



Amans

Bramhall

INDIAN RESTAURANT & TAKEAWAY

*Welcome to Amans
- an exceptional dining
experience where we pride ourselves on
the quality of our food and service.*

*Inspired by India's grand culinary
traditions, our menu will take you on a
journey around the regions of the
sub-continent. We offer authentic classic
and
contemporary cuisine to suit all tastes,
from subtle aromas and delicately spiced
speciality dishes through to our heady
richly flavoured dishes.*

*We use carefully selected ingredients and
our own unique blending of spices, all
freshly prepared on the
premises by our chefs.*

*Amans - Fine food,
reassuringly fine service.*

POLITE NOTICE

*Left overs to takeaway will incur £1 per container charge. There
will be a 20% service for groups wanting seperate billing.*

FOOD ALLERGIES & INTOLERANCES

*We use known allergens in our kitchen to prepare and cook our
food. We also cook different items in the same equipment. We
cannot eliminate all risks of cross contamination, all dishes may
contain listed or unlisted ingredients, meat/fish dishes may
contain bone.*

APPETISERS

Spiced Papadum	£0.95	Chutney Tray	<i>Small - £3.95</i>
Papadum	£0.95		<i>Big - £4.95</i>
Mango Chutney	£0.95	<i>Onion chutney, mango chutney, mint yoghurt, chilli sauce, mix pickle</i>	
Chopped Onions	£0.95	Raitha	£3.50
Mint Yoghurt	£0.95	<i>Cucumber, onion or plain</i>	
Mixed Pickle	£1.10		

STARTERS

Shami Kebab	£6.95
<i>Pan fried patties of minced lamb, finely chopped green chillies, fresh herbs and ground spices.</i>	
Garlic Chilli Chicken Tikka 🌶️	£5.95
<i>Chicken tikka cooked in a sweet chilli sauce infused with garlic oil, diced root ginger and celery. Served on a nan puri.</i>	
Bhuna Prawn Puri	£5.95
Aloo Baingan Puri 🍷	£5.50
<i>Spiced potatoes and aubergine cooked with whole garlic cloves and tamarind served with fried flatbread.</i>	
King Prawn Puri	£7.50
Chicken Chat Puri	£5.95
Chicken Pakora	£6.50
<i>Chicken tikka in light batter & spices deep fried.</i>	
Garlic Chilli King Prawn 🌶️	£7.25
<i>King prawn cooked in a sweet chilli sauce infused with garlic oil, diced root ginger and celery</i>	
Onion Bhaji 🍷	£5.50
Samosa (meat or vegetable)	£5.50
Paneer Pakora 🍷	£4.95
Lahori Fish	£7.25
<i>Seabass fillet lightly coated in our homemade spicy gram batter.</i>	
Salt & Peri Peri Ribs 🌶️🌶️🌶️	£7.50
<i>Lamb ribs in a fiery hot marinade of sun dried chilli peppers and vinegar.</i>	
Tiger Prawn Spring Rolls	£5.95
<i>Deep fried pastry stuffed with lightly spiced tiger prawns.</i>	

PLATTERS

	FOR 1	FOR 2	FOR 4
Tandoori Platter	£8.25	£15.45	£30.50
<i>Chicken tikka, Lamb tikka, Seekh kebab & Lamb Chops</i>			
Mix Platter	£7.75	£14.95	£28.95
<i>Onion bhaji, Seekh Kebab, Veg Samosa & Chicken Tikka</i>			
Vegetable Platter	£6.95	£12.95	£27.50
<i>Onion bhaji, Veg Samosa, Paneer Pakora & Veg Pakora</i>			
Seafood Platter	£8.25	£15.45	£30.50
<i>Tiger Prawn Spring Roll, Seabass Lahori, Tandoori King Prawn and Fish Tikka</i>			

🌿 Mild 🌶️ Medium 🌶️🌶️ Fairly Hot 🌶️🌶️🌶️ Very Hot 🍷 Suitable for Vegetarian

ALLERGIES & INTOLERANCES

PLEASE NOTE:
Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.



TANDOORI SELECTION

The tandoor is an oven made of clay, shaped like a dome to concentrate the heat inside which in turn allows food to be cooked very quickly thus retaining most of the natural juices and flavours.

Food is typically skewered and placed vertically in the oven which allows oils and fats to drip off giving you a much healthier meal. Served with salad and mint yoghurt sauce.

