



AUTHENTIC INDIAN CUISINE | BAR

EXPERIENCE THE GRANDEUR

FRESH AND HEALTHY INDIAN DELICACIES PREPARED TO SUIT YOUR TASTE BUDS.

We offer a variety of Cuisines to suit your taste (**North Indian, South Indian, Jain, Indo Chinese & Many More..**). We can also customize your order according to your preferences. Just let us know what you want!

Call/Text/Whatsapp us or mail for schedule an Appointment & Food Tasting for your event.

+1 (727)-953-3887

AromaIndianCuisineBar@gmail.com

351 W Bay Dr Largo, FL-33770, USA

VEGETARIAN APPETIZERS



BABY CORN MANCHURIAN \$10.99

Fresh baby corn tossed in Indo Chinese sauce

ONION BHAJI'S \$6.99

Crispy, delicious fried onion fritters

VEGETABLE PAKORA \$6.99

Crispy light fritters made of season garden green vegetable in a chickpea batter

VEGETABLE SAMOSA \$7.99

Crispy pastry filled with mildly spiced green peas and minced potatoes

GOBI MANCHURIAN \$11.99

Cauliflower florets mixed in the spicy Manchurian batter, deep fried & then stir-fried with ginger garlic paste & bell pepper

PANEER PAKORA \$10.99

Marinated Indian cheese, dipped in batter and deep fried

SAMOSA CHAAT \$10.99

Samosa with chana masala, garnished with yogurt, cilantro, and tamarind sauce

ALOO TIKKI CHAAT \$10.99

Spiced potato balls served with chickpeas, yogurt, chutney, and garnish

CHILLI PANEER \$11.99

Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chilli sauce

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www.aromaindiancuisinebarlargo.com

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NON VEGETARIAN APPETIZERS

LAMB SAMOSA \$10.99

Crispy pastry filled with mildly spiced ground lamb

CHILLI CHICKEN \$13.99

Crispy cubes blended in schezwan sauce, bell pepper, and onion

CHICKEN 65 \$13.99

Popular Indian dish made out of chicken cubes marinated in a special authentic sauce and tossed with curry leaves

SHRIMP MANCHURIAN \$13.99

Marinated shrimp deep-fried and sautéed with special spices

CHICKEN KATHI ROLL \$15.99

Marinated and grilled chicken and vegetables wrapped in a buttery crispy paratha

TANDOOR (CLAY OVEN ROAST)

PANEER TIKKA \$18.99

Homemade cheese blended with herbs and spices, roasted in tandoor on skewers

CHICKEN TIKKA \$19.99

Boneless chicken breast pieces, breast marinated in special yoghurt, herbs, and spices and roasted in tandoor on skewers

TANDOORI CHICKEN \$19.99

Chicken marinated in yoghurt with a colourful spices blend, roasted in tandoor, then served with seasonal greens

CHICKEN MALAI KABAB \$19.99

Boneless chicken cubes marinated in cream, cashew, and spices and roasted in tandoor on skewers

TANDOORI SHRIMP \$29.99

Jumbo shrimp marinated in yoghurt, and aromatic spices and roasted in tandoor on skewers

TANDOORI MIXED GRILL \$24.99

A combo of assorted kababs prepared in yoghurt, and spice and roasted in tandoor on skewers



CHICKEN ENTREES

**TRADITIONAL CHICKEN CURRY** \$18.99

Boneless chicken cooked with exotic curry sauce

CHICKEN KORMA \$19.99

Pieces of boneless chicken cooked in a cream sauce with mild spices, herbs, and nuts

BUTTER CHICKEN \$19.99

Tandoori prepared chicken, simmered in a smooth tomato-based gravy

KADAI CHICKEN \$19.99

Marinated pieces of chicken, sautéed with tomatoes, onions, and bell pepper

CHICKEN TIKKA MASALA \$19.99

Boneless chicken roasted in a clay oven and cooked with flavour full spices, onions, and bell peppers

CHICKEN VINDALOO \$19.99

Chicken cooked in a Goan style with tomatoes, potatoes, vinegar, fresh ginger and spices

