.50
YELLOW DAL TADKA Yellow lentils	GF 8.50
CHANA MASALA Chickpeas sauteed in fine onion and herb masala sauce	V GF 8.50
DAL MAKHANI Black lentils and kidney beans cooked over a slow fire, seasoned with fresh herbs	GF 8.50
MALAI KOFTA Croquettes of potatoes and fresh cheese simmered in a light creamy sauce	9.99
VEGETABLE KORMA Mixed vegetables in creamy onion sauce	GF 9.50
KADHAI PANEER Indian cheese with bell peppers and onions	GF 10.50
PALAK PANEER Indian cheese and spinach	GF 10.50
PANEER MAKHANI Indian cheese in a creamy tomato sauce	GF 10.50
PANEER TIKKA MASALA Indian cheese with bell peppers and onions in tomato & onion gravy	GF 10.50
PANEER LAJAWAB Paneer diamonds stuffed with a nougat of green & red peppers, and served over a velvety onion-tomato gravy	GF 11.50
TAWA VEGETABLES Baby eggplant, okra, masala fries	GF 11.99

V = Vegan
GF = Gluten-free

FOOD SENSITIVITY INFORMATION
Dishes marked with an asterisk (*):
Vegan and/or Gluten-free options available;
please ask for them when ordering.

NON-VEG CURRIES & SABZIS GF

CHICKEN CURRY Chicken cooked in onion gravy	10.49
KADHAI CHICKEN Chicken with bell peppers and onions	10.99
BUTTER CHICKEN Chicken cooked in a creamy tomato sauce	11.50
CHICKEN TIKKA MASALA Chicken with bell peppers and onions in tomato & onion gravy	11.50
CHICKEN VINDALOO Boneless chicken in spicy sauce cooked with potatoes	11.00
PALAK CHICKEN Chicken with spinach	11.00
MURGH LABABDAR Chicken tikka cooked in tomato-based sauce with fenugreek leaves	12.00
NILGIRI CHICKEN Chicken cooked in green cury with coriander, mint, and coconut	11.49
LAMB ROGAN JOSH Lamb cooked in onion sauce, seasoned with Kashmiri peppers	13.49
LAMB KADHAI Tender lamb with bell peppers and onions	13.49
YOUNG GOAT KADHAI Goat cooked with caramelized onion, fenugreek, and ginger	14.99

SEAFOOD GF

FISH MALABAR Tilapia with creamy tamarind and coconut curry	13.50
WHOLE TANDOORI FISH Whole tilapia cooked in Tandoor with cashew nut and saffron-flavored marinade	market price
SHRIMP TIKKA MASALA Shrimp with bell peppers and onions in a tomato & onion gravy	12.50
SHRIMP MALABAR Shrimp with creamy tamarind and coconut curry	12.99

NAAN & SIDES

BUTTER NAAN	2.25
GARLIC NAAN	2.99
MINT PARATHA	2.99
LACHCHA PARATHA	2.99
WHEAT ROTI	V * 2.25
RICE	GF 1.75
CUCUMBER RAITA	GF 1.25
CHUTNEYS - mint, tamarind, or mango, 2 oz	.75

DESSERTS

GULAB JAMUN <i>Sweet dumplings in flavored syrup</i>	2.95
RAS MALAI <i>Sweet paneer soaked in cream flavored with cardamom</i>	4.00
GAJAR HALWA <i>Sweet carrot pudding</i>	4.50
SHAHI TUKRA <i>Indian bread pudding</i>	2.50
KULFI WITH FALOODA <i>Mango, Pistachio, Rose, or Lavender</i>	4.50

Don't forget to check out our pastry case for more freshly-made, amazing desserts!

BEVERAGES

MANGO LASSI
MASALA CHAI
MADRAS COFFEE
ICED TEA
@evolution TEAS
BOTTLED BEVERAGES

TM



INDAROMA CATERERS ... EXPERIENCE EXOTIC INDIA!



CATERING

IndAroma specializes in catering for South-Asian weddings. We can cater to many tastes, from the very traditional to Indian-fusion cuisines.

We offer three service options: family style, buffet, or plated. We can also do action stations to add excitement to your event! Our chefs cook up chaats, dosas, tandoor specialties, Indo-Chinese dishes, and more - right before your very eyes!



Booking your event with IndAroma is a very simple process and one less reason to stress as you plan your big day, so you can relax and enjoy your party!

To get started on planning your perfect wedding, corporate event, or seamless party, call or email us today to schedule a consultation!

703.354.1812 contactus@indaroma.com

PARTY TRAYS

Do you have an important office party coming up? A birthday celebration or a casual, friendly gathering? For an effortless party, IndAroma can provide you with party trays of all your favorite dishes - you will be the life of the party!!

Our party tray menu is available online at indaroma.com! Call or email us today with your order:

703.354.1812 contactus@indaroma.com



AMAZING INDAROMA CAKES



IndAroma has one of the most gifted teams of pastry chefs in the area, who are masterful at creating your perfect cake! Whether it's an elegant henna-design or that special cake to celebrate a first birthday, your guests will be delighted!

Please visit our website at www.indaroma.com to view our gallery of stunning cakes! Be inspired, then call or email us to share your dream ideas! We'll make them come true!

703.354.1812 contactus@indaroma.com



RESTAURANT HOURS

Monday - Saturday 11am - 10pm
Sunday 11am - 9pm

Please call the restaurant during holidays or in extreme weather conditions for special hours of operation.

703.354.1812

6548C Little River Tpke - Alexandria VA 22312

Our menu, photo gallery, and much more available on our website:



IndAroma.com
facebook.com/IndAroma
instagram.com/IndAroma

