

# Welcome to

# A N O K H A



## Beginning

Anokha Indian restaurant was the brainchild of a group of young entrepreneurs with very diverse backgrounds.

Collectively, our vision was to create the finest dining experience for a discerning clientele with the evocative backdrop of the 'square mile' that forms one of the world's most powerful business districts, The City of London, as our inspiration.

Our journey began, like so many others, from bad dining experiences in so called high end Indian Restaurants in London. As regular diners, we were disappointed and disillusioned with the manner in which our national dishes and culture were being represented through these restaurants.

Following extensive research, which included visiting many regions of India and Bangladesh to rediscover the authentic taste of our homeland, in November 2007 Anokha Indian restaurant was launched without much fanfare but with the humble aim of challenging the status quo.

## Venue

'Anokha' meaning 'unique' is a tranquil space amidst the Hustle and bustle of the City of London.

This venue is a grade II listed historic building, which was originally two of London's last remaining tea warehouses, completed in 1729 and first owned by the famous East India Company, the tea was exported from India was stored at this very building.

Anokha Restaurant is a trendy, contemporary space with a simple yet striking 'Mughal' twist. Patrons can enjoy the taste of authentic Indian cuisine in a suitably dramatic dining area.

## Menu

Our menu perfectly combines the ancient traditions and authentic flavours of India and fuses it with a contemporary ethnic edge. All served to you with a style and distinction that is imbedded within the finest eastern traditions of hospitality. The Menu combines the best dishes from across India with our head chef's interpretation of some classic regional dishes as well as modern fusion cooking.

Should you require any assistance in choosing your meal, please do not hesitate in asking a member of our team.

Wishing you a very happy dining experience with us at Anokha. If you enjoy the experience please tell your friends, if not please tell us.

*All price include 20 % VAT, However a 12.5% suggested gratuity will be added to your bill*

*PLEASE NOTE: Where 'Per Person' applies, a main dish per person must be ordered  
Management reserve the right to refuse custom if seen fit*



## Set Menu No.1

**£21.95** per person  
(minimum two people)

### Starters

**Mixed Platter** 🍗 Chicken tikka, sheek kebab & pakoras.

**Main Course** A choice of one of the following per person.

**Chicken or Lamb Tikka Masala** 🍗 We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy.

**Chicken or Lamb Korma** Chicken or lamb pieces slow cooked in smooth creamy gravy.

**Laal Maas** 🌶️ Cubes of lamb cooked in Rajasthani style, with a slice of ginger, fresh curry & lime leaf in medium dry sauce. Chef's signature dish.

**Karahi Paneer** 🧀 Cubes of cheese cooked with pepper and spices in a fairly dry medium sauce.

**Vegetables** Vegetable of the day.

**Rice & Bread** Pilau rice and nan bread.

## Set Menu No.2

**£29.95** per person  
(minimum two people)

### Starters

**Mixed Platter** 🍗 Chicken tikka, lamb tikka, sheek kebab, samosa & pakora.

**Main Course** A choice of one of the following per person.

**Chicken or Lamb Tikka Masala** 🍗 We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy.

**Chicken or Lamb Madras** 🌶️ Boneless chicken or lamb cooked in hot curry sauce, fairly hot.

**Kombdi Rassa** Traditional Maharashtian style chicken cooked in with cumin seeds, cinnamon sticks, bay leaves, and a unique blend of spices giving this dish an amazing flavour.

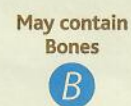
**Chicken or Lamb Jalfrezy** 🌶️ Strips of chicken or lamb tikka cooked with marala of pepper and tomatoes, garnished with fresh green chillies, lime leaves and coriander (our own recipe).

**Sag Tiger Prawn** Tiger prawns cooked with spinach and ginger.

**Vegetables** Vegetable of the day.

**Rice & Bread** Pilau rice and nan bread.

*Please note vegetable dish, rice and nan are shared items. Additional dishes can be added at normal menu cost.  
Club card discount is not applicable on set menus.*





## Starter Platters

Each platter is made up of our most popular starters, so you get the best of everything; platters can be made for as many persons as you like (minimum two persons): share and enjoy.

