

side dishes

creamy garlic spinach	6.10
forest mushroom stir-fry	7.55
black lentils with honey and yoghurt or dhal tadka with yellow split lentils	6.90
jaipuri crispy okra bhaji	6.55
garlic and coriander tempered fresh aubergine	7.10
lambs liver with french beans	8.55
ginger crusted stir-fried baby potatoes and cauliflower	6.90
sauteed sweet pumpkin with curry leaves, chilli and cumin	7.10
cumin and cucumber raita with spinach and besan crumbs	5.10
pomegranate and asparagus raita	5.55
hyderabadi salad with baby leafs and fruit drizzle, roasted pine nuts honey and mango dressing	9.90

Some of our dishes may contain gluten and nuts, please ask if you have any concerns

Please discuss your dietary requirements with our team especially if allergies are troublesome

accompaniments

light herbed rice	5.25
darjeeling style egg fried rice	5.95
saffron flavoured basmati rice	4.95
steamed basmati rice	4.75
home style lemon rice	5.25

breads

plain naan	4.90
date and ginger naan	5.55
garlic and coriander naan	5.25
peshwari naan	5.70
minced lamb filled naan	5.90
potato and shallot naan	5.55
layered tawa paratha	5.10
lacchadhar paratha with pomegranate seeds (wholemeal bread)	5.75
chapati (thin wholemeal bread)	4.20

ANOKAA

“Our cooking is daringly different, high-end, with first-rate british ingredients brought to an enticing level of indian flair by my team, who hail from michelin-rated backgrounds. With an emphasis on luxurious combinations, there’s a great sense of innovation here, drawing upon both traditional and modern indian cuisine.”

Paban Kumar Baniya Chhetri, Head Chef

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60 Fisherton Street Salisbury SP2 7RB

starters

pan seared lamb chops with cracked pepper and rocket salad, lime and ginger dressing	9.70
juicy punjabi lamb kebab with pink shallots, fresh mint, green chilli and parsley, cucumber raita and herb salad	7.90
green spice and harissa coated organic chicken fillets charcoal cooked, served with tomato chutney	7.55
shami kebab of slow cooked lamb shoulder seasoned with mace and curry leaf, topped with smoked onion raita	8.10
tandoor king prawn with spiced scallops and raspberry caviar with a carom scented marinade – a mongolian delicacy	9.25
lubia, halloumi and dried mango kofta with seasonal asparagus, carom seeds and green chutney (v)	6.75
lucknow’s famous royal galouti kebab of spring lamb, wild rocket and pomegranate raita	8.25
vegetarian ‘meat’ kebab with young jack fruit and local herbs, on caramelised zhaal muri with red grape and ginger sauce (v)	7.10
coconut vinegar poached king prawns with kaffir lime leaves and roasted coconut, wonton puffs, chilli and honey butter	9.10
sichuan pepper and black garlic seasoned chargrilled monkfish with fresh gooseberry chutney	8.90
rum soaked beef medallions grilled to perfection on a bed of tamarind glazed zhaal muri	8.75
piyaz pakodas (onion bhaji) with mint chutney and raita (v)	6.90
mixed platter: honey glazed chicken, punjabi samosa, piyaz pakoda and lamb shoulder shami kebab with onion chutney	17.90
ocean platter: monkfish, crab cakes, tandoori king prawns and spiced scallops dressed with mustard yoghurt	19.75
papadums	per papadum 1.20
pickle tray	per person 1.20

mains

pakistani chicken korahi with chom chom peppers and spiced fried onion, tamarind drizzle and egg rice	17.70
south indian tandoori butter chicken in cream of coconut, wiltshire cheese, smoked tomato and oregano sauce, served with basmati pulao	18.90
pistachio chicken korma with sweet basil and clove, saffron basmati and straw potato	18.75
<i>This recipe is by the indian tv chef Anjum Anand, made exclusively for Anokaa</i>	
north bengal style chicken curry with bay leaves and cardamon, served with steamed rice	17.75
norfolk free range chicken breast supreme enveloped with chestnuts, spinach and jersey mash, lathered with basil and morel sauce of cashew nut and cream of coconut, beetroot rice	17.70
tandoori breast of guinea fowl, malayan egg rice, roasted vine tomato and fenugreek sauce	18.25
pot baked biriyani with lean lamb or corn fed chicken breast seasoned with sweet spices of bayleaf, nutmeg and star anise, baked with jasmine rice and saffron, served with traditional raita	19.70
mumbai duck stir-fry with green vegetables and female duck breast in homemade plum sauce, served with mossala mash	19.25
street food style twice cooked beef vindaloo curry with robust flavours of serrano chillies and steamed rice	17.90

roast rump of welsh lamb with creamy yukon gold mash topped with cashew nut, coriander and tomato sauce	22.50
Madhur Jaffrey approved home style lamb curry with a kashmiri twist – melting lamb medallions sautéed in ground almonds, chilli flakes and cracked pepper then simmered in beaten yoghurt spiced tomato sauce, served with steam rice	19.50
pan seared female duck breast with welsh onion mong dhal and lemon scented dijon rice	20.25
slow cooked organic lamb neck in caramelised onion sauce with dried lime, bay leaf and smoked chilli, served with saffron rice	21.50
<i>“Arguably the best dish put together by Anokaa! . . .” Madhur Jaffrey, Dec 2018</i>	
clove and chilli oil infused aged beef fillet steak sun blushed tomato marinade and yukon gold mash	24.95
roghan josh style lamb shank massala in tomato glaze, smoked paprika and chilli reduction with pulao rice and straw potatoes	19.90
wild spencer gulf king prawns tandoored with garam massala seasoning cilantro and baby corn sauce curry leaf and lime rice	22.75
alaskan cod loin in bengali style broth with shrimps, aubergine and potato, steamed basmati	20.20
wild sea bass butterfly smoked potato and aubergine crush and mango rocket	19.90

green spiced half lobster thermidor topped with forest mushroom and pomegranate with saffron rice and spinach korma	29.50
king prawn amritsari a pujabi delicacy of cinnamon, lime and green chilli infused onion sauce spiked with coriander and served with steamed rice	22.95
paneer and royal cumin dumplings with sweet potato, saffron almond sauce and blueberry pulao	16.10
wild mushroom and asparagus thoran flavoured with roasted coriander, sun blushed tomato, dill and onion seeds, served with herbed rice	17.10
chickpea and baby aubergine curry singapore style! with a taste of roasted coconut, tamarind and peanut, served with steamed rice	16.55
strawberry, asparagus and toasted home made cottage cheese in rich tomato gravy with cream of coconut and fenugreek served with saffron rice	16.25
parcels of halloumi and organic vegetables with moong dhal, smoked aubergine crush and spiced cherry tomato drizzle	16.55
patron house farm organic vegetable melange spiced with curry leaves and dried mango powder, tossed in beaten yoghurt with coriander, served a little crispy with steamed rice	16.70

traditional dishes: passanda, jalfrezi, tikka mossala, madras, dansak, bhuna, dupiaza etc. . . available upon request