

# 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.**

## - STARTERS -

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

### PLATTERS

Please see individual item description for allergens

#### Aagrah Special Vegetable Mix (For 2) £13.95

Lashen mushroom, onion bhaji, vegetable samosa (wheat/gluten), paneer (cheese, milk) tikka and aloo tikki, served on a platter with salad. (dairy)

#### Aagrah Special Tandoori Mix (For 2) £15.95

Seekh Kebab, Chicken Tikka, Chops, Machli Masala & Chicken Wings served with fried onions, peppers & fresh coriander on a sizzling platter with salad.

#### Aagrah Special Seafood Mix (For 2) £18.95

King prawn (crustacean) tikka, machli masala, fish kebab, ravi machli and seabass. Served with fried onions, peppers and fresh coriander on a sizzling platter with salad and peppers.

\*If you have a food allergy or special dietary requirements, please inform a member of staff to ask for more information

## MURGH (CHICKEN)

#### Chicken Wings £5.95

Chicken wings marinated in selected herbs & spices and cooked over charcoal.

#### Chicken Tikka Grilled (Contains dairy) £6.75

Cubes of Chicken breast marinated in yoghurt (dairy), ginger, garlic, coriander, cumin, turmeric, lime juice and cooked over charcoal. Served with salad, grilled onions and capsicum. (dairy)

#### Liver Tikka £6.50

Chicken Liver marinated in selected herbs & spices and cooked over charcoal, served with salad, grilled onions, tomatoes & peppers.

#### Chicken Chat (Contains dairy) £6.50

Chicken marinated in roasted gram flour, ginger, garlic and selected herbs & spices, deep fried, served with mint sauce.. (dairy)

#### Chicken Pakora £6.95

Strips of chicken and sliced onions in spicy batter. Deep fried. Served with green salad.

## GOSHT

#### Meat Samosa (Contains gluten, mustard seeds) £6.25

Keema cooked with ginger, garlic, potatoes, and selection of spices folded into crispy pastry triangle (wheat/gluten) and deep fried (contains mustard seeds). served with salad.

#### Kashmiri Kebab (Contains egg & dairy) £6.50

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

#### Seekh Kebab Grilled £6.50

Minced meat with onions, green chillies, herbs and spices. Cooked on a skewer served with green salad, grilled onions, tomatoes and capsicum.

#### Shami Kebabs (Contains egg & dairy) £6.50

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

#### Chops Grilled £7.95

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

#### Lamb Tikka Grilled (Contains dairy) £7.95

Lamb marinated in garlic and ginger and selected Tandoori masalas and grilled. Served with salad, grilled onions, tomatoes and capsicum. Drizzled with mint sauce (dairy).

## SEAFOOD

#### Machli Masala £7.95

Cod marinated in selected herbs, spices. Deep fried and served with green salad. Drizzled with mint sauce (dairy).

#### Prawn Paratha (Crustacean & gluten) £7.95

Prawns (crustacean) cooked with yoghurt (dairy), garlic, ginger and spices then wrapped in a flaky paratha (wheat/gluten). Served with green salad.

#### Garlic prawns (Crustacean) £9.95

King prawns marinated in lime, black pepper, fresh garlic, and ginger. Stir fry it. Served with salad and drizzle with mint sauce (dairy)

#### Machli Kebab (Contains gluten) £6.75

Fish mixed with black pepper, cumin seeds, fennel seeds, onions, garlic, ginger, and fresh lime shallow fried (contains wheat/gluten). Served with salad, topped with mint sauce (dairy).

#### Raavi (Contains mustard seeds) £8.50

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

#### King Prawn Tikka Grilled (Crustacean) £9.95

King prawns (crustacean) marinated with yoghurt (dairy), fresh lime, delicate herbs and spices and grilled. Served with salad, grilled onions, tomatoes, peppers and special sauce (dairy).

## VEGAN & VEGETARIAN

#### Onion Bhaji £5.75

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

#### Vegetable Pakora £5.75

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

#### Vegetable Samosa (Contains mustard seeds & gluten) £5.75

Spicy vegetable filling folded into specially made crispy pastry triangle (wheat/gluten) and deep fried (contains mustard seeds). Served with salad.