	Starter	Main
Tandoori Chicken "	£6.25	£11.95
<i>Fresh spring chicken quarters marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt.</i>		
Chicken Tikka "	£6.25	£11.95
<i>Tender pieces of chicken marinated with mayonnaise, ground almond, ground spices and natural yoghurt.</i>		
Chicken Tikka Piri Piri ""	£6.95	£12.95
<i>A fiery hot marinade of sun dried chilli peppers & white wine.</i>		
Fish Tikka "	£7.95	£12.95
<i>Chunks of Indian fish, marinated overnight in a special sauce cooked in the clay oven.</i>		
Lamb Tikka "	£7.95	£12.95
<i>Strips of lean, tender lamb leg marinated in a blend of yoghurt, fresh herbs and ground spices.</i>		
Tandoori Lamb Chops "	£8.50	£15.95
<i>Succulent lamb chops, soaked overnight in our marinade of fresh herbs and ground spices. Fired to perfection in the tandoor.</i>		
Seekh Kebab "	£8.25	£15.95
<i>Sausage shaped kebabs of lean minced lamb, green herbs and chillies and seasoning.</i>		
Garlic Chilli Seekh Kebab ""	£8.95	£16.95
<i>As above but with more use of chilli and garlic to give a fantastic taste</i>		
Tandoori King Prawns "	£8.35	£16.50
<i>Jumbo king prawns, shelled and deveined, marinated in a delicate blend of yoghurt, herbs and spices.</i>		
Amans Mix "		£17.95
<i>Tandoori chicken, chicken tikka, lamb tikka and seekh kebab, a tandoori king prawn & lamb chop.</i>		

SHASHLICK"

Onions, pepper and tomato skewered with either:

	Starter	Main
King Prawn	£10.70	£18.70
Chicken	£9.70	£14.70
Lamb	£10.00	£16.70
Paneer	£9.70	£14.70
Piri Piri Shashlick (chicken) ""	£9.85	£15.70

Chicken skewered with onion, pepper, tomato and marinated with sundried chilli and white wine.

Any curry sauce from Popular Choice only is available with the above meals for an additional £3.95. Any other sauce from menu £4.95

