



## Aagri-Koli Pomfret Palm Size

**Per: 4 No**

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**SKU:**

**Price:**

~~₹1,200.00~~ Original price was: ₹1,200.00.

₹1,049.00 Current price is: ₹1,049.00.

**Stock:**

instock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

### Product Description

What's in your Box

- 4 no of Silver pomfret Whole (Palm size) – Freshly Marinated with Aagri Koli Masala Marination from outside

Cooking Instructions

- Unbox your favorite Taazomaaso
- Deep the marinated fish in Rice flour & Rava mix.
- Heat Oil in frying pan to shallow fry the fish one by one, keeping the flame low.
- Fry it from both sides for 5 to 8 minutes on low medium flame until golden in colour
- Serve the fish fry hot with green chutney and onion rings or any sauce.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Aagri Koli Masala marination Bay leaves, Cumin seeds, whole coriander seeds, Black Cumin seeds, Cloves, Asfoetida, Nutmeg, Green Cardamom, Cinnamon sticks, Dry Red Chillies, Triphal, mustard seeds, turmeric powder , poppy seeds, Stone Flower, Black

Cardamoms, Star Anise, Black Pepper corns



## Goan Cafreal Surmai Med. size

**Per: 4 no**

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**SKU:**

**Price:** ~~₹700.00~~ Original price was: ₹700.00. ₹  
599.00 Current price is: ₹599.00.

**Stock:** outofstock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

What's in your Box

- 4 no of King fish – Surmai Steaks (Medium Size) – Freshly Marinated with Goan Cafreal Marination from outside

Cooking Instructions

- Unbox your favorite Taazomaaso
- Heat Oil in frying pan for 2 minutes
- Dab some Rice flour & Rava mix on the fish & shallow fry till done
- Serve hot with lemon wedges, onion rings, and Spicy Pudina Chatni.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Goan cafreal Marination Coriander Leaves, Green chilies, Garlic, Ginger, Cumin seed, Black pepper, Cloves, cinnamon, tamarind, turmeric, Salt



## Aagri koli Surmai Med. size

**Per: Pack of 4 steaks**

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**SKU:**

**Price:** ~~₹900.00~~ Original price was: ₹900.00. ₹849.00 Current price is: ₹849.00.

**Stock:** instock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

What's in your Box

- 4 no of King fish – Surmai Steaks (Medium Size) – Freshly Marinated with Aagri Koli Marination from outside

Cooking instructions

- Unbox your favorite Taazomaaso
- Deep the marinated fish in Rice flour & Rava mix.
- Heat Oil in frying pan to shallow fry the fish one by one, keeping the flame low.
- Fry it from both sides for 5 to 8 minutes on low medium flame until golden in colour
- Serve the fish fry hot with green chutney and onion rings or any sauce.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

**Ingredients For Aagri Koli Masala marination** Bay leaves, Cumin seeds, whole coriander seeds, Black Cumin seeds, Cloves, Asfoetida, Nutmeg, Green Cardamom, Cinnamon sticks, Dry Red Chillies, Triphal, mustard seeds, turmeric powder, poppy seeds, Stone Flower, Black Cardamoms, Star Anise, Black Pepper corns



## Malvani Surmai Big Size

**Per: Pack of 2 Steaks**

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**SKU:**

**Price:** ₹1,549.00

**Stock:** instock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

### Product Description

What's in your Box

- 2 no of King fish – Surmai Steaks (Big Size) – Freshly Marinated with Malavani Marination from outside

Cooking instructions

- Unbox your favorite Taazomaaso
- Deep the marinated fish in Rice flour & Rava mix.
- Heat Oil in frying pan to shallow fry the fish one by one, keeping the flame low.
- Fry it from both sides for 5 to 8 minutes on low medium flame until golden in colour
- Serve the fish fry hot with green chutney and onion rings or any sauce.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact



