

STARTERS

Lamb Chops

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

Khandari Chicken Legs

Chicken legs marinated with ginger, garlic, black pepper, pomegranate powder, lime juice, salt, saffron and then cooked over charcoal.

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 and spices and then deep fried.

Aloo Pakora (V)

Baby potatoes mixed with green chillies, herbs & spices. Dipped in spicy batter & then deep fried.

A wide selection of salads, chutneys and pickles.

MAIN MEALS

Karahi Gosht

Boneless lamb cooked with garlic, ginger, onions, coriander, crushed red chillies and herbs & spices.

Lamb Makhani

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

Chicken Rogan Josh

*Rogan josh is undoubtedly considered the most emblematic version of all Kashmiri curry dishes. This dish is highly spiced with herbs, sliced julienne cut ginger, **yoghurt (milk)**, coriander, green chillies & peppers. Garnished with fried tomatoes & onions.*

Murgh Afghani

*Breast of chicken cooked with tomatoes, black pepper, garlic, salt & **yoghurt (milk)**. Garnished with fresh lime and coriander.*

Vegetable Dopiaza(V)

Assorted fresh vegetables, briskly fried with fresh onion rings, green chillies, dhania, black pepper, bay leaves, cinnamon and cardamom juice.

Vegetable Of The Day (V)

Chef's choice

Mushroom Pilau Rice

DESSERTS

Assorted Hot & Cold Desserts

Fruit Platter

Sticky Toffee Pudding and many others

AAGRAS®

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buffet

menu

Gar Menu 6

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