



Grilled or Steamed Seafood Specialties

Aagrah Restaurants have the pleasure of introducing some regional recipes from the Indian subcontinent. A delicious and healthier alternative.

Makrani Scallops (Mild)

£8.50

KING SCALLOPS marinated in saffron, garlic, ginger, **yoghurt, cream** and a selection of makrani spices (**contains mustard seeds**) served on bed of salad with calamari and topped with tamarind sauce.

Mughali Machli (Mild)

£16.95

Fillet of MONK FISH marinated in **cream, yoghurt**, poppy seeds, juices of cardamoms & bay leaves (**contains mustard seeds**). Served with grilled vegetables, pilau rice and a garlic **butter** sauce. A traditional Mughal dish. (Complete Meal)

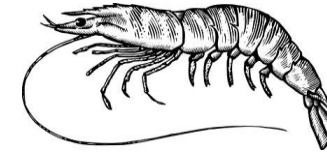
Jhinga Daudkandy (Mild)

£19.95

KING PRAWNS marinated in garlic, lime juice, green chillies, carom seeds and then grilled. Served on a bed of grilled vegetables, pilau rice, salad and coconut chutney. A unique recipe from Daudkandy. (Complete Meal)

Fish Menu-Allergy Notice

All allergens are highlighted in bold.



Machli Ravi (Medium)

£15.95

Filletts of SEABASS marinated in onion seeds, red chillies, (**mustard seeds**) and grilled. Served on a bed of grilled vegetables, pilau rice, salad, and Kashmiri sauce. A delicacy from region of Punjab. (Complete Meal)

Lanka Machli (Medium)

£16.95

TILAPIA from Sub Continent marinated in curry leaves, coconut milk, garlic, red chillies, and (**mustard seeds**) and then grilled. A traditional Sri Lankan recipe served on a bed of grilled vegetables, lemon rice (**mustard seeds**), salad and coconut chutney. (Complete Meal)

Kerala Machli (Medium)

£15.95

HALIBUT STEAK marinated in fresh ginger & coriander, **yoghurt**, madras powder, star and cumin seeds, coconut milk, cloves, green chillies & fresh lime. A traditional Kerala recipe served with lemon rice (**mustard seeds**), grilled vegetables & coconut chutney. (Complete meal)

Jasoer Machli (Medium)

£15.95

LINE CAUGHT COD LOIN lightly marinated with roasted coconut, ajwain seeds, turmeric, and ground red chillies, fresh lime juice then grilled, then stir fried with chopped onion, tomato and capsicum, fresh julienne cut ginger, garlic, curry leaves and fresh coriander leaves. A traditional Bangladeshi dish. Served with grilled vegetables, lemon rice (**mustard seeds**). (Complete Meal)

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Fish Menu

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