

## DESSERTS

- GULAB JAMUN** 4.95  
*Sweet dumplings in flavored syrup*
- RAS MALAI** 4.50  
*Sweet paneer soaked in cream flavored with cardamom*
- GAJAR HALWA** 5.95  
*Sweet carrot pudding*

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

## BEVERAGES

**MANGO LASSI** 5.50

**SPARKLING BLUEBERRY NIMBU PANI**  
*(BLUEBERRY LEMONADE)* 4.50

**BOTTLED SODA** 2.99

**BOTTLED WATER** 1.59



## 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](mailto: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](http://indaroma.com)! Call or email us today with your order:

**703.354.1812**

[contactus@indaroma.com](mailto:contactus@indaroma.com)



### AMAZING PASTRIES

IndAroma has one of the most gifted teams of pastry chefs in the area, who are masterful at creating your sweet treats! Your guests will be delighted by our pastries!



Please visit our website at [www.indaroma.com](http://www.indaroma.com) to view our gallery of stunning pastries! Be inspired, then call or email us to share your dream ideas! We'll make them come true!

**703.354.1812**

[contactus@indaroma.com](mailto:contactus@indaroma.com)



### RESTAURANT HOURS

**Sunday - Thursday** 11am - 9pm

**Friday & Saturday** 11am - 10pm

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](http://IndAroma.com)  
[facebook.com/IndAroma](https://facebook.com/IndAroma)  
[instagram.com/IndAroma](https://instagram.com/IndAroma)





## KATI ROLLS

Calcutta-style Street Wraps

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

<b>FALAFEL</b>	7.99
<i>Chickpeas patty, topped with our signature sauce</i>	
<b>GOBHI MANCHURIAN</b>	9.25
<i>Fried cauliflower with manchurian sauce &amp; our signature sauce</i>	
<b>PANEER TIKKA</b>	10.50
<i>Indian cheese cooked in spices, topped with our signature sauce</i>	
<b>CHICKEN TIKKA</b>	10.50
<i>Tandoor cooked chicken, topped with our signature sauce</i>	
<b>CHICKEN SHAMI KABOB</b>	10.50
<i>Minced chicken patty, topped with our signature sauce</i>	
<b>LAMB SEEKH KABOB</b>	11.25
<i>Ground lamb, cooked in a tandoori oven &amp; topped with our signature sauce</i>	

## INDOCHINESE

<b>HAKKA NOODLES</b>	V 12.95
<i>Noodles stir-fried with vegetables</i>	
<b>GOBHI MANCHURIAN</b>	13.95
<i>Cauliflower battered and fried in spicy manchurian gravy</i>	



## CHAATS

Delhi Street Food

<b>AAM PALAK CHAAT</b>	V* GF 8.99
<i>Crispy fried spinach, served with IndAroma chaat mix, diced mangos, cilantro, sweet yogurt, mint, &amp; tamarind sauces</i>	
<b>CHAAT PAPDI</b>	V* 8.25
<i>Papdi, potatoes, chickpeas, cilantro, yogurt, mint, &amp; tamarind sauces</i>	
<b>SAMOSA CHAAT</b>	V* 8.49
<i>Samosa, chickpea curry, onions, mint, spicy garlic, &amp; tamarind sauce</i>	
<b>DAHI BATATA PURI</b>	V* 8.25
<i>Hollow crispy puffs, chickpeas, yogurt, served with tamarind sauce</i>	
<b>PANI PURI</b>	V* 7.99
<i>Hollow crispy puffs with potatoes, chickpeas, and tamarind sauce, served with spicy water</i>	
<b>CHICKEN TIKKA CHAAT</b>	9.75
<i>Marinated Tandoori chicken topped with diced mango, tomato, onion, dates, and tamarind chutney</i>	

## BOMBAY SPECIALS

<b>BHEL PURI</b>	V* 5.99
<i>Puffed rice, cilantro, onions, mint, &amp; tamarind sauce</i>	
<b>SAMOSA PAV</b>	V* 9.25
<i>Two samosas served on buns with mint and a spicy garlic sauce</i>	
<b>PAV BHAJI</b>	8.75
<i>Potatoes &amp; mixed vegetables with homemade spices served with buns</i>	

## TANDOOR SPECIALITIES GF

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

<b>AACHARI PANEER TIKKA</b>	16.95
<b>CHICKEN TIKKA KABOB</b>	16.95
<b>MALAI CHICKEN TIKKA KABOB</b>	17.95
<b>TANDOORI CHICKEN</b>	17.95
<b>LAMB SEEKH KABOB</b>	16.95
<b>ADARAKI LAMB CHOPS</b>	24.95
<b>LAMB CHOP MASALA</b>	26.50
<b>TANDOORI SALMON</b>	20.95
<b>TANDOORI WINGS</b>	14.50
<b>KABOB PLATTER MASALA</b>	18.95

