

## **LIST OF FINGER FOOD AND**

### **BAR B CUE ITEMS**

#### **SEA FOOD**

#### **MACHLI AMRATSARI**

*Fish marinated with rich herbs & tandoori spice and deep-fried.*

#### **DUM MACHLI**

*Fish marinated in traditional spices & herbs and steam cooked with capsicums, onions and curry leaves.*

#### **FINGER FISH**

*Finger sized fish marinated in black pepper, lemon juice, dipped in egg paste and deep-fried with breadcrumbs.*

#### **MACHLI PAKORA**

*Fish with onions, green chillies, herbs & spices dipped in spicy batter then deep-fried.*

#### **LAHORIE MACHLI**

*Fish marinated in Pakistani spices and deep-fried with chick peas batter.*

#### **MACHLI MASALA**

*Marinated fish on selected spices and deep fried*

#### **FISH CUTLETS**

*Minced fish mixed with herbs, spices and shallow fried.*

#### **MACHLI KEBAB**

*Fish with potatoes cooked with garlic and ginger, dipped in egg and shallow fried.*

## **DHAKA FRIED FISH**

*Fish marinated in Bangladeshi style and fried duly pasted with sesame seeds*

#### **MACHLI TIKKA**

*Marinated cubes of fish grilled on charcoal.*

#### **TIL MILL JHINGA**

*King Prawns marinated in spiced batter mixed with sesame seeds and fried.*

#### **JHINGA TIKKA**

*King prawns marinated in traditional tikka masala and grilled.*

## **CHICKEN**

#### **KASTOORI KEBAB**

*Sliced chicken marinated with spices, ground poppy seeds, dried fenugreek and grilled.*

#### **MURGH MALAI TIKKA**

*Chicken cubes marinated in paste of almonds, cream, grated cheese, egg, herbs/spices and grilled.*

#### **MINI RESHAM KEBAB**

*Minced chicken mixed with onions, green chillies, selected herbs, and spice and cooked over charcoal.*

#### **MURGH BOTI TIKKA**

*Juicy boneless cubes of chicken marinated in spiced yoghurt and barbecued on charcoal.*

#### **CHICKEN WINGS**

*Chicken wings (on the bone) marinated in spices and cooked over charcoal*

## **AUTÉED CHICKEN THAI STYLE**

*Boneless chunks of chicken sautéed with Thai red chillie sauce.*

#### **HOT SAUCE CHICKEN**

*Chicken marinated in Chinese Soya sauce, vinegar, herbs and cooked in pan with real hot red chilli sauce.*

#### **SPRING FRIED CHICKEN**

*Chicken (boneless or on the bone) marinated with Soya sauce, vinegar, chilly sauce and deep-fried pasted with crushed whole black pepper.*

#### **SKEWERED CHICKEN**

*Sautéed boneless cubes of chicken skewered on cocktail stick with a piece of capsicum and tomato.*

#### **DEEP FRIED CHICKEN**

*Mildly marinated chicken deep-fried with breadcrumbs.*

#### **CHICKEN SPRING ROLLS**

*Minced chicken with herbs and spices wrapped in flaky pastry & deep-fried.*

#### **CHICKEN CHATKHARA**

*Diced breast of chicken marinated in limejuice, garlic, turmeric, chillies and selected spices, stir fried with fresh coriander and garlic.*

## **LAMB**

#### **LAMB TIKKA**

*Diced lamb marinated in yoghurt and vinegar with delicate herbs & spices cooked over charcoal.*

## **MINI SEEKH KEBAB**

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

#### **AFGHANI TIKKA**

*Cubes of lamb marinated with juice of onions, garlic, ginger, white pepper and mildly spiced.*

#### **LAMB MALAI TIKKA**

*Lamb cubes marinated in paste of almonds, cream, grated cheese, eggs and herbs/spices and grilled.*

## **VEGETABLES**

#### **VEGETABLE SAMOSA (ONE BITE)**

*Assorted mixed vegetable dipped in spiced batter and deep fried*

#### **PALAK SAMOSA (ONE BITE)**

*Spicy spinach filling folded into triangle, and then deep-fried.*

#### **VEGETABLE PAKORA**

*Assorted fresh vegetables dipped in a spicy batter of mixed herbs and green chillies, deep fried.*

#### **PANEER PAKORA**

*Indian cheese dipped in a spicy batter and deep-fried.*

#### **PANEER TIKKA**

*Indian cheese marinated and grilled*

#### **PANEER ROLLS**

*Spiced grated Indian cottage cheese wrapped in flaky pastry & deep-fried.*

#### **MINI VEGETABLE ROLLS**

*Spiced mashed vegetables wrapped in flaky pastry & deep-fried.*

#### **VEGETABLE TEMPURA**

*Assorted fresh seasonal vegetables dipped in specially made flour and egg paste and deep-fried.*

#### **BAR B CUE & TAKA TAK**

#### **DESI TAWA SPECIALITIES**

#### **LAHORIE TAKA TAK**

*Kidney, liver, lamb brain, minced lamb cooked in a flat tawa with tomatoes, onions, green chillies with assorted herbs & spices.*

#### **SPECIAL KEEMA TAKA TAK**

*Chicken and lamb mince cooked on grill and stir fried in tawa with onions, tomatoes, capsicums and other spices & herbs*

#### **PRAWN TAKA TAK MASALA**

*King prawns cooked in flat tawa with tomatoes, onions, green chillies, fresh coriander and famous taka tak masalas.*

#### **FISH TAKA TAK MASALA**

*Fish cooked with tomatoes, onions, green chillies, fresh coriander and traditional taka tak masalas.*

#### **CHOP TAKA TAK MASALA**

*Grilled chops stir-fried in tawa with onions, tomatoes, capsicums and some other spices & herbs.*

#### **Desi Bar B Cue Burgers**

*Asian style burger made with green chillies, onions, green coriander and herbs/spices and grilled. Served on sesame bun.*

#### **CHICKEN KARAHI TIKKA**

#### **MASALA**

*Chicken tikka cooked on grill and stir fried in tawa with onions, tomatoes, capsicums with other spices & herbs.*

#### **MOONLIGHT SPECIAL**

#### **CHICKEN**

*Selected medium sized Chicken intriguingly marinated with mouth watering spiced yoghurt cooked on char grilled.*

#### **FISH STEAK**

*Fish marinated with some exclusive and very unique herbs/spices and cooked on char grill. Very authentic and a special delicacy from our sea food corner.*