



AAGRAR®

MENU

The Ethos

The Aagrah Group of Restaurants was started in 1977 and is now the largest Kashmiri restaurant chain in the United Kingdom. Each restaurant offers comfortable and relaxed surroundings with home style cooking so that discerning customers can fully enjoy their dining experience.

Awards & Accolades

AAGRAH now symbolises a highly successful group of restaurants United Kingdom. We have gained much approval. AAGRAH is fortunate to have received many highly regarded national and international awards.

Dear Friend

Here at the Aagrah Group we endeavour at all times to offer you the highest standard in both our food and service. In order to maintain these standards throughout all our branches, we would be pleased to hear your comments.

Thank you for visiting the Aagrah Restaurant, we wish you an enjoyable evening.

info@aagrah.com

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Food Allergy Notice

If you have a food allergy or special dietary requirement please inform a member of staff to ask for more information

Starters

This section is based on the famous street food of the sub-continent of India.

Platter for 2

Please see individual item description for allergens

Aagrah Special Vegetable Mix (For 2) £10.95

Lashen mushroom, onion bhaji, vegetable **samosa (gluten)**, paneer tikka and aloo tikki, served on a platter with salad and pomegranate seeds.

Aagrah Special Tandoori Mix (For 2) £12.95

Seekh kebab, chicken tikka, chops and machli masala. Served with fried onions, peppers and fresh coriander on a sizzling platter with salad and pomegranate seeds.

Aagrah Special Seafood Special Mix. (For 2) £15.95

King prawn tikka, machli masala, fish kebab, machli sardaryab. Served with fried onions, peppers and fresh coriander on a sizzling platter with salad and pomegranate seeds.

Murgh (Chicken)

Gawala Mandi Kebab NEW £4.95

Chicken marinated in garlic, potatoes, roasted cumins, fresh mint, fresh coriander, black peppers, roasted crushed chillies, shallow fried in **egg, milk** and rice flour, served with salad and pomegranate seeds garnished with mint sauce.

Chicken Tikka Grilled £5.50

Cubes of chicken breast marinated in **yoghurt (milk)**, ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal. Served with salad and pomegranate seeds, grilled onions and capsicum.

1/4 Tandoori Chicken £5.50

1/4 tandoori chicken marinated in **yoghurt (milk)**, ginger, garlic, coriander, tandoori spices and cooked on charcoal. Served with salad and pomegranate seeds, garnished with fried onion and capsicum.

Chicken Pakora £5.50

Stripped chicken and sliced onions in spicy batter. Deep fried. Served with green salad and pomegranate seeds.

Gosht (Meat)

Kashmiri Kebab £4.95

Minced meat specially cooked with fresh herbs and spices, mixed with **milk, egg** and onions in a light potato covering then shallow fried. Served with salad and pomegranate seeds. Drizzled with **mint sauce (dairy)**.

Seekh Kebab Grilled £4.95

Minced meat with onions, green chillies, herbs and spices. Cooked on a skewered served with green salad and pomegranate seeds, Grilled onions, tomatoes and capsicum.

Shami Kebabs £4.95

Minced meat with onions, green chillies, herbs and spices. Cooked with lentils and fried with **egg** paste. Served with green salad and pomegranate seeds. Drizzled with **mint sauce (dairy)**

Chops Grilled £6.50

Chops marinated in selected spices. Cooked over charcoal. Served with mixed leaf salad, grilled onions, tomatoes and peppers drizzled with tamarind sauce and pomegranate seeds.

Lamb Tikka Grilled £6.95

Lamb marinated in garlic and ginger and selected tandoori masalas, **mustard seeds** and grilled. Served with salad and pomegranate seeds, Grilled onions, tomatoes and capsicum. Drizzled with **mint sauce (dairy)**.

Meat Samosa £4.95

Meat filling folded into specially made crispy pastry triangle (**wheat/gluten**) and deep fried (**contains mustard seeds**), served with salad and pomegranate seeds

Seafood

Machli Sardaryab NEW £7.50

Fillet of Yorkshire trout (sweet water), marinated in juices of cardamom, red chillies, salt, turmeric and carom seeds. Deep fried and served with salad and pomegranate seeds.

Machli Masala £6.50

Cod marinated in selected herbs, spices and **egg**. Deep fried and served with green salad and pomegranate seeds. Drizzled with special sauce (**dairy**).

