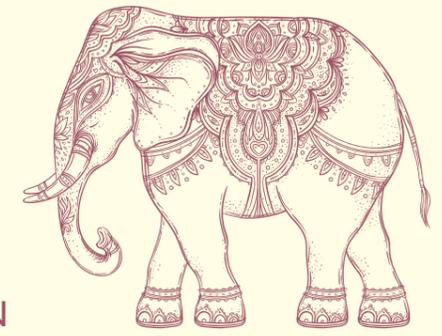


Kashmir & Sheffield aren't so different.

Both green, both beautiful and both home to good, hard-working folks. In the city's heart, we give you the result of 40 years of passion for the food and drink of our forbears. In Kashmir, guests are thought to bless the homes of their hosts. Welcome to ours!



KASHMIR'S KITCHEN AAGRAN

LEOPOLD SQ

Small Plates

Harabara Pau (D/G/V) 4.9

Verdant greens come together to make a sturdy vegetarian kebab bound with British potatoes. Served with a hot buttered bun - favourite of street vendors.

Khasta Bhindi (V) (OKRA FRIES) 4.9

Ladies' fingers battered in flavoursome flour - crisp.

Moji Gaad 6.5

Sustainable cod brings the Atlantic to this contemporary Kashmiri classic. Dusted with gram flour and aromatic spices, deep fried to put the deep sea to shame.

Samosa Chaat (D/G) 5.5

Crispy vegetable samosas with saucy chickpeas and potatoes, covered in cool yoghurt. Warm to some, cold to others, moreish to all - topped off with tangy tamarind.

Sev Puri (G/V) 5.5

From the bustling bazaars of Bombay, our puri hosts diced onions, chickpeas and hearty British potatoes. Overflowing with tangy tamarind chutney and topped off with crunchy sev noodles, this is a Bombay feeling on a Sheffield plate.

Piaz Bhaji (V) 4.9

We started making these when we opened our first branch in 1977. Every bhaji we'd seen was a pakoda, but Grandma decided ours should be circular. We've preserved it for four decades.

Kachori (V) 4.9

Mixed lentils fragrantly spiced, battered in gram flour and deep fried. The Samosa's big, bold brother.

Grills

Lamb Chops 8.9

Succulent chops marinated to enhance the taste of premium farm-reared British mutton. Flame grilled over wood charcoal the way they should be.

Seekh Kebab 9.9

Premium mince lamb marinated with coriander, green chillies and a well curated spice blend, grilled over wood charcoal to unlock their flavour.

Jhingha Khas (C) 12.9

The Bay of Bengal is home to the finest King Prawns in the world. We bring them to you, turned in our age-old Tikka masala and grilled over wood charcoal.

Paneer Tikka (D) 7.9

A sturdy cheese that spends its life squashed under a slab of stone. Rugged and bold, here it's skewered with bamboo and patiently grilled over wood charcoal, soft and gentle beneath a proud exterior.

Chargh Tikka 9.9

On the hills of Sarhad, freshly diced chicken is marinated in a fiery tikka blend and crisped over an open fire. Lean and clean, if it works for the noble people of Pakhtunkhwa, it works for us.

Barut Aloo (D/V) 5.5

Brown skinned potatoes, smashed with aromatic spices and green herbs, tossed in butter and pan seared to give them the well-loved kick.

Purani Ghizayat

Hyderabadi Murgh (D) 11.5

Tender chicken steeped in a rich garlic, ginger, fresh coriander and poppy seeds. An Aagrah signature dish.

Karahi Murgh 11.5

Diced chicken paired with crushed red chillies, full bodied garlic and a dash of lime. Distinct, bold and unmistakably Punjabi.

Murgh Makhkhani (D) 11.5

Guests in Kashmir are honoured with the best food cooked in home-churned butter. Succulent chicken in a silky smooth sauce. A proper curry.

Nihari (G) 13.9

Robust lamb shank in an earthy stew of ginger, garlic and an old family spice blend. A royal fare common at the courts of the Mughal Emperors, this hearty classic is cooked for hours to extract its unique flavour.

Chicken Tikka Masala (D) 11.5

A bright curry of tomatoes, coriander, green chillies and yoghurt accompanies diced succulent chicken. Yorkshire and India in equal measure.

Thowm Wali Sabzi (V) 8.9

A fresh vegetarian selection cooked lovingly with subtle herbs, bold garlic and zesty coriander. There are many vegetables to choose from in a place that grows everything.

Workers' Dhaal (D/G) 6.5

Dark, rich and earthy lentils bursting with flavour. Simmered over 24 hours, the way our grandmothers insist it should be, a warm hug at the end of a long day.

Chole Bhataray (D/G) 8.9

Vibrant chickpeas in a bold partnership with coriander, onions, whole black pepper and cardamom, served with freshly prepared bhatura bread of the finest flour.

Saag Aloo (V) 8.9

A humble and giving vegetarian curry of spinach, potatoes and panir. Close to Kashmiri hearts everywhere.

Nimak Mandi Gosht 12.9

Though vibrant spices are a staple of subcontinental cuisine, the Pakhtuns believe tender meat is best with its own rich flavour. We offer you a Pakhtun staple; premium meat with salt, pepper and a hint of ginger, cooked to perfection.

Gosht Achar (D) 12.9

Succulent mutton cooked with zesty pickled spices, fresh tomatoes, ginger and simmered in yoghurt with curried bay leaf. An Aagrah signature dish.

Murgh Afghani (D) 11.5

A fiery affair of green chillies, freshly ground black pepper and garlic accompany premium diced chicken. Heat tempered with cooling yoghurt, another Pakhtun favourite.

Desserts

Kulfi (D/N) 4

A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron sauce, almond and pistachio pieces.

Jam Pudding 5

Vanilla sponge immersed in rich & creamy strawberry sauce

Alabama Chocolate Fudge Cake 5

An opulent affair combining soft chocolate sponge and full bodied fillings. Topped off with a delicate icing finish.

Cookie Dough Cheesecake 5

A chocolatebourbon biscuit base with a deep layer of smooth chocolate chip cookie dough cheesecake and a flavoursome drizzle.

Mövenpick Swiss Chocolate 4

Artisanal Swiss chocolate shavings give flavour to a creamy, lovingly made ice cream.

Mövenpick Vanilla Dream 4

Madagascan bourbon vanilla blended with Alpine cream; so good you will think you are dreaming.

Salads

Achari 4

A feisty affair of mixed olives and mature pickles

Kachumber 4

Cooling cucumbers come together with onions, tomatoes and a vibrant dressing

Chef's Special 4.5

Don't worry - Chef Ravi surprises us sometimes too. Ask your server for more information

Sundries

Naan (G/D) 3.2 Paratha (G/D) 3.2

Baked to order in our tandoor

Golden, crispy, layered and finished with ghee on a tawa

Garlic Naan (G/D) 3.4 Steamed Rice 3.5

With a loving garlic garnish

The finest, fragrant basmati speaks for itself

Tanduri Roti (G) 3.2 Pilau Rice 3.9

The classic companion to most dishes

Basmati steeped in onion, bay leaf and cumin

Rumali Roti (G) 3.2

Roti, thoughtfully rolled delicately thin and finished on the bottom of a tawa

V Suitable for Vegetarians G Contains Gluten
D Contains Dairy C Contains Crustaceans

Whilst we make every effort to ensure our kitchen is nut-free, it is possible traces may be present. If you suffer from this or any other allergy, please inform your server.