



Course 1 - Starter SELECT ONE

BUTTER CHICKEN FRIES

fresh fried fries tossed in our signature butter chicken gravy

ALU TIKKI CHAAT (Vegan Option Available)

smashed potato dumplings topped with curried chickpeas, fresh veggies, chutney and yogurt

Course 2 - Entrée SELECT ONE

SHRIMP GOAN (GF)

curried shrimp in a coconut onion gravy

PALAK CHICKEN (GF)

curried chicken and fresh spinach in a tomato gravy

PANEER KALIMIRCH (GF)

shredded paneer in a rich creamy gravy

BAINGAN BHARTA (V/GF)

roasted masala eggplant and garden peas

Course 3 - Accompaniment SELECT ONE

CUMIN CILANTRO NAAN (Vegan Option Available)

roasted whole cumin, fresh cilantro leaves

ONION KULCHA (Vegan Option Available)

spiced onion and cilantro stuffed naan

KASHMIRI PULAO (GF) (Vegan Option Available)

ghee sautéed cashews and raisins in basmati rice

Course 4 - Dessert SELECT ONE

MANGO FRUIT CUSTARD

light fluffy mango fruit cream custard

VEGAN TOASTED COCONUT GELATO (V)

a Bank Street Creamery favorite

AMAN'S

ARTISAN INDIAN CUISINE

Summer of Flavor

 **EASTON**
RESTAURANT WEEK

4 Course Menu

SUMMER 2025

participating
July 13th - 19th

(NO SUBSTITUTIONS ALLOWED ON THIS MENU / ADDITIONAL
ADD ON ITEMS AVAILABLE AT REGULAR MENU PRICE)
CANNOT BE COMBINED WITH ANY OTHER OFFERS

PLEASE SPECIFY YOUR HEAT PREFERENCE

MILD • **MEDIUM**  • **SPICY** 

(GF) Gluten Free (V) Vegan specify vegan when ordering

\$ **47** *per person*

SERVING FULL SIZE PORTIONS