Amaani

Restaurant | Lounge | Take Away

The Complete Luxurious Home Dining Experience...

For the complete luxurious dining experience, the Amaani welcomes you to the very best in Bangladeshi and Indian cuisine.

We use the freshest of all the spices and ingredients, to produce tantalising flavours, which are deep, complex and enduring.

The menu comprises of all traditional to the contemporary, mouth-watering, and unique signature dishes.

Thoughtfully devised by Abdul and the head chef with attention to detail on being informative on ingredients that may contain allergies, which are are highlighted in the menu.

Ultimately our aim is to ensure and satisfy the novices to the connoisseur with our menu choice. However, if there is anything which you like is not in the menu, we will endeavour to produce a dish that will exceed your expectations.

Bon appétit!

Allergens

Some of our dishes may contain the following allergens. If you have any allergies please inform a member of staff before ordering



appetisers

Plain Papadum	£0.80	Chutney Tray	£2.50
Toasted Papadum	£0.80	Mixed Pickle, Chutnies,	
Spicy Papadum	£0.80	Sauces (each)	£0.70

starters

Served with fresh salad, mint and chilli sauce.

Tandoori Platter - *For two* L	£11.75
Mixed Platter - *For two* G L	£11.25
Vegetable Platter - *For two* G	£10.25
Tandoori Chicken L	£5.75
Chicken Tikka L	£5.75
Lamb Tikka L	£5.75
Paneer Tikka L	£5.75
Shami Kebab	£5.75
Sheek Kebab	£5.75
Cheese Sheek Kebab	£6.75
Mixed Kebab L	£6.25
Lamb Chops - *3* L	£7.95
Prawn Cocktail A	£6.25
Pakora - *Chicken / Fish / Vegetable* G	£5.75
Onion Bhajee	£4.45
Samosa - *Meat / Vegetable* G	£4.45
Soup - *Vegetable / Dal*	£3.95

Garlic Mushroom Puri G	£5.75
Chicken Puri G L	£5.75
Vegetable or Chana Puri G	£5.75
Prawn Puri G L A £5.75	King Prawn Puri G L A £7.95

**All the above main ingredients are stir fried together with onions, peppers, tomatoes and coriander. Served wrapped in a puri bread.*

Chicken Tikka Chilli Fry G L	£6.25
Lamb Tikka Chilli Fry G L	£6.25
Mixed Tikka Chilli Fry G L	£6.25
Paneer Chilli Fry G L	£6.25

All main ingredients are stir fried with fresh chillies, onions, peppers in sweet chilli sauce and coriander. Served wrapped in a* ***puri* *bread.*

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PLEASE NOTE: All dishes generally contain fresh Coriander, unless requested other-wise.

tandoori specialities

Tandoori Chicken L	£14.75
Chicken Tikka L	£14.75
Lamb Tikka L	£14.75
Mixed Tikka L	£14.75
Paneer Tikka L	£14.75
Fish Tikka L	£14.75
Garlic Chicken Tikka L	£15.75
Tandoori Lamb Chops L	£16.95
Tandoori Mixed Grill L	£17.45
Tandoori King Prawn L A	£17.95

** All the above are marinated in a special tandoori sauce &* ***yoghurt****, then cooked over charcoal fire. Served on a bed of onions, peppers with separate salad & bhuna sauce.*

shaslick specialties

Fish Tikka Shaslick L	£15.75
Paneer Tikka Shaslick L	£15.75
Chicken Tikka Shaslick L	£15.75
Lamb Tikka Shaslick L	£15.75
Mixed Tikka Shaslick L	£15.75
Tandoori King Prawn Shaslick L A	£18.95

All Shaslick dishes are marinated in a special tandoori sauce &* ***yoghurt* *with a combination of peppers, onions and tomatoes and cooked over charcoal fire. Served with onions, peppers, separate salad & bhuna sauce.*

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Popular Choice

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Handi - £13.95 Chicken or Mutton (on the bone) *When available.*

(Fairly Hot) **A traditional dish usually on the bone & very rich in flavours & spices with bullet chiili, garlic, ginger & Coriander**

Butter Chicken - £13.95 L N

(Mild) **Favourite dish, cooked with marinated sliced chicken in a base of butter and creamy sauce with ground almond, onions and peppers with fresh coriander and and methi. Topped with fresh cream.**

Massalla (Mild) L N

Widely known as the most popular dish, cooked in a mild and textured creamy sauce with ground almonds and coconut.