Prawn Paratha £6.95

Prawns (crustacean) cooked with **yogurt (milk)**, garlic, ginger and spices then wrapped in a flaky paratha (**wheat/gluten**). Served with green salad and pomegranate seeds.

Machli Kebab £5.50

Fish mixed with black pepper, cumin seeds, fennel seeds, red onions, garlic, ginger, fresh lime, and raisins, grilled (**contains wheat/gluten**). Served with salad and pomegranate seeds, topped with special sauce (**contains yogurt/milk**).

Raavi £7.50

Sea bass fillet marinated with herbs and spices including nutmeg, mace, carom seeds, green chillies, lime, pepper and onions. Served with salad and pomegranate seeds. Drizzled with special sauce (**dairy**).

King Prawn Tikka Grilled £9.50

King prawns (crustacean) marinated with yoghurt (**milk**), vinegar, delicate herbs and spices and grilled. Served with salad and pomegranate seeds, grilled onions, tomatoes, peppers and special sauce (**dairy**).

Vegan & Vegetable

Onion Bhaji £4.75

Onion roundlets dipped in spicy batter and then deep fried. Garnished with salad and pomegranate seeds.

Vegetable Pakora £4.75

Aubergine, cauliflower, sliced potatoes, onions and mushrooms flavoured with garlic and onions. Dipped in a spicy batter and deep fried. Served with a mixed salad and pomegranate seeds.

Vegetable Samosa £4.75

Spicy vegetable filling folded into specially made crispy pastry triangle (**wheat/gluten**) and deep fried (**contains mustard seeds**), served with salad and pomegranate seeds

Aloo Tikki £4.95

Potatoes mixed with garlic, ginger, pomegranate, green chillies, fresh coriander and selected spices, shallow fried. Served with Lahori chana, salad and drizzled with tamarind sauce and pomegranate seeds.

Lahsen Mushrooms Grilled £5.95

Mushrooms marinated with garlic, ginger, lime juice, green chillies, herbs and spices then grilled. Served with green salad and pomegranate seeds, grilled onions, peppers and drizzled with tamarind sauce (**contains mustard seeds**).

Paneer Tikka Grilled £5.95

Cubes of Indian cottage cheese (**milk**), marinated in garlic, yoghurt (**milk**), ginger, lime and selected tandoori spices then grilled. Served with salad and pomegranate seeds, grilled onion and peppers.



DINERS INFORMATION

"Aagrahs Promise of the Heart" - to use fresh produce. All meat, poultry and vegetables are secured on a daily basis. If you have any specific intolerances to gluten, nuts or any other ingredient, please do inform us at the time of ordering.

👉 Mild 👉👉 Medium 👉👉👉 Medium to Hot 👉👉👉👉 Hot 👉👉👉👉👉 Very Hot

AWARD WINNING RECIPES



Hyderabad Specialties

Chicken Hyderabadi 👉👉 **£10.95**
Cubes of chicken breast cooked with spices, fresh coriander, fresh **cream (milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

Meat Hyderabadi 👉👉 **£13.95**
Meat cooked with spices, fresh coriander, fresh **cream(milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

King Prawns Hyderabadi 👉👉 **£16.95**
King prawn (crustacean) cooked with spices, fresh coriander, fresh **cream (milk)**, **yoghurt (milk)**, tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

Achar Specialties

Chicken Achar 👉👉👉 **£10.95**
Cubes of chicken breast cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic, fresh coriander, methi seeds, aniseed, **mustard seeds**, julienne cut ginger and **yoghurt (milk)** and gently simmered in bay leaf juices.

Gosht Achar 👉👉👉 **£13.95**
Meat with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, **mustard seeds**, julienne cut ginger and **yoghurt (milk)** and gently simmered in bay leaf juices.

King Prawn Achar 👉👉👉 **£16.95**
King prawns (crustacean) cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, **mustard seeds**, julienne cut ginger and gently simmered in bay leaf juices.

PUNJABI

Regional Specialities

Chicken Punjabi Masala 👉👉 **£10.95**
Diced chicken cooked with garlic, **yoghurt (milk)**, onions, onion seeds flavoured with cardamoms, cinnamon and fresh coriander.

Chicken Jalfrezi 👉👉 **£10.95**
Chicken breast cooked with fresh garlic, julienne cut ginger, fresh coriander, tomatoes and **eggs** with selected herbs and spices.

