

# 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

<b>Spiced Papadum</b>	<b>£0.95</b>	<b>Chutney Tray</b>	<b>£4.50</b>
<b>Papadum</b>	<b>£0.95</b>	<i>Onion chutney, mango chutney, mint yoghurt, chilli sauce, mix pickle</i>	
<b>Mango Chutney</b>	<b>£0.95</b>	<b>Raitha</b>	<b>£3.50</b>
<b>Chopped Onions</b>	<b>£0.95</b>	<i>Cucumber, onion or plain</i>	
<b>Mint Yoghurt</b>	<b>£0.95</b>		
<b>Mixed Pickle</b>	<b>£1.10</b>		

## STARTERS

**Shami Kebab** £5.95

*Pan fried patties of minced lamb, finely chopped green chillies, fresh herbs and ground spices.*

**Garlic Chilli Chicken Tikka** 🌶️ £5.95

*Chicken tikka cooked in a sweet chilli sauce infused with garlic oil, diced root ginger and celery. Served on a nan puri.*

**Bhuna Prawn Puri** £5.95

**Aloo Baingan Puri** 🍆 £5.50

*Spiced potatoes and aubergine cooked with whole garlic cloves and tamarind served with fried flatbread.*

**King Prawn Puri** £7.25

**Chicken Chat Puri** £5.95

**Chicken Pakora** £6.25

*Chicken tikka in light batter & spices deep fried.*

**Garlic Chilli King Prawn** 🌶️ £7.25

*King prawn cooked in a sweet chilli sauce infused with garlic oil, diced root ginger and celery*

**Krispy King Prawn** £7.25

**Onion Bhaji** 🍆 £5.50

**Thai Chilli Chicken** 🌶️🌶️ £5.95

**Samosa (meat or vegetable)** £5.50

**Paneer Pakora** 🍆 £4.95

**Lahori Fish** £7.25

*Seabass fillet lightly coated in our homemade spicy gram batter.*

**Salt & Peri Peri Ribs** 🌶️🌶️🌶️ £7.25

*Lamb ribs in a fiery hot marinade of sun dried chilli peppers and vinegar.*

## PLATTERS

**Tandoori Platter**

*Chicken tikka, Lamb tikka, Seekh kebab & Lamb Chops*

**Mix Platter**

*Onion bhaji, Seekh Kebab, Veg Samosa & Chicken Tikka*

**Vegetable Platter**

*Onion bhaji, Veg Samosa, Paneer Pakora & Veg Pakora*

**FOR 1**  
£7.95

**FOR 2**  
£14.95

**FOR 4**  
£29.50

£7.75

£14.95

£28.95

£6.95

£12.95

£27.50

🌶️ 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.

	<b>Starter</b>	<b>Main</b>
<b>Tandoori Chicken //</b>	<b>£6.25</b>	<b>£11.95</b>
<i>Fresh spring chicken quarters marinated in a blend of fresh herbs, seasoning, ground spices and natural yoghurt.</i>		
<b>Chicken Tikka //</b>	<b>£6.25</b>	<b>£11.95</b>
<i>Tender pieces of chicken marinated with mayonnaise, ground almond, ground spices and natural yoghurt.</i>		
<b>Chicken Tikka Piri Piri ///</b>	<b>£6.95</b>	<b>£12.95</b>
<i>A fiery hot marinade of sun dried chilli peppers &amp; white wine.</i>		
<b>Fish Tikka //</b>	<b>£7.95</b>	<b>£12.95</b>
<i>Chunks of Indian fish, marinated overnight in a special sauce cooked in the clay oven.</i>		
<b>Lamb Tikka //</b>	<b>£7.95</b>	<b>£12.95</b>
<i>Strips of lean, tender lamb leg marinated in a blend of yoghurt, fresh herbs and ground spices.</i>		
<b>Tandoori Lamb Chops //</b>	<b>£7.95</b>	<b>£14.95</b>
<i>Succulent lamb chops, soaked overnight in our marinade of fresh herbs and ground spices. Fired to perfection in the tandoor.</i>		
<b>Seekh Kebab //</b>	<b>£7.95</b>	<b>£14.95</b>
<i>Sausage shaped kebabs of lean minced lamb, green herbs and chillies and seasoning.</i>		
<b>Garlic Chilli Seekh Kebab ///</b>	<b>£8.10</b>	<b>£15.95</b>
<i>As above but with more use of chilli and garlic to give a fantastic taste</i>		
<b>Tandoori King Prawns //</b>	<b>£8.10</b>	<b>£15.95</b>
<i>Jumbo king prawns, shelled and deveined, marinated in a delicate blend of yoghurt, herbs and spices.</i>		
<b>Amans Mix //</b>		<b>£16.95</b>
<i>Tandoori chicken, chicken tikka, lamb tikka and seekh kebab, a tandoori - king prawn, lamb chop &amp; onion bhaji.</i>		

