



Aanch

Indian Cuisine & Bar

DINE-IN MENU



LEAVE A
REVIEW FOR US!



Shop 6 211 leakes road
Truganina

ORDER ONLINE FROM

www.aanchindian.com.au





CHAKHNA

Peanut masala	\$9.99
Chana masala	\$9.99
Egg bhurji	\$10.99

CHAAT BHANDAR

Papri & Bhalle chaat	\$12.99
<i>(Crispy Pastry Wrapped and Fried Mashed lentil patties, diced potatoes & chickpeas that are opped with chaat sauces)</i>	
Kurkuri Aloo Tikki (2 PC per serve).	\$12.99
<i>(Deep Fried potato patties dipped in natural yoghurt/ chickpea,curry with mint and tamarind sauces)</i>	
Pani Puri (6 PC) (6 types of flavoured water)	\$10.99
<i>(Crisp fried sphere filled with flavoured water containing tamarind, sugar, spices, mint and chickpeas.)</i>	
Dahi Puri (8 PC)	\$12.99
<i>(Soft fried balls of lentil batter dipped in cool and sweet yoghurt with tamarind sauce)</i>	
Palak patta chaat	\$12.99
<i>(battered palak served with natural yogurt, diced potatoes & chickpeas that are topped with chaat sauces)</i>	
Chicken chaat	\$13.99
<i>(pieced of chicken thigh marinated in a mixture of spices and lemon juice topped with refreshing mint sauce and tamarind chutney and crunchy Bombay mix)</i>	



WARM-UPS (VEGETARIAN)

Harissa Paneer tikka	\$17.99
<i>(roasted cottage cheese marinated with mildly spiced harissa and yogurt served with homemade dip)</i>	
Stuffed malai paneer tikka	\$19.99
<i>(Paneer stuffed with olives and dates garnished with garlic pepper cream and fresh coriander)</i>	
Malai chaap	\$16.99
<i>(Marinated Soya Chaap is cooked into creamy and mildly spiced sauce)</i>	
Veg Manchurian Dry	\$16.99
<i>(Chopped fresh garden vegetable balls tossed with Manchurian sauce)</i>	
Pav Bhaji	\$16.99
<i>(Pav Bhaji is a fast food dish from mumbai ,india, consisting of a vegetable bhaji cooked in tomato gravy and served with soft pav)</i>	
Chef's special Stuffed Mushroom	\$17.99
<i>(Fresh Mushroom stuffed with fresh veggies and cottage cheese)</i>	





Singapore Noodles <i>(Noddles cooked with veggies with the touch of soy and chilli Sauce)</i>	\$15.99
Dahi ke kebab <i>(creamy succulent yogurt fritters served with spicy sriracha cream)</i>	\$14.99
Aachari chaap <i>(soya chaap marinated in yogurt and picking spices cooked in tandoor)</i>	\$16.99
Gunpowder spiced crispy cauliflower <i>(served with jalapeno cream and sesame seeds)</i>	\$14.99



WARM-UPS (NON-VEGETARIAN)

