

## VEGETABLE SIDE DISHES

Bombay Aloo (Spicy potato)	3.95
Vegetable Curry or Bhaji (Vegetables cooked in spice)	3.95
Sag Aloo (Fresh spinach & potato)	3.95
Tarkha Dhall (Lentils with fried garlic)	3.95
Chana Masala (Chick peas with spices)	3.95
Aloo Gobi or Mushroom Bhaji	3.95
Bindi Bhaji	3.95
Sag Paneer	4.95
Mushroom and Sag Bhaji	3.95
Sag and Gobi	3.95
Honey Chilli Potato	3.95
(Spicy potato with sweet chilli sauce and honey)	
Mr Naga Potato	3.95
(Spicy potato cooked with naga chilli)	

## RICE

Plain Rice	3.65
Pilau Rice	3.65
Mushroom Fried Rice	3.95
Egg Fried Rice	3.95
Keema Fried Rice	3.95
Coconut Fried Rice	3.95
Lemon Fried Rice	3.95
Garlic Fried Rice	3.95
Special Fried Rice	3.95
Chicken Tikka Rice	4.95

## BREAD

Plain Nan	2.60
Keema Nan	2.95
Peshwari Nan	3.50
Garlic Cheese Nan	4.95
Chilli cheese Nan	4.95
Chicken Tikka Cheese Nan	5.95
Chicken Tikka Garlic Cheese Nan	5.95
Cheese Nan	4.95
Garlic Nan	2.95
Parata / Stuff Parata	3.95
Chapati	2.30
Poppadom	90p
Mango Chutney /Mint sauce	
Onion Salad/Mixed Pickle	EACH 80p

## DRINKS

Coke, Diet Coke, Lemonade, (330 ml)	1.20
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## Balti Dishes

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

Chicken Tikka or Lamb Tikka Balti	9.95
Chicken or Lamb Balti	8.95
Vegetable Balti	7.95
Chicken Tikka Sag Balti	9.95
Chicken Tikka Dansak Balti	9.95

## Biryani Dishes

All biryani dishes are cooked with basmati Rice and a special blend of spice. Served with a vegetable curry.

Chicken or Lamb Biryani	10.95
Chicken Tikka /Lamb Tikka Biryani	11.95
Vegetable Biryani	8.95
Special Hot Biryani Chicken or Lamb	12.95
Prawn Biryani	11.95

## English Dishes

Chicken Nuggets & Chips (6pc)	6.95
Chicken Nuggets (5.50 10pc) (8.95 20pc)	
Chips	2.50
Chicken & Chips	6.95

## NOTE:

FOOD ALLERGIES & INTOLERANCES.

\*Before Ordering Please Speak to Our Staff About Your Requirement.

## Operating hours:

Open 7 Days a Week Lunch: 11:30am to 2pm  
Evening: 4.30pm to 10.45pm



## Indian Restaurant &amp; Take Away



## FREE HOME DELIVERY

01243 823004

(All PO21 & PO22 Post codes)

## ORDER ONLINE

WWW.ANOKHAINDIANRESTAURANT.COM

**£2.50 Delivery Charge**

Chichester | Tangmere | Barnham | Eastergate  
Westergate | Oving | Hunston | North Mundham

7 THE PRECINCT | WEST MEADS BOGNOR REGIS | PO21 5SB



## Starters

<b>Onion Bhaj</b> Shredded onion mixed with selected herbs & spices with garam flour, deep fried.	3.95
<b>Samosa Lamb mince or Mixed vegetables</b> Crispy fried triangular shaped pastry generously filled	3.95
<b>Mixed Starter</b> A mixed platter of Chicken Tikka, Onion Bhaji, Samosa and Tiger Prawns.	4.95
<b>Chicken Chaat Puree / Prawn Chaat Puree</b> Sliced chicken tikka or Prawn cooked with cucumber, fresh tomatoes, tangy chaat massala sauce. Served on crispy fried puries	4.95 / 5.95
<b>Shami Kebab or Sheik Kebab</b> Kebabs made from mince lamb lightly spiced & shallow fried	3.95
<b>Mixed Kebab</b> Chicken tikka, lamb tikka, kofta kebab & onion bhaji	4.95
<b>Sag Roll</b> A delicate dish of spinach and cheese mash rolled in spices, served with a tasty coconut (White sauce or Tomato sauce)	4.50

## Tandoori Delicacies

	Starter	Main
<b>Chicken or Lamb Tikka</b> Marinated in spices & yogurt, threaded onto skewers & cooked in the oven	4.50	8.95
<b>Tandoori Mixed Grill</b> A platter of assorted non-vegetable tandoori delicacies (a generous portion of chicken tikka, tandoori Chicken, lamb tikka, sheik kebab with salad)		11.95
<b>Shashlik</b> (Chicken, Lamb or Mix) Cubes of chicken and lamb with capsicum, tomatoes and onions, marinated and cooked on skewers in a Tandoor.		10.95
<b>Paneer Tikka</b> Indian homemade cheese marinated in hung special yogurt sauce.		8.95
<b>Tandoori Chicken</b> Marinated in spices & yogurt, cooked in the clay oven	Starter 4.50	Main 8.95
Served on the bone	Full 11.95	



