



STARTERS

Seekh Kebab

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

Chicken Burgers with an Indian twist

Burgers made of minced chicken with mixed herbs and egg.

Chicken Tikka

Juicy boneless cubes of chicken marinated in spiced yoghurt (milk) and barbecued on charcoal.

Fish Pakora

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

Aloo Tikki (V)

Potato 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

Gosht Balti

Balti dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

Nihari (Off-Bone)

Lamb cooked with garlic, ginger, yoghurt, onions, tomatoes, wheat flour and selected herbs & spices. It is a typical Lahorie dish. Contains wheat/gluten.

Chicken Makhani

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

Murgh Saag

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

Sai Bhaji (V)

Fresh spinach, fenugreek leaves, fresh soya, okra, aubergine, dall chana cooked with onions, tomatoes, Asafoetida & selected spices.

Dall Piaz (V)

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

Lemon Rice

DESSERTS

4 Assorted Desserts

Fruit Platter

Gajer Halwa



Celebrating **40**
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buffet

menu

Buffet Menu 9