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CHEF'S CHOICE

- Butter Chicken** ♪ **£13.95**
Tender strips of chicken tikka cooked in a sauce of cream, tomatoes, ghee and jaggerly.
- Palak Murgh Makhani** ♪ **£13.95**
Chicken tikka and fresh spinach cooked in a buttery tomato sauce flavoured with methi.
- Shashlik Korai** ♪ **£17.50**
chicken tikka/ lamb tikka or peri peri chicken
Cooked with green peppers, garlic, onions and tomatoes slowly grilled and stir fried in a special sauce. A semi-dry dish.
- Balti Exotica** ♪ **£14.95**
Combination of chicken tikka, lamb tikka and a king prawn cooked in a medium spiced balti sauce, authentically prepared with fresh herbs and spices.
- Bengals Favourite Fish Curry** ♪ **£17.50**
Seared pieces of seabass fillet, served in a moderately spiced sauce, flavoured with zest of Bengali pomello.
- Piri Piri Massalla** ♪ **£14.50**
Pieces of chicken tikka piri piri smothered with mild massalla sauce. Tease your taste buds.
- Chicken Sajan** ♪ **£14.95**
Cooked with spinach, chicken tikka, tandoori chicken and minced meat with fresh herbs and spices.
- King Prawn Badshahi** ♪ **£17.45**
King prawns cooked in a medium spice sauce with chefs own spices.
- Bramhall Special Mix** ♪ **£16.95**
A mixture of meat (chicken, lamb tikka & lamb chops) cooked in chef's special spices.
- Murgh Tenga** ♪ **£15.95**
A very special dish cooked with chicken tikka, onions, peppers, mango chutney and tamarind sauce to give a hot sweet and sour taste, garnished with fried onions.
- Tangri** ♪ **£18.95**
Slow cooked lamb shank marinated in medium spices with a thick mincemeat meat sauce.
- Handi** *chicken/lamb tikka or prawn* ♪ **£15.95**
A traditonal spicy dish flavoured with methi leaves & cooked in exotic spices with onions, fresh garlic ginger & then simmered in a tomatoe yoghurt based sauce
- Gorkali** *chicken/lamb tikka or prawn* ♪ **£14.95**
This dish combines the stewing process of Indian cooking with the Chinese process of stir fry, however leaning more towards Indian tastes.
- Amans Special Biryani** (*apna style*) ♪ **£16.95**
Chicken tikka stir fried with basmati rice, garlic, served with an omelette and a choice of sauce.
- Manchoori** *chicken or lamb tikka* ♪ **£14.95**
Diced chicken tikka or lamb tikka cooked with fresh green chillies, coriander, shredded root ginger and naga chilli.
- Karahi Mixed Grill** ♪ **£17.50**
Tandoori chicken, chicken tikka, lamb tikka, lamb chop and seekh kebab cooked with onions, capsicum and fresh tomato in a spicy pungent sauce.
- Kathmandu** ♪ **£14.95**
Lamb cooked with cinnamon, bayleaf, dry fried chilli garnished with coriander.
- Achari** *chicken or lamb tikka* ♪ **£14.50**
A very tasty dish cooked in pickle spices, tempered with mustard and hot green chilli.
- Garlic Chilli Chicken** ♪ **£14.95**
Tender chicken breast cooked with garlic, green chillies, fresh herbs, spices and naga chilli.
- Jai Puri** ♪ **£14.95**
Chicken tikka, lamb tikka & king prawns cooked in a tamarind base sauce, chef's special mixed spices with green & red peppers.
- Nepali** *chicken/lamb tikka or prawn* ♪ **£14.50**
A fairly hot dish from Nepal - not for beginners. Prepared with garlic tomatoes, lemon, fresh naga chillies & mixture of hot spices.
- Afgani** ♪ **£14.50**
Cooked with cubes of chicken, red onions, green peppers & chef's special spices.
- Balti Garlic Chilli Chicken** ♪ **£15.50**
Tender chicken breast cooked with garlic, green chillies and fresh herbs, spices and naga chilli enhanced with the use of special Balti sauce.
- Murgh Massalla** ♪ **£15.50**
Tender chicken breast cooked in Massalla sauce with an egg.

MADE TO ORDER

All our food is made to order, they can be made milder or hotter to suit your taste.
You can also have it with or without certain ingridients

AMANS SPECIALS

The Aman's has become a vibrant part of the Indian dining scene in Bramhall and it's neighbouring towns. Our extensive menu features a wide range of unique dishes that stand apart from the usual offerings. We're confident you won't find our specialties anywhere else. Our friendly staff are always happy to assist you in selecting the perfect meal to suit your taste.

Ajnabi ”

Delicately prepared in a creamy mushroom and garlic sauce with a selected range of traditional herbs and spices.

Gulabi ”

Smooth with a touch of sweetness deliciously cooked in a medium strength honey and mustard sauce.

Kali Mirch ””

Cooked with black pepper, tomato, capsicum, onions, roasted black chillies and fresh coriander.

Naga ”””

Prepared with garlic, tomatoes, lemon, naga (viper pepper) & a mixture of hot spices. A hot but very tasty dish.

Chicken	£13.00
Chicken Tikka	£13.25
Lamb	£13.45
Lamb Tikka	£13.75
Keema	£13.45
Prawn	£13.00
Paneer	£13.00
King Prawn	£17.45
Fish Tikka	£14.45
Mixed Vegetable V	£12.00
Mushroom V	£12.00
Special Mixed	£17.45
<i>(Chicken, Lamb, Prawn & Mushrooms)</i>	

Balti Special

The following dishes are of unique origin in which the flavour of the curries are enhanced by the addition of much loved Balti sauce and the extra spices to give the basic curries a new dimension. The balti is an authentic Kashmiri dish cooked with Kashmiri spices.

Balti Jalfrezi | Balti Rogan | Balti Samber
Balti Bombay | Balti Dansak | Balti Karahi
Balti Bangla | Balti Bhuna | Balti Pathia
Balti Dupiaza

Chicken	£12.45	King Prawn	£17.45
Chicken Tikka	£12.75	Fish Tikka	£14.45
Lamb	£13.00	Vegetable V	£12.45
Lamb Tikka	£13.45	Mushroom V	£12.45
Keema	£13.00	Special Mixed	£17.45
Prawn	£12.45	<i>(Chicken, Lamb, Prawn & Mushrooms)</i>	
Paneer	£12.45		

Please Note: Rice or Chips NOT included with any of the dishes.

