	Starters		Но
	Samosa (Meat or Vegetable) © (a) Traditional all time favourities triangular pancake made of fine wheat flour.	£3.75	Anokha's Special
	Onion Bhaii 🕒	£3.75	Tender pieces of breast chicken cooke (Served on a sizzler).
	Traditional all time favourites spicy Indian snack consisting of fried onions, similar to potato fritters, with several variants. Perfection of molded sliced onion with gram flour Vegetable Pakora Order of the spice of the	£4.50	Chicken Shashlik Bhuna (1) (Diced marinated chicken cooked with
	Mixed vegetables fried in a mild spice by and dipping them in a batter of special flour and then deep-frying them.	2 1100	in a special sauce (Served on a sizzler Lamb or Chicken Tikka Bhun
	Aloo Chaat	£4.50 £4.95	Tender pieces of chicken or lamb tikks
	Papdi, crispy fried dough wafers made from refined white flour seasoned with boiled pot chopped onion, tomato, sweet yourt finished with sev, coriander, tamarind and special s	ato, sauce.	Tandoori King Prawn Bhuna Marinated king prawns cooked with s
	Mulligatawny Soup © This aromatic Anglo-Indian soup is a curry house staple. Chicken pieces, fresh pepper and chicken gravy, thickened with rice and garnished with lemon grass and dried thyme	£4.50	Green Masala All green masala dishes are cooked with
	Chicken Chaat	£4.75	green chillies, with a hint of ginger & gi King Prawn Nilgiri 😉 🖸 🐧
	Pieces of chicken cooked in chaat masala sauce with a tangy flavour. Fish Kebab	£4.25	King Prawn Cooked in curry of cocont Lamb Shank
	Minced fish lightly spiced and fried, mild herbs and spices are used. Chicken Pakora G	£4.95	A fashionable bony cut Lamb Shank, f
	Diced chicken fried in a mild spice by dipping them in a batter of special flour and then deep-frying them.	04.05	and flavoursome with special spices. Murgh Masala
	Chicken or Lamb Tikka ① ① Tender cubes of chicken or lamb marinated in Tandoori sauce, yogurt, saffron and cooked in a Clay Oven (Served on a sizzler).	£4.95	An exceptional boneless chicken fillet This dish is prepared home-style with
	Tandoori Chicken 🕩 🕅	£4.50	rice and salad. Mirchwaali (1)
	Quarter Spring chicken on the bone is marinated with Tandoori sauce and cooked in a Clay Oven (Served on a sizzler). Chicken Sheek Kebab	£4.75	Chicken is cooked with fenugreek lear
	Minced chicken gently spiced, fresh coriander, garlic and spices thinly wrapped around a skewer and grilled in a Tandoor (Served on a sizzler).	24.70	bonnet pepper, Bangladeshi chilli pick cooked in high flame.
	Sheek Kebab	£4.75	Duck Flambe A popular Bengali dish cooked in med
	a skewer and grilled in a Tandoor (Served on a sizzler). Mixed Starter ① 🕔	£4.95	and hint of ground cinnamon and fres Chicken or Lamb Rezala
	Onion Bhaji, Sheek Kebab and Chicken Tikka served with salad. Vegetable or Mushroom Puri ©	£4.75	Tender pieces of chicken or Cooked in
	Portion of lightly spiced mixed vegetables or mushrooms bhaji is wrapped in a puffed puri, a deep fried bread base.	24.70	Special Garlic Chicken () Fresh garlic is fried to give a very stro
	Prawn Puri © © A puri, unleavened bread which is deep fried in oil causing it to expand. This is then used as a bread base on which to serve a small portion of light spiced prawn curry.	£4.75	cooked with garlic and spices (Served Chicken Chilli Masala
	Courgette Delight (*) (5)	£5.75	Tender breast of chicken cooked in a Chicken Makhani
	Portion of lightly spiced Courgette bhuna is pan fried with prawns. Served wrapped in puffed puri, a deep fried bread base.		(Butter Chicken) is cooked in mild spic
	King Prawn Puri 🕝 🕒 Portion of lightly spiced King prawn curry is wrapped in puffed puri, a deep fried bread base.	£5.75	Partially baked in an oven and cooked Chicken or Lamb Pasanda
	King Prawn Sukka King prawns served in a sweet and sour special sauce. King Prawn Butterfly ©	£5.75 £5.75	Tender pieces of chicken or lamb mar with coconut milk, cashew nuts and o
	King Prawn Butterfly (a) (b) These large prawns are split down the back and flattened out into a vague butterfly shape! The prawn is coated in a mildly spiced batter and then deep fried.		King Prawn Zafrani Coked in a series of the
	Lamb chops marinated in fresh herbs than barbecued in a tandoori charcoal clay oven.	£5.95	capsicum, tomatoes and ginger and fi
