

Classic Dishes

	Vegetable	Chicken	Lamb	Prawn	King Prawn
Madras	7.95	9.95	10.95	10.95	13.95
Medium curry Jhol					
Vindaloo	7.95	9.95	10.95	10.95	13.95
Hot curry & potatoes					
Bhouna	7.95	9.95	10.95	10.95	13.95
Onion & tomato with bhouna spices					
Dopiazza	7.95	9.95	10.95	10.95	13.95
Bhouna style garnished with onion					
Pathia	7.95	9.95	10.95	10.95	13.95
Sweet & sour with onion and tomato					
Dansak	7.95	9.95	10.95	10.95	13.95
Sweet & sour with lentils					
Rogan	7.95	9.95	10.95	10.95	13.95
Bhouna style garnished with tomato					
Jalfrezi	7.95	9.95	10.95	10.95	13.95
Cooked in ginger, capsicum tomatoes, onions, green chillies and spices					

Side Dishes

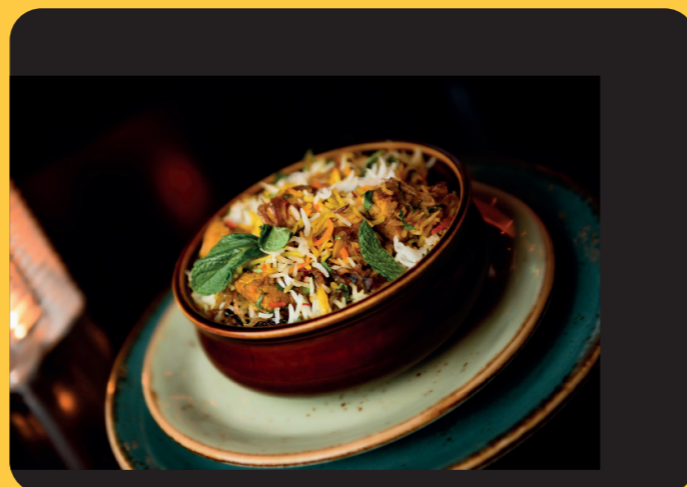
Sag Bhaji	4.95
Medium spiced spinach dish cooked with onion and herbs	
Sag Aloo	4.95
Medium spiced potato and spinach dish	
Sag Paneer	5.95
Leaf spinach, cheese, NUT SAUCE sautéed in butter	
Bombay Aloo	4.95
Gently spiced potatoes	
Chana Masala	4.95
Spiced chick peas	
Aloo Gobi	4.95
Cauliflower florettes, potatoes, green pepper stir fried with fresh tomatoes	
Tarka Dall	4.95
Red lentil curry cooked with mild Indian herbs & spices. finished with fresh tomato and spring onion	
Mushroom Bhajee	4.25
Mushroom cooked in spices.	

Rice

Steamed Rice	3.90
Pilao Rice	3.95
Special Fried Rice	4.50
Egg Fried Rice	4.50
Sag Rice	4.50
Mushroom Rice	4.50
Vegetable Rice	4.50
Coconut Rice	4.50
Garlic and Onion Rice	4.50
Chicken Tikka Rice	5.95

BREAD

Plain Nan	2.95
Garlic Nan	3.50
Peshwaii Nan	3.50
Keema Nan	3.50
Cheese Nan	4.95
Garlic Cheese Nan	4.95
Chicken Tikka Cheese Nan	5.95
Chapati	2.95
Paratha	3.95
Chips	2.50
Papadom	95p Each
Pickle Tray	2.00