## Malvani Masala Bombil

**Per: 5 no Whole cut into 2 pieces**

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**SKU:**

**Price:** ~~₹450.00~~ Original price was: ₹450.00. ₹399.00 Current price is: ₹399.00.

**Stock:** instock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

What's in your Box

- 5 nos of Medium size Bombil cut into 2 pieces – 10 nos – Freshly marinated with Malavani Masala marination from outside

Cooking Instructions

- Unbox your favorite Taazomaaso
- Heat Oil in frying pan for 2 minutes
- Dab some Rice flour & Rava mix on the fish & shallow fry till done
- Serve hot with lemon wedges, onion rings, and Spicy Pudina Chatni.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact





## Malvani masala Prawns

**Per: 250 gms**

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**SKU:**

**Price:** ₹399.00

**Stock:** instock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

### Product Description

What's in your Box

- 250 gm (Gross weight) of White Prawns- Approximately 10 to 12 Counts – Shell cleared, Cleaned & Deveined & Freshly Marinated with Malavani Marination from outside

Note : After clearing the shell of 250 gm (i.e. Gross weight) Prawns will be weighed 125 gm (i.e. Net weight) Cooking Instructions

- Unbox your favorite Taazomaaso
- Deep the marinated white prawns in Rice flour & Rava mix.
- Heat Oil in frying pan to shallow fry the prawns one by one, keeping the flame low.
- Fry it from both sides for 5 to 8 minutes on low medium flame until golden in colour
- Serve Prawns fry hot with green chutney and onion rings or any sauce.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact



## Goan Recheado Surmai Med. size

**Per: 4 nos**

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**SKU:**

**Price:** ₹1,000.00 Original price was: ₹1,000.00.  
₹849.00 Current price is: ₹849.00.

**Stock:** outofstock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

What's in your Box

- 4 no of King fish – Surmai Steaks (Medium Size) – Freshly Marinated with Goan Recheado Marination from outside

Cooking Instructions

- Unbox your favorite Taazomaaso
- Deep the marinated fish in Rice flour & Rava mix.
- Heat Oil in frying pan to shallow fry the fish one by one, keeping the flame low.
- Fry it from both sides for 5 to 8 minutes on low medium flame until golden in colour
- Serve the fish fry hot with green chutney and onion rings or any sauce.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Goan Recheado Marination Kashmiri chili, Garlic, ginger, Cumin seed, Black pepper, Cloves, cinnamon, onion, vinegar, Sugar jaggery, Salt



## Goan Stuffed Bangada

**Per: 2 no**

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**SKU:**

**Price:** ~~₹400.00~~ Original price was: ₹400.00. ₹349.00 Current price is: ₹349.00.

**Stock:** outofstock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

What's in your Box

- 2 nos of Medium size Mackerels(Bangada) – Freshly marinated with Goan Green cafreal or Goan recheado Stuffing from inside and Malavani Fish fry masala marination from outside

Cooking Instructions

- Unbox your favorite Taazomaaso
- Heat Oil in frying pan for 2 minutes
- Dab some Rice flour & Rava mix on the fish & shallow fry till done
- Serve hot with lemon wedges, onion rings, and Spicy Pudina Chatni.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Goan cafreal Marination Coriander Leaves, Green chillies, Garlic, Ginger, Cumin seed, Black pepper, Cloves, cinnamon, tamarind, turmeric, Salt For Goan Recheado Marination Kashmiri chili, Garlic, ginger, Cumin seed, Black pepper, Cloves, cinnamon, onion, vinegar, Sugar jaggery, Salt





## Tandoori Pomfret - RTC

**Per: 2 no (500 gms)**

[Read More](#)

**SKU:**

**Price:** ~~₹1,000.00~~ Original price was: ₹1,000.00.  
₹899.00 Current price is: ₹899.00.

**Stock:** outofstock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

What's in your Box

- 2 nos Medium size Silver Pomfrets Freshly Marinated with Medium Spicy Tandoori marination from Inside & outside of fish.