Tandoori Chicken (4pc/8pc Per Serve) <i>(Chicken marinated in yoghurt, infused with Indian Spices)</i>	\$16.99/\$24.99
Tandoori Malai Tikka (8pc) <i>(Boneless chicken cubes marinated in yoghurt with spices cooked in Clay oven served with pineapple chutney)</i>	\$22.99
Tandoori chicken tikka (4pc/8pc Per Serve) <i>(Boneless chicken cubes marinated in yogurt with korma sauce, pepper spices cooked in clay oven)</i>	\$14.99/\$22.99
Seekh Kebab (4pc/8pc Per Serve) <i>(Minced lamb tenderloin blended with spices, herbs and paste of onions, Ginger and garlic. Baked to perfection on a skewer in clay oven)</i>	\$16.99/\$25.99
Amritsari Macchi <i>(Named after the city where it is originated, famous north Indian fish coated with specially mixed flour and secret spices, crisply fried to the perfection)</i>	\$17.99
Chilli Chicken Dry <i>(Tender Pieces of chicken marinated with authentic hand grounded spices and kashmiri chilli paste, glazed in medium fire charcoal grill and pan-fried with onion, capsicum and flavoured with schezwan sauce)</i>	\$16.99
Lamb Chops <i>(Succulent herb-roasted Lamb chops marinated with tempered yoghurt, hand crushed spices, fennel and Kashmiri chilli paste, Glazed in slow fine clay oven)</i>	\$24.99
Lamb keema ghotala <i>(Lamb bhaji served with masala pav and lachaa onion.)</i>	\$19.99
Kesari king prawns <i>(king prawns marinated with mild spices and garlic, cooked in slow fire clay oven)</i>	\$20.99
NON Veg Platter (5pc/10pc) <i>(1 or 2 pieces each of chicken tikka , Malai tikka, , Lamb chops, Seekh kebab and chilli chicken)</i>	\$18.99/\$26.99





MAIN COURSE (VEGETARIAN)

- Dal Tadka** \$15.99
(Harmonious combination of yellow lentils tempered with homemade punjabi tadka of cumin seeds, curry leaves, tomatoes, garlic, ground spices, a bit of butter and topped with green-coriander)
- Dak-bukhara** \$16.99
(This world renowned Indian black dentil dish is delicately cooked overnight in its own soup retaining all the nutrition with the traditional bukhara way on charcoal tandoor its fine texture comes from a low simmer in passive heat all night with handpicked whole spices and garlic, then finished with fresh tomatoes, ginger and dash of cream.)
- Punjabi Cholle** \$15.99
(Chickpeas cooked in special masala with onion, ginger and coriander)
- Diwani Handi** \$17.99
(Assorted garden fresh vegetables delicately cooked with aromatic blend of spices fresh mint and tomatoes)
- Bhindi masala** \$17.99
(Spicy Indian stir-fried okra tossed with garlic, green chilly and onions)
- Malai Kofta** \$18.99
(It is prepared with specially made dumplings from fine paste of cottage cheese, nuts cooked slowly with gravy of tomato, cashew nuts paste, mild spices a dash of cream and saffron)
- Palak Paneer** \$18.99
(Its deliciousness arises from its simplicity and natural flavours when fresh green spinach is slowly cooked with cubes of cottage cheese, whole spices, garlic and tempered with cumin seed, tomato and onion tadka)
- Paneer Makhani** \$18.99
(Succulently cooked cottage cheese cubes in a smooth sauce of tomatoes and cream, which is lightly spiced with a hint of tang and sweetness.)
- Kadahi Paneer** \$18.99
(North Indian style cottage cheese with tomato, onion, capsicum and special kadhai masala prepared by chef)
- Shahi Paneer** \$18.99
(Originating from the royal kitchens, Shahi Paneer is prepared using a lot of curd or yoghurt and dry fruits, which mainly includes cashews and almonds. The most peculiar thing about Shahi Paneer is the use of spices and cream in it along with kewra water, which brings an aroma to it that can make your mouth water)
- Paneer Methi Malai** \$18.99
(Cottage cheese cooked in fenugreek leaves with the dash of cream)
- Aanch special aaloo** ★ Signature Dish \$19.99
(Half cut potato filled with chopped cottage cheese and herbs, tenderly cooked in mild spice curry and cream)





Paneer Jaipuri

\$19.99

(The extremely popular chefs special exists in our menu since our inception, its speciality is in the unique blend of gravies gently cooked with freshly chopped capsicum, sliced onion and dice of homemade cottage cheese)

Veg champaran meat

\$19.99

(A dish with its roots from champaran bihar, specially for vegetarians made with marinated soy chaap in mix of mustard oil and ghee, ginger, garlic, onions with a paste of spices)

Chef special Paneer pasanda

\$20.99

(Soft paneer sandwiches are filled with aromatic nut & spice mixture, later fried until crispy and served with a luxurious gravy)

