

## STARTERS

### Lamb Ribs

Lamb ribs marinated with garlic, crushed red chillies, black pepper and Asafoetida. Cooked over charcoal.

### Lahorie Fish

Pieces of Cod fish marinated with traditional Lahorie spices & herbs, dipped in spiced batter and deep fried.

### Chicken Tikka (Thigh)

Juicy boneless cubes of chicken thigh marinated in spiced yoghurt and barbecued on charcoal.

### Tandoori Chicken Pakora (Wings)

Chicken wings marinated in **yoghurt**, ginger, garlic covered in selected tandoori spices and batter and fried.

### Aloo Tikki (V)

Potatoes mixed with garlic, ginger, pomegranate seeds, green chillies, fresh coriander and selected spices, dipped in spicy batter and shallow fried.

5 Chutneys

1 Pickle

5 Salads

## MAIN MEALS

### Lamb Jalfrezi

Lamb cooked with fresh garlic, ginger, coriander, turmeric, tomatoes, eggs and selected herbs & spices.

### Lamb Makhani

Lamb cooked with onions, tomatoes, sultanas, **almonds**, pineapple, **fresh cream (milk)**, **butter (milk)** and a selection of mild spices.

### Chicken Korma

A very mildly spiced curry cooked with sultanas, **almonds** and **fresh cream (milk)**.

### Murgh Chana

Chicken and chickpeas tenderly cooked with onions, garlic, ginger, coriander, bay leaf and cinnamon juice.

### Aloo Gobhi Ginger (V)

Potatoes & Cauliflower cooked with lots of ginger, selected spices, garlic, fresh tomatoes, coriander, aniseed, green chillies & black cardamom juices.

### Vegetable Of The Day (V)

Any vegetable dish of ours Chef's choice

### Matar Biryani

## DESSERTS

4 Assorted Desserts

Fruit Platter

Gajar Halwa

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**buffet**

menu

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Menu 2

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