Karahi Chicken 👉👉 **£10.95**
Diced chicken cooked with julienne cut ginger, tomatoes, garlic, crushed red chillies, tamarind, onions, fresh coriander, lime with selected herbs and spices.

Lahsen Chicken 👉👉 **£10.95**
Diced chicken breast cooked with tomatoes, fresh sliced garlic, julienne cut ginger, green chillies, fresh coriander, peppers and a special selection of herbs and spices.

Kuna Gosht 👉👉 **£12.95**
Meat cooked with **cream**, **yogurt (milk)**, tomatoes, onion and desi ghee and steam cooked on low heat. A typical Punjabi dish.

Nihari 👉👉 **£12.95**
Lamb shank cooked with garlic, ginger, yoghurt (**milk**), onion, **wheat flour (gluten)** and selected herbs and spices. Garnished with green chillies, julienne cut ginger and fresh lime. A typical Lahori dish.

Karahi Lamb 👉👉 **£15.95**
Boneless lamb cooked with garlic, julienne cut ginger, onions, tomatoes, fresh coriander and lime, crushed red chillies, with selected herbs and spices.

Lamb Punjabi Masala 👉👉 **£15.95**
Diced lamb cooked with garlic, **yoghurt (milk)**, onions, onion seeds flavoured with cardamoms, cinnamon and fresh coriander.

Butter Chicken 👉👉 **£11.95**
Slices of chicken breast marinated in selected sauces then cooked with **desi ghee (dairy)**, tomatoes, garlic, ginger with juices of bay leaves topped with **cream (milk)**, it is a smooth and saucy dish.

BALOCHI

Regional Specialities

Abgoosht NEW 👉👉 **£16.95**
Lamb strips cooked with onions, chickpeas, potatoes, turmeric, lime juice, tomatoes and flavoured with Balochi spices. **Minimum cooking time 30 minutes and oven baked.**

Balochi Chop Roast NEW 👉👉 **£13.95**
Marinated chops in selection of Balochi spices and steam roast in a pan with onions, garlic, green cardamom and black pepper. **Minimum cooking time 30 minutes and oven baked.**

Balochi Pilua NEW 👉👉 **£12.95**
Rice cooked with chicken strips, roasted cumins, garlic, onion, black peppers, carrot and sultanas, covered with chapatti (**gluten**) served with Balochi rita (**dairy**). **Minimum cooking time 30 minutes and oven baked.**



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SINDHI

Regional Specialities

Chicken Sindhi ” £10.95

Diced chicken breast cooked with onions, garlic, tomatoes, green chillies, fennel seeds, **yoghurt (milk)**, fresh lime and coriander, **cream (milk)**, bay leaves and garam masala. This dish originates from Sindh.

Chicken King Prawn Sindhi ” £14.95

Chicken cooked with **king prawns (crustacean)**, onions, **cream (milk)**, tomatoes, ginger, garlic, cardamom and bay leaves with Makrani spices.

Sindhi Biryani NEW ” £13.50

Rice cooked with **yoghurt (milk)**, chicken strips, ginger, plums and special biryani masala, covered with chappati (**gluten**) served with Chicken Sauce. **Minimum cooking time 30 minutes and oven baked.**

GOAN

Regional Specialities

Chicken Manglore ” £10.95

Chicken Strips with tomatoes, onions, garlic, ginger, whole red chillies, fresh coriander, tamarind, coconut, curry leaves and roasted spices. A very unique dish.

Goan Machli (Fish) ” £15.95

Monk **fish** marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, roast spices and coconut **milk**.

Goan King Prawn ” £16.95

King prawns (Crustacean) marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, fresh coriander and coconut **milk**.

PUKHTOON

Regional Specialities

Pukhtoon dishes are specially cooked with fresh garlic, julienne cut ginger, tomatoes, green chillies and coriander. Brought to you by the Aagrah family from the riches of Peshawar.

Namak Mandi Chicken NEW ” £11.95

Diced chicken cooked with salt, green chillis, tomatoes and special Pukhtoon herbs. **Minimum cooking time 30 minutes and oven baked.**

Balti Chicken ” £10.95

Balti chicken cooked with tomatoes, julienne cut ginger, black pepper, salt, Garnished with fresh lime and coriander.

Balti Lamb ” £15.95

Balti lamb cooked with tomatoes, julienne cut ginger, black pepper, salt, Garnished with fresh lime and coriander.

