



SOCIAL AROMA

MODERN INDIAN CUISINE & BAR

23702 Rockfield Blvd
Lake Forest, CA 92630
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SOUPS & SALAD

MULLIGATAWNY SOUP	\$ 7
Creamy lentil soup flavored with turmeric (G, V)	
MANCHOW SOUP	\$ 7
Soup that's savoury, spicy and tangy.(G, V)	
TOMATO SOUP	\$ 7
Creamy tomato based sauce with parmesan cheese and crotons (G, V)	
MANGO SALAD	\$ 9
Spring mix with lettuce topped with mango, berries, radish, feta cheese with mango dressing on side	

SPECIALITY PIZZA

BUTTER CHICKEN POUTINE	\$ 16
Butter Tikka sauce ,fries, chicken and cheese curds	
CHICKEN TIKKA	\$ 16
Tikka Sauce, Cheese, Diced Tomatoes, Red Onions, tandoori chicken, Green Onions, Bell pepper and Cilantro	
HAWAIIAN PIZZA	\$ 16
Marinara sauce, cheese, Canadian bacon, pineapple	
TRADITIONAL AMERICAN	\$ 14/16
Marinara sauce with cheese OR Classic Pepperoni & cheese	
SENIORITA MARGARITA	\$ 15
Marinara sauce, fresh mozzarella cheese, and fresh basil	
PEPPY PANEER	\$ 15
Tandoori paneer, bell pepper, onions, spice and cheese.	
VEGGIE PARADISE	\$ 15
Tikka sauce,corn,olives, bell peppers, onion, tomato, jalapeno,and cheese	
CHUTNEY PIZZA	\$ 15
Green chutney sauce topped with onion jalapeno, cilantro and spinach	

APPETIZERS

SAMOSA	\$ 10
Stuffed pea,potato pastries served with desi chutneys	
ICONIC SAMOSA CHAT	\$ 13
Crushed samosas, chickpeas, yogurt, tamarind and cilantro chutney.	
VADA PAV	\$ 13
Mumbai style mashed potato cake battered fried served in butter buns with chutneys with side of fries or salad (G, V without pav)	
PANI PURI	\$ 12
Water balls potato stuffed with tamarind and mint water (V)	
ALOO TIKKI CHAAT	\$ 11
Fried Potato patties topped with tangy sweet tamarind and green chutney and sweet yogurt (G)	
MOONG CHAAT	\$ 12
House grown green moong lentil, Brown Chickpeas, onions, tomatoes, hand tossed with papad (G, V)	
PAPDI CHAAT	\$ 11
Assorted crisps, masala potato topped with yogurt, mint and tamarind chutney	
ACHARI BHEL PURI	\$ 14
Puffed rice tossed with crisp corn flakes, potatoes, peanuts and sweet chutney with achar(Indian Mango Pickle) (G, V)	
SPRING ROLLS	\$ 12
Cabbage and carrot stuffed in rice sheet and fried (V)	
KATHI ROLL	\$ 11/12/14
Choice of PANEER OR CHICKEN OR LAMB In a malabar paratha wrap with choice of fries or salad	
DESI GOBI MANCHURIAN	\$ 15
Crispy cauliflower with sweet & tangy manchurian sauce. (G, V)	
FREEDOM FRIES	\$ 6
Your choice of plain, masala or truffle french fry basket	
HUMMUS	\$ 11
Blended chickpeas with olive oil and kalamata olives and served with NAAN chips (G, V with roti)	

COMFORT BITES @ SOCIAL

CHILLY	\$ 12/14/16	FRIED RICE	\$ 14 - 18
Choice of PANEER OR CHICKEN OR SHRIMP . Tossed with onion and bell peppers with chilly sauce		Rice sauteed with vegetable Indian Chinese style. Add Paneer/Chicken/Shrimp for extra price.	
CRISPY POUTINE	\$ 14/16	MANCHURIAN BALL	\$ 16
Your Choice of Paneer or Chicken , butter, melted cheese on top of french Fries		Mixture of vegetable balls fried served with rich manchurian sauce	
ANDA (EGGS) BHURJI	\$ 14	HAKKA NOODLES	\$ 15
Scrambled egg cooked to perfection with onion, tomatoes, spices		indo chinese style noodles mixed with onion cabbage bell peppers	