	Anokha's Wings Wings marinated in fresh herbs than barbecued in a tandoori charcoal clay oven.	£5.75	Chicken or Lamb Achar (1) A very popular dish cooked in an aron
	Cubed marinated curd cheese, cooked in special chilli sauce with peppers, onions	£4.95	in a dry thick sauce with an essence of King Prawn Achar ()
	and tomatoes (Served on a sizzler) Anokha Squid S Cooked with fresh herbs and green chillies.	£5.95	Pieces of jumbo prawn cooked in an a in a dry thick sauce with an essence of
	Anokha's Calamari © Battered Squid sautéed with crushed garlic flakes and a special indian seasoning,	£5.50	Methi Chicken or Lamb
	battered Squio satteet with crushed garlic nakes and a special indian seasoning, garnished with a wedge of lime. Anokha's Keema Chips	£5.50	Tender pieces of chicken or lamb cool Kasuri methi makes the greatest cont
	Chips served with keema and garnished with cheese.		Lamb Chops Special Bhuna Marinated & barbecued lamb chops or
	Samosa Chaat Gamma Gam	£5.50	onions & peppers (Served on a sizzler Anokha's Mango Chicken D
	Tandoori Specialities		Tender pieces of chicken marinated a and garnished with slices of mango.
	Most Tandoori dishes are served on a sizzler with salad.		Butter Paneer 💿 🕔 🔇
	Whole Tandoori Chicken 🖸 🕅	£12.95	Cubes of curd cheese partially grilled, cooked on a low flame with butter & c
Ù	Spring chicken on the bone marinated in Tandoori sauce with special spices cooked in a clay Half Tandoori Chicken W Spring chicken on the bone marinated in Tandoori sauce with special spices cooked in a clay	even. £7.75	No Sign
			Please and
	Chicken / Lamb Tikka	00.05	Fish Bhuna (3)
	Paneer Shashlik (a) (1) Cubed marinated curd cheese with barbecued peppers, onions and tomatoes are is skewered and grilled in a Tandoor oven.	£8.95	A medium strength dish, traditional Be spices, onions, garlic, capsicums and
	Lamb or Chicken Shashlik (1) (1) Clubed marinated chicken or lamb with barbecued peppers, onions and tomatoes are is skewered and grilled in a Tandoor oven.	£8.95	Fish Masala (5) A popular Bengali fish mild/medium strei
	are is skewered and grilled in a Tandoor oven. Anokh's Jerked Lamb O	11.50	Sarson Ka Machli 🕞 🐠 Cooked very strong flavoured mustard s
	Anokh's Jerked Lamb 4 French trimmed lamb chops, marinated in garlic and ginger paste, fresh Indian herbs then barbecued in a Tandoor charcoal clay oven., garnished with corriander.		carom seeds, bitter and pungent taste, to
	King Prawn Shashlik Bhuna (a) (b) (b) (b) (b) (a) Marinated king prawns cooked with herbs, tomatoes, onions and green peppers in a special sauce. (Served on a sizzler)	E12.95	and coriander. Fish Karahi 🕞
	in a special sauce. (Served on a sizzler) Tandoori Mixed Grill An imaginative and delightful selection of Tandoori specialities.	£10.95	A well known Scottish fish marinated cooked with fresh garlic and coriande
	An imaginative and delightful selection of Tandoori specialities. Tandoori King Prawn 🚱 🐧 🔐 King prawns mannated in a light Tandoori sauce and cooked on the clay oven.	£11.95	Sea Bass Bhuna (5) Marinated in blend of special sauce at
	Tandoori Duck D M	£7.95	Garnished with red and green pepper.
	Marinated duck in a masala sauce with special herbs cooked in charcoal oven. Sheek Kebab	£7.95	
	Spiced mince lamb seasoned with coriander and onions, shaped into small sausages on a skewer and char grilled in the Tandoor.	20.50	A very aromatic di
	Paneer Shashlik Bhuna	£9.50	with basmati rice coconut and almo
	Tandoori Salmon D 🗗 🕖	£10.95	Chicken Tikka Biryani 💿 🐠
1	Fillet of salmon fish marinated in a special Tandoori sauce and cooked in a charcoal over Tandoori Trout Randoori Trout Randoori Trout Randoori sauce and cooked in a charcoal over Tandoori sauce and cooked in a charcoal over Tandoori sauce and cooked in a charcoal over	£7.95	Lamb Tikka Biryani 💿 🐠 Tandoori Chicken Biryani 🖸 🐠
	Rainbow trout fish marinated in Tandoori sauce and cooked in a charcoal oven. Anokha's Fish Platter O O Selection of aromatic flavour fish, salmon, king prawn and fish kebab garnished with salad.	£10.95	Chicken / Lamb Biryani
	(Served on a sizzler).	C11.05	Paneer Biryani 💿
	Lamb chops marinated in fresh herbs then barbecued in a Tandoor charcoal clay oven.	£11.95 £12.95	Prawn Biryani 🕞 D King Prawn Biryani 😉 D
	King Prawn Sukka Special © 0 0 Marinated king prawns cooked in sweet and sour sauce with special spices. (Served on a size	zler)	Vegetable Biryani 🖸 🔰
			711

