



STARTERS

Lamb Chops

Lamb chops marinated in **yoghurt (milk)** and vinegar with delicate herbs & spices cooked over charcoal.

Chicken Peshwari Kebab

Chicken mince mixed with onions, garlic, ginger, potatoes, gram flour and shallow fried.

Tandoori Legs

Leg of chicken marinates in selection of tandoori spices, **yoghurt** and grilled.

Lahori Machli

Fish marinated in selected Lahorie Herbs and spices, chopped green chillies, julienne cut ginger, garlic and deep fried.

Aloo Pakora (V)

Sliced potatoes dipped in a spicy batter of mixed herbs and green chillies, then deep fried.

5 Chutneys

1 Pickle

5 Salads



MAIN MEALS

Daal Gosht

Diced lamb cooked with onions, garlic, ginger, coriander, cumin and dall. Flavored with nutmeg and fresh coriander.

Lamb Dopiazza

Diced lamb briskly fried with fresh onion rings, green chillies, dhania, black pepper, bay leaves, **cinnamon** and **cardamom** juice.

Chicken Sindhi Korma

Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seed, **yoghurt (Milk)**, fresh lime, **cream (milk)**, fresh bay leaves & garam masala.

Murgh Afghani

Chicken cooked with lime, black pepper ginger and selected Afghani spices

Vegetable Achar (V)

Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, **mustard seeds**, ginger & **yoghurt (milk)**. Gently simmered in bay leaf juices.

Channa Masala

Whole chickpeas cooked with tomatoes, garlic, onions and spices.

Lemon Rice

DESSERTS

4 Assorted Desserts

Fruit Platter

Jalebi



Celebrating **40**
YEARS
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buffet

menu

Buffet Menu 3