

Welcome to Anokaa

The meaning of which is quite literally 'Something Out of the Ordinary'

A restaurant beyond authenticity

Here at the Anokaa, we challenge the notion that Indian cuisine is created using age-old recipes and ideas. In fact, we believe that Indian food should constantly evolve and adapt. Our Executive Chef, Puban Kumar Bhaniya, has outstanding expertise in conjuring up dishes that combine Asian methodology within an European template to produce distinctive layers of flavours to give a unique taste sensation.

Our menu includes only the freshest of ingredients, authentic herbs and spices plus rare and unusual specialities to offer a modern twist on traditional Indian cuisine. Our highly experienced and attentive waiting team aspire to provide you with a seamless service ensuring your every need is met.

This award-winning restaurant, recommended by the Daily Telegraph and more recently by Chris Tarrant OBE at The British Curry Awards as 'A Restaurant at its Best', guarantees an unforgettable dining experience that will leave your taste buds dancing for months to come.

Bon Appetite

Solman Farsi
Manager

Starters

mixed platter - barbecued garlic spiced chicken, pakoras, sago tikki, punjabi somosa (ideal for two people)	£14.25
seafood platter - black tiger prawns, chilli-fried scallops, crab cake, salmon tikka (ideal for two people)	£16.90
reshmee kebab - succulent kebabs of chicken fillet coated with cheddar, yoghurt and garam mosala then chargrilled to a country-style finesse	£5.95
salmon tikka - fresh salmon in a medley of light spices flavoured with lime leaf and dill accompanied with spiced yoghurt	£6.70
spiced crusted scallops - with grape, ginger dressing and gooseberry salsa	£7.15
chicken kofta - glazed with coconut vinegar, honey and sweet chilli served with herbed salad and raita	£5.25
citrusy duck tikka - in a melangé of tandoori spices and seared onion chutney	£6.55
goan beef - cuts of beef fillet soaked overnight in a yoghurt and rum marinade, spiced with crushed ginger, ponded chillies and cloves then chargrilled to perfection	£7.10
soft shell crab - with kumquat chutney	£7.55
fresh water king prawns - dusted with garlic and cilantro, then barbecued to finish	£7.15
stir-fried black tiger prawns - with smoked paprika and cream of coconut	£6.55
strips of roasted welsh lamb - robustly flavoured with ginger and coriander, finished in velvet coating of mint and wild berry sauce	£7.15
hand-picked crab cake - spiced with roasted coconut, chilli and dill flavourings	£5.95
home-made cottage cheese cakes - seasoned with a blend of spices and cilantro, then coated with roasted sesame seeds, apricot chutney and mango dressing	£5.10
pakoras - crispy nuggets of spinach, potato, onion and crushed coriander seeds; shallow fried and served with a cool cucumber chutney	£4.95
crispy fried lentil dumplings (shole-madras-ka) - with pepper and thyme flavouring dressed with tamarind	£5.10
pan fried potato cakes with spinach - indulge yourself with sinfully sweet and sour crisp potato patties mixed with asparagus and topped with yoghurt, mint and tamarind chutney, served with warm chickpea salad	£4.95
medley of canapés - just leave it to our Chef! An amazing array of bite size taste-buds tickling sensations	£6.15 per person

Main Course

sandalwood flavoured tandoori chicken breast - with curried oyster mushrooms and morrocan style pulao rice	£13.90
twice cooked goan pork curry vindaloo style - served with steamed rice (fairly hot)	£13.55
duck jaalsha - lean duck pieces first crispen over charcoal then mixed with apricot, ginger and white wine, simmered in a fairly strong spiced sauce with cream of coconut, bayleaf and cardamon, served with lemon rice	£15.10
modu murg - strips of chicken breast cooked with honey and coconut in a creamy sauce with shavings of crisp parsnips	£11.55
tandoori seared lamb rack - cooked to perfection with sweet chillies and marjoram. served on a cashew nut base sauce with mint, pepper, yoghurt and a hint of chilli, accompanied with mosala mashed potatoes and flesh of spicy sun-dried tomatoes	£17.90
old delhi style chicken curry - honey and orange glazed chicken curry in a rich tomato gravy with cream of coconut and fenugreek leaves served with pulao rice	£13.95
mumbai style stir-fry welsh lamb - with fresh coriander, garlic, red onion and peppers, served with mossala mashed potato and herbed salad	£14.70
avocado stuffed roasted chicken mosala - in basil and tomato sauce with a hint of chilli and accompanied with pulao rice and herbed salad	£13.55
roghan josh style welsh lamb shank - in pickling spices with saffron rice	£13.55
cinnamon glazed duck breast - lightly seasoned with turmeric pan seared, served with spinach korma, herbed salad and straw potatoes	£15.25
spice crusted french black chicken breast - with tomato and fennel sauce served on a bed of risotto style vegetable rice	£19.10
kashmiri lamb - with almonds and red spiced sauce, served with steamed rice	£14.90
kachee biriani - pot baked jasmin rice with corn fed chicken breast flavoured with sweet spices and dried plums, served with raitha	£15.70
narangee - roasted chicken breast stuffed with spinach and mosala mashed potatoes drizzled with a morel (korma) sauce of cashew nut, coconut cream and basil served with pulao rice	£13.90
marinated fillet steak - flushed with medium spiced onion marinade and served on mosala mashed potatoes	£17.10
piyaza chicken - strips of corn fed chicken breast cooked in a jalfrasee style sauce with onions and green chillies, accompanied with light herbed rice	£13.70
curry lababdar; with a choice of chicken or king prawns - a south indian home style curry with fresh coconut, ginger and sweet chilli served with steamed rice	£15.25
char-grilled guinea fowl breasts - with tomato and fenugreek sauce served with mossala mashed potato and rocket salad	£14.90