Balti King Prawn (crustacean) ” £16.95

Balti king prawn cooked with tomatoes, julienne cut ginger, black pepper, salt, Garnished with fresh lime and coriander.



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KASHMIRI

Regional Specialities

Rogan Josh ”

Rogan josh is undoubtedly considered the most emblematic version of all Kashmiri curry dishes. The dishes are highly spiced with herbs, julienne cut ginger, **yoghurt (milk)**, fresh coriander, green chillies and peppers. Garnished with fried tomatoes and onions.

Chicken ” £10.95

Meat ” £12.95

Jhinga ” (Crustacean) £16.50

Chicken Palak ” £10.95

Chicken, spring leaf spinach and fresh menu greek leaves tenderly cooked with onions, garlic, julienne cut ginger, fresh coriander, bay leaf and cinnamon juice flavoured with fresh dill (**contains soya**).

Chicken Zafrani ” NEW £12.50

Breast of chicken marinated in garlic, ginger, saffron, cumin coriander and shallow fried topped with Kashmiri sauce served with lemon rice lahori choley and salad (complete meal).

Bhindi Gosht ” £12.95

Tender meat and fresh bhindi (okra) cooked with fresh onions, garlic, julienne cut ginger, fresh coriander, green chillies, tomatoes, bay leaf and cinnamon juice. This dish is also very popular in Kashmir due to its exclusive and unique taste.

Palak Gosht ” £12.95

A classic dish originating from the villages of Kashmir. Meat and spring leaf spinach, fresh fenugreek leaves cooked gently with onions, fresh garlic, julienne cut ginger, fresh coriander, bay leaf, green chillies and cardamom juice, with a selection of spices and flavoured with fresh dill (**contains soya**).

Tikka Masala Dishes

Chicken, lamb or **king prawns (crustacean)** marinated in **yoghurt (milk)**, herbs and spices. Gently cooked in a clay oven(tandoor) then cooked in an onion based sauce with fresh coriander, green chillies, onions and **cream (milk)**.

Chicken Tikka Masala ” £11.50

Lamb Tikka Masala ” £15.95

King Prawn Tikka Masala (Crustacean) ” £16.95

Makhani Dishes

In the sub continent where there is a special event or for entertaining special guests, homemade **makhani butter (milk)** is used to cook the food. Cooking in **butter (milk)** not only enhances the taste but is also considered to be a very caring gesture. Chicken, lamb or **king prawns (crustacean)** cooked with onions, tomatoes, sultanas, pineapple, **fresh cream (milk)**, **butter (milk)** and a selection of mild spices.

Chicken Makhani ” £10.95

Meat Makhani ” £12.95

King Prawn Makhani (Crustacean) ” £16.95



Grilled

An exclusive style of cooking where chicken or meat is grilled then stir fried in a special tawa (metal plate) with onions, peppers, tomatoes, sliced green chillies and sliced ginger.

Shahi Murgh Tandoori ” £11.50

Cubes of chicken marinated in spiced **yoghurt (milk)** and cooked on charcoal. It is then cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, fresh coriander, julienne cut ginger and peppers. Served on a sizzler plate with **Hyderabadi sauce (milk)**.

Shahi Lamb Tandoori ” £15.95

Lamb marinated in garlic and ginger and selected tandoori masalas and grilled (**contains mustard seeds**). Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and peppers. Served on a sizzle plate with **Hyderabadi sauce (milk)**.

Shahi Jhinga Tandoori ” £16.95

King prawns (crustacean) marinated in spiced **yoghurt (milk)** and grilled. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, fresh coriander, garlic, ginger & peppers. Served on a sizzler plate with **Hyderabadi sauce (milk)**.

Shahi Chops Piaz ” £14.95

Chops marinated in selected spices **yoghurt (milk)**. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and peppers. Served on a sizzler plate with **Hyderabadi sauce (milk)**.



Machli Masala Piaz ” £14.50

Cod marinated with ginger, garlic, **egg** and selected spices. Deep fried then pan cooked with julienne cut ginger, spices, onions, peppers, mushrooms and fresh coriander. Served on a sizzler plate on a bed of onions and with **Hyderabadi sauce (milk)**.

Tandoori Chicken (Complete Meal) ” £14.95

Half spring chicken marinated in **yoghurt (milk)**, ginger, garlic, coriander, tandoori spices and cooked on charcoal. Served on a platter with mixed salad, pilau rice and a side dish of chicken sauce, garnished with fried onions, capsicum and tomatoes.