#### Aloo Tikki £5.95

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.

#### Lahsen Mushrooms Grilled £5.95

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

#### Paneer Tikka Grilled (Contains dairy) £6.50

Cubes of Indian cottage cheese (dairy), marinated in garlic, yoghurt (dairy), ginger, lime and selected Tandoori spices then grilled. Served with salad, grilled onion and peppers.

\*If you have a food allergy or special dietary requirements, please inform a member of staff to ask for more information



# DINERS INFORMATION

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

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## AWARD WINNING RECIPES

### HYDERABADI SPECIALITIES

**Chicken Hyderabad** (Contains dairy) 🌶️🌶️ **£12.95**  
Cubes of chicken breast cooked with spices, fresh coriander, fresh cream (dairy), yoghurt (dairy), tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

**Meat Hyderabad** (Contains dairy) 🌶️ **£14.95**  
Meat cooked with spices, fresh coriander, fresh cream (dairy), yoghurt (dairy), tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.

**King Prawns Hyderabad** (Crustacean, dairy) 🌶️ **£17.95**  
King prawn (crustacean) cooked with spices, fresh coriander, fresh cream (dairy), yoghurt (dairy), tomatoes, garlic and ginger in bay leaf juices, cardamom, poppy seeds and cloves. Full of distinctive flavours.



### ACHAR SPECIALITIES

**Chicken Achar** (Contains mustard seeds & dairy) 🌶️🌶️ **£12.95**  
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 (dairy) and gently simmered in bay leaf juices.

**Gosht Achar** (Contains mustard seeds & dairy) 🌶️ **£14.95**  
Meat with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, mustard seeds, julienne cut ginger and yoghurt (dairy) and gently simmered in bay leaf juices.

**King Prawn Achar** 🌶️ **£17.95**  
(Crustacean, mustard seeds & dairy)  
King prawns (crustacean) cooked with pickled spices, fresh tomatoes, onions, green chillies, fresh garlic and coriander, methi seeds, aniseed, mustard seeds, julienne cut ginger yoghurt (dairy) and gently simmered in bay leaf juices.

## PANFRY & 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.

**Kerala Machli NEW** (Contains mustard seeds & dairy) 🌶️ **£19.95**  
Halibut marinated in fresh ginger & coriander, madras powder, coconut, cloves, green chillies roasted selected spices, lime juice then grilled. A traditional Keralan recipe served with lemon rice (mustard seeds), grilled vegetables & coconut chutney (dairy).

**Machli Ravi (Medium)** (mustard seeds & dairy) 🌶️ **£19.95**  
(Complete meal)  
Fillets of Seabass marinated in onion seeds, red chillies, mustard seeds and grilled. Served on a bed of pilau rice, grilled mushrooms, potatoes, tomatoes & salad, a Hyderabad sauce. A delicacy from the region of Punjab.

**Pasni Jhinga (Medium)** (Crustacean & dairy) 🌶️ **£20.95**  
(Complete meal)  
King Prawns (crustacean) in shells marinated in garlic, lime juice (sulphites), green chillies, carom seeds and then grilled. Served with grilled mushrooms, potatoes & tomatoes, pilau rice, salad, a Hyderabad sauce (dairy). A unique recipe from the fishing village of Balochistan.

**Murgh Lahori Charga** (mustard seeds & dairy) 🌶️ **£15.95**  
(Complete meal)  
Half chicken on the bone marinated in yoghurt (milk) then grilled, sautéed with julienne cut ginger, onions, bay leaves, tomatoes, olives, green cardamoms and Punjabi spices. A dish with a Mediterranean twist.

**Tandoori Chicken** (mustard seeds & dairy) **£15.95**  
(Complete meal)  
Half spring chicken marinated in yoghurt (dairy), ginger, garlic, coriander, Tandoori spices and cooked on charcoal served on a platter with grilled mushrooms, potatoes & tomatoes served with special Hyderabad sauce (dairy) and lemon rice (mustard seeds).