Persian Dishes

The most popular Parsee recipe prepared in a sweet, sour and slightly

Saag (Spinach) with ...

A combination of tastes with savoury spices creates a typical authentic dish. By far delicious and one of the most effective uses of spinach.

Pathia Dishes

All in one this dish is sweet, sour, hot and savoury, cooked with shredded onions, tomatoes

and spices in a thick sauce, and fresh lemon juice for a distinctive flavour.

Masala Dishes

A mild dish marinated and grilled over charcoal in the Tandoor until golden.

Pan cooked in a blend of spices with coconut cream, nuts and fresh cream sauce.

This Indian dish reputedly started life in British restaurants: it is the most popular dish

in UK according to Food Service Intelligence.

Chicken Tikka Masala 💿 🐧 🕕 £8.50 Lamb Tikka Masala 💿 🐧 🕕 £8.75

Vegetable Side Dishes

Can be served as a main dish for £7.95

Lamb Saag

Chicken Pathia

Prawn Pathia 😉

Paneer Masala 💿 🕦 🐠

£8.50

£7.75

£7.95

£11.95

£11.95

Chicken Dhansak

Prawn Dhansak ()

King Prawn Saag

Chicken Tikka Dhansak (D) (M) £8.75

Tandoori Chicken Masala 🔾 🐧 🔱 £8.95

Tandoori King Prawn Masala £11.95

Freshly cooked with onions, herbs and spical spices.

Combination of spinach and cauliflower cooked with medium spices.

Aubergine cooked with onions and garlic with medium spices.

Okra stir fried in light spices with onions and capsicums.

Cooked in light spices with tomatoes and coriander.

Cooked in medium spices with onion and coriander

Cooked in medium spices with onion and coriander

Spinach cooked with mustard and crushed garlic in medium spices.

retain their shape and texture making it a more substantial option

Spinach and curd cheese cooked with cream in a medium sauce.

Spinach and potato stir fried with onions and light spices.

Steamed potato cooked with garlic, fresh herbs and spices

Potato and cauliflower cooked in a medium spiced sauce

Lentils cooked with vegetables in a sweet and sour sauce

Black lentil cooked in butter cream sauce. Medium spiced.

Portion of chips lightly spiced served with Anokha's sauce

Lentils cooked with fresh fried garlic and coriander and further garnished with extra garlic on top

Mixed vegetables cooked with herbs and spices

Peas and curd cheese cooked with cream in a sweet and spicy sauce.

Chick peas cooked in medium spices and herbs. The chickpeas used in this dish

Fresh spinach cooked in mustard seeds & butter

Lamb Dhansak

Chicken Saag

Prawn Saag

O

Lamb Pathia

(b) (1) (1)

Capsicum Bhaji 🕚

Saag Gobi 🕚

Brinjal Bhaji 🕚

Bhindi Bhaji 🕚

Cauliflower Bhaji 🕚

Mushroom Bhaji 🕔

Courgette Bhaji 🕚

Saag Bhaji 🕚

Chana Masala V

Saag Aloo 💔

Aloo Gobi 💔

Bombay Aloo V

Vegetable Curry V

Daal Sambar V

Tarka Daal 🕚

Dal Makhni 🛈 🕔

Anokha's Spicy Chips V

Sarson Ka Saag 🐠 🕔

King Prawn Pathia ()