MAIN COURSE (NON-VEGETARIAN)

CHICKEN HUNT

Tawa- chicken

\$19.99

Boneless chicken mariland pieces cooked in spicy gravy. Best if you are taking the challenge to take your taste buds to next level

Traditional Chicken Curry

\$19.99

(Baby Chicken breast slowly cooked with a home recipe of whole spices, batterd yoghurt and red onions. A simple chicken curry that otherwise is hard find as mostly it is overdone and decorated)

Chicken Madras (Hot)

\$19.99

Boneless chicken mariland pieces cooked in spicy gravy. Best if you are taking the challenge to take your taste buds to next level)

Chicken Kadahi

\$19.99

(Strips of chicken breast pieces cooked in a blend of gravy with onion, capsicum, few dices and topped up with green coriander)

Butter Chicken

\$19.99

(Specially Marinated chicken tikka pieces slowly cooked in special gravy with a bit of butter and topped up with cream)

Chicken Vindaloo

\$19.99

(A delicious diced chicken with spices and tempered with vindaloo sauce)

Chicken Palak

\$19.99

(Tender pieces of boneless chicken breast and spinach leaves simmered in an onion-tomato gravy made with creamy cashews)

Patiala chicken curry

\$20.99

Patiala royal kitchen recipe stealed by our chef and served on to your plate

Chicken chettinad

\$20.99

Chettinad food from tamilnadu is known to be spiciest cooking in India. Chicken thrown with southern flavours and coconut taste, this is delicious and must try chicken curry.





LAMB HUNT

- Laal maas** \$22.99
(Laal maas is a fiery Rajasthani mutton curry. Lamb cooked in a variety of masalas with a burst of red chillis, garnished with coriander leaves and a good amount of ghee)
- Champaran handi meat** \$23.99
(A dish with its roots from champaran(Bihar), meat is marinated in mix of mustard oil and ghee, ginger, garlic, onions with a paste of spices)
- Lamb Bhuna 🌶️ (Medium)** \$20.99
(Diced Lean lamb tossed with red chilli, fresh tomato, capsicum, roasted keema)
- Lamb Palak 🌶️ (Medium)** \$20.99
(Diced lamb cooked with a mixture of spices and spinach sauce)
- Lamb Vindaloo 🌶️🌶️ (Hot)** \$20.99
(A delicious goan speciality seasoned with spices and vindaloo sauce)
- Lamb Rogan Josh 🌶️ (Medium)** \$20.99
(A popular authentic lamb curry)
- Goat puran shahi** \$20.99
(puran Dhaba is the only restaurant in Ambala who used to serve goat to truckies 800kg a day)
- Lamb Madras 🌶️🌶️ (Hot)** \$20.99
(Lamb cubes cooked with mustard seeds and coconut milk in a hot sauce)
- Lamb Korma** \$20.99
(Mughlai styled tendered lamb pieces cooked in cashew nuts and creamy sauce)
- Aanch special Nalli nihari** \$24.99
(Overnight cooked lamb shank served in rich Mughlai gravy garnished with fresh coriander and laccha onion.)

SEAFOOD HUNT

- Chatpati barramundi** \$24.99
(Marinated fish steak served in chopped masala gravy, roasted potato, garnished with red chilli bullet and cilantro)
- Jal Pari-E-Khas (Fish Curry)** \$22.99
(A very mild fish with uplifting flavour prepared to melt in your mouth in a specially made gravy with an allusion of coconut milk and curry leaves)
- Prawn bhuna** \$22.99
(king prawn born in river, grown in the sea caught by a fisher, cooked by a naughty chef and eaten by a wisher. A dish to try)
- Prawn Makhani** \$22.99
(Prawns cooked in authentic and favourite makhani sauce or korma sauce)
- Fish Masala/Fish Korma** \$22.99
(Fish cooked in masala gravy with onion, tomato and capsicum)





BIRYANIS & RICE

(ALL BIRYANIS SERVED WITH COMPLIMENTARY RAITA)

