

Early Evening Menu

2 COURSES WITH WINE £17.90

ANOKAA


Starter

SPICED FRIED WHITE FISH with black garlic
and cumin pea

OVEN BAKED ALMOND AND COTTAGE CHEESE PASSANDA 
pickled almonds and strained yoghurt

MALAYAN TANDOORI CHICKEN TIKKA
with smoked garlic and fenugreek minted sauce

PUNJABI LAMB KEBAB with pink shallots,
cilantro and cool raitha

CRISPY FRIED VEGETABLE AND SHALLOT CAKE 
with date molasses and tamarind chutney

HONEY AND CHILLI GLAZED SEARED DUCK BREAST
with tomato chutney and mango rocket

Main

PAN SEARED SEA BASS FILLET with potato and cauliflower crush
and roasted cherry tomato chutney

TANDOOR ROASTED CHICKEN BREAST with hyderabadi korma sauce,
dijon and curry leaf tempered lemon rice

KERALAN STYLE ORGANIC VEGETABLE CURRY 
in beaten yoghurt and smoked coriander seeds, served with light herbed rice

POT BAKED LAMB CURRY with ground almonds and white wine
in a caramelised onion sauce with cinnamon and bayleaf,
served with saffron pulao

GINGER AND CORIANDER SAUTÉED ROASTED SQUASH 
with garlic and chilli tempered broccoli, served with steamed basmati

MORSELS OF LEAN LAMB tempered with coriander seeds and smoked
kashmiri chillies, mixed in spiced fried shallots and bell peppers,
served with egg rice

ADD A SIDE £3.90

garlic spiced spinach | coriander sautéed baby potatoes | forest mushroom stir-fry
black lentils in honey and yoghurt | plain naan | date and ginger naan | peshwari naan

please advise us of any food allergies, as some items may contain traces of nuts and gluten

