

CLASSIC DISHES

	Vegetable	Chicken	Lamb	Prawn	King Prawn
Madras Medium curry Jhol	8.95	9.95	10.50	10.95	13.95
Vindaloo Hot curry & potatoes	8.95	9.95	10.50	10.95	13.95
Bhouna Onion & tomato with bhouna spices	8.95	9.95	10.50	10.95	13.95
Dopiazza Bhouna style garnished with onion	8.95	9.95	10.50	10.95	13.95
Pathia Sweet & sour with onion and tomato	8.95	9.95	10.50	10.95	13.95
Dansak Sweet & sour with lentils	8.95	9.95	10.50	10.95	13.95
Rogan Bhouna style garnished with tomato	8.95	9.95	10.50	10.95	13.95
Jalfrezi Cooked in ginger, capsicum tomatoes, onions, green chillies and spices	8.50	10.95	10.50	10.95	13.95

SIDE DISHES

Sag Bhaji Medium spiced spinach dish cooked with onion and herbs	5.50
Sag Aloo Medium spiced potato and spinach dish	5.50
Sag Paneer Leaf spinach, cheese, NUT SAUCE sautéed in butter	5.95
Bombay Aloo Gently spiced potatoes	5.50
Chana Masala Spiced chick peas	5.50
Aloo Gobi Cauliflower florettes, potatoes, green pepper stir fried with fresh tomatoes	5.50
Tarka Dall Red lentil curry cooked with mild Indian herbs & spices. finished with fresh tomato and spring onion	5.50
Mushroom Bhajee Mushroom cooked in spices	5.50

RICE

Steamed Rice	4.50
Pilao Rice	4.75
Special Fried Rice	4.95
Egg Fried Rice	4.95
Sag Rice	4.95
Mushroom Rice	4.95
Vegetable Rice	4.95
Coconut Rice	4.95
Garlic and Onion Rice	4.95
Chicken Tikka Rice	6.95



BREAD

Plain Naan	3.65
Garlic Naan	3.95
Peshwarii Naan	3.90
Keema Naan	4.50
Cheese Naan	4.95
Garlic Cheese Naan	5.25
Chicken Tikka Cheese Naan	5.95
Chapati	2.95
Paratha	3.95
Chips	2.50
Papadom	95p Each
Pickle Tray	2.00



Fine Indian Dining

www.anokhaindianrestaurant.com

STARTERS

Onion Bhaji (v)

Sliced onion mixed with herbs, spices, garam flour and served with minted yoghurt sauce

Samosa

Lamb or vegetables spiced pastry case, served with special salad.

Kalamari

Fresh Squid spiced with Bengal Masala served with tomato chilli jam

Mix Starter

Chicken tikka, chatga, prawn, samosa and onion Bhaji served with salad

Chaat - Puri (Chicken/Prawn/King Prawn)

Cooked with cucumber, fresh tomatoes, tangy chaat masala sauce and served on crispy fried puries

Chicken Tikka or Lamb Tikka

Chicken or lamb marinated with yoghurt, mixed spices & herbs

Mixed Kebab

Chicken tikka, lamb tikka, shami kebab and onion bhaji

Chatga Prawn

Tiger Prawns tossed with selected herbs and spices fried and served with salad

Cheese Tikka

Spiced marinated chicken tikka topped with melted cheese and served with chefs special coconut and almond sauce.

Sag Roll v

A delicate dish of spinach and cheese mash rolled in spices, served with a tasty coconut (White sauce or Tomato sauce). Spinach, cheese & mash potato covered with breadcrumbs & deep fried

MAIN COURSES HOUSE SPECIAL

KING PRAWN SAG

Another house speciality made with King Prawn & spinach with fenugreek leaves & mixed spices.

Bengali Chili Chicken

(Vindaloo hot - recommended) An authentic chicken dish following the original Bengali recipe with different blend of chillies, spices and herbs

Murghi Torkari (Spicy and Madras hot)

Chicken cooked with garlic, ginger and mixed spices

Almashriqi

Chicken or lamb pieces in a bhuna sauce topped with spinach & cashew nut

Butter Masala

Chicken, lamb cooked in a specially, Made sauce infused with butter and cashew nut. Madras Hot

JAL JAL BALTI

A taste of Baluchistan brought through this traditional dish made with tender chicken in special 'Balti' sauce with red pepper and tomato.

Dalcha Gosht

Lentils & lamb gently cooked with onions, tomatoes, garlic, ginger, spices & herbs

Anokha

Combination of chicken and lamb tikka cooked with finely chopped spring onion, green chilli, fresh peppers and chef special spice

Naga Subwali (Madras hot)

Marinated chicken cooked with mixed herbs and naga chilli

Tandoori Jalfrezi Cocktail

Madras Hot - An exquisite fusion of Chicken Tikka, Lamb Tikka and Sheek kebab prepared in a spicy sauce with ghee, green chillies, red pepper, tomatoes and hot spices.

Sizzling Shaslic Wala

Chicken or lamb cooked with pepper, tomatoes and onion medium chef special sauce. served on a sizzling dish

Satraki

Chicken or lamb tikka cooked with onions, herbs, coriander and mixed herbs, mushrooms and garnish

NARAWAYNI

A delicate Chicken Tikka or Lamb dish cooked with selected spices & herbs with sweet chilli dressing. MEDIUM

VANSE SWEET CHILLI

This Nepali style Chili Chicken or Lamb is cooked with all colour of bell peppers; red and green giving it a colourful look as well as a subtle hint of sweetness that marries just as well with the succulent chicken or Lamb



BIRYANI

Vegetable

9.95

Chicken or Lamb

12.95

Chicken Tikka

13.95

King Prawn

14.95

BALTI DISHES

Balti dishes are very delicious in flavour and popular in the Midlands

Vegetable

9.95

Chicken or Lamb

11.95

Chicken Tikka

12.95

King Prawn

13.95

CURRIES

Classic Korma

Chicken or lamb cooked in aromatic coconut and almond sauce

Tikka Masala

Chicken or lamb tikka cooked in our homemade masala sauce

Palak Peshwari

Breast of chicken or Lamb cooked with coconut, almond, mango and fresh spinach

Passanda

Chicken or Lamb cooked with almonds, coconut

TAMIL RAJ

Lamb or chicken cooked with authentic herbs & spices, yogurt, potatoes, black pepper and coriander in a tangy Bhuna sauce. "Well recommended"

Garlic Chilli

Chicken or Lamb cooked with garlic, ginger and green chillies, garnished with tomatoes

Karahi Chicken or/Lamb

Dishes specially prepared by our chef on the karahi with garlic, ginger, green pepper, tomatoes, coriander & delicate herbs & spice

TANDOORI SPECIALITIES

Tandoori Mixed Grill

Chicken tikka, lamb tikka, sheik kebab and tandoori chicken served with fresh salad

Bandorbon Grill

Chicken tikka, lamb tikka, sheik kebab and Crispy Potatoes and Mushroom and Tomatoes served with fresh salad

Shaslic (Chicken Lamb or mixed)

Boneless chicken breast, marinated lamb with capsicum, tomatoes, onions cooked on skewers in Tandoori

Chicken or Lamb Tikka or Tandoori Chicken

Chicken or lamb marinated with yoghurt, mixed spices & herb

