



Aroma

Indian Cuisine

Hours

11:00 am - 10:00 pm
open 7 days a week

Lunch Buffet

11:00 am - 3:00 pm
Monday - Friday

3012 Jefferson St.
Napa, CA 94558
(T) 707 927 3347

www.aromanapa.com

Family Owned & Operated Since 2008

Appetizers

All appetizers served with mint and tamarind chutneys.

Soups & Salads

Rice Dishes

We use the finest rice of India, the **BASMATI**, a long-grain aromatic rice, native to India.

Side Orders

Tandoori Specialties

Served with Basmati Rice or Plain Naan

Specialties from our **TANDOOR**, barrel-shaped clay **OVEN**, are marinated in their own **UNIQUE BLEND** of seasonings. The intense heat sears the meat on the outside, thus locking in the meat's own juices, providing a crisp exterior with a moist and juicy inside, a taste that has not been duplicated by any other **OVEN**

MILD, MEDIUM, HOT,
OR EXTRA HOT.

Veg Platter (Four vegetable pakoras, four paneer pakoras and onion bhajhi).....	10
Non-Veg Platter (four chicken pakoras, four fish pakoras and four shrimp pakoras).....	12
Avocado Aloo Tikki Chaat (Three potato patties topped with garbanzo bean curry and avocado)	8
Aroma Special Veg Samosa (Two pastry sheets stuffed with roasted cumin, potatoes and peas)	7
Keema Samosa (Two pastry sheets stuffed with ground lamb and spices)	10



Lentil Soup	4
Mulligatawny Soup	5
Mixed Green Salad	5
Cucumber Salad	5
Onion & Green Chilli Salad	4



Biryani (Pot sealed Basmati rice with aromatic herbs and spices, accompanied with yogurt raita)	
Vegetable	11
Chicken	13
Goat	14
Lamb	15

Vegetable Pulao (Very mildly flavored steamed vegetable Basmati rice).....	6
Basmati Saffron Rice (Aromatic North Indian rice delicately infused with saffron).....	3
Brown Basmati Rice (Aromatic North Indian rice delicately infused with saffron).....	4



Papadum (Thin, crispy lentil wafers)	2
Raita (Yogurt blended with fresh vegetables and mild seasonings).....	2
Mixed Pickle (Homemade hot and spicy blend of pickled vegetables & chili peppers) ...	2
Mango Chutney (Tangy mango in sweet fruit sauce).....	2
Tamarind Chutney (Tangy tamarind in sweet fruit sauce).....	2
Mint Chutney (Mint sauce blended with onion, ginger & cilantro-medium spicy).....	2
Homemade Hot Chutney (Sauce blended with onions, ginger, & chili- very spicy).....	2



Tandoori Vegetable (Aromatic herbs marinated cauliflower, bellpeppers, onions, paneer, zucchini and pineapple)	15
Soufiya Paneer Tikka (Homemade cheese cubes, onions & bell peppers) ..	16
Tandoori Chicken (Tender dark meat chicken, bone-in)	18
Chicken Tikka Kabob (Succulent boneless white meat chicken)	20
Mughlai Seekh Kabob (Minced lamb blended with spices and herbs, cooked sausage style)	20
Tandoori Tofu	16
Tandoori Shrimp	20
Tandoori Fish (Fish of the Day)	20
Aroma Special Mixed Grill (House specialty lamb chops, shrimp, achari chicken tikka and seekh kabob)	24
Lamb Chops (Four chops cooked with mustard oil and spices)	26
Pepper Chicken (Chicken marinated with yogurt, black pepper and spices)	20

This facility processes nuts, dairy and wheat products. Please notify us of any allergies.

Vegetarian Specialities

It should be remembered that large portions of India's teeming masses are vegetarian and have therefore developed an exceptional art form in the cooking of vegetables. We bring you these artistic dishes in their original form through the exclusive use of fresh garden vegetables and a unique combination of flavors that is incomparable.

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V - Vegan

Dal Makhani (Black lentils simmered in creamy herb sauce)	10
Punjabi Dal Tadka (Split yellow lentils simmered in curry sauce).....	10
<i>V</i> Chana Masala (Garbanzo beans tempered in special herb sauce)	11
Malai Kofta (Vegetable rounds simmered in savory cream gravy)	11
Paneer Butter Masala (Homemade cheese simmered in butter-nut sauce).....	12
<i>V</i> Tofu Curry (Tandoori tofu in special sauce)	11
<i>V</i> Kadhahi Okra (Okra pan fried w/ onions and spices).....	11
<i>V</i> Vegi Aloo Vindaloo (Tandoori potatoes cooked in special vindaloo sauce) .	11
<i>V</i> Aloo Gobhi (Fresh cauliflower & potatoes cooked with onions, ginger & cilantro)....	11
Baingan Bhartha (Eggplant baked over open flame finished with peas & fine herbs)	11
Navratan Korma (Nine different vegetables simmered together in a unique cashew sauce)	11
Saag Pasand Se (Choices of mushroom or potato or tofu or paneer in mild sauce).....	11
<i>V</i> Gobhi Manchurian (House specialty: Batter fried cauliflower in sweet chili sauce).....	11
<i>V</i> Mattar Curry (Choices of mushrooms or potatoes or paneer or tofu cooked in curry sauce)	11
Methi Malai Paneer (Paneer cooked with fenugreek in creamy sauce).....	11
Vegetable Jalfrezi (Cauliflower, bellpeppers, green peas, paneer, potatoes, onions, ginger and garlic sauteed with spices).....	11