CHICKEN SAAG \$19.99

Chicken cooked with fresh spinach, onions, tomatoes, and spices with a touch of cream

CHICKEN MADRAS \$19.99

Chicken cooked in onion, coconut milk, and spices

VEGETABLE ENTREES

DAAL MAKHANI \$16.99

Black lentils cooked with herbs and spices with a touch of fresh cream

DAAL TADKA \$15.99

Cooked yellow lentils infused with cumin seeds, and aromatic spices and garnished with cilantro

MALAI KOFTA \$17.99

Dumpling of fresh vegetables and cheese cooked in a mild cream sauce

BHAIGAN BHARTHA \$17.99

Mashed baked eggplant sautéed with onions and tomatoes, simmered with herbs

CHANA SAAG \$16.99

A classic Indian dish made from spiced spinach and chickpeas with a touch of cream

KADAI PANEER \$17.99

Stir-fried cottage cheese in kadai masala with onions, tomatoes, and bell pepper

VEGETABLES TIKKA MASALA \$16.99

Vegetables sautéed with bell peppers, onions, ginger, and garlic in a creamy tomato gravy



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CHANA MASALA \$16.99

Flavorful curry made of garbanzo beans with a unique blend of spices

SAAG PANEER \$16.99

Paneer sautéed in spinach with a touch of cream

PANEER BUTTER MASALA \$17.99

Paneer sautéed in a creamy tomato gravy

ALOO GOBI \$16.99

Fresh cauliflower chunks with potato and bell pepper prepared with turmeric and traditional spices

BHINDI MASALA \$16.99

Cut okra with Indian spices, onions, and bell peppers

NAVRATAN SHAHI KORMA \$17.99

Assortment of vegetables cooked with rich cashew sauce

PANEER KURCHAN \$17.99

Shredded homemade cheese prepared with traditional vegetables in a cream sauce

MATAR PANEER \$17.99

Stir-fried cottage cheese in kadai masala with onions, tomatoes, and bell pepper

VEGETABLE JALFRAZI \$16.99

Mixed vegetables cooked with tomato sauce and spices

SHAHI PANEER MASALA \$17.99

Homemade cheese cooked with rich cashew and onion sauce



GOAT & LAMB ENTREES

GOAT CURRY \$21.99

A traditional curry prepared with onions, garlic, and Indian spices

LAMB CURRY \$21.99

A traditional curry prepared with onions, garlic, and Indian spices

KADAI GOAT \$21.99

Marinated pieces of goat sautéed with onions, tomatoes, and bell peppers

KADAI LAMB \$21.99

Marinated pieces of lamb sautéed with onions, tomatoes, and bell peppers

GOAT KORMA \$21.99

Marinated pieces of goat cooked in a cream sauce with mild spices, herbs, and nuts

LAMB KORMA \$21.99

Mild flavourful lamb cooked in a cream sauce with mild spices, herbs, and nuts



GOAT VINDALOO \$21.99

Goat cooked in a Goan style with tomatoes, potatoes, vinegar, fresh ginger, and spices

LAMB VINDALOO \$21.99

Lamb cooked in a Goan style with tomatoes, potatoes, vinegar, fresh ginger, and spices

LAMB SAAG \$21.99

Lamb cooked with fresh spinach, onions, tomatoes, and spices with a touch of cream

GOAT SAAG \$21.99

Goat cooked with fresh spinach, onions, tomatoes, and spices with a touch of cream

LAMB ROGAN JOSH \$21.99

Goat cooked with fresh spinach, onions, tomatoes, and spices with a touch of cream

GOAT ROGAN JOSH \$21.99

Cubes of lamb meat cooked in Indian gravy made of onions and tomatoes with a touch of yogurt

LAMB TIKKA MASALA \$21.99

Lamb roasted in a clay oven and cooked with flavourful spices, onions, and bell peppers

SEAFOOD ENTREES

FISH CURRY \$19.99

Mahi Mahi fish cooked in a traditional curry prepared with onions, garlic, and Indian spices

