



APPETISERS

LAMB COMBO FOR ONE

Lamb chop and garlic lamb fillet with our Anoki spice blend

MIX MURGHI TIKKA

Chicken marinated in our spices for 24 hours
and grilled over charcoal in the tandoor

AMRITSARI MACCHALI

Fresh cod with crisp coating served with salad and chutney

TANDOORI VEGETABLES (V)

Mushrooms, cauliflower, paneer onions and peppers grilled in the tandoor

MAINS

All mains are served with biryani rice and selection of breads

MURGH MAKANI (Mild or Hot)

A unique tasting creamy dish full of bursting flavours

DUM GOSHT (Medium or Hot)

Lamb cooked with fresh spinach (On or Off the Bone)

MURGH HAANDI (Medium or Hot)

Chicken cooked with onions and tomatoes in traditional style

TANDOORI SEAFOOD PLATTER (Medium)

Salmon, Sea bass, king Prawns grilled. Served with sweet chilli cod and salad

KARYLA KING PRAWN (Medium or Hot)

King Prawns cooked in a South Indian style coconut sauce

SABZI SALAAN (V) (Mild, Medium or Hot)

Mix of peppers onions cauliflower and potatoes
in an authentic aromatic gravy

Anoki

— INDIAN FINE DINING —

**£35pp (£25pp for Gold Members)
for Two Courses**

**£50pp (£45pp for Gold Members)
inclusive of Drinks T&C**

Saturday £55pp (£50pp for Gold Members)

JOIN THE CLUB

SCAN & JOIN

RECEIVE EXCLUSIVE BENEFITS & OFFERS



FREE GOLD CARD AFTER 12 VISITS IN CALENDAR YEAR!