ANOKHA

Fine Indian Dining

Starters

Onion Bhaji (v) Sliced onion mixed with herbs, spices, garam flour and served with minted yoghurt sauce	4.75	Mixed Kebab Chicken tikka, lamb tikka, shami kebab and onion bhaji	5.95
Samosa Lamb or vegetables spiced pastry case, served with special salad.	4.95	Chatga Prawn Tiger Prawns tossed with selected herbs and spices fried and served with salad	5.95
Kalamari Fresh Squid spiced with Bengal Masala served with tomato chilli jam	5.95	Cheese Tikka Spiced marinated chicken tikka topped with melted cheese and served with chefs special coconut and almond sauce.	5.95
Mix Starter Chicken tikka, chatga, prawn, samosa and kofta kebab served with salad	5.95	Prawn Cocktail Prawns with salad & cocktail sauce	5.50
Chaat - Puri (Chicken/Prawn/King Prawn) Cooked with cucumber, fresh tomatoes, tangy chaat masala sauce and served on crispy fried puries	5.95	Sag Roll (v) Spinach, cheese and mash potatoes covered with breadcrumbs and deep fried	5.95
Chicken or Lamb Tikka Chicken or lamb marinated with yoghurt, mixed spices & herbs	5.95	King Prawn Butterfly Mildly spiced king prawns coated in breadcrumbs and deep fried.	6.95

Main Courses - House Special

KING PRAWN SAG Another house speciality made with King Prawn & spinach with fenugreek leaves & mixed spices. SPICY	14.95	Anokha Combination of chicken and lamb tikka cooked with finely chopped spring onion, green chilli, fresh peppers and chef special spice	13.95
Bengali Chili Chicken/Lamb (Vindaloo hot - recommended) An authentic chicken dish following the original Bengali recipe with different blend of chilies, spices and herbs	13.95	Naga Subwali (Madras hot) Marinated chicken cooked with mixed herbs and naga chilli	13.95
Murghi Torkari (Spicy and Madras hot) Chicken cooked with garlic, ginger and mixed spices	12.95	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.	14.95
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!	13.95	Sizzling Shaslic Wala Chicken or lamb cooked with pepper, tomatoes and onion and medium chef special sauce. served on a sizzling dish	12.95
Almashriqi Chicken or lamb pieces in a bhuna sauce topped with spinach & cashew nut	11.95	Satraki Chicken or lamb tikka cooked with onions, herbs, coriander and mixed herbs, mushrooms and garnish	12.95
Butter Masala Chicken, lamb cooked in a specially ,Made sauce infused with butter and cashew nut. Madras Hot	12.95	NARAWAYNI A delicate Chicken Tikka dish cooked with selected spices & herbs with sweet chilli dressing. MEDIUM	11.95
JAL JAL BALTI Chicken/Lamb A taste of Baluchistan brought through this traditional dish made with tender chicken in special 'Balti' sauce with red pepper and tomato.	13.95	Sekwua Chicken/Lamb Chef's very own special secret recipe. A very tasty Dry dish, added to the menu by popular demand	12.95
		Punjabi Karahi Chicken/Lamb Dishes specially prepared by our chef on the karahi with garlic, ginger, green pepper, tomatoes, coriander & delicate herbs & spices	13.95



Curries

Classic Korma Chicken or lamb cooked in aromatic coconut and almond sauce	10.95
Tikka Masala Chicken or lamb tikka cooked in our homemade masala sauce	10.95
Palak Peshwari Breast of chicken cooked with coconut, almond, mango and fresh spinach	11.95
Passanda Chicken or Lamb cooked with almonds, coconut	11.95
Hyderabadi 65 This is a popular spicy, delicious and hot South Indian restaurant style boneless chicken or Lamb coated with breadcrumb and spices.	13.95
Garlic Chilli Chicken/Lamb Chicken cooked with garlic, ginger and green chillies, garnished with tomatoes	12.95

Tandoori Specialities

Tandoori Mixed Grill Chicken tikka, lamb tikka, sheik kebab and tandoori chicken served with fresh salad	14.95
Shaslic Chicken Lamb or mixed Boneless chicken breast, marinated lamb with capsicum, tomatoes, onions cooked on skewers in Tandoori	13.95
Chicken or Lamb Tikka or Tandoori Chicken Chicken or lamb marinated with yoghurt, mixed spices & herbs	11.95

Biryani

Vegetable	9.95
Chicken or Lamb	11.95
Chicken Tikka	13.95
Prawn	14.95
Special Hot Biryani Chicken/Lamb	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



Taste the Difference