

# AMAN'S Winter Restaurant Week Menu

ARTISAN INDIAN CUISINE

SERVING FULL SIZE PORTIONS

## Course 1 - Starter SELECT ONE

### SMASHED GOBI PAKORA (V)

smashed cauliflower florets, spiced garbanzo batter

### FISH PAKORA

dad's famous fresh water tilapia fritters

## Course 2 - Entrée SELECT ONE

### SHRIMP TIKKA MASALA (GF)

pan roasted shrimp finished in a creamy tomato onion gravy

### PINDI MASALA (V/GF)

curried fresh okra in a light masala sauce

### KUKU CHOMA (GF)

marinated bone in chicken quarter leg baked in a tandoor

### CORN COCONUT CURRY (V/GF)

flame roasted corn in a light coconut and curry leaf gravy

## Course 3 - Accompaniment SELECT ONE

### CUMIN CILANTRO NAAN (Vegan Option Available)

roasted whole cumin, fresh cilantro leaves

### KALIMIRCH NAAN (Vegan Option Available)

lightly crushed blacked pepper infused naan

### MASALA PULAO (V/GF)

diced onions and tomatoes in masala basmati rice

## Course 4 - Dessert SELECT ONE

### BUTTERSCOTCH ICECREAM

Indian style butterscotch icecream

### STRAWBERRY CHOCOLATE CHIP GELATO (V)

a Bank Street Creamery special

# 4 Course Menu

WINTER 2026



PLEASE SPECIFY YOUR HEAT PREFERENCE

**MILD** • **MEDIUM** • **SPICY**

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

\$ **49** per person

(NO SUBSTITUTIONS ALLOWED ON THIS MENU / ADDITIONAL  
ADD ON ITEMS AVAILABLE AT REGULAR MENU PRICE )  
CANNOT BE COMBINED WITH ANY OTHER OFFERS  
OR WITH AMAN'S NO PEEKLING HOLIDAY PRIZES