

STARTERS

Seekh Kebab

Minced lamb with onions, green chillies and herbs & spices. Cooked on a skewer.

Chicken Tikka

Cubes of chicken marinated in **yoghurt (milk)** ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal, served with salad, grilled onions & pepper

Chicken Wings

Chicken wings marinated in selected herbs & spices and cooked over charcoal.

Machli Masala

Fish marinated in selected herbs & spices and then deep fired.

Onion Pakora (V)

Sliced onions mixed in spicy batter and then deep fried.

5 Chutneys

1 Pickle

5 Salads

MAIN MEALS

Lal Mas

Lamb cooked with fresh red chillies, **yoghurt**, onions and cardamoms with Rajasthani spices.

Lamb Hyderabad

A distinctly rich dish cooked with spices, green coriander, **fresh cream (milk)**, **yoghurt (milk)**, tomatoes, garlic & ginger in bay leaf juices, cardamom, poppy seeds & cloves. It is full of distinctive flavours.

Chicken Karahi

Diced chicken cooked with garlic, ginger, crushed red chillies, onion, coriander and selected herbs and spices.

Chicken Tikka Masala

Chicken marinated in **yoghurt** and herbs & spices. Gently cooked in a clay oven (tandoor) then tossed with ground **almonds**, coriander, **pistachios**, green chillies & onions.

Aloo Shimla Mirch (V)

New potatoes and capsicum stir fried with onions and herbs & spices.

Dall Piaz

Chana dal (yellow split lentils) cooked with spring onions, tomatoes, and fresh coriander, green chillies and selected herbs & spices.

Pilau Rice

DESSERTS

4 Assorted Desserts

Fruit Platter

Jalebi

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buffet

menu

Menu 1

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