Chilli Massalla (with fresh chillies) also available.

Badami (Mild) L N

Very popular mild dish prepared in a creamy sauce with onions, pepper, coconut, almond and cashew nuts.

Achari (Fairly Hot)

Preparation of sweet mango, chilli sauce, lime leaves and fresh chillies, coriander and tomatoes combined to produce a truly satisfying dish.

Karahi (Fairly Hot)

Greater proportion of ginger and garlic is used in this dish with the combination of bullet chillies, onions, mixed peppers, whole cumin, tomatoes and coriander. Sizzling and aromatic.

Jalfrezi (Hot)

Hot dish cooked in a fairly consistent sauce with fresh green chillies, sliced onions, mixed peppers, tomatoes and coriander.

Chilli Bhuna (Hot)

Preperation of a selection of spices, onions, mixed peppers & fresh chillies in a delicious tandoori sauce with coriander.

Please select curry style from above and filling option from below

Chicken Tikka L	£13.95	Vegetable	£10.95
Lamb Tikka L	£13.95	Fish or Prawn A	£13.95
Tandoori Chicken (off bone) L	£13.95	Amaani Special L	£14.95
Paneer L	£13.95	Chef Special A	£14.95
Chicken or Lamb Kofta	£14.45	Seafood Special A	£15.95
Lamb Chops L	£14.95	King Prawn A	£15.95
Tandoori Mixed Special L	£15.95	Tandoori King Prawn L A	£16.45

Biryani N E

The optional fillings, as listed below, are cooked in pilau rice, combined with nuts, sultanas, onions, peas, peppers and coriander. Garnished with an omelette and served with a separate vegetable sauce.

Beef	£15.75	Vegetable	£12.25
Chicken	£14.75	Fish or Prawn A	£15.25
Lamb	£14.75	Amaani Special L	£16.25
Chicken Tikka L	£15.25	Chef Special A	£16.25
Lamb Tikka L	£15.25	King Prawn A	£17.25
Tandoori Chicken (off bone) L	£15.25	Salmon	£17.25

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Please speak to a member of staff if you have preferences / special requests or any food allergies.

signature dishes

All the following dishes are cooked either medium, fairly hot or hot. However, these can be cooked hotter or milder on request.
PLEASE NOTE: All dishes generally contain fresh Coriander, unless requested other-wise.

Stir Fry (fairly hot)
A delightfully tasty dish cooked with mixed peppers, onions, and mushrooms and flavoured with cumin, lemon grass and bullet chillies in tandoori spices with an abundance of coriander. Served sizzling with a separate bhuna sauce.

Sagwala (medium)
Cooked in abundance of fried garlic and spinach together with onions, mixed peppers and fresh coriander and methi.

Garlic Bhuna (fairly hot)
This dish is cooked in a combination of fried garlic in a base sauce of lentils and spinach, together with onions, mixed peppers, bullet chillies and coriander. A must for discerning curry lovers.

Oriental Fusion (fairly hot)
Cooked in a base sauce of coconut milk, lemon grass, lime leaves, tomatoes and coriander, together with onions, mixed peppers, ginger and garlic.

Naga Massalla (hot) L N
Cooked in tandoori sauce with cream, ground almond and coconut in combination of onions, mixed peppers, tomatoes, fresh chillies, naga and coriander. A satisfying dish for the adventurous.

Naga Special (very hot)
A pleasantly very hot dish cooked with Naga in combination with sliced onions, mixed peppers, tomatoes, bullet chillies & coriander. Truly lingering hot & satisfying flavour.

Beef	£14.95
Chicken Tikka L	£13.95
Lamb Tikka L	£13.95
White Fish	£13.95
Paneer L	£13.95
Chicken or Lamb Kofta	£14.45
Lamb Chops L	£14.95
Amaani Special L	£14.95
Chef Special A	£14.95
Salmon	£15.95
Seafood Special A	£15.95
Tandoori Mixed Special L	£15.95
King Prawn A	£15.95
Tandoori King Prawn L A	£16.45

Shaslick Karahi (fairly hot)
Firstly the main ingredients including the onions, peppers and tomatoes are delicately marinated in spices and cooked in the tandoori oven. Subsequently each of the fillings as listed below are cooked together with garlic, ginger, coriander, bullet chillies and lemon grass. Served sizzling in an aromatic sauce.

