



## STARTERS

### Seekh Kebabs

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

### Chicken Pakora

Diced chicken and sliced onions in spicy batter then deep fried.

### Sri Lankan Tandoori chicken

Legs of chicken marinated in a selection of tandoori spices, **yoghurt** and grilled.

### Balochi Machli

Fish marinated in garlic, lime. Black pepper green chilli, flavoured with green cardamom, coriander, hing and oven baked.

### Onion Bhaji (V)

Onions dipped in spicy batter and then deep fried.

### 5 Chutneys

### 1 Pickle

### 5 Salads



## MAIN MEALS

### Palak Gosht

Meat and spring leaf spinach cooked gently with onions, fresh garlic, ginger, coriander, bay leaf, green chillies & **cardamom** juice, with a selection of spices. *(Contains soya)*

### Lal Mas (Rajhastani)

Diced lamb cooked with whole red chillies, garlic, onion, black cardamom, cinnamon, **yoghurt**, coriander, turmeric and fresh coriander.

### Chicken Hyderabad

A distinctly rich dish cooked with tangy spices, green coriander, fresh **cream**, **yoghurt**, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. It is full of distinctive flavours.

### Chicken Bhuna

Diced chicken cooked with herbs, fresh tomatoes, green chillies, green dhanian, fresh ginger and garlic.

### Vegetable Bhuna (V)

Mixture of fresh vegetables cooked with herbs, fresh tomatoes, green chillies, green dhanian, fresh ginger and garlic.

### Channa Aloo (V)

Potatoes and chickpeas cooked with whole onion seeds, curry leaves, onions, tomatoes, and fresh coriander.

### Mushroom Biryani

## DESSERTS

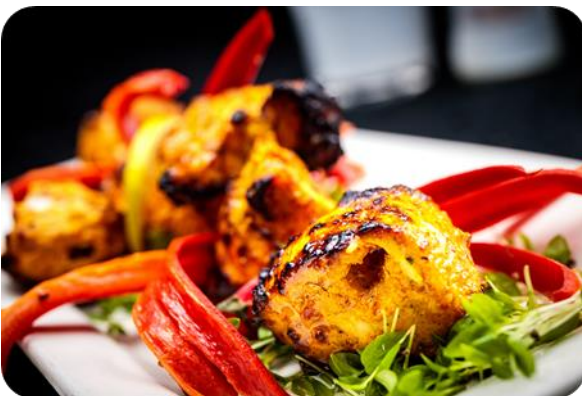
### 4 Assorted Desserts

### Fruit Platter

### Gulab Jaman



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**buffet**  
menu



Buffet Menu 7