

aangan

Serving Contemporary Indian Cuisine Since 1996

1 Zagat Rated Restaurant

2003-2004-2005-2006-2007-2008



aangan

3475 Route 9 North, Freehold, NJ 07728

732-761-2900 Fax: 732-761-2905

aangannj.com

We serve the finest Indian Cuisine

Lunch Tuesday – Friday	12:00 – 2:30 (\$8.95)
Lunch Saturday & Sunday	12:00 – 3:00 (\$10.95)
Dinner Tuesday – Thursday	5:00 – 10:00
Dinner Friday – Saturday	5:00 – 11:00
Dinner Sunday	5:00 – 9:00

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APPETIZERS - SHURUAAT



Pakora – Vegetables or fish, tempura style	Veg	4.95
	Fish	8.95
Samosa – Pastry crust turnovers with mildly spiced potatoes & peas stuffing		4.95
Tandoori Breads - Naans, Onion Kulcha, Aloo Parantha		3.95
Vegetable Spring Rolls - Cabbage, mushroom & carrot stuffing		5.95
Sev batata puri – NEW! small biscuit-like puris topped with cubed potatoes, Mumbai special		5.95
Aloo Tikki – Potatoes & peas patty cooked on the griddle, served with chickpeas		5.95
Aloo Papri Chaat – Crisp puffs with potatoes & chickpeas garnished with yogurt/tamarind		5.95
Jheenga Mirch Masala – NEW! Shrimp tossed with peppers and onions from the griddle		8.95
 Tandoori Mushrooms – Mushrooms cheese cubelets marinated & broiled in the Tandoor		7.95
Aangan's Appetizer Sampler – Assortment of appetizers		14.95

CHICKEN – MURG MAZEDAAR

Chicken Tikka Masala - herbs/yogurt marinade broiled in Tandoor, in a butter tomato gravy		11.95
Indian Wok Chicken – <i>Kadahi Murg</i> , Chicken & peppers sautéed in the wok in an onion, tomato gravy		10.95
Punjabi Chicken – <i>Ghar ka murga</i> , prepared the traditional homestyle from Punjab		10.95
 Chicken Vindaloo – <i>Murg Vindaloo</i> , cooked in a tangy vinegar sauce with hot spices		11.95
Chicken Xacuti – <i>Murgh Masaledar</i> , prepared South Indian style with coconut puree		11.95
 Murg Achari - Tender morsels of chicken in a very spicy mix of Indian Pickle spices		11.95
Chicken Shahi Korma – mild onion/yogurt based Kashmiri Korma sauce with cashew paste		11.95
Murgh Saagwala – Chicken slow cooked in chopped garden spinach – Delicious!		11.95



VEGETARIAN – SABZI BAZAAR

Smoked Eggplant – Baigan <i>Bhartha</i> , Smoked egg-plant pulp Stir-fried with onions, tomato, ginger & fenugreek	10.95
Bhindi Masala - Garden fresh okra sautéed with onions, ginger and dry spices	10.95
Kadahi Paneer Home made soft cheese cubes sautéed in the wok in spicy tomato based gravy	11.95
Cheese Kofta – <i>Malai Kofta</i> , Cheese dumplings in a creamy sauce with onions, cashew	11.95
Achari Paneer - Home made soft cheese cubes with Indian pickle spices & mustard oil	11.95
Matar Paneer - Green peas and home-made soft cheese cubes in a fragrant gravy	11.95
Cheese Curry – <i>Paneer Makhani</i> , Home made soft cheese in a tangy tomato based sauce	11.95
Vegetable Curry – <i>Sabzi Korma</i> Vegetables in mildly creamy tomato, onion and ginger gravy	10.95
Spinach & Cheese - <i>Palak Paneer</i> , Chopped spinach & home-made cheese cubes sautéed with herbs and spices	11.95
Aloo Gobi - Cauliflower florets & potatoes slow cooked with cumin, turmeric, ginger & cilantro	10.95
Chana Pindi - Chickpes North Indian Style	9.95
Lentils – <i>Daal Makhani</i> , Black Lentils, North-Indian style	9.95
Black or Yellow Lentils - choice of Vagar (Finish)	9.95
Jeera (Cumin) Tadka Garlic Tadka Chili, Onion, Tomato Tadka	

SEAFOOD - SAGAR KI PESHKASH

Kolmino Patio - Shrimp with onions, garlic, cilantro, tamarind, jaggery and lemon juice. Parsi style	15.95
Seafood Curry - Poached in tangy onion & tomato cream sauce	Shrimp 14.95 Fish 13.95
Kerala Fish Curry - mild herbs, onions with mustard, coconut, curry leaves	Shrimp 15.95 Fish 13.95
Shrimp Vindaloo – <i>Jheenga Vindaloo</i> in spicy and hot Goan vindaloo sauce	14.95

Dinners includes an individual sized entrée, lentils of the day,
rice and one tandoori bread. (+\$4)