Chicken Tikka Shaslick Karahi L	£14.95
Lamb Tikka Shaslick Karahi L	£14.95
Mixed Tikka Shaslick Karahi L	£14.95
Paneer Tikka Shaslick Karahi L	£14.95
Fish Tikka Shaslick Karahi L	£14.95
Tandoori King Prawn Shaslick Karahi L A	£16.95

Beef Karahi (fairly hot) £14.95
Juliennes of beef cooked in a karahi sauce, together with mushrooms, peppers, bullet chillies and lemon grass. Served sizzling in an aromatic sauce.

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* Naga: Very hot chilli.
* Bullet Chilli: Flavouring chilli, not as hot as normal chilli

signature dishes

All the following dishes are cooked either medium, fairly hot or hot. However, these can be cooked hotter or milder on request.
PLEASE NOTE: All dishes generally contain fresh Coriander, unless requested other-wise.

Murgh Mussallum (medium) L N E — £14.95
Juliennes of chicken breasts cooked with mince lamb and eggs, together with peppers, onions, coriander, almonds and cashew nuts.

Chicken Chom Chom (medium) L — £14.95
Pulled marinated chicken, stir fried with onions, mixed peppers, fresh coriander, tomatoes, curry and lime leaves in a dry sauce.

Badshahi Biryani (fairly hot) L N E — £15.95
Cooked in a combination of tandoori chicken, chicken & lamb tikka, lamb mince, eggs and peas, together with pilau rice, onions, spring onions, mixed peppers, bullet chillies, almonds and cashew nuts and sultanas. Garnished with an omelette and Asian salad. Served with a separate sauce.

Seafood Biryani (fairly hot) N A E — £15.95
Cooked in a combination of prawns, king prawns and white fish, together with pilau rice, spring onions, mixed peppers, bullet chillies, and nuts. Garnished with an omelette (optional) and Asian salad. Served with a separate sauce.

Machlee Biraan (medium)
Fillet of fish marinated lightly in spices, cooked on the griddle together with sliced onion, mixed peppers, tomatoes and corinader. Served with a sauce of your choice.

White Fish	£14.95
Salmon	£16.95

Hari Mirchi (fairly hot)
The fillings are coated in special spices and corn flour, lightly fried and then cooked together with onions, mixed peppers, fresh chillies and sweet chilli sauce in an abundance of coriander. A truly mouth-watering dish.

Chicken	£13.95
White Fish	£13.95
Paneer L	£13.95
King Prawn A	£15.95

Bahaar (fairly hot) G
The main ingredients are coated in light spicy seasoning, cooked and transferred to a base sauce of lentils, a preperation of various peppers & tomatoes with coriander. An irresistibly delightful combination.

Chicken	£14.95
White Fish	£14.95
Paneer L	£14.95
King Prawn A	£16.95

Apna Desi (Homestyle) (fairly hot)
Cooked in a special sauce of plum tomato and curry leaves with freshly ground spices and a rich blend of ginger, garlic, tomatoes and bullet chillies, together with onions and mixed peppers.

Optional: Recommended with any one of the following vegetables
Choice of One : Sag - Bindi - Chana - Aloo

Beef	£14.95	Lamb Chops L	£15.45
Chicken or Lamb or Keema	£13.95	Amaani Special L	£15.45
Chicken or Lamb Tikka L	£14.45	Chef Special A	£15.45
Tandoori Chicken (off bone) L	£14.45	Salmon	£16.45
Fish or Prawn A	£14.45	Seafood Special A	£16.45
Paneer L	£14.45	King Prawn A	£16.45
Chicken or Lamb Kofta	£14.95	Tandoori King Prawn L A	£16.95

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*Kofta: Fillet of chicken or lamb together with various spices, spring onion & coriander, bound into balls & then cooked in the above styles.

traditional dishes

PLEASE NOTE: All dishes generally contain fresh Coriander, unless requested other-wise.

Korma (Very Mild) L N

A traditional sweet and mild curry cooked with cream, coconut and almonds. Braised in low heat and the result of which is a sensual dish with a fairly consistent sauce.

Dansak (Mild) L

Mild. A sweet and sour creamy dish cooked with lentils and pineapples, packed with contrasting flavours and textures.

Curry (Medium)

A traditional curry, cooked with a delicious array of herbs and medium spices.

Dopiaza (Medium)

A classic Indian dish cooked in fairly dry consistency and combined with a rich blend of medium spices. Prepared with an abundance of onions, peppers and coriander.