King Prawn Dhansak ()

House Specials Anokha's Special	£8.25	
Tender pieces of breast chicken cooked with fresh onion, capsicum and tomatoes	20.25	
(Served on a sizzler). Chicken Shashlik Bhuna © © Diced marinated chicken cooked with herbs, tomatoes, onions and green pepper in a special sauce (Served on a sizzler).	£9.75	
Lamb or Chicken Tikka Bhuna 💿 🕼	£8.50	
Tender pieces of chicken or lamb tikka cooked with special spices in a condensed sat Tandoori King Prawn Bhuna 🕞 🔾 🕔	£12.95	
Marinated king prawns cooked with special spices in a thick sauce. Green Masala	£8.50	
All green masala dishes are cooked with pureed coriander, tamarind, mint, capsicum, green chillies, with a hint of ginger & garlic - fairly hot.		
King Prawn Nilgiri ©	£12.95	
Lamb Shank	£10.95	
A fashionable bony cut Lamb Shank, from the end of the lamb leg. Deliciously tender and flavoursome with special spices.	C10.0E	
Murgh Masala (a) An exceptional boneless chicken fillet cooked in a blend of Bengal spices.	£10.95	
This dish is prepared home-style with lots of special spices accompanied with boiled egg, rice and salad.		
Mirchwaali	£8.50	
cooked in high flame. Duck Flambe	£10.95	
A popular Bengali dish cooked in medium spices with a blend of cayenne pepper and hint of ground cinnamon and fresh lemon juice (Served on a sizzler).	_,,,,,	
Chicken or Lamb Rezala D	£8.50	
Tender pieces of chicken or Cooked in an aromatic blend of spices, garnished with coria Special Garlic Chicken (G G G G G G G G G G G G G G G G G G	£9.50	
Fresh garlic is fried to give a very strong essence of garlic. Tender breast of chicken cooked with garlic and spices (Served on a sizzler).		
Chicken Chilli Masala ① ① Tender breast of chicken cooked in a green chilli sauce with herbs.	£8.50	
Chicken Makhani	£8.95	
Partially baked in an oven and cooked on a low flame with butter, cream and nut sauc Chicken or Lamb Pasanda	e. £8.75	
Tender pieces of chicken or lamb marinated and cooked in a very rich cream sauce, with coconut milk, cashew nuts and other spices.	20.70	
King Prawn Zafrani 🕒 🕠	£12.95	
King Prawn marinated and cooked in a very rich cream sauces garnished with fresh capsicum, tomatoes and ginger and finished with yogurt.	00.50	
Chicken or Lamb Achar (1) A very popular dish cooked in an aromatic blend of spices with green peppers	£8.50	
in a dry thick sauce with an essence of special pickle. King Prawn Achar 🕞 🕔	£11.95	
Pieces of jumbo prawn cooked in an aromatic blend of spices with green peppers in a dry thick sauce with an essence of special pickle.		
Methi Chicken or Lamb Tender pieces of chicken or lamb cooked with dry fenugreek leaves, garnished with h	£8.50	
Resurring the set of chicker of mallo cooked will dry lengther leaves, garnished with in Kasurring thin makes the greatest contribution to the characteristic flavour of the dish. Lamb Chops Special Bhuna	£11.95	
Marinated & barbecued lamb chops cooked in a special sauce with herbs,	£11.95	
onions & peppers (Served on a sizzler). Anokha's Mango Chicken	£8.95	
Tender pieces of chicken marinated and cooked in a very rich creamy mango sauce and garnished with slices of mango.		
Butter Paneer	£8.95	
cooked on a low flame with butter & cream		
Fish Specialities		
Please note fish dishes may contain bones.	£9.95	
A medium strength dish, traditional Bengali fresh water fish cooked with fresh herbs, spices, onlons, garlic, capsicums and tomatoes, in a thick sauce.		
Fish Masala A popular Bengali fish mild/medium strength cooked with fresh onions, garlic and special her	£9.95	
Sarson Ka Machli 🕞 🐠	£9.95	
Cooked very strong flavoured mustard sauce, fresh garlic, onions black onion seeds, carom seeds, bitter and pungent taste, topped with crushed brown mustard seed		
and coriander. Fish Karahi 🕞	£9.95	
A well known Scottish fish marinated in special Bengali spices, cooked with fresh garlic and coriander.		
Sea Bass Bhuna (5) Marinated in blend of special sauce and barbecued in a tandoor.	£13.95	
Garnished with red and green pepper. Served on a Sizzler	5)	
Biryanies	DLY	
A very aromatic dish treated with light spices and stir-fried with basmati rice with twigs of coriander and mint leaves, coconut and almond powder. Served with biryani sauce.	15/10	
Chicken Tikka Biryani 💿 🕔	£9.50	
Lamb Tikka Birvani 🔞 🔞	£9.75	

Rice & Bread Basmati rice cooked with black cumin, saffron, butter and given an aromatic appeal.