Dum Vegetable <i>(Garden fresh vegetables cooked with basmati rice in sealed handi)</i>	\$13.99
Dum Pukht Chicken Biryani <i>(Tender boneless chicken cooked with basmati rice and whole sweet spices, saffron and red chilli)</i>	\$17.99
Dum Zafrant Gosht Biryani <i>(Tender pieces of lamb cooked with basmati rice and whole spices of cardamom, cinnamon, cloves)</i>	\$17.99
Plain Rice <i>(Rice fragrancd steamed basmati rice)</i>	\$6.99/\$7.99
Jeera Rice Rice <i>(Basmati rice cooked with cumin seeds and curry leaves)</i>	\$6.99/\$7.99
Green Peas Rice <i>(Flavoured Basmati Rice cooked with green peas)</i>	\$7.99/\$8.99
Coconut Rice <i>(Basmati rice cooked with mustard seeds, curry leaves and coconut)</i>	\$6.99/\$7.99
Pilau Rice <i>(Saffron flavoured basmati rice cooked with cardamom, cloves, cinnamon and bay leaves)</i>	\$6.99/\$8.99

SIDE ORDERS

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Urban salad <i>(heirloom tomatoes, avocados, Spanish onions, dukkah potatoes with goddess dressing)</i>	\$9.50
Garden Green Salad <i>(Fresh garden vegetables served on a bed of lettuce with lemon and green chill)</i>	\$6.50
Onion Salad <i>(Served with green chillies and lemon juice)</i>	\$4.50
Cucumber Salad	\$4.99
Papor (Pappadums)	\$2.50
Assorted Pickle	\$2.50
Tamarind Sauce	\$2.50
Mixed Raita <i>(Mildly spiced yoghurt with chopped cucumber. tomatoes & green chillies)</i>	\$4.99
Boondi Raita <i>(Yoghurt with small round puffs of green flour. flavoured with roasted cumin)</i>	\$4.99
Sirka Onion	\$4.50





ACCOMPANIMENTS

Butter Tandoori Roti <i>(Whole wheat flour bread baked in the tandoor with butter)</i>	\$2.99
Butter Naan <i>(Plain naan topped with butter)</i>	\$3.50
Garlic Naan <i>(Layered naan flavoured with garlic and green coriander leaves)</i>	\$3.99
Chilli Naan <i>(Layered naan flavoured with green chillies and coriander leaves)</i>	\$4.50
Chilli Garlic Naan <i>(Layered naan flavoured with green chillies, garlic and coriander)</i>	\$4.99
Keema Naan <i>(Layered naan filled with mince lamb, onion and green chilli)</i>	\$6.99
Lacha Parantha <i>(Layered whole wheat flour bread, crispy golden brown baked with butter)</i>	\$4.99
Cheddar Cheese Naan <i>(Plain flour bread stuffed with cheddar cheese)</i>	\$5.99
Aloo Parantha <i>(Whole meal bread stuffed with potatoes)</i>	\$4.99
Peshawari Naan <i>(Naan stuffed with almonds,sultanas and coconut cooked in clay oven)</i>	\$5.99

DESSERT

Rasmalai	\$5.99
Gulab Jamun	\$6.99
Falooda kulfi	\$9.99
Homemade tilla Kulfi	\$6.99
Ice cream	\$6.99
Gajrela	\$7.99





CATERING MENU

OPTION A \$33PP

3 entrée	Raita
3 mains	Salad
1 dessert	2 types of bread
Rice	

OPTION B \$38PP

4 entrée	Raita
4 mains	Salad
1 dessert	2 types of bread
Rice	

OPTION C \$43PP

5 entrée	Salad
4 mains	2 types of bread
2 dessert	Drinks included
Rice	(coke, fanta, water)
Raita	

BUFFET SETUP \$150

- 2 tables
- 2 table clothes
- cheffing dishes
- serving spoons
- fuel gel, disposable items

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