

Anoki

— INDIAN FINE DINING —

APPETISERS

HOT CHILLI FISH

Fresh pieces of cod tossed in a piquant chilli sauce

CHICKEN OR RESHMI TIKKA

Tender pieces of chicken breast in a spicy or mild marinade cooked over charcoal in our tandoori oven

TANDOORI MUSHROOMS & PANEER MIX

Subtle spicy delicacy.
Cooked with cheese, peppers and onions

LAMB CHOPS

A spicy sensation.

We coat our lean chops in our special marinade and cook over charcoal

ONION BHAJI & ALOO TIKKI MIX

Deep fried onions in Anoki style batter

TANDOORI KING PRAWNS OR SALMON

Large king prawns or salmon marinated and barbecued

SPICY GARLIC CHICKEN OR LAMB

Chicken or Lamb cooked in our special garlic spicy sauce with peppers and onions

All tables will be served with Papadoms & Pickles

1 COURSE £32.95pp

Choose any Main Course

2 COURSES £39.95pp

Choose any Starter & Main Course

All served with unlimited papadoms, pilau rice and selection of breads

£65 per person / £55 Gold Card Members

Inclusive of all food and drinks T&C's apply

Gold Card Holders 25% off set meal prices

Optional 10% service charge will be added to your bill
Minimum charge of £25 per person for dining in the restaurant

Food Allergies & Intolerance

Please speak to a member of staff when placing an order for details of the ingredients in your meal, thank you



MAIN COURSES

MIRCH MASALA CHICKEN

An exquisite indulgence of chicken breast, herbs, spices, ginger, garlic and fresh coriander. A firm favourite with all our staff

LAHOORI LAMB OR CHICKEN (ON THE BONE)

Lamb or chicken curry as you have never tasted! Marinated and cooked on the bone in a sensational sauce until tender and mouth watering

KARAHI KING PRAWNS

Fresh king prawns cooked quickly in an open pan with chunky peppers, mushrooms, onions and fresh spices

BUTTER CHICKEN OR CHICKEN TIKKA MASALA

One of our chefs signature dishes. Tender chicken cooked in a creamy tomato sauce and infused with spicy flavours

PUNJABI MURGH

Spicy Mix of chicken breast and thigh for that authentic taste. Wow

GOAN SEA BASS

For all lovers of fish. Fresh sea bass fillet tossed in a blend of green chillies, cumin, ginger paste, tamarind and coconut milk

MACCHALI KA SALAN

A beautifully balanced dish of fresh flavours. Aromatic curry leaves, moist tender pieces of cod, an intriguingly spiced sauce

DESI CHICKEN OR LAMB

Lean lamb off the bone or chicken tikka in a rich medium spicy sauce. A very authentic dish

CHICKEN TIKKA KEEMA

Minced lamb cooked with fresh chicken tikka (Medium or Spicy)

CHICKEN JALFREZI

Chicken breast cooked with chunks of onions and peppers

WE ARE HAPPY TO COOK ANY OTHER DISH WHICH MAY NOT BE ON THE MENU BUT AT BUSY TIMES THERE MAY BE A SLIGHT DELAY

FROM OUR FAMOUS TANDOOR

All served with side sauce and seasonal salad

SALMON DIL TIKKA

LAMB CHOPS

CHICKEN TIKKA

PURE VEGETARIAN & VEGAN SPECIALS

We have a reputation for our vegetarian cuisine. Our approach is subtlety, freshness and balance. Prepared in a most authentic style - Mild, Medium or Spicy

Main OR Side

ALOO GOBI
(POTATOES & CAULIFLOWER)

ALOO CHANA SAAG
(POTATOES, CHICK PEAS & SPINACH)

CHANA MASALA (CHICK PEAS)

PANEER MAKANI

DHAL MAKANI

VEGETABLE KARAHAI
(SEASONAL VEGETABLES)

BINDI
(OKRA)

ACHARI AUBERGINES

TARKA DAHL

PANEER KARAHAI

SPECIALITY BREADS FROM OUR OVEN

Plain Nan Garlic Nan Tandoori Roti

RICE SELECTION

Pilau Rice Boiled Rice Keema Rice