<b>Mixed Platter</b> <i>per person</i>	<b>£9.95</b>	<b>Vegetarian Platter</b> <i>per person</i> 	<b>£9.95</b>
Vegetable samosa, paneer tikka, pakora, sheek kebab and chicken tikka.		Vegetable samosa, vegetable pakora, paneer tikka and aloo tikki.	
<b>Tandoori Platter</b> <i>per person</i> 	<b>£10.95</b>		
Chicken tikka, lamb tikka, tandoori tiger prawn, sheek kebab and salmon tikka.			

## A La Carte Starter

<b>Tandoori King Prawn</b>	<b>£8.95</b>	<b>Tandoori Lamb Chops</b> 	<b>£9.95</b>
Jumbo king prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.		Tender lamb chops marinated in herbs and spices and grilled in the tandoori oven.	
<b>Salmon Tikka</b> 	<b>£7.95</b>	<b>Sheek Kebab</b>	<b>£7.50</b>
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.		Grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.	
<b>Jhinga Til Tikka</b>	<b>£7.95</b>	<b>Samosa</b> 	<b>£6.95</b>
Tiger prawns marinated in herbs & spices coated in light breadcrumbs deep fried to crispy golden brown finish.		Triangular pastry filled with mixed vegetable, served with yoghurt sauce.	
<b>King Prawn Puree</b>	<b>£8.95</b>	<b>Onion Bhajee</b> 	<b>£6.95</b>
King prawns cooked in a light curry sauce and wrapped in a puree.		World famous snack of crispy onions deep-fried in a coating of gram flour batter.	
<b>Duck Tikka</b>	<b>£7.95</b>	<b>Pakora</b> 	<b>£6.95</b>
Breast of duck marinated in mixed herbs & spices, grilled in the tandoori oven.		Fritters made of potatoes and spinach bonded with chick pea flour deep fried a very traditional Indian snack.	
<b>Chicken or Lamb Tikka</b>	<b>£7.50</b>		
Chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled in the tandoori oven, served with mint yoghurt sauce.			



Mild



Medium



Hot



Vegetarian



Nuts

May contain  
Bones



# Anokha Specialities

These delightful speciality dishes are the fruition of the labours of our chefs. Their specialist touch is borne from years of experience and each dish has the signature taste of our master chef. If you truly want to try something original, choose your delicacy.

## Chicken

### Khaas Chicken Kheema 🌶️ £15.95

Chicken minced meat cooked with unique mix of cumin seeds and spices give this chicken dish a distinctive fresh taste. (Excellent with extra chilli)

### Chilli Chicken Khada 🌶️ £15.95

Thin strips of chicken tikka stir fried with dry roasted coriander seeds, cumin and fennel seeds, mix peppers, cloves with red and green chillies.

### Hariyali Murgh 🌶️ £15.95

Chicken cooked with mix spices, coconut milk, fresh coriander and green chillies.

### Xacutie Chicken 🌶️🍌 £14.95

Chicken cooked with aromatic herbs and spices with coconut and red chillies. Speciality of Goa.

### Kombdi Rassa 🌶️ £15.95

Traditional Maharashtian style chicken cooked in with cumin seeds, cinnamon sticks, bay leaves, and a unique blend of spices giving this dish an amazing flavour.

### Garlic Chilli Chicken 🌶️ £15.95

Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions.

### Murgh Handi Laziz 🌶️🌶️🍌🍌 £14.95

Strips of chicken seasoned with special blend of herbs & spices before cooked in the tandoori oven and then added to a unique sauce consisting of fenugreek and coconut creams.

## Meat

### Adraki Chilli Gosht 🌶️ £15.95

Tender cubes of lamb cooked with bounteous amount of ginger in a thick sauce of tomato, onions, garlic, finished with fresh mint.

### Nawabi Lamb Shank 🌶️ £17.95

Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices. A magnificent dish truly fit for Kings.