**Shahi Murgh Tandoori** (mustard seeds & dairy) 🌶️ **£15.50**  
(Complete meal)  
Cubes of chicken marinated in spiced yoghurt (dairy) 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 with lemon rice (mustard seeds) and Hyderabad Sauce (dairy).

**Shahi Lamb Tandoori** (mustard seeds & dairy) 🌶️ **£17.95**  
(Complete meal)  
Lamb marinated in yoghurt (dairy) garlic and ginger and selected Tandoori masalas and grilled. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and peppers. Served with lemon rice (mustard seeds) and Hyderabad Sauce (dairy).

**Shahi Jhinga Tandoori** 🌶️ **£20.95**  
(Complete meal) (Crustacean, mustard seeds & dairy)  
King prawns (crustacean) marinated in spiced yoghurt (dairy) and grilled. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, fresh coriander, garlic, ginger & peppers. Served with lemon rice (mustard seeds) and Hyderabad sauce (dairy).

**Shahi Chops Piaz** (mustard seeds & dairy) 🌶️ **£17.95**  
(Complete meal)  
Chops marinated in selected spices. Then it is cooked to perfection in bay leaf juices with tomatoes, onions, green chillies, garlic, julienne cut ginger, fresh coriander and peppers. Served with lemon rice (mustard seeds) and Tandoori sauce (dairy).

**Machli Masala Piaz** (mustard seeds & dairy) 🌶️ **£17.95**  
(Complete meal)  
Cod marinated with ginger, garlic and selected spices. Deep fried then pan cooked with julienne cut ginger, spices, onions, peppers, mushrooms and fresh coriander. Served with lemon rice (mustard seeds) and Hyderabad sauce (dairy).

**Mixed Grill** (mustard seeds & dairy) 🌶️ **£19.95**  
(Complete meal)  
Seekh kebab chops, machli masala, chicken tikka and ¼ chicken Tandoori (dairy). Served with Pilau Rice and Hyderabad sauce (dairy).



## KASHMIRI

### REGIONAL SPECIALITIES

#### Rogan Josh (Contains dairy) 🌶️

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 (dairy), fresh coriander, green chillies, and fennel seeds. Garnished with fried tomatoes and onions.

Rogan Chicken	£12.95
Meat Rogan Josh	£14.95
Rogan Jhinga (Crustacean)	£17.95

#### Chicken Palak (Contains dairy) 🌶️ £12.95

Chicken and spring leaf spinach, fresh fenugreek leaves and cooked gently with onions, fresh garlic, julienne cut ginger, yoghurt (dairy) fresh coriander, bay leaf, green chillies, and cardamom juice, with a selection of spices and flavoured with fresh dill.

#### Kashmiri Korma (Contains nuts, dairy & sulphates) 🌶️ £12.95

Diced chicken cooked with yoghurt, cream (dairy), saffron, juices of bay leaves and green chillies, fried onion, garlic, fennel seeds, almond (nuts) and raisins (sulphates).

#### Bhindi Gosht 🌶️ £14.95

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

#### Palak Gosht (Contains dairy) 🌶️ £14.95

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

## 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.

Chicken, lamb or king prawns (crustacean) cooked with tomatoes, green chilli, black pepper, & yoghurt, (dairy) garnish with fresh lemon, fried onions, and fresh coriander.

Balti Chicken 🌶️	£12.95
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Balti Lamb 🌶️	£16.50
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Balti King Prawn (crustacean) 🌶️	£17.95
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Afghani Chicken (contains dairy) 🌶️	£12.95
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## SINDHI

### REGIONAL SPECIALITIES

#### Chicken Sindhi Korma (Contains nuts and dairy) 🌶️ £12.95

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

#### Chicken & King Prawn Sindhi (Contains dairy) 🌶️ £15.50

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

#### Shajahan (Contains dairy) 🌶️ £15.95

Cubes of meat, chicken prawns, king prawns (crustacean) and mushrooms cooked together with yoghurt (dairy), onions, garlic, ginger, fresh coriander, green chillies, bay leaves and cardamom juices and Sindh spices.

