

STARTERS

Mutton Chops

Mutton chops marinated in selected spices & cooked over charcoal. It is then briskly fried with onions, peppers, green chillies, mushrooms, tomatoes and coriander.

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 Seekh Kebabs

*Minced chicken mixed with onions, green chillies, selected herbs, **eggs**, spice and cooked over charcoal.*

Machli Masala

***Fish** marinated in selected herbs & spices and then deep fried.*

Onion Pakora (V)

Sliced onions mixed in spicy batter and then deep fried.

A wide selection of salads, chutneys and pickles.

MAIN MEALS

Lal Mas

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

Mutton Hyderabadi

*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 Handi

*Marinated chicken cooked with garlic, ginger, **yoghurt (milk)**, and fenugreek leaves.*

Chicken Tikka Masala

*Chicken marinated in **yoghurt** and herbs & spices. Gently cooked in a clay oven (tandoor) with coriander, green chillies & **cream (milk)**.*

Aloo Shimla Mirch (V)

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

Dall Piaz (V)

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

Pilau Rice

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others

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buffet

menu

Gar Menu 1

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