## SHASHLICK

*Onions, pepper and tomato skewered with either:*

	<b>Starter</b>	<b>Main</b>
<b>King Prawn</b>	<b>£9.70</b>	<b>£17.70</b>
<b>Chicken</b>	<b>£8.70</b>	<b>£13.70</b>
<b>Lamb</b>	<b>£9.00</b>	<b>£15.70</b>
<b>Paneer</b>	<b>£8.70</b>	<b>£13.70</b>
<b>Piri Piri Shashlick (chicken) ///</b>	<b>£8.85</b>	<b>£14.70</b>

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

**Any curry sauce of your choice is available with the above meals for an additional £3.95**

### POLITE NOTICE

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## CHEF'S CHOICE

- Nariel Gosht** 🍴 **£13.10**  
Tender pieces of lamb, slow cooked with grated coconut, coconut cream and South Indian spices.
- Palak Murgh Makhani** 🍴 **£13.10**  
Chicken tikka and fresh spinach cooked in a buttery tomato sauce flavoured with methi
- Butter Chicken** 🍴 **£13.10**  
Tender strips of chicken tikka cooked in a sauce of cream, tomatoes, ghee and jaggery.
- Balti Exotica** 🍴🍴 **£13.50**  
Combination of chicken tikka, lamb tikka and a king prawn cooked in a medium spiced balti sauce, authentically prepared with fresh herbs & spices.
- Bengals Favourite Fish Curry** 🍴🍴 **£16.95**  
Seared pieces of seabass fillet, served in a moderately spiced sauce, flavoured with zest of Bengali pomello.
- Piri Piri Massalla** 🍴🍴 **£13.50**  
Pieces of chicken tikka piri piri smothered with mild massalla sauce. Tease your taste buds.
- Chicken Sajan** 🍴🍴 **£13.50**  
Cooked with spinach, chicken tikka, tandoori chicken and minced meat with fresh herbs and spices.
- King Prawn Badshahi** 🍴🍴 **£16.95**  
King prawns cooked in a medium spice sauce with chefs own spices.
- Bramhall Special Mix** 🍴🍴 **£14.95**  
A mixture of meat (chicken, lamb tikka & lamb chops) cooked in chef's special spices.
- Handi chicken/lamb tikka or prawn** 🍴🍴🍴 **£13.50**  
A traditional 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** 🍴🍴🍴 **£13.50**  
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** 🍴🍴🍴 **£15.95**  
(apna style)  
Chicken tikka stir fried with basmati rice, garlic, served with an omelette and a choice of sauce.
- Sylhety Biryani** 🍴🍴🍴 **£15.95**  
Chicken fillet spiced with chef's special spices then cooked with rice and stir fried served with a boiled egg & a choice of sauce.
- Manchoori chicken or lamb tikka** 🍴🍴🍴 **£13.50**  
Diced chicken tikka or lamb tikka cooked with fresh green chillies, coriander, shredded root ginger and naga chilli.
- Karahi Mixed Grill** 🍴🍴🍴 **£16.95**  
Tandoori chicken, chicken tikka, lamb tikka, lamb chops and seekh kebab cooked with onions, capsicum and fresh tomato in a spicy pungent sauce.
- Kathmandu** 🍴🍴🍴 **£13.50**  
Lamb cooked with cinnamon, bayleaf, dry fried chilli garnished with coriander.
- Achari chicken or lamb tikka** 🍴🍴🍴 **£13.50**  
A very tasty dish cooked in pickle spices, tempered with mustard and hot green chilli.
- Garlic Chilli Chicken** 🍴🍴🍴 **£13.50**  
Tender chicken breast cooked with garlic, green chillies, fresh herbs, spices and naga chilli.
- Jai Puri** 🍴🍴🍴 **£13.50**  
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** 🍴🍴🍴 **£13.50**  
A fairly hot dish from Nepal - not for beginners. Prepared with garlic tomatoes lemon fresh naga chillies & mixture of hot spices.
- Lamb Chop Balti (apna style)** 🍴🍴🍴 **£16.95**  
Tender baby lamb chops marinated in herbs and spices cooked in the tandoor then cooked second time on the stove with a balti sauce.
- Afgani** 🍴🍴🍴 **£13.50**  
Cooked with cubes of chicken, red onions, green peppers & chef's special spices.
- Balti Garlic Chilli Chicken** 🍴🍴🍴 **£14.50**  
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** 🍴🍴🍴 **£14.50**  
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 ingredients



## AMANS SPECIALS

The Aman's is a new and exciting addition to the Indian cuisine in Bramhall and its surrounding town's. You will find that the range of different dishes in our extensive menu are of unique origin. We are sure you will not find our specialities at any other outlets. Our friendly staff are only too pleased to help you choose your meal to suit your taste.

