



STARTERS

Seekh Kebab

Minced meat onions, green chillies, herbs and spices and cooked on a skewer.

Gawla Mandi

*Chicken marinated in garlic, potatoes, roasted cumin, fresh mint, fresh coriander, black peppers, roasted crushed chilies, shallow fried in egg, **milk**, and rice flour.*

Chicken Malai Tikka (Thigh)

*Chicken cubes marinated in **cream**, grated **cheese**, **milk**, **egg**, green chillies, and herbs/spices, **sesame seeds** and then grilled.*

Machli Kebab

***Fish** mixed with black pepper, cumin seeds, fennel seeds, red onions, garlic, ginger, fresh lime and raisins, grilled (**contains wheat/gluten**).*

Aloo Pakora (V)

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

5 Chutneys

1 Pickle

5 Salads



MAIN MEALS

Gobhi Gosht

Tender meat and fresh gobhi (cauliflower) cooked with fresh onions, garlic, ginger, coriander, green chillies, tomatoes, bay leaf and cinnamon juice.

Meat Korma

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

Chicken Achar

*Cooked with fresh tomatoes, onions, green chillies, fresh garlic, coriander, methi seeds, aniseed, **mustard seeds**, ginger, and **yoghurt** & gently simmered in bay leaf juices.*

Chicken Madras

*This dish is highly spiced with herbs, sliced ginger, **yoghurt**, coriander & green chillies. Garnished with fried tomatoes, peppers & onions.*

Vegetable Dopiaza (V)

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

Mixed Dali (V)

Channa and pink lentils cooked with onions, garlic, fresh coriander tomatoes and selected herbs & spices.

Mushroom Pilau Rice

DESSERTS

4 Assorted Desserts

Fruit Platter

Gulab Jaman



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buffet

menu

Buffet Menu 6