

Starters Indian Tapas

Nibbles

❖ POPADUM £0.95 EACH

❖ SPICY POPADUM £1.20 ❖ LIME PICKLE £1.50

❖ ASSORTMENT CHUTNEY DIPS £2.00

❖ SPICED FRIES £3.95

ONION KALE AND CORN BHAJIS (4-pieces) £6.00 (VEGAN)

Crispy and savoury on salad bed, perfect with beer

SAMOSA (VEG OR LAMB) £6.95 (G)

Classic samosas served with salad

BOMBAY KHATTA CHATT £8.50 (D)

Smashed potato, peas, bombay mix, onions, chillies, tamarind, mint, dates, tomato

PANEER TIKKA £9.00 (D)

Marinated Indian cheese barbecued in clay oven

CRISPY SALT AND PEPPER VEGETABLES £8.95 (G) (VEGAN)

Crispy fried veg tossed in chef special sauce

CAULIFLOWER & MUSHROOM SHASHLIK £8.75 (D)

Roasted cauliflower and mushrooms with house marinade

AURA CHICKEN WINGS £8.95 (G)

Spice fried chicken wings tossed with chefs special sauce

AUTHENTIC CHICKEN TIKKA £8.95 (D)

Griddled clavoven chicken morcels homemade

Griddled clayoven chicken morsels, homemade marinade and salad

CHICKEN & CHEESE RONDELE

£9.50 (G) (D)

Mini chicken patties stuffed with cheese & veg

ADRAKI LAMB CHOPS £9.50 (D)

Manx lamb chops, rubbed Moroccan flavours served with salad and mint relish

SUNDRIED TOMATO LAMB SKEWER £8.95 (D)

Minced lamb, sundried tomato , cheese, homemade ground spices, salad and dip

MALAI TANDOORI KING PRAWN £10.50 (D)

King prawn marinated with cream cheese, mild ground spices and grilled

ALLEPPEY SOUID FRY £9.50 (G)

Fried squid tossed with chefs special sauce

QUEENIES GARLIC FRY £9.75

Fresh manx queenies tossed with tangy chilli garlic sauce

CHILLI PEPPER SEABASS £10.50 (G)

Seabass cubes tossed in chefs special spice

SALMON TIKKA £9.75 (D)

Salmon gently grilled with homemade marinade.

ASSORTED STARTER FOR 1 PERSON £9.95 (D) (G)

1 Chicken tikka, 1 lamb skewer, 1 paneer tikka,

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1 corn onion friter, 1 veg samosa

ASSORTED STARTERS FOR 2 PERSON £19.00 (D) (G)

2 Chiken tikkas, 2 lamb skewers, 2 Paneer tikka,

2 corn & onion fritters, 2 veg samosas





Aura Special Curries & Dishes

(please speak to your service personel for allergen info)

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£16.00

Tangy and spicy chicken curry with smoked butter and roasted spices.

CHICKEN HARA PYAZZ MANDI

£16.00

Spring onion, garlic, sliced onions.

16.5

CHICKEN AND VEG KATTI WRAP

£16.00

Chopped chicken tikka sweltered onion and peppers served with chips and salad.

LUCKNOWI LAMB SHANK

£22.00

Manx lamb shank in onion, tomato and ginger masala sauce, finished with fried shallots.

LAMB KEEMA MUTTER

£18.00

Minced lamb, green peas, Coriander, ginger and black pepper.

KING PRAWN MOILEE

£18.50

Fragrant and delicious south indian curry, packed with juicy prawns and creamy coconut milk.

SRILANKAN KING PRAWN CHUKKA

£18.00

King prawns cooked in an onion, tomatoes and spices made into authentic recipe.

MADURAI SEABASS KULAMBU

£18.00

Southern indian style fish curry with plenty of garlic and tomato.

MASALA SEABASS FILLET WITH PAPRIKA FRIES £15.00

Marinated pan fried seabass served with spiced chips.

EGG ROAST MASALA (3-EGGS)

£15.00

Egg curry with freshly roasted spices, onions and coconut.

Authentic Curries

Please choose your curry style ,choice of meat and spice level for our chefs to cook it specially for you.

CHETTINADU

Special recipe from the kitchens of deep southern India dominated by fresh whole spices and black pepper.

VARUTHA CURRY

Roasted onion sauce, smokey spices and coconut.

NILGIRI THOKKU

Speciality of nilgiri region, green herbs, spinach, cumin seed, garlic and coconut cream.

KUTTANAD MAPPAS

Mustard seed, ginger, curry leaves, tamarind and coconut milk.

MILAGU ARACHATHU

__Chef-s home style black peppercorn spiced curry.

TAMBADA CHILLI RASA

Spicy maharastrian curry with plenty of red chillies and ginger.

AMRITSARI BUTTER MASALA

Cashew nuts, rich tomato and fenugreek gravy, mild.

SHAHI KORMA

Very delicate onion and cashew nut gravy, mild and soothing.

DHABA JALFREZI

Onion, mix peppers, tomato gravy, herbs and spices.

ROGANJOSH

Heady combination of intense spices in deeply aromatic red curry sauce.

CHICKEN - £15.00, LAMB - £16.50, KING PRAWN - £17.00, SEA BASS - £18, DUCK - £18.00, PANEER - £15.00, ARTICHOKE HEARTS & VEG - £14.00





Barbecued in Clay Oven

Contains Dairy

CHICKEN TIKKA

£16.00

Chicken breast cooked in clay oven marinated with yogurt, kashmiri chilli powder, home made spice mix.