SHRIMP CURRY \$19.99

Shrimp cooked in a traditional curry prepared with onions, garlic, and Indian spices

SHRIMP TIKKA MASALA \$19.99

Shrimp cooked with flavourful spices, onions, and bell peppers



Thali

VEG THALI \$17.99

NON-VEG THALI \$19.99

NAANS/BREAD

NAAN \$4

Soft flat bread baked in tandoor

BUTTER NAAN \$4

Naan brushed with butter

GARLIC NAAN \$5

Naan topped with garlic and cilantro

PESHWARI NAAN \$7

Naan stuffed with dry fruits, glazed cherries, and coconut





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ALOO NAAN \$5

Soft flat bread stuffed with spicy potato mix

TANDOORI ROTI \$4

Whole wheat bread cooked in tandoor

CHILLY BULLET NAAN \$6

Naan stuffed with green chilies and cilantro

ONION KULCHA \$6

A light-baked bread stuffed with mildly spiced onions

PANEER NAAN \$6

Naan stuffed with homemade cheese

BIRYANI

VEGETABLE BIRYANI \$17.99

Basmati rice prepared with fresh vegetables and aromatic Hyderabad spices

SHRIMP BIRYANI \$21.99

Basmati rice cooked with Shrimp and infused with Hyderabad spices

CHICKEN BIRYANI \$19.99

Basmati rice cooked with chicken meat with Hyderabad-inspired spiced

GOAT BIRYANI \$21.99

Basmati rice cooked with Goat meat with Hyderabad inspired spiced

LAMB BIRYANI \$21.99

Basmati rice cooked with Lamb meat with Hyderabad inspired spiced



DESSERT

KHEER \$6.99

Indian rice pudding

GULAB JAMUN \$6.99

Popular Indian dessert made with sweet dough and served warm in a honey syrup

CARROT HALWA \$6.99

Popular North Indian dessert made with grated carrots, sugar, and milk and flavoured with cardamom

RASMALAI \$6.99

Homemade cottage cheese dumplings soaked in sweetened milk

KULFI \$6.99

Traditional Indian ice cream



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DRINKS



MANGO LASSI \$5

Mango yoghurt

SWEET LASSI \$5

Yoghurt / Sugar

SALT LASSI \$5

Yoghurt/Salt

SOFT DRINK \$3

Coke, Diet Coke, Sprite

ICE TEA \$3

SPARKLING WATER 12OZ \$4

ORANGE JUICE \$4

CRANBERRY JUICE \$4

MASALA CHAI \$4

BEERS

TAJ MAHAL 355ML \$6 - 650ML \$10

KING FISHER 355ML \$6 - 650ML \$10

FLYING HORSE 355ML \$6 - 650ML \$10

HAYWARDS 5000 355ML \$6 - 650ML \$10

DOMESTIC BEER \$5

FOREIGN BEER \$6

DRAFT BEER \$5





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We're happy to serve you delicious food for your event, but we need to make sure you understand some important details.

- First of all, the number of kitchen staff we send depends on the menu selection and variety you choose. If you want more dishes, we need more hands to prepare them.
- Second, some venues may require extra staff to help with the setup and clean up. We'll let you know if that's the case for your venue.
- Third, our kitchen staff are only in charge of the food inside the kitchen or the preparation area. They won't be serving or clearing tables, unless you choose a service package that includes that.
- Fourth, we need the venue to provide hot boxes and refrigeration for the food, so it stays fresh and safe.
- And last but not least, if the venue charges a trash removal fee, you'll have to pay for it.

We hope that's clear and fair.

Thanks for choosing us!

Optional (For Additional FEES)

Live Tandoor with Tandoor Chef

Live equipment for ON-SITE cooking

Live INDO CHINESE STATIONS with Wok

At our company, we strive to deliver exceptional quality food and service to our clients, and we uphold this standard with utmost dedication. We recognize that this is a significant event in your life, and we want to assist you in making it elegant, unforgettable, and delectable.

We serve With Love.