Bhuna (Medium)

A combination of a special blend of spices, onions, peppers, tomatoes and coriander to produce a deep-flavoured dish in a fairly dry sauce.

Kashmiri (Medium)

A medium spiced curry prepared with a satisfyingly rich blend of ginger, garlic and garam massalla, together with tomatoes and coriander.

Balti (Medium)

A tasteful myriad of oriental spices, sliced onions and peppers combined in a medium hot sauce with tomatoes and coriander.

Pathia (Fairly Hot)

This dish is similar to the Bhuna, although sweet, sour and fairly hot with a rich blend of tomato puree.

Rogan (Fairly Hot)

An all time favourite dish, prepared in a fairly hot sauce with a concentrated blend of tomatoes and peppers, onions and coriander.

Madras (Hot)

A hot Southern Indian curry, cooked in a concentrated blend of sizzling spices and tomato puree.

Vindaloo (Very Hot)

This dish is similar to the Madras, although cooked with a higher concentration of spices.

Please select curry style from above and filling option from below

Beef	£13.95	Vegetable	£10.45
Chicken or Lamb or Keema	£12.95	Chicken or Lamb Kofta	£13.95
Paneer L	£13.45	Amaani Special L	£14.45
Chicken or Lamb Tikka L	£13.45	Chefs Special A	£14.45
Tandoori Chicken (off bone) L	£13.45	Salmon	£15.45
Fish or Prawn A	£13.45	Seafood Special A	£15.45
Lamb Chops L	£14.45	King Prawn A	£15.45

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**Kofta: Fillet of chicken or lamb together with various spices, spring onion & coriander, bound into balls & then cooked in any of the above styles.*

English Dishes

All served with chips, peas and salad

Fried Chicken G	£1175
Fried Scampi G A	£11.75
Omelette *(Chicken / Mushroom)*	£11.75

Kids Meal

All served with salad, as well as rice or chips.

Chicken Tikka L	£8.75	Chicken Nuggets G	£8.75
Lamb Tikka L	£8.75	Fish Fingers G	£8.75
Fried Scampi G A	£8.75	Fish Pakora G	£8.75
Fried Chicken G	£8.75	Omellette	£8.75

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Side Dishes

Bombay Aloo	£4.75
Aloo Gobi	£4.75
Aloo Chana	£4.75
Sag Bhajee	£4.75
Sag Aloo	£4.75
Sag Paneer L	£5.25
Sag Chana	£4.75
Bindi Bhajee	£4.75
Mushroom Bhajee	£4.75
Vegetable Bhajee	£4.75
Tarka Dal	£4.75
Massalla Dal	£5.25

Sundries

Plain Rice	£3.75
Pilau Rice	£3.95
Onion Fried Rice	£4.45
Garlic Fried Rice	£4.45
Egg Pilau Rice	£4.95
Vegetable Pilau Rice	£4.95
Mushroom Pilau Rice	£4.95
Special Rice N	£4.95
Garlic Sag Fried Rice	£5.25
Keema Pilau Rice	£5.25
Garlic Keema Sag Fried Rice	£5.75
Chips	£3.95
Asian Salad	£2.00
Salad	£1.50
Raitha	£1.50

Breads

Nan G L	£3.75
Garlic Nan G L	£3.95
Sesame Nan G L	£4.95
Garlic & Coriander Nan G L	£4.95
Keema Nan G L	£4.95
Peshawari Nan G L N	£4.95
Garlic & Chilli Nan G L	£4.95
Garlic & Keema Nan G L	£4.95
Cheese & Chilli Nan G L	£4.95
Keema & Chilli Nan G L	£4.95
Paratha G	£3.95
Vegetable Paratha G	£4.45
Egg Paratha G	£4.45
Tandoori Roti G	£3.75
Chapathi G	£2.45
Puri G	£2.45

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Having a Party?

We have a function room to cater for all occasions

PARTY MEAL DEAL

£24.95 Per Person

£16.95 Per Child (u-12 yrs)

Appetisers :

Papadum & Chutnies

Starters:

Mixed Platter

Main Meals:

Choose any Main Meal from the Menu
(From 4 people or above)

Sundries:

Any Rice or Chips and Nan Bread to share



Opening Hours

Sunday : 4.00pm - 10.00pm
Monday - Thursday : 5.00pm - 10.00pm
Friday & Saturday : 5.00pm - 11.00pm

www.amaanirestaurant.co.uk

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Please speak to a member of staff if you have any special requests or any food allergies.

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