Mixed Grill (Complete Meal) ” £15.95

Seekh kebab chops, **machli masala (contains egg)**, Gawala Mandi Kebab and 1/4 **chicken tandoori (yoghurt) (milk)**. Served with pilau rice, mixed vegetables, garnished with fried onions, capsicum and tomatoes.

Set Menu One ”

(2 course & coffee. Minimum 2 and above)

£19.95
per head

Starters

Seekh Kebab, Machli Kebab, Onion Bhaji

Main Course

Karahi Chicken, Palak Gosht

Side Dishes

1 Daal Tarka, 1 Biryani Rice, 1 **Nan (Gluten)**.

Beverage

Tea or Coffee with mint

Set Menu Two ”

(2 courses & coffee. Minimum 4 and above)

£21.95
per head

Starters (Platter)

Machli Masala, Seekh Kebab, Onion Bhaji, Chicken Pakora.

Main Course

Karahi Chicken, Lamb Rogan Josh, Meat Makhani, Chicken Hyderabadi.

Side Dishes

1 Aloo Baji, 1 Daal piyaz, 1 Pilau Rice, 1 Biryani Rice, 2 **Nan (Gluten)**.

Beverage

Tea or Coffee with mint

Set Menu Three ”

(2 courses & coffee. Minimum 4 and above)

£22.95
per head

Carefully selected dishes from each region of Indian subcontinent that were solely reserved for Indian royalty. Please see individual item descriptions for allergens.

Starter

Gawala Mandi Kebab, Seekh Kebab, Onion Bhaji, Fish Sardaryab.

Main Course - Family Served

Kuna Gosht, Chicken Balti, Shahjahaan, Machli Masala Piyaz.

Side Dishes

1 Bindi Bhaji, 1 Saag Paneer

Sundries

Pilau Rice & Biryani Rice, 2 Nan Breads, Raita.

Beverage

Tea or Coffee with mint

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Specialities to order in Advance

To allow us to create a truly authentic taste of Kashmir, please place your orders 36 hours (minimum) in advance.
*Please see individual item descriptions for allergens.

Saji (Balochistan) ” £35.00
(For 2 or more) (complete meals)

Whole Chicken, skin on, marinated in **yoghurt (milk)** and selected Balochi spices then cooked over charcoal, served on a bed of vegetable biryani garnished with lime and fresh coriander and nan, served on a tawa (metal plate).

Raan Special ” £75.00
(for 4 or more) (Complete meals)

Whole leg of lamb marinated in vinegar, **yoghurt (milk)**, garam masala, bay leaves, fresh ginger and garlic then oven baked. Served with vegetable ginger, 2 plain nans (**gluten/wheat**), 2 pilau rice, salad, pomegranate seeds on tawa (metal plate) served on a bed of vegetable biryani. Garnished with fried onions and fresh mint.

Whole Stuffed Lamb ” £350.00
(For party over 20) (Complete Meals)

Whole lamb marinated in vinegar, **yoghurt (milk)**, **mustard seeds**, garam masalas, bay leaves, fresh ginger & garlic. Served with 2 portions of vegetable Sindhi, 2 portions of vegetable lahsen, 6 plain nans (**gluten/wheat**) 4 pilau rice, salad. Garnished with fried onions and fresh mint.

Mixed

Shahjahan ” £13.95
Cubes of meat, chicken, prawns, **king prawns (crustacean)** and mushrooms cooked together with **yoghurt (milk)**, onions, garlic, ginger, fresh coriander, green chillies, bay leaves and cardamom juices.

Special Biryani ” £14.95
Basmati rice cooked with selected biryani masalas, meat, chicken, prawns, **king prawns (crustacean)** and mushrooms. Served with a mixed vegetable curry sauce.

Old Favourites

Korma (contains dairy products). ”
Dopiaza (contains dairy products). ”
Madras (contains dairy products). ”
Bhuna (contains mustard seeds). ”

The dishes above can be cooked with the following:

Chicken	£9.95
Keema (Minced meat) (not available as Korma)	£9.95
Meat	£10.95
Prawn (crustacean)	£10.95
King Prawn (crustacean)	£15.95

English Dishes

Chicken Stir Fry £11.95
Chicken with ginger, mushrooms, green peppers, green beans and onions. This dish can also be cooked plain. Served with vegetables and chips (**Contains soy sauce (soya & wheat)**).