Finished with nutmeg powder, cinnamon cloves, dried green cassia leaf and aniseed

Plain Rice

Kashmiri Pilau Rice 📵 🐠

Basmati rice stir fried with fruits to give a sweet taste

£8.25

£8.75

£7.95

£11.95

£7.75

£8.25

£4.75

£4.75

£4.75

£4.75

£4.75

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£4.95

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£4.75

£4.50

£4.75

£4.50

£4.95

£3.25

Mushroom Rice

O £3.75 Rice stir fried with steamed mushrooms blended lightly with herbs and spices Special Fried Rice (1) £3.75 Rice stir fried with steamed green peas and scrambled egg blended lightly with herbs and spices. Vegetable Rice 0 £3.75 Rice stir fried with steamed mixed vegetables blended lightly with herbs and spices Keema Rice

O £3.75 Rice stir fried with minced meat blended lightly with herbs and spices. £3.75 Rice stir fried with fresh lemon blended lightly with herbs and spices Plain Naan 🕞 🕒 🕲 £2.75 Nan is a leavened, Tandoor-baked flatbread made from refined flour. It is one of the most popular varieties of South Asian breads. Peshwari Naan D 🗦 🕲 £3.25 Almonds, coconut & raisins stuffed in leavened bread Keema Naan 🛈 🕒 🕲 £3.25 Leavened bread stuffed with minced lamb Special Tikka Naan D 📵 🕲 £3.25 Leavened bread stuffed carefully with chicken tikka with spice and herbs. Garlic Naan D 🕒 😉 £3.25 Leavened bread stuffed with finely chopped fresh garlic, coriander and green chilli Cheese Naan (1) (1) (6) £3.25 Leavened bread stuffed with cheese

Stuffed Naan 🕦 🗦 🕲 £3.25 Leavened bread stuffed with vegetables, chilli, onion & coriander Paratha @ £3.25 Pan-fried flatbread. It is one of the most popular unleavened flat-breads in Indian cuisine. The paratha dough usually contains ghee, which is also layered on the freshly Tandoori Roti @ £2.75 Unleavened bread made with wheat flour. Chapati 📵 £2.50 Chapati is a form of roti (bread). Chapati is a roti made of whole wheat flou and cooked on a tava (flat skillet).

Accompaniments

Unleavened Indian bread is prepared with refined wheat flour, which is rolled

in circles and deep fried in oil

Papadum (plain or spicy) £0.60 Chutney Sauces (D) (Lime, mango, mint, onion salad) (pp) £0.60 Mixed Green Salad £2.50 Raita (plain or cucumber) £2.95

Anokha s Thali

SET MEAL

Served in a traditional way on Indian round shaped stainless steel thali

Vegetarian £14.95 (D) Aloo Gobi, Mutter Paneer, Daal, Vegetable Curry, Raita, Rice & Tandoori Roti

Non Vegetarian £16.95 💿 🕲 🕔

Tandoori Chicken, Chicken Tikka, Sheek Kebab, Vegetable Curry, Lamb Bhuna, Rice & Naan

Allergy Awareness

Mustard | Molluscs | Crustaceans | Soya | Sulphur Dioxide

Allergy awareness: Please note some of our dishes may contain traces of nuts All of our dishes are cooked with vegetable oil which contains soya. If you have any dietary restrictions e.g. nuts, dairy products, etc. Please inform us All prices include VAT.
The management reserves the right to refuse admission and service.

Ref: 03 / 2023

Anokha' s Tapali

(Tapali) Indian candle lit dish is freshly cooked with garlic, ginger, capsicum, onions, tomatoes and special spices garnished with fresh cream. Served on Sheghedi, a copper table top food warmer with copper serving dish (Handi). Recommended dish to eat at the restaurant due to the authenticity of the dish by setting up the candle under the Tapali

Chicken Tapali 📵 🕲 S £8.50 Lamb Tapali (D) (S) £8.75 Vegetable Tapali • • • • • • £8.25 King Prawn Tapali • • • • £11.95

Anokha's Ralti

The word balti means "bucket" in India and describes the vessel, actually a small, flat-bottomed, two-handled wok, in which the food is both cooked and served.

