

# buffet menu

Please see the description of the dishes for allergens

## STARTERS

### Onion Pakora

Sliced onions mixed in a spicy batter then deep fried.

### Fish Masala

Fish marinated with selected spices and deep fried.

### Seekh Kebabs

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

### Vegetable Samosa (V)

Spicy vegetable filling folded into triangles, and deep-fried. (**wheat, gluten, mustard seeds**).

### Chicken Tikka (Thigh)

Juicy boneless cubes of chicken thigh marinated in spiced **yoghurt (milk)** and barbecued on charcoal.

A wide selection of salads, chutneys, and pickles.

## MAIN MEALS

### Chicken Hydrabadi

Chicken cooked with tangy spices; coriander; **fresh cream; yoghurt (milk)**; tomatoes; garlic and ginger in juices of bay leaves, cardamom, and cloves.

### Meat Punjabi Masala

Meat cooked with onions, bay leaf, tomatoes, green cardamoms, and Punjabi spices.

### Chicken Balti

Balti dishes are specially cooked with fresh garlic, ginger, tomatoes, green chillies & coriander.

### Saag Gosht

Diced meat cooked with spring leaf spinach, onions, garlic, ginger, coriander, and cumin. Flavoured with nutmeg and fresh coriander. Contains **soya**.

### Dall Tarka (V)

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

### Aloo Chana (V)

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

### Vegetable Pilau (V)

Aromatic basmati rice and fresh vegetable cooked in juices of black pepper, bay leaves, cinnamon, cloves, coriander & cumin seeds.

### Chips

## DESSERTS

### Assorted Hot & Cold Desserts

### Fruit Platter

### Sticky Toffee Pudding and many others



Menu 1

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