## PUNJABI

### REGIONAL SPECIALITIES

#### Chicken Punjabi Masala (Contains dairy) 🌶️ £12.95

Diced chicken cooked with garlic, yoghurt (dairy), onions, onion seeds flavoured with cardamom, cinnamon and fresh coriander.

#### Chicken Jalfrezi (Contains egg) 🌶️ £12.95

Chicken breast cooked with fresh garlic, julienne cut ginger, fresh coriander, tomatoes and eggs with selected herbs and spices.

#### Karahi Chicken 🌶️ £12.50

Diced chicken cooked with julienne cut ginger, tomatoes, garlic, crushed red chillies, onions, fresh coriander, lime with selected herbs and spices.

#### Lahsen Chicken 🌶️ £12.95

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 (Contains dairy) 🌶️ £14.95

Meat cooked with cream & yogurt (dairy), tomatoes, onion and desi ghee (dairy) and cooked on a low heat. A typical Punjabi dish.

#### Nihari (Contains dairy & wheat/gluten) 🌶️ £14.95

Lamb shank cooked with garlic, ginger, yoghurt (dairy), onion, flour (wheat/gluten) and selected herbs and spices. Garnished with green chillies, julienne cut ginger and fresh lime. A typical Lahori dish.

#### Karahi Lamb 🌶️ £16.95

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 (Contains dairy) 🌶️ £16.95

Diced lamb cooked with garlic, yoghurt (dairy) onions, onion seeds flavoured with cardamoms, cinnamon and fresh coriander.

#### Butter Chicken (Contains dairy) 🌶️ £12.95

Slices of chicken breast marinated in selected spices then cooked with desi ghee & yoghurt (dairy), tomatoes, garlic, ginger with juices of bay leaves topped with cream (dairy), it is a smooth and saucy dish.

#### Lemon Chicken 🌶️ £12.95

Chicken cooked with fresh lemon, onions, yoghurt (dairy) fresh garlic, ginger, tomatoes, green chillies & coriander.

#### Murgh Mughlai (Contains dairy & nuts) 🌶️ £12.95

Marinated chicken cooked with fried onions, yoghurt (dairy), garlic, green chillies, a selection of spices, kewra (rose) water and fresh coriander.



## GOAN REGIONAL SPECIALITIES

**Chicken Manglore** 🌶️ **£12.95**  
Diced chicken with tomatoes, onions, garlic, ginger, whole red chillies, fresh coriander, tamarind, coconut, curry leaves and roasted spices. A very unique dish.

**Goan Machli (Fish)** 🌶️ **£16.50**  
Haddock fish marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, roast spices and coconut milk.

**Goan King Prawn (Crustacean)** 🌶️ **£17.95**  
King prawns (crustacean) marinated in lime juice, tamarind and garlic. Cooked with onions, tomatoes, green chilli paste, fresh coriander and coconut milk.

## REGIONAL BIRYANI / PILAU DISHES

**Aagrah Special Biryani** 🌶️ **£15.95**  
Basmati rice cooked with selected biryani masalas, onions, yoghurt (dairy), meat, chicken, prawns, king prawns and mushrooms. Garnished with fried onion, fresh coriander, and fresh lemons. Served with vegetable curry sauce.

The following meats can be cooked with any of the biryani recipes

**Chicken** 🌶️ **£12.95**  
**Meat** 🌶️ **£14.95**  
**Prawn (Crustacean)** 🌶️ **£15.95**  
**King Prawn (Crustacean)** 🌶️ **£17.95**

**Sindhi Biryani** 🌶️  
Highest quality aromatic basmati rice cooked with chicken, yoghurt (milk), onion and special Sindhi masala. Garnished with fried onion & garlic, potatoes and plum. Served with raita. Garnished with fried onion, fresh lemon, and coriander.

**Kashmiri Biryani** 🌶️  
Highest quality of Basmati rice with chicken, yoghurt (dairy), cooked with special Kashmiri biryani masala, onions, tomatoes, garlic, ginger, salt, fennel seeds, green elachi powder, garam masala, Kewara water and Saffron. Garnished with fried onion, fresh mint, black raisins, green chillies and fresh coriander. Served with special Kashmiri raita.