Breaded Scampi £11.95
Scampi deep fried with **bread crumbs (gluten)**. Served with tartar sauce (**eggs**), vegetables and chips.

Grilled Chicken £11.95
Whole breast of chicken seasoned with black pepper, salt and lime. Served with vegetables and chips.

Chicken Nuggets £11.95
Bread crumbed chicken seasoned with black pepper, salt and lime. Served with vegetables and chips. **Contains wheat flour**



Vegetarian Specialities

✓ **Mixed Vegetable Hyderabadi ”** £10.50
Assorted fresh vegetables cooked with fresh coriander, fresh cream, **yoghurt (milk)**, tomatoes, garlic and ginger cooked in the juices of bay leaves, cardamom and cloves. This is a very rich dish full of distinctive flavour.

✓ **Mixed Vegetable Achar ”** £10.50
Assorted fresh vegetables cooked with fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, **mustard seeds**, pickled spices, julienne cut ginger and **yoghurt (milk)**. Gently simmered in bay leaf juices.

✓ **Special Vegetable Thali (Complete Meal) ”** £14.95
Thali dishes may contain allergens, please ask your server. A selection of individually cooked vegetables, served together capturing a unique taste with every dish. The Thali is of true Indian origin. Served with **raita (milk)**, mix pickle (**mustard seeds**) and a choice of **nan bread** or 3 **chapatis (wheat/gluten)** or rice.

✓ **Vegetable Sindhi ”** £10.50
Assorted fresh vegetables cooked with onions, garlic, tomatoes, green chillies, fresh coriander, **yoghurt cream (milk)**, fresh lime and typical garam masalas. This dish originates from Sindh. An authentic recipe.

✓ **Vegetable Makhani ”** £10.50
Assorted fresh vegetables cooked with a sauce containing sultanas, pineapple, **butter**, **fresh cream (milk)**, and a selection of spices.

Vegetarian specialities continues on the next page...

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Vegetarian Side Dishes

✔ **Saag Paneer** 🌶️ **£5.95**
Spring leaf spinach and cured **cheese (milk)** cooked with onions, fenugreek, tomatoes, fresh coriander and green chillies with selected herbs and spices (**contains soya**).

✔ **Matar Paneer** 🌶️ **£5.95**
Peas and cured **cheese (milk)** cooked with onions, tomatoes, fresh coriander and green chillies with selected herbs and spices (**contains soya**).

Vegan Side Dishes

✔ **Mixed Vegetables** 🌶️ **£5.50**
Assorted vegetables with selected herbs, and spices.

Aloo Palak 🌶️ **£5.50**
✔ New baby potatoes and spring leaf spinach cooked with onions, **mustard seeds**, tomatoes and fresh coriander with selected herbs and spices (contains soya).

Aloo Bhaji 🌶️ **£5.50**
✔ New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies and **mustard seeds** with selected herbs and spices.

Gobhi Bhaji 🌶️ **£5.50**
✔ Fresh cauliflower cooked with spring onions, tomatoes, fresh coriander, green chillies, **mustard seeds** with selected herbs and spices.

Dall Tarka (Masoor) 🌶️ **£5.50**
✔ Pink lentils cooked with onions, fresh coriander and green chillies with selected herbs and spices.

Dall Piaz (Channa Daal) 🌶️ **£5.50**
✔ Chana dill cooked with spring onions, coriander, cumin seeds, garlic and garam masalas.

Mushroom Bhaji 🌶️ **£5.50**
✔ Fresh mushrooms cooked with onions, tomatoes, fresh coriander and peppers with selected herbs and spices.

Bhindi Bhaji 🌶️ **£5.50**
✔ Fresh bhindi (okra) cooked with onions, fresh coriander and green chillies with selected herbs and spices.

Lahori Cholay 🌶️🌶️ **£5.50**
✔ Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamoms, **mustard seeds** and Lahori spices.



Vegetarian Specialities

✔ **Balti Paneer** 🌶️ **£9.95**
Kashmiri style cured **cheese (milk)**, cooked with tomatoes, green chillies and fresh coriander with some of the finest herbs and spices. This is a very popular dish of India.

