

## VEG STARTERS

French Fries	3.75
Far Far with Chutney Tray (Pappadoms)	4.95
Samosa A crispy pastry filled with potatoes, green vegetables and peas, spiced, deep fried and served with mint chutney.	4.95
Spring roll A crispy pastry filled with green vegetables, spiced and deep fried.	4.75
Onion Bhaji Sliced onion marinated in Indian spices & deep fried.	4.99
Paneer Tikka Punjabi style Indian cottage cheese marinated in spiced yogurt with onions and pepper, cooked in a tandoor.	7.50
Chilly Paneer Crispy Batter fried paneer tossed in a tangy and spicy Sauce.	7.25
Veg Manchurian A popular Indo-Chinese dish made with mix vegetable balls in a tangy and spicy sauce.	7.25
Ragda Pattice Pan fried potato pattice served with white peas curry topped with sweet chutney & spicy mint concoction.	6.50
Pav Bhaji Spiced mixture of vegetables served with bread.	7.25
Misal Pav Spicy moth beans and peas curry served with bread.	7.25
Vada Pav Indian Potato fritter burger.	6.50
Dabeli Indian burger with potato filling with a sweet, tangy & spicy flavour.	6.50
Veg Platter An assortment of Onion Bhajis, Samosas and Spring Rolls (Serves two)	11.99

## NON VEG STARTERS




Chicken Tikka Boneless chicken marinated in yogurt and spices, then roasted in clay oven.	4.95
Chicken Lollypop Minced chicken mixed with herbs and spices and barbequed on a grill.	6.95
Seek Kabab Minced lamb mixed with herbs and spices and barbequed on a grill.	5.25
Lamb Chops Perfectly seasoned and grilled Lamb chops.	6.50
Fish Masala Marinated Fish deep fried in mildly spiced batter.	7.95
Mixed Grill Platter Assortment of chicken tikka, seekh kabab, lamb chops (Serves two).	14.95

## CHAAT

Paani Puri Crispy Puri's filled with spiced potato mixture & served with minty spiced water.	5.50
Dahi Puri Crispy Puri's filled with mashed potato & topped with sweet yogurt.	5.50
Samosa Chat Crushed samosas topped with curried peas & sweet yogurt.	6.25

Bhel Puffed rice, sev, chopped onions, tomatoes, spicy green chutney and sweet tamarind chutney, sprinkled with coriander.	5.95
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## MAIN COURSE

Hyderabadi Rich fragrant gravy cooked in fresh herbs and spices.	
<b>Vegetable</b> 	11.99
<b>Chicken</b> 	12.99
<b>Lamb</b> 	13.99

## MAIN COURSE: CHICKEN

Chicken Hariyali Exclusive Aarti dish, boneless chicken cooked with secret spice blend with a coriander and mint curry base.	12.00
Maratha Chicken Spicy curry made with mint, coriander and green chillies, most popular dish of Aarti originates from Maharashtra.	12.00
Chicken Palak Boneless chicken cooked in fresh spinach and selection of herbs and spices.	12.00
Chicken Tikka Masala Marinated grilled chicken on a tandoor and finally cooked in flavoured curry sauce and topped with spice mix.	12.00

## MAIN COURSE: LAMB

Rara Gosht Punjabi Chef's special Punjabi Recipe Lamb tomato based curry seasoned with selection of spices and herbs.	12.00
Lamb Nilgiri Korma Mildly spiced lamb curry has a twist of coriander and green chillies.	12.00
Lamb Palak Lamb Cooked in fresh Spinach and herbs.	12.00

## SEA FOOD

Machhi Curry Fish cooked in spices, onion and tomato gravy.	14.99
Jhinga Malai Curry King Prawn cooked in ground coconut with south Indian spices and curry leaves.	16.95


## MAIN COURSE: VEG

Karahi Paneer Our most popular stir fried paneer curry cooked with fresh onions & paneer.	10.50
Palak Paneer Spinach & Paneer cooked with selected spices, ginger, garlic, onions & tomatoes.	10.50
Chef's Special Veg Mix A selection of vegetables chosen by chef and cooked with herbs and spices & grated paneer.	10.50
Baingan Masala Highly recommended spice blend with aubergine, tomatoes, onions and spices.	10.50

Chana Masala Chickpeas cooked in ground spices.	10.50
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Dal Makhani Black whole lentils slow cooked in spices to achieve unique comforting flavour.	10.50
Dal Tadka Yellow lentils cooked to produce a delicate soup simmered with garlic coriander and spices.	10.50

## THALI

12.00 Veg Thali  Thali consists of Paneer, Dal, Chickpeas, Rice, Poori, Salad, Pickle & Sweet	14.95
12.00 Non Veg Thali  Thali consists of Chicken, Dal, Chickpeas, Rice, Poori, Salad, Pickle & Sweet	15.95

## BIRYANIS

All Biryanis are served with an option of curry sauce and raita.

Vegetable Biryani  Saffron flavoured rice cooked with spices and vegetables on slow flame.	13.99
12.00 Chicken Biryani  Saffron flavoured rice cooked with spices and chicken on slow flame.	14.99
12.00 Lamb Biryani  Saffron flavoured rice cooked with spices and lamb on slow flame.	14.99

## RICE VARIETIES

Steamed rice	3.50
Pilau Rice/Lemon Rice	3.95
14.99 Jeera Rice	3.95
Spicy rice	4.95
16.95 Egg Rice	5.95

## SUNDRIES

Plain Naan	3.25
10.50 Garlic Naan	3.50
Tandoori Roti	2.00
10.50 Cheese Naan	4.50
Peshawari Naan	4.50

## DESSERT

GULAB JAMUN	4.99
10.50 RASMALAI	4.95

## CHOICE OF ICE CREAM

10.50 Vanilla/Chocolate	
10.50 1 Scoop	2.50
2 Scoops	4.50

## CAUTION

All our dishes may contain allergens. Please speak to a member of our staff regarding allergens, gluten or any dietary requirements.

 Vegetarian

 Non- Vegetarian



Aarti is a Sanskrit word for a traditional Indian lamp symbolically used to welcome guests to one's home. The Aarti is waved in front of Gods during Hindu ceremonies and occasions to show a spirit of humanity, reverence and gratitude. Indian culture believes in 'Atithi Devo Bhava', which translate to 'The guest is God'. We invite our guests whole heartedly to an authentic and diverse Indian culinary experience.

## Opening Hours

Monday to Saturday: 12:00 noon to 10:00pm

Sunday: 12:00 noon to 9:30pm

## Contact & Booking

Tel No: 0113 - 536 1961

[www.aartirestaurant.com](http://www.aartirestaurant.com)

✉ [aartirestaurant@yahoo.com](mailto:aartirestaurant@yahoo.com)

 [Aarti\\_restaurant\\_Leeds](https://www.instagram.com/Aarti_restaurant_Leeds)  [Aarti Bar & Restaurant](https://www.facebook.com/Aarti_Bar_&_Restaurant)