



STARTERS

Achari Seekh Kebab

Minced lamb mixed with Aagrah's special kebab masala, eggs and cooked on grill.

Chicken Legs Rajistani Tandoor

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

Murgh Bihari Tikka (Thigh)

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

Lahorie Machli

Pieces of Cod fish marinated with traditional Lahorie spices & herbs, dipped in spiced batter and deep fried.

Hara Bhara Kebab (V)

Squash, fresh garden mint, peas, potatoes spinach green chillies, garlic and finely chopped ginger, dipped in thin spicy batter and shallow fried.

5 Chutneys

1 Pickle

5 Salads

MAIN MEALS

Kuna Gosht (Punjabi)

Meat cooked with onions, tomatoes, ginger, garlic, **cream (milk)**, **yoghurt (milk)**, green chili, fresh coriander, juices of cardamom seeds and steam cooked.

Aloo Gosht

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

Chicken Saag

Chicken and spring leaf spinach cooked with onions, tomatoes, fresh coriander and selected herbs & spices. (**Contains soya**)

Chicken Korma

Chicken mildly cooked with garlic, ginger, saffron, **yoghurt**, with a selection of spices.

Lahori Choley (V)

Whole chickpeas and masoor dal cooked together with garlic, tomatoes and a selection of Lahorie spices.

Palak Paneer

Spring leaf spinach and cured cheese (**milk**) cooked with onions, fenugreek, tomatoes, fresh coriander, green chillies and selected herbs & spices. (**Contains soya**)

Vegetable Pilau Rice

DESSERTS

4 Assorted Desserts

Fruit Platter

GulabJaman (contains dairy, nuts)



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buffet

menu



Buffet Menu 8