Vegetarian Dishes

florets of vegetables and paneer brochettes - cubes of cottage cheese, florets of cauliflower, broccoli and with a spiced coating and chargrilled with peppers then drizzled with a cashew nut and basil sauce, served with grilled portabello mushroom and dressed salad	£12.25
ravioli of wild mushroom and tempered broccoli - with creamy tomato and coriander sauce, herbed salad	£13.55
sweet pumpkin & asparagus thoran - stir-fried with sesame seeds, green chilli and coriander, in light spiced, served with light herbed brown rice	£11.10
greenpea and sweetcorn cake - with cauliflower, potato mash, rocket and mango salad, tamarind glaze, cucumber yoghurt dressing and parsnip crisps	£11.25
panner makanwala - another home style dish with asparagus, homemade cheese cubes and roasted strawberries in a rich creamy tomato gravy served with pulao rice	£11.90
kasuri aloo - scooped out local baby potatoes filled with red kidney beans and plantain (african green bananas) drizzled with a makhani sauce of fenugreek and cream of coconut, served with rice filled baby peppers and parsnip crisps	£12.10
seasonal local vegetable curry - lightly spiced in a beaten yoghurt and curry leaf flavoured sauce, served with light brown rice	£11.55
chickpeas and baby aubergine curry in gujrati spices - with a touch of lemon juice and coconut, served with steamed rice	£12.90

Fish Dishes

chargrilled halibut - with tomato and shrimp broth served with curry leaf quinoa	£15.75
roasted whole fresh john dory - lightly spiced and served on a bed of pine nuts, peppers and yoghurt sauce accompanied with baby potatoes, garlic spiced spinach and mango rocket salad	£19.95
mauritius style fresh lobster - filled with lobster meat. beautifully matured with dill, sweet chilli and grand-marnier liqueur, served with herbed pulao rice in kashmiri style fruity sauce	£31.70
king prawn delight - with rajastani corn sauce flavoured with ground almonds and saffron served with lemon rice and parsnip shavings	£17.10
kerella style black tiger prawns - in a traditional south indian sauce with dijon, curry leaves and coconut oil served with a mixed leaf salad and raitha	£15.90

Traditional Dishes

passanda, jalfrasiee, korma, chicken tikka mosala, dupiaza, bhuna, madras, dansak, vindaloo, pathia etc... additional items not listed on the menu can be organised upon request

Accompaniments

light herbed brown rice	£3.25
darjeeling style egg fried rice	£3.95
saffron flavoured basmati rice	£2.95
steamed basmati rice	£2.75
home style lemon rice	£3.25
curry leaf quinoa (gluten free option)	£3.95

Vegetable Side Dishes

asparagus and baby corn in roasted pepper corn mossala	£5.55
garlic spiced spinach	£4.10
wild mushroom stir-fry	£5.55
stir-fried sweet pumpkin with ginger and coriander	£4.95
black lentils with honey and yoghurt or tarka dhal with yellow split lentils	£4.55
jaipur style crispy okra	£4.10
stir-fried cauliflower and baby potatoes punjabi style with ginger crust	£4.90
fresh aubergines and spinach in light spices	£4.35
cucumber raitha	£2.95
pomegranate and asparagus raitha	£3.55
hydrabadi salad - with mixed leaf and fruits drizzled with roasted pinenuts, honey and mango dressing	£6.10

Breads

plain naan	£2.75
cheese and chilli naan	£3.25
date and ginger naan	£3.25
garlic and coriander naan	£3.25
peshwari naan with coconut and herbs	£3.55
minced lamb filled naan	£3.75
vegetable and shallots filled naan	£3.25
tandoor se roti (wholemeal bread)	£2.75
lacchadhar paratha with pomegranate seeds (wholemeal bread)	£3.55
chapati (thin wholemeal bread)	£2.10