POPULAR CHOICE

Passanda 🍴

A blend of fresh cream, cultured yoghurt and mixed ground nuts, producing a rich, mild dish.

Korma 🍴

A sweet, mild dish with plenty of fresh cream, coconut, ground almonds, ideal for the light hearted beginner.

Dansak 🍴

A sweet & sour sauce of lentils, lemon juice and pineapple (extremely tasty)

Massalla 🍴

£1 extra for this dish

Cooked using a blend of butter, cream, mix almonds, coconut & aromatic spices creating a wonderful dish of subtle flavour.

Balti 🍴🍴

Traditional authentic dish cooked with tomatoes, onions, peppers and balti sauce.

Saagwala 🍴🍴

Moderately spiced and cooked with fresh spinach, fresh onion, tomato and coriander.

Chana 🍴🍴

Medium spiced dish cooked with chick peas, onions and tomatoes.

Bhuna 🍴🍴

A combination of diced onions, tomatoes, fresh herbs in a moderately spiced thick sauce.

Biryani 🍴🍴

£1 extra for this dish

A flavoured basmati rice dish delicately spiced and served with a curry sauce of your choice.

Dupiaza 🍴🍴

A dish cooked similar to the bhuna but with a large quantity of chopped onions

Rogan Josh 🍴🍴

Prepared with fresh garlic, tomatoes and pimentos to give a distinctive taste.

Jalfrezi 🍴🍴🍴

A hot dish with an extensive use of spices, green chillies, peppers, tomatoes, onions and fresh coriander.

Bombay 🍴🍴🍴

An exotic dish made with fresh green chillies, coriander & vegetables in a thick curry sauce.

Karahi 🍴🍴🍴

Capsicum, onions, tomatoes and fresh ginger cooked with a group of strong spices in a consistent sauce.

Pathia 🍴🍴🍴

Specially cooked with Oriental herbs and spices to achieve hot, sweet and sour flavour.

Samber 🍴🍴🍴

A fairly hot dish made from lentils and zest of lemon to obtain a sharp distinctive taste

Madras 🍴🍴🍴

A fairly hot dish cooked in a rich gravy sauce

Vindaloo 🍴🍴🍴🍴

A very hot, strongly flavoured dish with red onions, herbs and spices.

Choose a "Style" from above followed by "Filling" from below

Chicken	£11.75	King Prawn	£17.20
Chicken Tikka	£12.00	Fish Tikka	£13.20
Lamb	£12.20	Mixed Vegetable	
Lamb Tikka	£12.50	Or Mushroom	£11.75
Keema	£12.50	Special Mixed	£17.20
Paneer	£11.75	<i>Chicken, lamb, prawn & mushrooms</i>	
Prawn	£11.75		

VEGETARIAN CHOICE "V"

All vegetable dishes will be served as side as standard unless otherwise stated.

	Side	Main		Side	Main
Paneer Makhani	£6.50	£10.95	Mushroom Bhaji	£6.50	£10.95
<i>Cubes of homemade Indian cheese cooked in a creamy sauce of butter, tomatoes and cane molasses.</i>			<i>Sliced fresh mushrooms cooked with diced onions, tomato and indian herbs and seasoning spices.</i>		
Palak Paneer	£6.50	£10.95	Bindi Bhaji	£6.50	£10.95
<i>Leaf spinach and home made cottage cheese, cooked together with subtle spices, fresh garlic and ginger.</i>			<i>Fresh okra cooked medium strength with Indian herbs and spices, also known as ladies fingers.</i>		
Motor Paneer	£6.50	£10.95	Chana Bhaji	£6.50	£10.95
<i>Paneer and peas cooked with ground spices, curry leaves and a touch of fresh cream.</i>			<i>Chick peas, lightly spiced cooked bhaji style</i>		
Palak Chana			Bombay Aloo	£6.50	£10.95
Dhall	£6.50	£10.95	<i>This well known dish is the Indian way of cooking potatoes, with an array of spices including cumin, coriander and onion seed.</i>		
<i>Pureed spinach and pea lentils enhanced with cardamom and ginger.</i>			Aloo Gobi	£6.50	£10.95
Lehsun Ka			<i>A variation of Bombay aloo, which includes cauliflower as well.</i>		
Baingan	£6.50	£10.95	Vegetable Bhaji	£6.50	£10.95
<i>Aubergine cubed cooked in a puree of tomatoes, flavoured with lots of garlic, black pepper, fresh and dry herbs.</i>			<i>Mixture of vegetables cooked in a bhaji style sauce.</i>		
Tarka Dhall	£6.50	£10.95	Baingan Bhaji	£6.50	£10.95
<i>A thick sauce of lentils flavoured with garlic, infused butter ghee.</i>			<i>Aubergines cooked in lightly spiced curry style sauce.</i>		
Dhall Massalla	£6.50	£10.95	Saag Aloo	£6.50	£10.95
<i>Like the tarka version but with added kick from ginger, cumin, coriander and crushed chilli peppers</i>			<i>Combination of potato & leaf spinach.</i>		
Saag Bhaji	£6.50	£10.95	Special Aje Baje	£6.50	£10.95
<i>Spinach cooked in ghee with a generous helping of garlic and a hint of lemon, the cooking style is known as bhaji as it involves a method of sautee before simmering in a small quantity of sauce.</i>			<i>Green and red peppers mixed with bhindi, cauliflower, aubergine and potatoes to give a medium spice taste.</i>		
			Any Curry Sauce	£4.95	£9.50

