

**AAGRAR**<sup>®</sup>

restaurants | event catering



fish menu



## Grilled or Curried Seafood Specialities

Aagrah Restaurants have the pleasure of introducing some regional recipes from the Indian subcontinent.

A delicious and healthier alternative.

### King Scallops (Medium) £8.50

**KING SCALLOPS** marinated in anardhana, carom seeds and a selection of balochi spices. Served on a bed of salad with calamari and topped with tamarind sauce.

### Machi Sardaryab (Medium) £14.95

**FILLET OF YORKSHIRE TROUT (SWEETWATER)** marinated in juices of cardomom, red chillies, salt, turmeric and carom seeds. Served with vegetables, pilau rice and a Hyderabad sauce (**Contains yoghurt, milk**). A traditional Pukhtoon dish. (Complete Meal)

### Jhinga Pasni (Medium) £19.95

**KING PRAWNS** on shells marinated in garlic, lime juice, green chillies, carom seeds and then grilled. Served with vegetables, pilau rice, salad and a Hyderabad sauce (**Contains milk**). A unique recipe from the fishing village of Balochistan. (Complete Meal)

### Machli Ravi (Medium) £15.95

Fillets 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) (**Contains Milk**)

### Kashmiri Machli (Medium) £14.95

**YORKSHIRE TROUT (SWEETWATER)** cooked with fennel seeds, yoghurt, saffron, onion seeds, garlic and fried onions. Served with Kashmiri rice or nan bread. (Complete Meal) (**Contains gluten**)

### Kerala Machli (Medium) £15.95

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

### Jasoor 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)