### Gulap Chilli Gosht 🌶️ £14.95

Barbecued cubes of lamb cooked in a medium spice sauce of fresh garlic & chilli with coriander and crisp red chillies.

### Shahi Gosht Biryani 🌶️🌶️ £18.95

Basmati rice with lamb flavoured in secret blend of spices slowly cooked in dough sealed pot. The most authentic dum pukht biryani you will have ever tasted!

### Lal Maas 🌶️ £16.95

The most famous dish in Rajasthan! Cubes of lamb cooked in a slice of ginger, fresh curry & lime leaf in medium dry sauce. Chef's signature dish.

### Lamb Special 🌶️ £16.95

Anokha specialty of slow cooked cubes of lamb sealed in a pot flavoured with a rich blend of chef's own spices. Definitely one to try.

### Achari Chops 🌶️ £18.95

Tandoori roasted lamb chops cooked with fresh ginger kashmiri chillies.

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## Seafood

### Jhinga Malabar £17.95

Whole jumbo prawns cooked with mustard seeds, green chillies, curry leaves and coconut cream.

### Badshah Bhag £18.95

Whole jumbo prawns cooked with fresh green chillies, curry leaves, cherry tomatoes and spring onions.

### Hariyali Macchi £16.95

Grilled monk fish in a marinade of lime leaves, coriander and green chilli roasted in gram flour.

### Monk Fish Rogan £16.95

Chunks of monk fish fillets cooked in a rich tomato and garlic sauce.

## Duck

### Mali Haash £15.95

Thinly sliced breast of duck cooked with mango, yoghurt and tamarind sauce. Mild and tangy dish.

### Haash Madhurai £15.95

Duck breast cooked in the tandoor and served in a rich tomato and chilli sauce.

## Vegetarian

### Bazaar-E-Sabzi £10.95

An authentic dish of fresh market vegetables cooked in coconut milk and tempered with delicate South Indian spice.

### Karahi Paneer £11.95

Diced Indian cheese cooked in the famous karahi recipe with mixed peppers.

### Sabzi Rogan-Josh £11.95

Fresh garden vegetables cooked in a medium spiced rogan josh sauce.

### Chilli Paneer Masala £11.95

Cottage cheese cubes tossed in the wok with spices, peppers and onion.

Mild



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## Old Favourites

If you are after a traditional bite, then try one of our best sellers. These timeless classics are prepared with recipes unique to our chefs. Should you wish for our chef to create a dish that is not listed please allow plenty of time.

### Chicken or Lamb Tikka Masala 🍴 £14.95

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy.

### Tandoori King Prawn Masala 🍴 £17.95

We present our exclusive recipe of succulent tandoori king prawn in a smooth sauce, mild & creamy.

### Chicken or Lamb Jalfrezy 🌶️ £14.95

Strips of chicken or lamb cooked with a mix peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe).

### King Prawn Jalfrezy 🌶️ £17.95

Jumbo prawns cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe).

### Lamb Pasanda 🍴 £14.95

Sliced lamb cooked with fresh cream ground cashew nuts and mild spices.

### Chicken or Lamb Korma 🍴 £13.95

Chicken or lamb pieces slow cooked in smooth creamy gravy.

### Karahi Chicken or lamb 🌶️ £13.95

Chicken or lamb cooked in a semi-dry sauce with red, green & yellow peppers and shallots.

### Rogan Josh Lamb or Chicken 🌶️ £13.95

A very special old moghul recipe, tomato flavoured sauce rich and spicy.

### Sag Chicken or Lamb 🌶️ £13.95

Tender pieces of chicken or lamb cooked with spinach.

### Dansak Chicken or Lamb 🌶️🌶️ £13.95

Chicken or lamb cooked with lentils, sweet sour, medium to hot.

### Madras Chicken or Lamb 🌶️ £12.95

Boneless chicken or lamb cooked in medium hot curry sauce.

### Vindaloo Chicken or Lamb 🌶️ £12.95

Timeless classic for those of you who are looking for the heat.

### Chicken or Lamb Biryani 🌶️ £15.95

Basmati rice cooked with meat or delicately spiced served with a vegetable curry.



