

Annayu's Sharing Menu Non-Vegetarian £35

Healthseed Jhaalmudi (v)
Caramelised health seeds, puffed rice
Amritsari Machchi
Tilapia, Carom seed, Gram flour
Onion Bhaaji (v)
Onion, Thymol, Gramflour
Pistachio & Tarragon Chicken Tikka
Cream cheese, yogurt

Palak Paneer (v)

Onion, Spinach, Garam masala Lamb Rogan Josh

Cardamom, Clove, Brown Onion and tomato masala Butter Chicken Masala Chicken Tikka, Onion & Tomato, Cream

Chana Dal Fry (v)
Split pea lentil, cumin seeds & garlic

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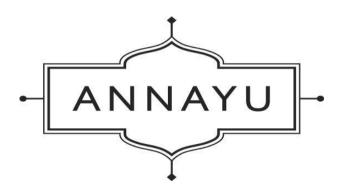
Naan

Jeera Pulao (v)

Fried onion, Royal Cumin, Saffron

Rose Pana Cotta

Dried Rose petal, mango, kiwi



Annayu's Sharing Menu Vegetarian £35

Alloo Tikki Chaat
Lentils Stuffed Potatoes, youghurt, mint chutney
Healthseed Jhaalmudi
. Caramelised health seeds, puffed rice
Onion Bhaaji
Onion, Thymol, Gramflour
Harabhara Kabab
Potatoes mash, methi, spinach, ginger

Palak Paneer

Onion, Spinach, Garam masala **Malai Kofta**

Cheese & potato dumplings, cashewnuts
Okra

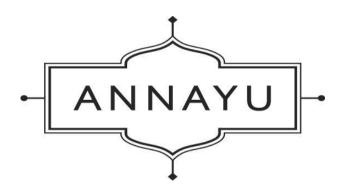
Onion, tomato, chaat masala, spring onion **Dal Makhani**

Black lentil, cream, butter

Naan Jeera Pulao

Fried onion, Royal Cumin, Saffron

Rose Pana Cotta Dried Rose petal, mango, kiwi



Annayu's Sharing Menu Non-Vegetarian £45

Alloo Tikki Chaat (v)
Lentils Stuffed Potatoes, youghurt, mint chutney
Lamb Chops Pasanda
Cardamom, mace, fresh ginger

Cardamom, mace, tresh ginger
Onion Bhaaji (v)

Onion, Thymol, Gramflour Kurkure Praws

Prawns, semolina batter, tamarind sauce

Palak Gosht

Diced lamb, spinach, nutmeg

Paneer Lababdar (v)

Onion tomato sauce, chopped ginger, chopped green chillies

Chicken Methi

Fresh Fenugreek leaves, Cream

Dal Makhani (v)

Black lentil, cream, butter

Naan

Chicken Biryani

Chef's choice of spices, fried onion, mint

Steamed Basmati Rice (v)

Rose Pana Cotta

Dried Rose petal, mango, kiwi