AUTHENTIC TANDOORI CHICKEN (ON THE BONE) £18.00

Marinated chicken cooked on the bone served with masala chips, salad and house sauce.

TANDOORI CHICKEN BREAST (2 NOS)

£17.00

Chicken breast marinated in tandoori spice roasted in clayoven served with masala sauce and tossed vegetable.

SALMON TANDOORI

£18.00

Salmon grilled with homemade marinade served with sauce and salad.

MANX LAMB CHOPS

£19.50

Local lamb chops marinated with yogurt, kashmiri chilli, ginger garlic paste, nutmeg.

MALAI TANDOORI KING PRAWN

£19.95

King prawn marinated with green chilli, cream cheese and cardomom.

ASSORTED CLAY OVEN PLATTER

£22.00

2 Chicken tikka, 2 chicken rondele, 2 lamb chops, 1 seekh kebab and 2 king prawn grill served with house curry sauce and salad.

ASSORTED MIX VEG SHASLIK

£15.50

Marrinated and tandoori roasted cauliflower, mushrooms, peppers served with sauce, chips and salad.

PANEER TIKKA

£16.00

Marinated indian cheese barbecued in clayoven, served with chips, sauce and salad.

RIBEYE STEAK 8oz

£23.00

8oz Rib eye steak done to your liking with or without house rub, masala spice served with chips, salad and house sauce.

RIBEYE SURF 'N' TURF

£26.00

8oz Rib eye steak and 2 king prawns marinated with spice rub served with chips, salad and house sauce.

Aura Festive Thali Platter

for one person



Buffet on your plate

Experience an Indian festive meal combining various smaller portions of assorted dishes to include a small starter, main, various sides and accompaniments consisting of balanced portions of meat, greens, veg and pulses to include various tastes and textures.

Your thali includes 3 sides (dal, bombay aloo, chana) salad, popadom, lime pickle, 1/2 portion of curry (please advise your choice of meat and heat level) buttered naan, pilau.

CHICKEN £27.00

LAMB £28.50

KING PRAWN £30.00

SEA BASS £28.00

PANEER £27.00

ARTICOKE & VEG £26.00





(Served with your choice Raita or Sauce)

Aromatic basmati rice flavoured with exotic spices, yogurt, fried onion, mint, corriander cooked with meat of your choice following an authentic recipe.

CHICKEN £16.50 • LAMB £ 18.00 KING PRAWN £ 18.95 • PANEER £16.50 **ARTICHOKE HEARTS & VEG £16.00**

Vegetarian/ Vegan Dishes

SIDE MAIN

MALAI KOFTA GESSI £7.50 £14.00

Fried balls of potato and paneer in mild creamy gravy.

£7.50 £14.00 DAL MAKHNI Combination of lentiles, pulses, butter and cream.

MUTTER PANEER £7.50 £14.00

Peas and cottage cheese.

BHINDI CHUKKA (VEGAN) £7.00 £13.00

Okra stir fried with onion and tomato

BAINGAN MALAI £7.00 £13.00

Aubergine with cream and garlic sauce

ALOO GOBI (VEGAN) £7.00 £13.00

Cauliflower and potato

CHANA MASALA (VEGAN) £7.00 £13.00

Chick pea dhal and ginger

BOMBAY ALOO (VEGAN) £7.00 £13.00

Potato, onion and tomato

MUSHROOM BHAJI (VEGAN) £7.00 £13.00

Mushroom masala

TOMATO DAL (VEGAN) £6.50 £13.00

Tomato lentils

Rice

BOILED RICE £3.00 MUSHROOM PILAU £3.75 **PILAU** £3.25 **PEAS PILAU** £3.75 **GARLIC RICE** £3.50 **EGG RICE** £4.75 **LEMON RICE** £3.75 LAMB KEEMA PILAU £5.00 £3.75 **COCONUT RICE CHIPS** £3.50 **PESHWARI PILAU** £4.00 **SPICED CHIPS** £3.95

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BUTTERED ROTI £3.50 CORRIANDER NAAN £3.75 **BUTTERED NAAN** £3.50 CHILLI & GARLIC NAAN £4.25 FRESH GARLIC NAAN £3.75 CHEESE & CHILLI NAAN £4.50 CHEDDAR CHEESE NAAN £4.00 LAMB KEEMA NAAN £4.95 **PESHWARI NAAN** £4.25 AURA SPECIAL NAAN £5.50 (stuffed with chopped chicken **CHILLI NAAN** £3.75 tikka, cheddar, onions, tomatoes, **SESAME NAAN** £3.75 corriander)

Kids M (Served mild)

CHICKEN NUGGETS & CHIPS £8.00 **FISH FINGERS & CHIPS** £8.00 **CHICKEN TIKKA WRAP & CHIPS** £8.50 SMALL BUTTER CHICKEN & CHIPS (OR) PILAU £9.00 **SMALL CHICKEN KORMA & CHIPS (OR) PILAU** £9.00

G - GLUTEN **D-DAIRY**

V - VEGAN

Please ask if you do not find your favourite dish on our menu, we may be able to prepare it for you and all our dishes can be made to suit your heat/spice level.

Allergies: Please let our service personnel know if you suffer from any allergies, some of our dishes contain dairy, nut and gluten. Although we have made every effort to remove all bones from our meat and fish used in our dishes, some may still remain.