SUNDRIES

Basmati Rice	£3.95	Mushroom Rice	£5.95
Pilau Rice	£4.95	Keema Rice	£5.95
Kashmiri Pilau Rice	£5.95	Egg Fried Rice	£5.95
<i>Raisans, pineapple, almonds & coconut</i>		Chips	£3.95
Onion Fried Rice	£5.95	Indian Salad	£5.95
Special Fried Rice	£5.95	<i>Coriander, tomato, carrot, green chilli, cucumber, red/green capsicum, red onions</i>	
<i>Peas, eggs</i>		Salad	£3.95
Vegetable Rice	£5.95		

BREADS

Plain Nan	£3.95	Garlic Coriander Nan	£4.95
Garlic Nan	£4.95	Tikka Nan	£5.95
Peshwari Nan	£4.95	Chapati/Puri	£2.25
Keema Nan	£4.95	Garlic Chapati	£2.50
Kulcha Nan	£4.95	Tandoori Roti	£2.75
<i>Onion, green chilli & coriander</i>		Paratha	£5.95
Cheese Nan	£4.95	Aloo Paratha	£6.95
Garlic Chilli Nan	£4.95		

CONTINENTAL DISHES

All dishes are served with salad & chips

Chicken Nuggets	£10.95	Prawn Omelette	£10.95
Fried Scampi	£10.95	Mushroom Omelette	£10.95
Chicken Omelette	£10.95		

EARLY BIRD MENU

5 Course Banquet

Monday - Thursday: 5:00pm till 7:00pm

Friday - Saturday: 5:00pm till 6:30pm

(Friday & Saturday Table must be vacated by 7pm)

Sunday: 4:00pm till 10:00pm

Appertisers (1st Course)

Papadum & Chutney

Starters (Choice of 1 only) (2nd Course)

*To change any Starter to a different one of your choice please add £3 per dish

Onion Bhaji or Meat
or Vegetable Samosa
or Chicken Tikka

Mushroom Puri or Aloo Baingan Puri
or Mulligatawany or Dhall Soup

Main Course (3rd Course)

Any curry dish from our

Popular Curry Choices

*King Prawn, Lamb Tikka
or Special Mix not included*

Biryani or Massalla

- £2 extra per dish

Change to any other dish

- £5 extra per dish

Served with: Sundries (4th Course)

(Choice of 1 only)

Pilau Rice or Plain Nan

Plain Rice or 1 Chapati/ 2 Puri

Fries or Tandoori Roti

*To change any Sundries or Indian Bread
to a different one of your choice please add £1.50 per dish

Tea, Coffee

or Ice Cream (5th Course)

*Ice cream - One Scoop (Vanilla)

*Liqueur Coffee will be charged
for the price of the liqueur

£21.95

Per Person

£17.00

Under 12 years Old

*Excludes Bank Holiday's, and any other notable dates
such as Valentines Day, Mother's Day, Father's Day,
Easter, Christmas and New Year.

Terms & Condition Apply. Please Ask A Member Of Staff