

# 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 2007 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

<b>mixed platter</b> - barbecued garlic spiced chicken, pakoras, sago tikki, punjabi somosa (ideal for two people)	£10.95
<b>seafood platter</b> - black tiger prawns, chilli-fried baby squid, crab cake, salmon tikka (ideal for two people)	£14.10
<b>reshmee kebab</b> - succulent kebabs of chicken fillet coated with cheddar, yoghurt and garam mosala then chargrilled to a country-style finesse	£4.95
<b>salmon tikka</b> - fresh salmon in a medley of light spices flavoured with lime leaf and dill accompanied with spiced yoghurt	£5.25
<b>orissa style chilli fried baby squid</b> - tossed in hot, sweet and sour spices	£6.20
<b>pan fried chicken cakes</b> - with sweet chilli and pomegranate, flavoured with basil and ginger	£4.25
<b>mumbai style duck tikka</b> - in a melangé of tandoori spices	£5.10
<b>goan beef</b> - cuts of beef filet soaked overnight in a yoghurt and rum marinade, spiced with crushed ginger, ponded chillies and cloves then chargrilled to perfection	£5.55
<b>shami kebab</b> - traditional ground lamb cake with mace and cardamom topped with a yoghurt dressing	£5.70
<b>fresh water king prawns</b> - dusted with garlic and coriander, then barbecued to finish	£6.25
<b>monkfish tail</b> - succulent pieces of monkfish matured with dill and fresh lemon juice. finished with dried chillies and cumin then grilled to taste	£7.75
<b>kall-a-jee</b> - lamb's liver sauteed with onions and plum tomatoes. served on a thin chickpea bread with Greek yoghurt	£5.10
<b>stir-fried black tiger prawns</b> - with fresh coconut, curry leaves and lemon juice	£5.55
<b>juicy minced lamb kebab</b> - robustly flavoured with ginger, coriander and pimento	£4.95
<b>hand-picked crab cake</b> - spiced with roasted coconut, chilli and dill flavourings	£4.95
<b>paneer cake</b> - seasoned with a blend of spices and mixed pickle stuffing, then coated with batter and drizzled with tamarind and mango dressing	£4.15
<b>pakoras</b> - crispy nuggets of spinach, potato, onion and crushed coriander seeds; shallow fried and served with a cool cucumber chutney	£3.55
<b>shangri beans and dried mango kofta</b> - a northern speciality, shallow fried and served with mixed raitha	£4.75
<b>matar adrak ki aloo tikki</b> - indulge yourself with sinfully sweet and sour crisp potato patties mixed with gingered peas and topped with yoghurt, mint and tamarind chutney	£3.95
<b>medley of canopies</b> - just leave it to our Chef!	£4.95 per person

## Main Course

tandoori chicken breast - with black lentil sauce and herb pulao, served with rocket and mango salad	£12.10
twice cooked goan pork curry vindaloo style - served with steamed rice (fairly hot)	£12.25
korahi tossed morsels of lamb - with red chilli, spiced fried shallots and chom-chom peppers	£11.10
modu murg - strips of chicken breast cooked with honey and coconut in a creamy sauce with shavings of crisp parsnips	£9.95
tandoori seared lamb rack - cooked to perfection with sweet chillies and marjom. served on a cashew nut base sauce with mint, pepper, yoghurt with a hint of chilli. accompanied with mosala mashed potatoes and flesh of spicy sun-dried tomatoes	£16.25
old delhi style chicken curry - honey and orange glazed chicken curry in rich tomato gravy with cream of coconut and fenugreek leaves served with pulao rice	£11.95
mumbai style stir-fry duck breast - with fresh coriander, garlic, red onion and peppers, served with mosala mashed potatoes	£13.70
avocado stuffed roasted chicken mosala - in a basil and tomato sauce with hint of chilli and accompanied with pulao rice	£12.55
roghan josh style lamb shank - braised with pickling spices and saffron rice	£11.20
cinnamon glazed duck breast - stuffed with garlic spiced spinach and lightly grilled to crisp, perfectly accompanied with a spicy plum sauce, strew potatoes and herb salad	£14.55
spice crusted french black chicken breast - pan seared, with a drizzle of fennel sauce, served with risotto style vegetables and brown rice	£13.20
rajastani style lean lamb leg curry - with pulao rice	£11.95
Kach-chee biriani - pot baked jasmin rice with strips of chicken breast and served with raittha	£14.50
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	£11.90
15 day marinated fillet steak - flushed with medium spiced onion marinade and served on mosala mashed potatoes	£13.10
piyaza chicken - strips of corn fed chicken breast cooked in a jalfrasiee style sauce with onions and green chillies	£11.70
curry lababdar; with a choice of chicken or lamb - a south indian home style curry with fresh coconut, ginger and sweet chilli served with steamed rice	£13.25
home style korma - shank of lamb flavoured with dried chillies, cinnamon, ginger with a cool yoghurt finish, a north bengol style nawabi lamb speciality not to be missed!	£12.75