Chicken Specialties

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WE USE FREE RANGE CHICKEN.

Aroma Classic Chicken Curry (A traditional favorite: Tender pieces of chicken in onion gravy)	13
Chicken Korma (Chicken tempered in a unique cashew sauce)	13
Chicken Vindaloo (Chicken and potatoes cooked in a special vindaloo sauce)	13
Chicken Coconut (Chicken simmered in creamy coconut sauce)	13
Chicken Makhani (Tandoori baked chicken cooked in tomato cream sauce)	13
Chicken Tikka Masala (House specialty: Chicken marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce).....	14
Mango Chicken (Chicken in mango sauce. A children's favorite for all ages)	13
Chilli Chicken (Chicken, peppers & onions marinated in sweet chilli sauce)	13
Methi Malai Chicken (Chicken cooked with fenugreek in creamy sauce)	14
Chicken Jalfrezi (Chicken and vegetables sauteed with spices)	14



Lamb Specialties

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WE USE NATURALLY
RAISED LAMB.

Classic Lamb Curry (Lamb in traditional onion sauce : A classic !)	14
Lamb Korma (Lamb tempered in a unique cashew sauce)	14
Lamb Vindaloo (Lamb & potatoes cooked in a special vindaloo sauce).....	14
Rogan Josh (Tender morsels of lamb simmered in mild yogurt sauce)	14
Lamb Tikka Masala (House specialty: Lamb marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce)	15
Lamb Saag (Lamb simmered in mild spinach sauce)	14
Methi Malai Lamb (Lamb cooked with fenugreek in creamy sauce)	15
Lamb Mushroom (Lamb and mushrooms cooked with spices in a curry sauce)	15
Goat Curry (Bone-In) (Goat in traditional onion sauce)	14
Goat Vindaloo (Bone-In) (Goat and potatoes cooked in a special vindaloo sauce)	14

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Seafood Specialties

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V - Vegan

Indian Breads

No Indian meal can be complete without the
exquisite NAAN.

NAAN is a soft flat bread baked in a clay oven.

These fresh baked breads are
excellent as appetizers or as an
accompaniment to any meal.

Shrimp Curry <i>(Shrimp in traditional sauce featuring onions, ginger & spices)</i>	15
Seafood Vindaloo <i>(Seafood and potatoes cooked in a special vindaloo sauce)</i>	15
Goa Shrimp Curry <i>(Shrimp simmered in creamy coconut sauce)</i>	15
Garlic Shrimp Curry <i>(Pan fried shrimp in special garlic and herb sauce)</i>	15
Fish Curry <i>(Fish tempered in traditional onion gravy)</i>	15
Fish Coconut <i>(Fish simmered in creamy coconut sauce)</i>	15
Fish Tikka Masala <i>(House specialty: Fish marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce)</i>	15
Seafood Korma <i>(Fish & shrimp simmered together in a unique cashew sauce)</i>	16



Plain Naan <i>(Soft flat bread baked in a clay oven)</i>	2
Rosemary Naan <i>(Baked with rosemary)</i>	3
Cilantro Naan <i>(Baked with cilantro)</i>	3
Garlic Naan <i>(Baked with garlic)</i>	3
Basil Naan <i>(Baked with basil)</i>	3
Kashmiri Naan <i>(Stuffed with fruit & nuts)</i>	4
Murg Naan <i>(Chef's Special: Stuffed with chicken)</i>	3
Onion Kulcha <i>(Stuffed with chopped onions)</i>	3
Assorted Naan <i>(Basket of Plain, Garlic & Onion Kulcha)</i>	8
Goat Cheese Naan <i>(Baked with goat cheese)</i>	4
Spinach Naan <i>(Stuffed with spinach)</i>	3
Cheese Pizza Naan <i>(Stuffed with mozzarella cheese)</i>	4
Tandoori Roti <i>(Unleavened whole wheat flat bread)</i>	2
Assorted Parantha <i>(Flaky whole wheat flat bread baked in a clay oven, Includes potato parantha, lachha parantha and cauliflower parantha)</i>	9

