



STARTERS

Peshwari Meat Kebab

Minced meat mixed with onions, garlic, ginger, potatoes, gram flour and shallow fried.

Machli Masala

Fish marinated with selected spices and deep fried.

Chicken Bihari Tikka (Thigh)

Chicken marinated in ginger, garlic, green chillies, onions, pickled spices (mustard seeds) and cooked over charcoal.

Tandoori Chicken Pakora (Wings)

*Chicken wings marinated in **yoghurt**, ginger, garlic covered in selected tandoori spices and batter and fried.*

Aloo & Peas Tikki (V)

Mashed potato & green peas with pomegranate, encased in rich gram flour and shallow fried.

5 Chutneys

1 Pickle

5 Salads



MAIN MEALS

Aloo Gosht

Meat specially cooked with new baby potatoes, fresh garlic, ginger, tomatoes, green chillies & coriander.

Meat Makhani

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

Chicken Korma

*A very mildly spiced curry cooked with sultanas, **almonds** and **fresh cream (milk)**.*

Murgh Saag

*Chicken and spring leaf spinach tenderly cooked with spring onions, garlic, and ginger, coriander, bay leaf and cinnamon juice. **(Contains soya)***

Dall Tarka

Pink lentils cooked with onions, tomatoes, fresh coriander, green chillies & selected herbs & spices.

Vegetable Achari (V)

*Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, mustard seeds, ginger, **yoghurt (milk)** and gently simmered in bay leaf juices.*

Matar Biryani

DESSERTS

4 Assorted Desserts

Fruit Platter

Gajar Halwa



Celebrating **40**
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buffet
menu

