

Veganized

Tadka Daal	\$11.90
A mixture of Five lentils, tomatoes, crackled cumin, chili and asafetida.	
Aloo Palak	\$11.90
Spinach and Potatoes cooked in Five spices.	
Eggplant Masala	\$11.90
A unique blend of eggplant, capsicum and onion and spices then prepared into a fine consistency with a dash of lime.	
Vegetable Jalfrazi	\$12.90
Fresh local vegetables, steam cooked and then tossed with onion, capsicum and a tangy masala gravy.	
Vegetable Chettinad	\$13.90
Fresh local Vegetable, cooked in an intense south Indian curry of roasted masala, coconut curry leaves and freshly ground spices.	
Kaju Masala	\$15.90
Roasted cashew nuts cooked with a thick gravy of onions, tomatoes, ginger garlic and garam masala spices.	

The Naan – Stories

Tandoori Roti	\$2.90
Plain Naan	\$2.90
Buttered Naan	\$3.90
Garlic Naan	\$3.90
Cheese Naan	\$3.90
Cheese & Garlic Naan	\$4.90
Cheese & Chilli Naan	\$4.90
Masala Kulcha Naan	\$4.90

Rice Bowls

Steam Rice	\$2.90
Saffron Rice	\$3.90
Jeera Rice	\$4.90
Coconut Rice	\$4.90
Chicken / Lamb Biryani	\$14.90
Goat Biryani	\$16.90
Arya Special Vegetable Biryani	\$12.90

Accompaniments

Raita	\$3.90
A combination of cucumber and yoghurt slightly spiced with roasted cumin powder.	
Plain Yogurt	\$2.90
Papadums	\$2.00
Sliced Onions	\$3.00
Garden Salad	\$4.90
Cubes of red onion, cucumber, carrot, lettuce in a lemon, pepper chilli-based dressing.	

Sweet Indulgence

Gulab Jamun	\$8.90
Milk based sponge balls deep-fried and then soaked in cardamom and saffron rose syrup.	
Mango/Pistachio Kulfi	\$7.90
Vanilla Ice-cream	\$4.90
Gajar Halwa (Carrot Pudding)	\$7.90



Please follow us on Facebook for dates of buffets

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BOOKINGS ESSENTIAL.

Please call (08) 8267 6388 for bookings

Prices subject to change

TAKEAWAY MENU



ARYA FINE INDIAN CUISINE

48 Unley Road, Unley SA

www.aryas.com.au

TRADING HOURS

LUNCH

FRIDAY, SATURDAY & SUNDAY

12pm to 2:45 pm

DINNER

WEDNESDAY TO MONDAY

5pm to 10pm

(Tuesday closed)

For Bookings, Takeaway & Delivery

Ph: (08) 8267 6388

Fax: (08) 8267 6399

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Lick Me Essentials

Pani Puri **\$7.90**

Bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices. Served with flavoured water.

Sev Puri **\$7.90**

Bite-size chaat consisting of a hollow crispy fried puffed ball, filled with potato, chickpeas yogurt topped with Sev.

Vada Pao **\$8.90**

Deep fried potato dumpling placed inside a bread bun (pav) served with our special tangy chutney.

Chilli Potato **\$11.90**

An Indo-Chinese favourite, made with fried potatoes tossed in a sour spicy sauce.

Gobhi Manchurian **\$11.90**

Crispy cauliflower florets tossed in a spicy, sweet and tangy Manchurian sauce.

Chana Bhatura **\$12.90**

An Indian classic, puffed fried bread served with spicy Chickpeas.

In Between

Masala Papadums (2 pcs) **\$6.90**

Pappadams topped with finely chopped & spiced onion, tomato and coriander.

Sabka Favourite Samosa (2 pcs) **\$6.90**

Crispy Indian short pastries stuffed with spiced potatoes mixture and roasted cashews.

Onion Bhajis **\$6.90**

Marinated and spiced onion strips dipped in chickpea and cumin batter deep fried to perfection.