LAMB – GOSHT BHANDAR

Shahi Lamb Chops – marinated lamb chops braised with ginger, Garlic, onion, tomato gravy	17.95
Boti Kabab Masala – Lamb cubes onions, tomatoes & bell Pepper in chef's special sauce	13.95
Sabz Ghosht – Marinated lamb cubes with zucchini in Ginger, Garlic, onion gravy	13.95
Lamb Curry – Rogan Josh In yogurt & dry spices cooked in ginger, garlic and onion gravy	12.95
 Lamb Vindaloo – <i>Gosht Vindaloo</i> , Very spicy and hot lamb preparation from Coastal Goa	12.95
Saag Gosht – Lamb cubes & dry chopped spinach simmered with ground dry spices	13.95
Kadahi Gosht – Boneless lamb cubes & green peppers sautéed in the - tomato based gravy	13.95
Lamb Korma – <i>Gosht Korma</i> lamb cubes in a mild korma sauce with a touch of cashew nut paste	13.95



FROM THE CLAY OVEN – TANDOORI KHAZANA

 Lamb Chops – Lamb chops marinated in yogurt, ginger, and garlic – charbroiled in the tandoor	16.95
 Tandoori Chicken – Bone-in Chicken marinated in yogurt-ginger, herbs, spices, from the tandoor	10.95
Murg Peshawari – Bone-in Chicken marinated in a cashew nut and melon seed paste	11.95
Saffron Vegetarian Tikkas – in delicious yogurt cumin/coriander marinade	Cheese 12.95 Veg 12.95
Kadak Seekh Kabab – Minced lamb with green chillies, ginger, garlic and ground spices, from the tandoor finished with egg braising	12.95
 Chicken Kababs –	Malai (Herb Marinade) 9.95 Hariyali (Mint) 9.95 Garlic Marinade 9.95
 Tandoori Tikkas – Boneless chunks marinated in aromatic spices/herbs	Chicken 9.95 Lamb 10.95
 Tandoori Seafood – Marinated in mustard, yogurt, ginger, herbs and spices	Fish 11.95 Shrimp 12.95
Mixed Grill – Pre-selected assortment of tandoori chicken, seekh kabab, malai kabab, lambtikka and shrimp charbroiled in the tandoor	16.95



COMBINATION DINNERS – POORA KHANA

Vegetarian Platter

Vegetable dum biryani served with vegetable entrée, lentils, raita, and one Naan
15.95

Lamb or Chicken Platter

Chicken or lamb dum biryani, served with chicken or lamb entrée, lentils, raita, and one Naan
17.95

Seafood Platter

Shrimp Biryani, served with sea food entrée, lentils, raita, and one Naan
19.95

RICE TREASURES - CHAWAL BHANDAR

Rice Biryani

Long grain basmati rice in mild curry sauce served in a “Haandi” sealed with a layer of dough

Vegetable 9.95 Chicken 11.95 Shrimp 12.95 Lamb 12.95

Vegetable Navrattan Pilaf

Long grain basmati rice steam cooked with mixed vegetables
8.95

Aangan's Special Pilaf

Long grain basmati rice steam cooked with small cubes of home made soft cheese & onions infused with garlic
8.95

BREADS – AATE KI CHAKKI

- Roti** - Whole wheat bread baked fresh in the Tandoor 2.95
- Naan** - Soft white flour breads baked in the Tandoor
 - Plain 2.95
 - Garlic 3.95
- Parantha** - Layered whole wheat bread
 - Plain 3.95
 - Stuffed 3.95
- Poori** - Whole-wheat ‘balloon’ bread from the Aangan Kitchen 4.95
- Onion Kulcha** - Soft flour bread stuffed with onions and cilantro 3.95
- Bread Basket** – Choice of any 4 Breads except Poori 12.95



EXPRESS **aangan** CATERING

Economy Package - \$10.95 per guest

Vegetarian Appetizer
Vegetarian Entrée
Non Vegetarian Entrée
Rice/Naan

Deluxe Package - \$13.95 per guest

Vegetarian Appetizer
Non-vegetarian Appetizer
Vegetarian Entrée
Non Vegetarian Entrée
Rice/Naan

Luxury Package - \$15.95 per guest

Vegetarian Appetizer
Non-vegetarian Appetizer
3 Vegetarian Entrées
2 Non Vegetarian Entrées
Assortment of Naans and Rice
1 Dessert

Exclusive Package - \$18.95 per guest

2 Vegetarian Appetizers
2 Non-vegetarian Appetizers
3 Vegetarian Entrées
2 Non Vegetarian Entrées
Assortment of Naans and Rice
2 Desserts

Add \$2 per guest for parties of less than 30
Add \$2 per guest for Lamb and Seafood Entrées

PARTY TRAYS TO GO

Guests #	Veg Appet	Non-Veg Appet	Rice	Naans	Veg Entrée	Paneer Entrée	Chicken Entrée	Lamb Entrée	Fish Entrée
20-25	\$30	\$50	\$25	\$30	\$45	\$50	\$55	\$60	\$75
30-35	\$45	\$65	\$35	\$45	\$75	\$80	\$85	\$90	\$115
45-60	\$60	\$90	\$45	\$55	\$85	\$90	\$95	\$110	\$175

Guests served depends on the total number of appetizers & dishes ordered

SPECIAL GROUP RATES FOR IN HOUSE PARTIES

Tuesday, Wednesday, Thursday, and Sunday

BANQUET HALL ARRANGEMENTS AVAILABLE FOR ALL CELEBRATIONS