### Ajnabi ”

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

### Methi Massalla ”

Cooked with a quantity of dried fenugreek leaves and massalla spices producing a highly flavoured dish with a bittersweet taste.

### Gulabi ”

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

### Pari Pari ””

Red hot chilli peppers marinated in white wine, blended down to produce a fiery red hot sauce.

<b>Chicken</b>	<b>£12.50</b>
<b>Chicken Tikka</b>	<b>£12.50</b>
<b>Lamb</b>	<b>£12.95</b>
<b>Lamb Tikka</b>	<b>£12.95</b>
<b>Keema</b>	<b>£12.95</b>
<b>Prawn</b>	<b>£12.50</b>
<b>Paneer</b>	<b>£12.50</b>
<b>King Prawn</b>	<b>£16.95</b>
<b>Mixed Vegetable V</b>	<b>£11.50</b>
<b>Mushroom V</b>	<b>£11.50</b>
<b>Special Mixed</b>	<b>£16.95</b>
<i>(Chicken, Lamb, Prawn &amp; 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**

<b>Chicken</b>	<b>£11.95</b>	<b>Paneer</b>	<b>£11.95</b>
<b>Chicken Tikka</b>	<b>£12.25</b>	<b>King Prawn</b>	<b>£16.95</b>
<b>Lamb</b>	<b>£12.50</b>	<b>Vegetable V</b>	<b>£11.95</b>
<b>Lamb Tikka</b>	<b>£12.95</b>	<b>Mushroom V</b>	<b>£11.95</b>
<b>Keema</b>	<b>£12.50</b>	<b>Special Mixed</b>	<b>£16.95</b>
<b>Prawn</b>	<b>£11.95</b>	<i>(Chicken, Lamb, Prawn &amp; Mushrooms)</i>	

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



Mild



Medium



Fairly Hot



Very Hot



Suitable for Vegetarian

## 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.

### Bangla 🍴

A method of dish similar to Bhuna where sliced beans are used to create a mouth watering dish.

### 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.

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

Chicken	£11.50	Prawn	£11.50
Chicken Tikka	£11.75	King Prawn	£16.95
Lamb	£11.95	Mixed Vegetable	
Lamb Tikka	£12.25	Or Mushroom	£11.50
Keema	£12.25	Special Mixed	£16.95
Paneer	£11.50	Chicken, lamb, prawn & mushrooms	

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



## VEGETARIAN CHOICE "V"

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

	Side	Main		Side	Main
<b>Paneer Makhani</b>	£6.50	£10.95	<b>Mushroom Bhaji</b>	£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>		
<b>Palak Paneer</b>	£6.50	£10.95	<b>Bindi Bhaji</b>	£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>		
<b>Motor Paneer</b>	£6.50	£10.95	<b>Chana Bhaji</b>	£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>		
<b>Palak Chana</b>			<b>Bombay Aloo</b>	£6.50	£10.95
<b>Dhall</b>	£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>			<b>Aloo Gobi</b>	£6.50	£10.95
<b>Lehsun Ka</b>			<i>A variation of Bombay aloo, which includes cauliflower as well.</i>		
<b>Baingan</b>	£6.50	£10.95	<b>Vegetable Bhaji</b>	£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>		
<b>Tarka Dhall</b>	£6.50	£10.95	<b>Baingan Bhaji</b>	£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>		
<b>Dhall Massalla</b>	£6.50	£10.95	<b>Saag Aloo</b>	£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 &amp; leaf spinach.</i>		
<b>Saag Bhaji</b>	£6.50	£10.95	<b>Special Aje Baje</b>	£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>		
			<b>Any Curry Sauce</b>	£6.50	£10.95

## SUNDRIES

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

## BREADS

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

## CONTINENTAL DISHES

All dishes are served with salad & chips

<b>Chicken Nuggets</b>	£10.95	<b>Prawn Omelette</b>	£10.95
<b>Fried Scampi</b>	£10.95	<b>Mushroom Omelette</b>	£10.95
<b>Chicken Omelette</b>	£10.95		

## EARLY BIRD MENU

### 4 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 £2 per dish

Onion Bhaji or Meat  
or Vegetable Samosa  
or Sheek Kebab 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  
- £1.50 extra per dish  
Change to any other dish  
- £4 extra per dish

#### Served with: Sundries

(Choice of 1 only)

Pilau Rice or Plain Nan  
Plain Rice or 1 Chapati/ 2 Puri  
Fries or Tandoori Roti  
Roti Parata

\*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 (4th Course)

\*Ice cream - One Scoop (Choice of Strawberry/  
Vanilla or Chocolate)

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

**£18.95**

Per Person

**£16.95**

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