

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.

Sambar 🍴

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.

VEGETARIAN CHOICE 🍴

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

	Side	Main
Paneer Makhani	£6.50	£10.95

Cubes of homemade Indian cheese cooked in a creamy sauce of butter, tomatoes and cane molasses.

Palak Paneer	£6.50	£10.95
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Leaf spinach and home made cottage cheese, cooked together with subtle spices, fresh garlic and ginger.

Motor Paneer	£6.50	£10.95
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Paneer and peas cooked with ground spices, curry leaves and a touch of fresh cream.

Palak Chana Dhall	£6.50	£10.95
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Pureed spinach and pea lentils enhanced with cardamom and ginger.

Lehsun Ka Baingan	£6.50	£10.95
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Aubergine cubed cooked in a puree of tomatoes, flavoured with lots of garlic, black pepper, fresh and dry herbs.

Tarka Dhall	£6.50	£10.95
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A thick sauce of lentils flavoured with garlic, infused butter ghee.

Dhall Massalla	£6.50	£10.95
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Like the tarka version but with added kick from ginger, cumin, coriander and crushed chilli peppers

Saag Bhaji	£6.50	£10.95
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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.

SUNDRIES

Basmati Rice	£3.95
Pilau Rice	£4.95
Kashmiri Pilau Rice	£5.95

Raisans, pineapple, almonds & coconut

Onion Fried Rice	£5.95
Special Fried Rice	£5.95

Peas, eggs

Vegetable Rice	£5.95
Mushroom Rice	£5.95

BREADS

Plain Nan	£3.95
Garlic Nan	£4.95
Peshwari Nan	£4.95
Keema Nan	£4.95
Kulcha Nan	£4.95

Onion, green chilli & coriander

Cheese Nan	£4.95
Garlic Chilli Nan	£4.95

	Side	Main
Mushroom Bhaji	£6.50	£10.95

Sliced fresh mushrooms cooked with diced onions, tomato and indian herbs and seasoning spices.

Bindi Bhaji	£6.50	£10.95
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Fresh okra cooked medium strength with Indian herbs and spices, also known as ladies fingers.

Chana Bhaji	£6.50	£10.95
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Chick peas, lightly spiced cooked bhaji style

Bombay Aloo	£6.50	£10.95
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This well known dish is the Indian way of cooking potatoes, with an array of spices including cumin, coriander and onion seed.

Aloo Gobi	£6.50	£10.95
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A variation of Bombay aloo, which includes cauliflower as well.

Vegetable Bhaji	£6.50	£10.95
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Mixture of vegetables cooked in a bhaji style sauce.

Baingan Bhaji	£6.50	£10.95
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Aubergines cooked in lightly spiced curry style sauce.

Saag Aloo	£6.50	£10.95
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Combination of potato & leaf spinach.

Special Aje Baje	£6.50	£10.95
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Green and red peppers mixed with bhindi, cauliflower, aubergine and potatoes to give a medium spice taste.

Any Curry Sauce	£4.95	£9.50
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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

NOW available to takeaway only via online orders.

5 COURSE BANQUET

Available Monday to Thursday until 7pm
Friday and Saturday until 6.30pm
Sunday until 10.00pm

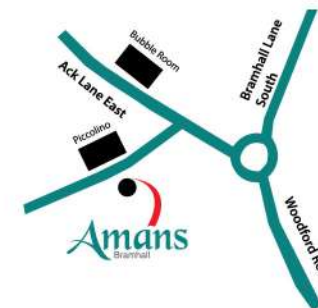
Excludes special and public holidays
Dinning in only
Further terms and conditions apply



0161 440 9686

222 Moss Lane, Bramhall,
Cheshire, SK7 1BD

www.amansbramhall.uk



WE ALSO CATER FOR
OUTSIDE PARTIES
AND FUNCTIONS

OPENING TIMES

Mon - Thurs: 5:00pm - 10:30pm
Fri - Sat: 5:00pm - 11:30pm
(Last seating for dinning 10:30pm)
Sun: 4:00pm - 10:00pm



AMANS IS NOT A THEMED RESTAURANT.

Each restaurant has its own individuality. The menu reflects on the chefs' skills and the availability of fresh local produce. We pride ourselves on the quality of our food and the service we provide, if you are anything less than 'extremely satisfied' please let us know as your feedback is invaluable.



20% OFF IN PERSON
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Choose a "Style" from above followed by "Filling" from below

Chicken	£11.75	Prawn	£11.75
Chicken Tikka	£12.00	King Prawn	£17.20
Lamb	£12.20	Fish Tikka	£13.20
Lamb Tikka	£12.50	Mixed Vegetable	
Keema	£12.50	Or Mushroom	£11.75
Paneer	£11.75	Special Mixed	£17.20

Chicken, lamb, prawn & mushrooms

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 ingredients

🍴 Mild 🍴 Medium 🍴 Fairly Hot 🍴 Very Hot 🍴 Suitable for Vegetarian

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

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

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

Mild

Medium

Fairly Hot

Very Hot

Suitable for Vegetarian

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.

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

CRUSTACEAN

SESAME

NUTS

GLUTEN

EGG

FISH

SHELLFISH

MUSTARD

CELERY

PEANUTS

MILK PRODUCTS

SULPHITE

SOYA

LUPINS

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

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		

CHEF'S CHOICE		
Butter Chicken	£13.95	
Tender strips of chicken tikka cooked in a sauce of cream, tomatoes, ghee and jaggery.		
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	£15.95	
chicken/lamb tikka or prawn		
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	£14.95	
chicken/lamb tikka or prawn		
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	£16.95	
(apna style)		
Chicken tikka stir fried with basmati rice, garlic, served with an omelette and a choice of sauce.		
Manchoori	£14.95	
chicken or lamb tikka		
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 chops 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	£14.95	
chicken or lamb tikka		
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	£14.50	
chicken/lamb tikka or prawn		
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.		

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

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	Paneer	£12.45
Chicken Tikka	£12.75	King Prawn	£17.45
Lamb	£13.00	Fish Tikka	£14.45
Lamb Tikka	£13.45	Vegetable	£12.45
Keema	£13.00	Mushroom	£12.45
Prawn	£12.45	Special Mixed	£17.45
(Chicken,Lamb,Prawn & Mushrooms)			
Please Note: Rice, Chips or Nan NOT included with any of the dishes.			