**Bombay Biryani** 🌶️  
Highest quality of aromatic basmati rice with chicken, yoghurt (dairy), ginger garlic paste, fresh curry leaves, roasted red chillies, saffron and special Bombay biryani masala. Garnished with fried onions, garlic and fresh coriander. Served with special Bombay Raita.

**Lamb Shank Kabuli Pilau** 🌶️ **£15.95**  
Basmati rice cooked with lamb shanks, onions and tomatoes in the juices of black pepper, bay leaves, cinnamon, cloves and cumin seeds. Garnished with fried carrots, and fried onions. Served with Kabuli Raita.

## TIKKA MASALA DISHES (Contains dairy)

Created in Britain and the nations favourite dish.

Chicken, lamb or king prawns (crustacean) marinated in yoghurt (dairy), 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 (dairy).

**Chicken Tikka Masala** 🌶️ **£12.95**  
**Lamb Tikka Masala** 🌶️ **£16.50**  
**King Prawn Tikka Masala (Crustacean)** 🌶️ **£17.95**

## MAKHANI DISHES (Contains dairy)

In the sub-continent where there is a special event or for entertaining special guests, homemade makhani butter (dairy) is used to cook the food. Cooking in butter (dairy) 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 (sulphites), pineapple, fresh cream (dairy), butter (dairy) and a selection of mild spices.

**Chicken Makhani** 🌶️ **£12.95**  
**Meat Makhani** 🌶️ **£14.95**  
**King Prawn Makhani (Crustacean)** 🌶️ **£17.95**

## OLD FAVOURITES

**Korma (contains dairy products)** 🌶️  
**Dopiaza** 🌶️  
**Madras (contains dairy products)** 🌶️  
**Bhuna** 🌶️

The dishes above can be cooked with the following:

<b>Chicken</b>	<b>£11.95</b>	<b>Meat</b>	<b>£13.95</b>
<b>Keema (Minced meat)</b>	<b>£11.95</b>	<b>Prawn (crustacean)</b>	<b>£14.95</b>
(not available as Korma)		<b>King Prawn (crustacean)</b>	<b>£16.95</b>

## SET MENU ONE

£23.95 per head

(2 COURSES. MINIMUM 2 AND ABOVE)

### Starters

Machli Masala (wheat/gluten) (milk), Seekh Kebab, Onion Bhaji, Chicken Pakora

### Main Course

Karahi Chicken, Lamb Rogan Josh, Meat Makhani (cream/butter) (milk), Chicken Hyderabad dairy (milk)

### Side Dishes

1 Aloo Bhaji, 1 Dall Piaz, 1 Pilau Rice, 1 Lemon Rice (mustard seeds), 2 Nan (wheat/gluten).

## SET MENU TWO

£25.95 per head

(2 COURSES & COFFEE. MINIMUM 4 AND ABOVE)

Carefully selected dishes from each region of Indian sub-continent that were solely reserved for Indian royalty.

Please see individual item descriptions for allergens.

### Starter

Shami Kebab (egg), Seekh Kebab, Onion Bhaji, Raavi (Contains mustard seeds & dairy)

### Main Course - Family Served

Kuna Gosht cream, dairy (milk), Chicken Balti, Shajahaan, Machli, Masala Piaz dairy (milk)

### Side Dishes

1 Bindi Bhaji, 1 Saag Paneer dairy (milk)

### Sundries

Pilau Rice, Lemon Rice (mustard seeds), 2 Nan (gluten/wheat)

### Beverage

Tea or coffee with mint

## 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.

**Malai Murgh (Contains dairy, gluten & sulphites)** 🌶️ **£38.95**  
Malai Murgh Whole chicken marinated in yoghurt (dairy), white pepper, salt, garlic, ginger, fresh coriander. Stuffed with special Kashmiri rice with zaffran raisins (sulphites) and oven cooked. Served with Korma sauce (dairy), raita (dairy), nan bread (gluten/wheat) & fresh lime.

**Raan Special (Contains dairy & gluten)** 🌶️ **£85.00**  
(for 2 or more) (Complete meals)  
Whole leg of lamb marinated in vinegar, yoghurt (dairy), 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 Lamb** 🌶️ **£350.00**  
(Contains dairy, mustard seeds, gluten & sulphites)  
(For party over 15) (Complete Meals)  
Whole lamb marinated in vinegar (sulphites), yoghurt (dairy), 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.