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

*Experience exotic India...*

\*\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE\*\*

## BIRYANIS

GF

Aromatic Basmati Rice

<b>VEGETABLE</b>	V* 14.95
<b>BONELESS CHICKEN</b>	16.95
<b>BONELESS LAMB</b>	18.95
<b>SHRIMP</b>	19.95
<b>YOUNG GOAT</b>	21.95

## VEGETARIAN CURRIES & SABZIS

Served with Rice

<b>ALOO GOBHI MATAR</b>	V GF 14.95
<i>Potato, cauliflower, and peas</i>	
<b>BAINGAN BHARTHA</b>	V* GF 14.95
<i>Mashed eggplant with onions</i>	
<b>BHINDI MASALA</b>	V GF 14.95
<i>Okra cooked with onions and spices</i>	
<b>YELLOW DAL TADKA</b>	GF 14.95
<i>Yellow lentils</i>	
<b>CHANA MASALA</b>	V GF 14.95
<i>Chickpeas sauteed in fine onion and herb masala sauce</i>	
<b>DAL MAKHANI</b>	GF 14.95
<i>Black lentils cooked over a slow fire, seasoned with fresh herbs</i>	
<b>MALAI KOFTA</b>	15.95
<i>Croquettes of potatoes and fresh cheese simmered in a light creamy sauce</i>	
<b>VEGETABLE KORMA</b>	GF 14.95
<i>Mixed vegetables in creamy onion sauce</i>	
<b>KADHAI PANEER</b>	GF 15.95
<i>Indian cheese with bell peppers and onions</i>	
<b>PALAK PANEER</b>	GF 15.95
<i>Indian cheese and spinach</i>	
<b>PANEER MAKHANI</b>	GF 15.95
<i>Indian cheese in a creamy tomato sauce</i>	
<b>PANEER TIKKA MASALA</b>	GF 15.95
<i>Indian cheese with bell peppers and onions in tomato &amp; onion gravy</i>	
<b>PANEER LAJAWAB</b>	GF 16.95
<i>Pieces of paneer served over a velvety onion-tomato gravy and tawa masala</i>	
<b>ALOO PALAK</b>	V GF 14.95
<i>Potato with Spinach</i>	

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

<b>CHICKEN CURRY</b>	15.95
<i>Chicken cooked in onion gravy</i>	
<b>KADHAI CHICKEN</b>	16.95
<i>Chicken with bell peppers and onions</i>	
<b>BUTTER CHICKEN</b>	17.50
<i>Chicken cooked in a creamy tomato sauce</i>	
<b>CHICKEN TIKKA MASALA</b>	17.50
<i>Chicken with bell peppers and onions in tomato &amp; onion gravy</i>	
<b>CHICKEN VINDALOO</b>	16.95
<i>Boneless chicken in spicy sauce cooked with potatoes</i>	
<b>PALAK CHICKEN</b>	16.95
<i>Chicken with spinach</i>	
<b>MURGH LABABDAR</b>	16.95
<i>Chicken tikka cooked in tomato-based sauce with fenugreek leaves</i>	
<b>NILGIRI CHICKEN</b>	16.95
<i>Chicken cooked in green curry with coriander, mint &amp; coconut</i>	
<b>LAMB VINDALOO</b>	18.95
<i>Boneless lamb in spicy sauce cooked with potatoes</i>	
<b>LAMB ROGAN JOSH</b>	18.95
<i>Lamb cooked in onion sauce, seasoned with Kashmiri peppers</i>	
<b>LAMB KADHAI</b>	18.95
<i>Tender lamb with bell peppers and onions</i>	
<b>PALAK LAMB</b>	18.95
<i>Tender lamb with spinach</i>	
<b>PALAK GOAT</b>	22.95
<i>Tender goat with spinach</i>	
<b>YOUNG GOAT KADHAI</b>	22.50
<i>Goat cooked with caramelized onion, fenugreek, and ginger</i>	

## SEAFOOD GF

<b>FISH MALABAR</b>	17.95
<i>Tilapia with creamy tamarind and coconut curry</i>	
<b>SHRIMP TIKKA MASALA</b>	17.95
<i>Shrimp with bell peppers and onions in a tomato &amp; onion gravy</i>	
<b>SHRIMP MALABAR</b>	17.95
<i>Shrimp with creamy tamarind and coconut curry</i>	

## NAAN & SIDES

<b>BUTTER NAAN</b>	2.75
<b>GARLIC NAAN</b>	3.50
<b>MINT PARATHA</b>	3.50
<b>LACHCHA PARATHA</b>	3.50
<b>WHEAT ROTI</b>	2.95
<b>RICE - 8 OZ</b>	V GF 2.95
<b>CUCUMBER RAITA - 8 OZ</b>	GF 3.99
<b>CHUTNEYS - mint, tamarind, or mango, 2oz</b>	GF 1.50
<b>SAMOSAS</b>	2 for 5.95