## House Delicacies

<b>Chom Chom Chicken or Lamb Tikka</b> Cooked with almonds, butter, fresh cream & mango pulp	8.95
<b>Tikka Masala Chicken or Lamb Tikka</b> Cooked with cream, spiced & our home-made sauce - spicy	8.95
<b>Makhani (Chicken, Lamb or Paneer)</b> This is a beautiful sweet dish cooked in rich cream, almond and coconut sauce	8.95
<b>Passanda Chicken Tikka or Roast Lamb</b> Cooked with pistachio, almond, cream	8.95
<b>Garlic Chilli Chicken or Lamb</b> Cooked in a highly spiced sauce, with dry onion, green chillies & fried garlic	8.95
<b>Jalfrezi Chicken or Lamb</b> Cooked in garlic, ginger, capsicums, fresh tomatoes, onions, green chillies & spices	8.95
<b>Aloo Poneer Chicken/Lamb</b> Cooked with potato, mixed spices & cheese	8.95
<b>Satrakey Chicken Tikka or Lamb</b> Cooked with green, red peppers, fresh tomato & thick sauce & garnished with fresh mushrooms	8.95
<b>Naga Subwali Chicken or Lamb</b> Cooked in thick sauce with home-made fresh naga chilli & fresh tomato	8.95
<b>Naraywani</b> A delicate Chicken Tikka or Lamb dish cooked with selected spices & herbs with sweet chilli dressing.	8.95
<b>Murgi Kemma MEDIUM</b> Strongly spiced tandoori chicken tikka, cooked with minced lamb & medium spiced	8.95
<b>Punjabi Karahi Chicken or Lamb</b> Dishes specially prepared by our chef on the karahi with garlic, ginger, green pepper, tomatoes, coriander & delicate herbs & spices	8.95
<b>Palak Peswari Chicken</b> An innovative chicken dish made with breast of chicken cooked with coconut, almond, mango and fresh spinach.	8.95
<b>Almashriki MEDIUM</b> Chicken or Lamb Tikka served under a layer of cooked Spinach flavoured with Cashew Nuts.	8.95
<b>Jal Jal Balti</b> A taste of Baluchistan brought through this traditional dish made with tender chicken in special 'Balti' sauce with red peppers and tomatoes.	9.95
<b>Shatkora Chicken or Meat</b> Bangladeshi dish, lightly special with a unique sour flavour. Cooked with a fruit known as Shatkora, from the citrus fruit family	8.95
<b>Chilli Masala MADRAS HOT (Chicken/Lamb)</b> A flavoursome dish of Chicken Tikka cooked with red and green peppers, onion spiced with dried chilli and a special grind of spices.	8.95
<b>Mirch Masala MADRAS HOT</b> A flavoursome dish of Chicken or Lamb cooked with red and green peppers, onion spiced with dried chilli, sweet chili, Naga Chilli and a special grind of spices.	8.95
<b>Hyderabadi 65</b> This is a popular spicy, delicious and hot South Indian restaurant style boneless chicken or Lamb coated with breadcrumb and spices	9.95

## Traditional Dishes

These dishes can be prepared with Chicken Tikka for an additional 1.00

	Vegetable	Chicken	Lamb	Prawn	King
<b>Curry</b> Cooked in medium jhol	6.95	7.95	8.25	8.95	12.95
<b>Madras</b> Well spiced, fairly hot curry	6.95	7.95	8.25	8.95	12.95
<b>Vindaloo</b> Very hot dish. Nicely spiced with potatoes	6.95	7.95	8.25	8.95	12.95
<b>Ceylon</b> Fairly hot, creamy and tangy with coconut	6.95	7.95	8.25	8.95	12.95
<b>Bhuna</b> Drier curry packed with spicy flavours	6.95	7.95	8.25	8.95	12.95
<b>Patia</b> Hot, sweet and sour dish in thick sauce	6.95	7.95	8.25	8.95	12.95
<b>Dupiaza</b> Cooked in a thick sauce, garnished with onions	6.95	7.95	8.25	8.95	12.95
<b>Rogan</b> Medium hot with herbs and tomatoes	6.95	7.95	8.25	8.95	12.95
<b>Korma</b> Cooked in a pistachio and coconut sauce	6.95	7.95	8.25	8.95	12.95
<b>Dansak</b> Hot, sweet and sour curry	6.95	7.95	8.25	8.95	12.95
<b>Sagwala</b> A medium strength dish cooked with fresh spinach	6.95	7.95	8.25	8.95	12.95

## Chef's Recommendations

<b>Morghi Torkari (SPICY AND MADRAS HOT)</b> A home style Chicken dish cooked in special masala sauce made with garlic, ginger and mixed spices	9.95
<b>Butter Masala Chicken or Lamb or Paneer</b> Cooked in a specially made sauce infused with butter & cashew nut.	9.95
<b>Anokha (SPICY)</b> Chicken and lamb tikka cooked together with finely chopped spring onion, green chili, fresh peppers and chef's special spice brining a fusion of taste.	9.95
<b>Bengali Chilli Chicken or Lamb</b> (Vindaloo Hot Recommended) An authentic Chicken dish following the original Bengali recipe with different blend of chillies, spices and herbs.	9.95
<b>Jal Fry Indian Paneer (V)</b> Cooked in garlic, ginger, capsicums, fresh tomatoes, onions, green chillies & spices	8.95
<b>Vanse Sweet Chilli</b> This Nepali style Chilli 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!	9.95
<b>Sekwua Chicken or Lamb</b> Chef's very own special secret recipe. A very tasty Dry dish, added to the menu by popular demand	8.95