## VEGETARIAN SPECIALITIES

**Kashmiri Mushrooms** (Contains dairy) £11.95  
Cooked with ginger, garlic, onion, tomatoes, green chillies, and juices of cardamom, bay leaves, cinnamon, and fennel seeds.

**Balti Paneer** (Contains dairy) £11.95  
Kashmiri style cured cheese (dairy), 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** (Contains dairy & soya) £11.95  
Spring leaf spinach, new potatoes and Kashmiri style cured cheese (dairy), 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** (Contains dairy & sulphites) £10.95  
A very mildly spiced curry. Assorted fresh vegetables cooked gently together with green chillies, sultanas (sulphites) and fresh cream (dairy).

**Vegetable Madras** (Contains dairy) £10.95  
Medium to hot curry. Assorted fresh vegetables cooked together with green chillies, cream (dairy), Curry leaves and madras spices.

**Vegetable Biryani** (complete meal) (Contains dairy) £12.95  
Basmati rice and fresh vegetables, yoghurt (dairy) cooked with selected biryani masalas and flavoured with saffron.

**Mixed Vegetable Hyderabad** (Contains dairy) £12.50  
Assorted fresh vegetables cooked with fresh coriander, fresh cream & yoghurt (dairy), 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** £11.95  
(Contains mustard seeds & dairy)  
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 (dairy). Gently simmered in bay leaf juices.

**Special Vegetable Thali** (Complete Meal) £16.95  
(mustard seeds, dairy & gluten)  
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 (dairy), mix pickle (mustard seeds) and a choice of nan bread or 3 chapatis (wheat/gluten) or rice.

**Vegetable Sindhi** (Contains dairy) £12.50  
Assorted fresh vegetables cooked with onions, garlic, tomatoes, green chillies, fresh coriander, yoghurt & cream (dairy), fresh lime and typical garam masalas. This dish originates from Sindh. An authentic recipe.

**Vegetable Makhani** (Contains dairy & sulphites) £12.50  
Assorted fresh vegetables cooked with a sauce containing sultanas (sulphites), pineapple, butter & fresh cream (dairy) and a selection of spices.

**Vegetable Dopiazza** £10.95  
Assorted fresh vegetables, briskly fried with fresh onions rings, green chillies, fresh coriander, black pepper, bay leaves, cinnamon and cardamom juice.



## VEGAN SPECIALITIES

**Vegetable Lahsen** £11.95  
Assorted fresh vegetables cooked with tomatoes, fresh sliced garlic and coriander, green chillies with typical herbs and spices.

**Balti Vegetable** £11.50  
Mixed vegetables cooked with green chilli, tomatoes, garlic, fresh coriander and ginger with a selection of the finest spices.

**Vegetable Bhuna** £10.95  
A thick curry with herbs, fresh tomatoes, green chillies, fresh coriander, fresh ginger and garlic.

**Aloo Gobhi** £10.95  
New baby potatoes and fresh cauliflower cooked with spring onions, tomatoes, fresh coriander and green chillies with selected herbs and spices.



## ENGLISH DISHES

**Chicken Stir Fry** £13.95  
(Contains soy sauce, soya & wheat/gluten)  
Chicken with ginger, mushrooms, green peppers, green beans and onions. This dish can also be cooked plain. Served with vegetables and chips.

**Breaded Scampi** (Contains gluten, egg & sulphites) £13.95  
Scampi deep fried with breadcrumbs (wheat/gluten). Served with tartar sauce (eggs, sulphites), vegetables and chips.

**Grilled Chicken** £13.95  
Whole breast of chicken seasoned with black pepper, salt and lime. Served with vegetables and chips.

**Chicken Nuggets** (Contains gluten) £13.95  
Bread crumbed chicken seasoned with black pepper, salt and lime.



## VEGETARIAN SIDE DISHES

**Saag Paneer (Contains dairy & soya) 🌱** £6.95  
Spring leaf spinach and cured cheese (dairy) cooked with onions, fenugreek, tomatoes, fresh coriander and green chillies with selected herbs and spices (contains soya).