Mixed Vegetable Pakora (4 pcs) **\$6.90**

Mixed Vegetable coated in chickpea flour and spices, Deep fried.

Our Own Cheese Balls **\$11.90**

Lightly flavoured & spiced cheese stuffed mashed potato balls.

Spicy King Fish - For the Fish lovers. (4 pcs) **\$13.90**

Fish marinated in spices & ginger and garlic, coated with bread crumbs & cornflour and deep fried.

Vegetarian Entrée Platter (2 or 4 people) **\$12.90 / \$22.90**

Best of our Selection – Samosa, Vegetarian Pakora, cheese ball, onion bhaji.

From the Clay Oven

Tandoori Mushrooms (4 pcs) **\$12.90**

Mushrooms seasoned in fine cashew paste, spices, yoghurt and roasted in a clay oven.

Paneer Tikka (3 pcs) **\$12.90**

Soft, juicy chunks of cottage cheese marinated in spices and yoghurt and grilled in tandoor.

Chicken Tikka (5 pcs) **\$15.90**

Chicken fillet marinated in yoghurt, spices, yoghurt and Tandoori masala roasted in the Tandoor.

Arya Chicken Kebab (Murg Malai Tikka) (5 pcs) **\$15.90**

Chicken pieces marinated in a smooth cashew nut and herb yoghurt mixture cooked in the Tandoor.

Achari Murg Tikka (5 pcs) **\$15.90**

Soft tender pieces of chicken bathed in pickling spices (Achari masala) & yogurt marinade, Cooked in the Tandoor.

Punjabi Tandoori Chicken (5 pcs) **\$16.90**

Chicken on the Bone, marinated in Punjabi Masala's and Yogurt roasted to Perfection in the Tandoor.

Fill Me Up

Butter Chicken (Murg Makhani) **\$17.90**

Tandoor roasted chicken pieces served in a delicious rich blend of fresh butter, cashew nut, fennel, and a truly remarkable mild tomato cream sauce.

Chicken Tikka Masala **\$17.90**

Boneless Tandoori Chicken cooked with vibrant mixed spices in a thick Onion and Tomato gravy along with Capsicums.

Chicken Chettinad **\$17.90**

An intense south Indian curry of roasted masala, coconut curry leaves and freshly ground spices.

Chicken Korma **\$17.90**

The Mughlai Masterpiece, Boneless chicken cooked in a fragrant coriander and Cashew based Korma sauce.

Lamb Roganjosh **\$19.90**

An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce.

Lamb Madras **\$19.90**

Hailing from the southern costal parts of India. A classic coconut based curry with mustard seeds, chillis & curry leaves.

Lamb Vindaloo **\$19.90**

An intensely spicy curry, with plenty of bright acidic and vinegar-tinged notes.

Goat Masala **\$21.90**

Goat on the bone cooked in a flavoursome Masala blend of ground spices, onion, tomato, ginger, garlic and chilli.

Mum's South Indian Fish Curry **\$21.90**

From Mum's vault, our signature Fish curry, cooked in a delicate curry leaves and coconut gravy infused with traditional spices like mustard seed and cumin, garnished with coriander.

For the Vege-Curious

Daal Makhani **\$11.90**

Black lentils and Red kidney beans slow cooked in a rich creamy sauce with fresh herbs.

Malai Kofte **\$12.90**

Roundels of mashed potato, cottage cheese, deep fried and tossed in a delicate creamy cashew base sauce.

Paneer Butter Masala **\$15.90**

Cottage cheese in a rich brilliant tomato base, flavoured by subtle spices, cream and yoghurt.

Paneer Dilruba (Fan Favourite) **\$15.90**

Grated cottage cheese cooked with onion, tomato and capsicum in a sweet and sour spicy sauce.

Kadhai Paneer **\$15.90**

A dry paneer dish tossed with capsicum, onions and tomato in a rich gravy sauce.

Palak Paneer **\$15.90**

The north Indian favourite, cooked spinach studded with cubes of fried paneer cheese.