



## STARTERS

### Achari Seekh Kebab

Minced lamb mixed with Aagrah's special kebab masala, **eggs** and cooked on grill.

### Chicken Burgers with a India twist

Burgers made of minced chicken with mixed herbs and **egg**.

### Murgh Bihari Tikka (Thigh)

Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (**mustard seeds**) and cooked over charcoal.

### Lahorie Machli

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

### Hara Bhara Kebab (V)

Squash, fresh garden mint, peas, potatoes spinach green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

### 5 Chutneys

### 1 Pickle

### 5 Salads

## MAIN MEALS

### GoshtAchar

Lamb cooked with fresh tomatoes, onions, green chillies, coriander, methi seeds, aniseed, mustard seeds, ginger and **yoghurt** & gently simmered in bay leaf juice. (contains milk,

### Lamb Tikka Masala

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

### Chicken Saag

Chicken and spring leaf spinach cooked with onions, tomatoes, fresh coriander and selected herbs & spices. (**Contains soya**)

### Chicken Korma

Chicken mildly cooked with garlic, ginger, saffron, **yoghurt**, with a selection of spices.

### Lahori Choley (V)

Whole chickpeas and masoor dal cooked together with garlic, tomatoes and a selection of Lahorie spices.

### Palak Paneer

Spring leaf spinach and cured cheese (**milk**) cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. (**Contains soya**)

### Vegetable Pilau Rice

## DESSERTS

### 4 Assorted Desserts

### Fruit Platter

### GulabJaman (contains dairy, nuts)



Celebrating **40**  
YEARS  
**AAGRAB**®  
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# buffet

## menu



Buffet Menu 8