Mild



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# Tandoori Specialities

Why not try these healthy and exciting dishes. All these grilled dishes comes with a fresh salsa salad and cooling mint yoghurt dip. The meat is marinated and seasoned with fresh herbs before and whilst cooking in the tandoori oven for an exquisite fragrance.

- |  |               |   |               |
|--|---------------|---|---------------|
| <b>Tandoori Chicken</b>           | <b>£13.95</b> | <b>Duck Shashlik</b>  | <b>£16.95</b> |
| Chicken marinated in ginger & garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil. |               | Breast of duck marinated in mixed spices, garlic, ginger and yoghurt. Served with a green salad.  |               |
| <b>Chicken or Lamb Tikka</b>   | <b>£13.95</b> | <b>Tandoori King Prawn</b>  | <b>£17.95</b> |
| Tender pieces of chicken / lamb marinated in special selection of spices. Served with a salad.                     |               | Jumbo prawns delicately marinated in mixed herbs & spices, with black pepper and dill.  |               |
| <b>Tandoori Lamb Chops</b>        | <b>£17.95</b> | <b>King Prawn Shashlik</b>  | <b>£18.95</b> |
| Tender lamb chops marinated in herbs and spices and grilled in the tandoori oven.                                  |               | Jumbo king prawn marinated in special blend of herbs and spices and cooked in the tandoor with fresh tomatoes, peppers and onions.        |               |
| <b>Tandoori Mixed Grill</b>       | <b>£17.95</b> | <b>Grilled Monkfish</b>                                | <b>£16.95</b> |
| The ultimate tandoori experience! treat yourself with the entire platter of tandoori selection                     |               | Monkfish marinated in special herbs & spices and cooked in the tandoor with fresh curry leaves and lime leaves to give an unique flavour. |               |
| <b>Chicken or Lamb Shashlik</b>  | <b>£15.95</b> | <b>Salmon Tikka</b>                                  | <b>£14.95</b> |
| Chicken / lamb marinated in special selection of spices; together with tomatoes, peppers and onion.                |               | Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.                      |               |






## Vegetarian Selection

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy, these dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

	Side	Main		Side	Main
<b>Bombay Aloo</b>	£5.50	£9.95	<b>Sag Paneer</b>	£5.50	£9.95
A delicacy of cumin tempered potatoes cooked with tomato, onion and a home made spice mix.			Indian cheese cooked with spinach.		
<b>Bhindi Bhajee</b>	£5.50	£9.95	<b>Sag Aloo</b>	£5.50	£9.95
Okra laced with a tangy melange of cumin seeds and lime, cooked with onion & tomato masala.			A delicacy of cumin tempered potatoes & spinach cooked with tomato, onion and a home made spice mix.		
<b>Chana Masala</b>	£5.50	£9.95	<b>Sag Bhajee</b>	£5.50	£9.95
Chick peas cooked with a special spice mix.			Spinach cooked with garlic and mixed spices.		
<b>Mixed Vegetable Curry</b>	£5.50	£9.95	<b>Tarka Daal</b>	£5.50	£9.95
Mixed vegetables cooked in a traditional curry sauce.			A red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies. Bengal's favourite side order.		
<b>Mushroom Bhajee</b>	£5.50	£9.95			
A semi-dry dish of diced mushroom cooked with mixed spices.					

## Rice & Breads

<b>Pilau Rice</b>	£4.25	<b>Cheese &amp; Chilli Nan</b>	£3.95
<b>Steamed Rice</b>	£3.95	<b>Chilli Nan</b>	£3.95
<b>Mushroom Rice</b>	£4.95	<b>Keema Nan</b>	£3.95
<b>Special Rice</b> 	£4.95	<b>Tandoori Roti</b>	£2.50
<b>Traditional Nan</b>	£3.55	<b>Chapati</b>	£2.95
<b>Peshawari Nan</b>	£3.95	<b>Poppadom &amp; Chutney (per portion)</b>	£1.30
<b>Garlic Nan</b>	£3.95	<b>Raitha</b>	£1.95

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