Balti involves the fast cooking of curry and spices over a high flame, which gives the curry a rich and exotic taste. (Served in Indian copper bottom balti bucket). Served with Naan.

Balti Chicken 💿 🕕 🐧 £8.50 £8.75 Balti Vegetable 00 00 00 £7.95 Balti Prawn 😉 🕕 🚯 £9.25 Balti King Prawn 🕒 🗥 🐧

Jalfrezi Dishes

and spicy flavour with red and green peppers, onions, ginger, spices and fresh green chillies cooked in a 'stir-fry' style. Hence transforms into something special and vibrant in flavour.

Chicken Jalfrezi £8.25 Lamb Jalfrezi £8.50 **Duck Jalfrezi** King Prawn Jalfrezi 🕒 £11.95

(Karahi I)ishes

Sizzling dish cooked in deep pan style with cubed onions, peppers, tomatoes & medium-strength special spices. The Karahi is actually a two handled cooking pot similar to a wok.

£8.25 £8.50 Lamb Karahi 🕦 🕼 Duck Karahi D 🕕 £8.95 Vegetable Karahi 🖸 🕔 🕔 £7.95 King Prawn Karahi 😉 D 🕖 £11.95

Plain Curry Dishes

Medium/Madras/Vind Cooked with herbs and spices in a golden brown pleasantly flavoured curry sauce. Madras is generally a standard medium to hot curry which contains tomato, almond and lemon juice along with hot chilli powder. Vindaloo is cooked with potatoes in a very hot sauce

Chicken Curry £7.50 Lamb Curry £7.75 Prawn Curry (King Prawn Curry () £11.95

Shahi Korma Dishes

Very mild, sweet, creamy texture and rich flavour characterises this popular dish cooked with creamed coconut, ground cashew nuts and fresh cream. It is ideal for those who like milder spices and a warming, subtle taste. Often a good choice as an introduction to Indian food.

Chicken Korma O £7.95 £7.75 Lamb Korma 🕩 🚺 Prawn Korma 📵 🛈 🕔 King Prawn Korma \Theta D 🐧 £11.95

Rogan Josh Dishes
A specially prepared dish Rogan josh is an aromatic curry dish hailing from Kashmir.

This curry is made with garlic and special spices, lots of tomatoes, chilli, and paprika. This is a spicy Indian curry. 'Rogan' means clarified butter and 'josh' means heat, therefore the name means 'cooked in butter over a high heat

Chicken Rogan Josh Lamb Rogan Josh Prawn Rogan Josh 🕞 King Prawn Rogan Josh @ £11.95

Dupiaza Dishes Abundance of onions with special medium spices cooked in thick sauce and herbs,

Prawn Dupiaza 🕞

£9.75

£9.95

£8.95 £8.95

£8.95

£11.95

£7.95

£2.75

£2.95

£3.75

garnished with fresh coriander Chicken Dupiaza Lamb Dupiaza £7.95

King Prawn Dupiaza 🕞

£11.95

Bhuna Dishes

A medium strength dish with fresh herbs, spices, onions, garlic, capsicums and tomatoes, in a dry sauce

Chicken Bhuna Lamb Bhuna £7.95 £7.75 Prawn Bhuna @ £8.25 King Prawn Bhuna (9) £11.95 **Duck Bhuna** £8.50 Paneer Bhuna 0 £8.25

Authentic Indian Cuisine

Welcome to our world

Anokha meaning "unique" is an intriguing and classic place, in the heart of Acton, a definite gateway to London's rich heritage infused with all modern days comforts reinforces your idea of elegance and authenticity.

Adorned with warm décor, a careful touch of the classic and the modern leaves you mystified. If you are swept away with the thought, wait till you taste the authentic Indian & Bangladeshi cuisines. Soft and subtle, the flavours stimulates your appetite as you savour the true gourmet delights prepared with great care and passion.

10% Discount only on collection for orders over £15.00 Free Delivery for orders over £15.00 & within 3 miles radius

Eat In or Takeaway

Open seven days including Bank Holidays Sunday to Thursday 5.00pm to 10.30pm Friday & Saturday 5.00pm to 11.00pm

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