✔ **Balti Saag Aloo Paneer** 🌶️ **£9.95**
Spring spinach, new potatoes and Kashmiri style cured **cheese (milk)**, cooked with tomatoes, green chillies and fresh coriander, with selected aromatic herbs and spices. This is a highly appreciative dish of Kashmir (**contains soya**).

✔ **Vegetable Korma** 🌶️ **£9.95**
A very mildly spiced curry. Assorted fresh vegetables cooked gently together with green chillies, sultanas and **fresh cream (milk)**.

✔ **Vegetable Madras** 🌶️🌶️ **£9.95**
Medium to hot curry. Assorted fresh vegetables cooked together with green chillies, **cream (milk)**, Curry leaves and madras spices.

✔ **Vegetable Biryani (complete meal)** 🌶️ **£10.95**
Basmati rice and fresh vegetables cooked with selected biryani masalas and flavoured with saffron.

Vegan Specialities

✔ **Lahori Cholay** 🌶️ **£9.95**
Whole chickpeas with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamoms and Lahori spices.

✔ **Vegetable Lahsen** 🌶️ **£9.95**
Assorted fresh vegetables cooked with tomatoes, fresh sliced garlic and coriander, green chillies with typical herbs and spices.

✔ **Balti Vegetable** 🌶️ **£9.95**
Mixed vegetables cooked with green chilli, tomatoes, garlic, fresh coriander and ginger with a selection of the finest spices.

✔ **Vegetable Bhuna** 🌶️ **£9.95**
A thick curry with herbs, fresh tomatoes, green chillies, fresh coriander, fresh ginger and garlic.

✔ **Aloo Gobhi** 🌶️ **£9.95**
New baby potatoes and fresh cauliflower cooked with spring onions, tomatoes, fresh coriander and green chillies with selected herbs and spices.

✔ **Vegetable Dopiaza** 🌶️ **£9.95**
Assorted fresh vegetables, briskly fried with fresh onion rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon and cardamom juices.





Sundries

(All naan breads contain wheat/flour and milk)
(All chapatis and rotis contain wheat/flour)

- ✓ **Naan** £2.95
Traditional naan made from yeast mixed with flour (wheat/gluten) and a touch of onion seeds.
- ✓ **Family Naan** £4.95
Traditional naan bread made from yeast mixed with flour (wheat/gluten) and a touch of onion seeds.
- ✓ **Family Garlic Naan** £5.50
Traditional naan made from yeast mixed with flour (wheat/gluten) and a touch of onion seeds.
- ✓ **Cheese & Onion Naan** £4.50
Specially prepared naan with cheese (milk) and onion. A very unique and popular type of bread (wheat/gluten) (contains egg and sesame seeds).
- Keema Naan** £4.50
Naan (wheat/gluten) stuffed with spiced mince (contains egg and sesame seeds).
- ✓ **Garlic Naan** £3.50
Naan (wheat/gluten) with garlic (contains sesame seeds).
- ✓ **Peshwari Naan** £3.95
A very unique and different type of naan (wheat/gluten) with pineapple (contains egg and sesame seeds).
- ✓ **Plain Paratha** £2.95
Paratha is very famous in South Asia. Flour (wheat/gluten) cooked on a Tawa with ghee in a typical Asian style.
- ✓ **Stuffed Aloo Paratha** £3.95
Paratha (wheat/gluten) cooked on a Tawa with ghee in a typical Asian style with potatoes.
- ✓ **Chappati** £1.10
A very light version of bread. Thin round wheat flour (gluten) bread cooked on a Tawa.
- ✓ **Tandoori Roti** £1.95
Unlike naan, roti is made from normal wheat flour (gluten) in a tandoor.
- ✓ **Pilau Rice** £2.95
Basmati rice cooked with onions and tomatoes in the juices of black pepper, bay leaves, cinnamon, cloves and cumin seeds.
- ✓ **Biryani Rice** £2.95
Rice cooked with fresh mint, fresh coriander, onions & biryani masala (dairy) (mustard seeds)
- ✓ **Plain Steamed Rice** £2.95
- ✓ **Mushroom Pilau Rice** £3.75
- ✓ **Chips** £3.75
- ✓ **Poppadoms** £1.10
- ✓ **Pickle Tray** £1.95
- ✓ **Mixed Pickle** (Contains mustard seeds) £1.50
- ✓ **Mango Chutney** £1.95
- ✓ **Salad Bowl** £3.75
- ✓ **Raita** (Contains dairy) £2.50

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