



TANDOORI BOX

Enjoy a selection of Aktar's signature Tandoori-style marinated meats; perfect for a family BBQ this summer.

Served with mint chutney & breads.

ADRAKI MURGH (D)

Cotswold white drumsticks marinated in Kashmiri chilli, fresh and dry ginger, toasted cumin & coriander

TULSI MURGH (D)

Chicken thigh in an herby marinade of fresh basil, coriander, fenugreek & green chilli

MAHI MACHLI

Salmon fillets marinated in Bengali curried spice blended with red pepper & ripe plum tomato purée

ACHARI MURGH (D)

Chicken wings marinated in yoghurt, North Indian pickling spices, Kashmiri chilli & garam masala

AFGHANI LAMB (D)

Wiltshire Downlands Lamb ribs marinated in a sweet date and sultana marinade spiced with toasted black cumin, green & black cardamom

MAAS KE SOOLEY

Fillets of beef marinated in raw papaya, garlic, smoked ghee, Kashmiri chilli, black cardamom & nutmeg

MUTTON CHAPLI

North Indian/Pakistani minced mutton kebab spiced with cracked coriander, cumin, toasted Kashmiri chilli & ground pomegranate seeds

SERVED WITH

NAAN (G)(V)

*Unleavened flatbread
cooked in a tandoor*

TANDOORI BBQ BOX

The tandoori box is comprised of raw ingredients, the following notes are meant to be a guide as you will still need to make sure the items are cooked through or to your liking. Sadly, as we are not there with you, there's absolutely no way for us to provide an accurate guide as everyone will be cooking on different equipment etc.

If you are using your oven, I'd recommend that you turn your grill on high when finishing.

GUIDANCE

ADRARI MURGH - *Cook evenly on all sides evenly for 10 minutes, make sure juices run clear*

TULSI MURGH - *Cook evenly on both sides for 3 minutes each side*

MAHI MACHLI - *Cook for 4 minutes each side*

ACHARI MURGH - *Cook on both sides for 3 minutes*

AFGHANI LAMB - *For medium rare to medium, cook for evenly for a total of 10/12 minutes*

MAAS KE SOOLEY - *This item works really well skewered, cook for 2 minutes on each side.*

MUTTON CHAPLI - *Shape in to patties 2cm thick and pan fry on medium heat for 2 minutes on both sides in a little oil, you should finish with a crust and soft centre.*

NAAN - *Warm through either in oven or (best way) wrap in a damp clean cloth and microwave until warmed through*