**Matar Paneer (Contains dairy & soya) 🌱** £6.95  
Peas and cured cheese (dairy) cooked with onions, tomatoes, fresh coriander and green chillies with selected herbs and spices (contains soya).

**Lahori Choley 🌱** £6.50  
Whole chickpeas with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamom and Lahori spices.



## VEGAN SIDE DISHES

**Mixed Vegetables 🌱** £6.50  
Assorted vegetables with selected herbs, and spices.

**Aloo Palak 🌱** £6.50  
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 🌱** £6.50  
New baby potatoes cooked with onions, tomatoes, fresh coriander, green chillies with selected herbs and spices.

**Gobhi Bhaji 🌱** £6.50  
Fresh cauliflower cooked with spring onions, tomatoes, fresh coriander, green chillies with selected herbs and spices.

**Dal Tarka (Masoor) 🌱** £6.50  
Pink lentils cooked with onions, fresh coriander and green chillies with selected herbs and spices.

**Daal Piaz (Channa Daal) 🌱** £6.50  
Chana daal cooked with spring onions, coriander, cumin seeds, garlic and garam masalas.

**Lahori Choley 🌱** £6.50  
Whole chickpeas cooked with onions, garlic, ginger, tomatoes and fresh coriander. Simmered in bay leaf juices with black pepper, black cardamoms, onion seeds and Lahori spices.

**Mushroom Bhaji 🌱** £6.95  
Fresh mushrooms cooked with onions, tomatoes, fresh coriander and peppers with selected herbs and spices.

**Bhindi Bhaji 🌱** £6.95  
Fresh bhindi (okra) cooked with onions, fresh coriander and green chillies with selected herbs and spices.

## SUNDRIES

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

**Naan** £4.30  
Traditional naan made from yeast mixed with flour and a touch of onion seeds.

**Family Naan** £6.50  
Traditional naan bread made from yeast mixed with flour and a touch of onion seeds.

**Cheese & Onion Naan** £6.20  
Specially prepared naan with cheese (dairy), onion seeds and onion. A very unique and popular type of bread (contains egg).

**Keema Naan** £5.95  
Naan stuffed with spiced mince and onion seeds (contains egg/dairy).

**Garlic Naan** £4.75  
Naan with garlic and onion seeds (contains dairy).

**Peshwari Naan** £5.20  
A very unique and different type of naan with dairy, pineapple and onion seeds (contains egg).

**Plain Paratha** £3.30  
Paratha is very famous in South Asia. Flour, vegetable ghee cooked on a Tawa with ghee in a typical Asian style.

**Cheese Paratha** £4.95  
Paratha is very famous in South Asia. Flour, vegetable ghee cooked on a Tawa with ghee in a typical Asian Style stuffed with cheese.

**Keema Paratha** £4.95  
Paratha is very famous in South Asia. Flour, vegetable ghee cooked on a Tawa with ghee in a typical Asian Style stuffed with keema.

**Stuffed Aloo Paratha** £5.50  
Paratha cooked on a Tawa with vegetable ghee in a typical Asian style with potatoes.

**Chappati** £1.35  
A very light version of bread. Thin round wheat flour bread cooked on a Tawa.

**Tandoori Roti** £2.85  
Unlike naan, roti is made from wholemeal flour in a tandoor.

**Pilau Rice** £3.95  
Basmati rice cooked with onions and tomatoes in the juices of black pepper, bay leaves, cinnamon, cloves and cumin seeds.

**Lemon Rice (contains mustard seeds)** £3.95  
Basmati rice infused with fresh lemon, onion seeds & cumin seeds.

**Plain Steamed Rice** £3.30

**Mushroom Pilau Rice** £4.75

**Handcut Chips** £4.10

**Poppadoms** £1.35

**Pickle Tray (Contains dairy)** £3.00

**Mixed Pickle (Contains mustard seeds)** £1.50

**Mango Chutney** £1.95

**Salad Bowl** £4.95

**Raita (Contains dairy)** £3.75



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