

STARTERS

OCEAN PARADISE

KING PRAWN TIKKA

Exclusively selected King prawns marinated in spiced yoghurt and grilled.

TILL MILL JHINGA

Tail on prawns dipped in batter made with delicate spices and sesame seeds and deep fried. A very unique delicacy.

GOLDEN FRIED CRISPY PRAWNS

Butterfly tail prawns dipped in batter and fried with bread crumbs.

AMRATSARI FRIED FISH

Fish marinated in traditional hot spices, dipped in spiced batter and deep-fried. Includes crushed red chillies and tandoori masalas.

LAHORIE MACHLI

Fish marinated in Pakistani spices, dipped in spiced batter and deep-fried. A predominance of ginger, garlic and green chilly.

DHAKA FRIED FISH

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

MACHLI TIKKA

Marinated cubes of fish grilled on charcoal

MACHLI MASALA

Marinated fish on selected spices and deep fried

MACHLI PAKORA

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

MACHLI MASALA

Selected pieces of fish marinated with selected herbs and spices and deep fried.

CHICKEN

TANDOORI CHICKEN

Chicken marinated with spiced yoghurt and some fine selected herbs and spices and cooked in tandoor. A unique dish.

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.

RESHAM KEBAB

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

TANDOORI MURGH LEGS

Leg of chicken (with bone) marinated and grilled

MURGH BOTI TIKKA

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

CHICKEN CHAAT

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

LAMB

SEEKH KEBAB

Minced lamb mixed with Aagrah's special kebab masala and grilled.

AFGHANI TIKKA

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

CHOP PIAZ

Grilled chops stir-fried with chopped onions and capsicums

DUMPUKHAT KEBAB

Minced meet cooked on charcoal and then steam cooked with tomatoes, onions, capsicums and cashew nuts.

LAMB TIKKA

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

SHAMI KEBAB

Minced lamb cooked with dall chana in traditional spices & herbs and mashed with green chillies, coriander etc and shallow fried with egg paste.

CHAPLI KEBAB

Mince lamb mixed with crushed herbs/spices, fresh coriander, green chillies etc.

VEGETARIAN

PANEER TIKKA

Finest Indian cottage cheese marinated with traditional Bar B Cue spices and grilled. A vegetarian delight.

VEGETABLE ROLLS

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

VEGETABLE SAMOSA

Spicy vegetable filling folded into triangles, and then deep fried

ALOO TIKKI

Mashed new potato with ginger, garlic, pomegranate seeds, green chillies and coriander. Dipped in spiced batter then fried.

VEGETABLE PAKORA

Fresh aubergine, cauliflower, sliced potato, mushrooms and onions, dipped in a spicy batter of mixed herbs and green chillies, then deep fried.

KHATTA MEETHA VEG KEBAB

Assorted vegetable boiled and mashed and mixed together with spices and sweet and sour sauce, dipped in batter and deep-fried.

ONION BHAJI

Onions roundlets dipped in spicy batter and fried.

DAHI BHARA

Lentils dumplings with yoghurt garnished with finely chopped onions, mint, green chillies, sprinkled with Imli chutney.

CHANA CHAT

Chick peas with chopped onions, tomatoes, coriander, green chillies, served with yoghurt.

BATATA VARA

Grilled potatoes mashed and mixed with mustard seeds, sesame seed, almond flakes, raisins and spices/herbs coated with spiced batter and fried.

SERVED WITH

Fresh Green Salad & TWO CHUTNEYS