



Agghani Menu

Main menu

Kabuli Pilau	Basmati rice cooked with stewing lamb garnish with fresh carrot and sultans to give an authentic taste
Shola	Made with short grain sticky rice and mash mug beans or split beans with lamb meat
Zamarud Pilau	Basmati rice cooked with lamb and spinach in a vegetable stock
Noranj Pilau	Made with rice, spices, vegetables and herbs for a traditional taste
Chicken Kebab	Mince chicken blended with various spices, skewered and then prepared in an authentic clay oven.
Fish Kebab	Fish infused with spices and cooked traditionally for authentic taste
Full Lamb	Tender chunks of lamb lightly spiced for an authentic aroma
Shami	Minced lamb flavoured with various herbs & spices, fried
Mantu	Dumplings filled with meat and onion mixture and served with sauce and garlic yogurt
Aushak	Rice with a gorgeous blend of chicken, carrots, raisins and nuts for a crunch
Kofta	Mini kebabs cooked in spices and prepared
Burani Bonjon	Braised eggplant served with herbs and yoghurt
Rice Pudding	Flavoured with rose water, cardamom and almonds
Salad	Assorted mixed salads, Iceberg lettuce, cucumbers, red kidney beans, sweet corn.



Alghani Menu

Extras

Dopiazza @ £3.50 pp

Slow cooked meat with herbs & onions and served with bread

Tea

Fruit Set @ £250 additional *

*The fruit set up packages for £250, £350 and £450