## Vegetarian Dishes

panner shashlick - cubes of cottage cheese with a spiced coating and chargrilled with peppers then drizzled with a cashew nut and basil sauce. served with grilled portabello mushroom	£10.15
shakuni - lentil parcel with spinach and potato dumplings on a dill flavoured chickpea sauce	£8.95
sweet pumpkin & asparagus thoran - stir-fried with sesame seeds, green chilli and coriander, served with light herbed brown rice	£9.10
greenpea and sweetcorn cake - with cauliflower, potato mash, rocket and mango salad, tamarind glaze, cucumber yoghurt dressing and parsnip crisps	£10.25
panner makanwala - another home style dish with asparagus, homemade cheese cubes and roasted strawberries in a rich creamy tomato gravy served with pulao rice	£9.10
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	£9.20
seasonal local vegetable curry - lightly spiced in a beaten yoghurt and curry leaf flavoured sauce, served with light brown rice	£9.25
chickpeas and baby aubergine curry in gujrati spices - with a touch of lemon juice and coconut, served with steamed rice	£8.95
shangri beans and dried mango kofta - on a bed of basil and tomato sauce served with pulao. This is a north bengol speciality!	£9.55

## Fish Dishes

lentil crusted red telapia fillets with sauted vegetables - drizzled with a fenugreek and tomato sauce	£12.90
roasted whole john dory - served on a bed of lightly spiced pine nuts, peppers and yoghurt sauce served with garlic spiced spinach and mango rocket salad	£16.95
mauritiuss style fresh lobster - filled with lobster meat. beautifully matured with dill, sweet chilli and grand-marnier liquor, served with herbed pulao in kashmiri style fruity sauce	£26.10
king prawn delight - with rajastani corn sauce flavoured with ground almonds and saffron served with lemon rice and parsnip shavings	£14.95
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 raita	£13.75

## Traditional Dishes

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

## Accompaniments

light herbed brown rice	£2.95
darjeeling style egg fried rice	£3.55
saffron flavoured basmati rice	£2.75
steamed basmati rice	£2.20
home style lemon rice	£2.95

## Vegetable Side Dishes

garlic spiced spinach	£3.95
wild mushroom stir-fry	£4.75
stir-fried sweet pumpkin with garlic and coriander	£4.25
malai methi mottar - with green peas cheese and fenugreek	£3.95
black lentils with honey and yoghurt or tarka dhal	£3.75
jaipur style crispy okra	£3.95
fresh aubergines in light spices and spinach	£3.25
stir-fried cauliflower and baby potatoes	£4.25
mumbai-style baby potatoes	£3.95
mosala mashed potatoes	£3.55
cucumber raitha	£2.25
pomegranate and asparagus raitha	£2.25
hydrabadi salad - with mixed leaf and fruits drizzled with roasted pinenuts, honey and mango dressing	£4.95

## Breads

plain naan	£2.20
cheese and chilli naan	£2.95
date and ginger naan	£2.95
garlic and coriander naan	£2.95
peshwari naan with coconut and herbs	£2.95
minced lamb filled naan	£3.10
vegetable and shallots filled naan	£2.75
tandoor se roti (wholemeal bread)	£2.20
lacchadhar paratha with pomegranate seeds (wholemeal bread)	£2.95
chapati (wholemeal bread)	£1.90