Cooking Instructions For Barbeque or Grill Pan Cooking :

- Unbox your favorite Taazomaaso
- Heat the charcoal barbecue/grill pan, add butter, let it melts down, and use a brush to spread the butter all over the pan.
- Grill the Pomfret on a charcoal barbecue/grill pan until they are cooked and slightly charred on both the sides.
- Serve Tandoori Pomfrets with Mint and Coriander Chutney.

For Oven Cooking :

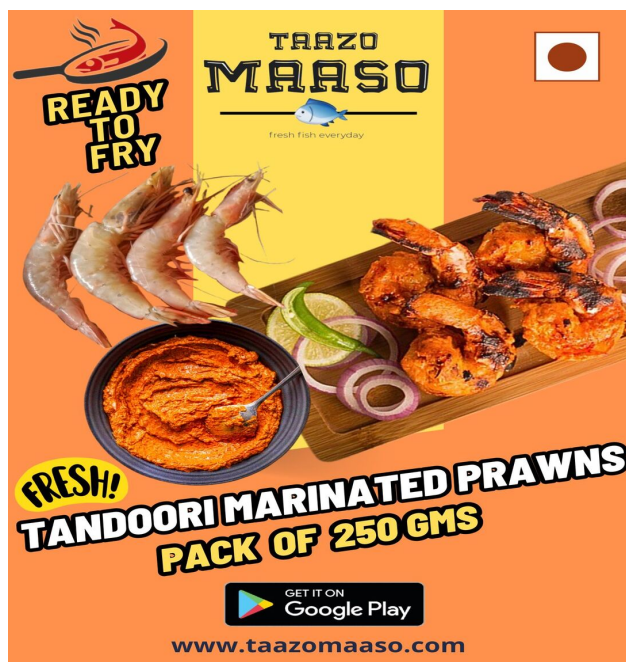
- Unbox your favorite Taazomaaso
- Place the marinated Pomfrets on Oven Plate
- Bake at 180°C for 10 to 15 minutes , in between brush the Pomfrets with butter from both sides.
- Serve Tandoori Pomfrets with Mint and Coriander Chutney.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Tandoori marination Lemon juice, Coriander leaves, Yoghurt (curd), Ginger Garlic paste, Kashmiri red chili powder, Garam Masala, Cumin powder, Mustard oil, Salt.

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## Tandoori Prawns

**Per: 250 gms**

[Read More](#)

**SKU:**

**Price:** ~~₹600.00~~ Original price was: ₹600.00. ₹499.00 Current price is: ₹499.00.

**Stock:** outofstock

**Categories:** [Ready to Fry](#)

**Tags:** [nonpreorder](#)

## Product Description

### What's in your Box

- 5 to 6 nos of Big size Deveined Seawater Prawns (As per availability) Freshly Marinated with Medium Spicy Tandoori marination.

Note : After clearing the shell of 500 gm (i.e. Gross weight) Prawns will be weighed 250 gm (i.e. Net weight) Cooking Instructions For Barbeque or Grill Pan Cooking :

- Unbox your favorite Taazomaaso
- Heat the charcoal barbecue/grill pan, add butter, let it melts down, and use a brush to spread the butter all over the pan.
- Soak the bamboo skewers in water for 10 – 15 minutes before threading the prawns.
- Thread the marinated prawns onto the bamboo skewers.

- Grill the prawns on a charcoal barbecue/grill pan until they are cooked and slightly charred on both the sides.
- Prawns do not take more than 15 minutes to get perfectly grilled.
- Serve Tandoori Prawns with Mint and Coriander Chutney.

For Oven Cooking :

- Unbox your favorite Taazomaaso
- Place the marinated Prawns on Oven Plate
- Bake at 200°C for 10 to 15 minutes , in between brush the prawns with butter from both sides.
- Serve Tandoori Prawns with Mint and Coriander Chutney.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Tandoori marination Lemon juice, Coriander leaves, Yoghurt (curd), Ginger Garlic paste, Kashmiri red chili powder, Garam Masala, Cumin powder, Mustard oil, Salt.

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