MAIN COURSE

FAMOUS BUTTER CHICKEN	\$ 17
Tandoor cooked chicken, chilies and various spices in a tomato sauce dark meat	
DESI CHICKEN CURRY	\$ 18
Chicken cooked with onion and tomato sauce dark meat	
KADHAI CHICKEN	\$ 18
chicken tossed with onions and bell peppers in a tomato curry	
SAAG	\$ 16 - 20
Choice of Paneer,Chicken,lamb,shrimp in a mustard and spinach blend (G)	
TIKKA MASALA	\$ 17 - 21
Choice of Paneer,Chicken,lamb, shrimp in a house special tikka sauce	
VINDALOO	\$ 18/21
Choice of Chicken or Lamb in a tangy onion tomato chili sauce	
LAMB ROGAN GOSH	\$ 20
Kashmiri delicacy of lamb simmered in a fennel and onion sauce	
GOAT CURRY	\$ 19
Thick sauce with tender bone-in goat meat	
MALWANI FISH	\$ 19
Pan seared fish slow cooked with a tangy tomato sauce	
MALAI KOFTA	\$ 17
Fried balls of potato and panner in a rich gravy	
CASHEW PANEER	\$ 17
Mughlai dish where paneer is cooked in Creamy onion tomato gravy	
KADHAI PANEER	\$ 17
Paneer, bell peppers stir fried with onion and tomato sauce to give it rich flavor	
DUM ALOO	\$ 17
Baby potatoes steam cooked in a delicious gravy	
ALOO GOBI	\$ 16
Cauliflower and potatoes cooked in a wok with house spices	
DAAL TADKA	\$ 16
Lentils tempered with ghee, mustard seeds, and curry leaves	
DAAL MAKHANI	\$ 18
Black lentil simmered for 48 hours blended with spices and cream to its richness	
BAINGAN BHARTA	\$ 17
Grilled and minced eggplant mixed with tomato, onion, green peas, herbs and spices	
PINDI CHOLE	\$ 16
Garbanzo beans with onion and tomato curry	

TANDOORI TASTES

CHICKEN SEEKH KABAB	\$ 19
Chicken minced with spices and cooked on skewers	
BABA CHICKEN TIKKA	\$ 20
Dark boneless chicken marinated various Chef's spices smoked in & out from tandoor	
WHOLE POMFRET	\$ 24
Whole pompano marinated and cooked in our tandoor	
MURG MALAI TRUFFLE CHICKEN	\$ 21
Creamy marinate mild spice cooked in our tandoor with truffle oil	
PANEER KA KHAAS	\$ 18
Paneer Marinated in various spices for 24hrs and roasted in our tandoor	
MINT PANEER TIKKA	\$ 17
Paneer Marinated in mint and various spices for 24hrs and roasted in our tandoor	
TANDOORI SALMON	\$ 24
Hand trimmed salmon marinated with house blend spices and cooked in tandoor	
TANDOORI SHRIMP	\$ 21
shrimp marinated with house spice and cooked.	

BIRYANI

\$ 19/21/22

Traditional layered rice delicacy with spices topped with fried onions served with a side of raita Choice of **VEGETABLE, CHICKEN, LAMB**

NAAN & SIDES

TANDOORI ROTI	\$ 3
BUTTER NAAN	\$ 4
PLAIN NAAN	\$ 4
GARLIC NAAN	\$ 5
CHILLY GARLIC NAAN	\$ 6
ONION AND CHILLY ROTI	\$ 5
MALABAR PARATHA	\$ 4
LACHHA PARATHA	\$ 5
BASMATI RICE	\$ 4
CUMIN RICE	\$ 5
RAITA	\$ 4
ROASTED PAPAD	\$ 4

DESSERTS

GULAB JAMUN	\$ 9	KULFI	\$ 9
Cottage cheese dumplings in sugar syrup		Popular Indian stick cream flavored with saffron and almonds topped with falooda and seasonal fruits	
RAS MALAI	\$ 9	COOKIES PLATTER	\$ 9
Cottage cheese and then soaked in Creamy cardamom-saffron milk		Housemade Chocolate Chip Cookies topped with Vanilla ice cream	
KHEER	\$ 9		
Rice pudding in creamy cardamom & saffron milk			