



Annaya's 
Essence of Fine **Indian** Cuisine

Menu

Starters

Vegetable Pakora	£4.50	King Prawn Pakora	£6.95
Mushroom Pakora	£4.95	Vegetable Samosa	£5.50
Aubergine Pakora	£4.95	Mince Samosa	£5.95
Chicken Pakora	£5.95	Garlic Prawn	£5.95
Mixed Pakora	£5.95	Garlic Mushroom	£5.50
Fish Pakora	£6.50	Mix Platter for 2	£11.95

Tandoori Starters

Marinated in exotic spices, then cooked to sizzling perfection in the tandoor.

Tandoori Chicken Chaat	£4.95	Tandoori King Prawn	£6.95
Chicken Tikka	£5.95	Tandoori Salmon	£6.95
Mixed Tandoori Platter for 2	£15.95	Lamb Tandoori Chops	£6.95

Paris

A light and fluffy fried bread served with your choice of filling cooked in spicy sweet & sour sauce.

Chicken or Prawn	£6.50	King Prawn	£6.95
Chana or Mushroom	£5.95	Annaya's Chicken & Pepper	£6.95

Main Course

Tandoori Cuisine

Succulent...Sizzling, these dishes are marinated in an exotic spicy yoghurt, then skewered and barbecued to perfection in the tandoor. All the tandoori dishes are fully garnished with a fresh crisp salad, Basmati pilau rice and served with a separate sauce.

Lamb Tikka	£13.95	King Prawn Tandoori	£15.95
Lamb Chops	£15.95	Tandoori Mixed Platter	£16.95
Chicken Tikka	£12.95	Tandoori Salmon	£15.95

Biryani Dishes (Sindhi)

A rice dish, dhampukht basmati rice, meat or vegetable of your choice. Steam cooked in the oven, serve with sauce.

Chicken Breast	£9.50	Vegetable	£9.50
Chicken Tikka	£9.95	Annaya's Speciality	£11.95
Tender Lamb	£9.95	King Prawn	£12.95

Connoisseurs Section

Chicken Chilli Tawa (hot) specially prepared pieces of chicken pan fried in ginger, garlic & cooked with a Mexican type of chilli.	£13.95
Chicken Ginger Tawa (medium) specially prepared pieces of chicken cooked in a spicy sauce with plenty of ginger, onions, peppers & fresh coriander.	£13.95
Gosht Makhanwala (lamb) (medium) slightly fried garlic, ginger & touch of green chillies with a fusion of Punjabi spices & a touch of cream. N	£13.95
Podina Gosht (medium) lamb marinated in fresh mint leaf, yoghurt & light fusion of spices cooked in a pan with garlic & ginger.	£13.95
Sim Sim Chandani (medium to hot) a very rich flavour dish from Persia with a fusion of Indian spices which gives this particular dish the exquisite taste	£13.95
Malaidar (medium to hot) cooked with fried fresh garlic, ground green chilli, onions & sarson ka saag. Finely add a touch of cream.	£13.95
Gaonese Fish Curry (medium to hot) a traditional white fish recipe, monkfish simmered in a coconut cream sauce, with tamarind and green chilli.	£13.95
Butter Masala (n) chicken tikka cooked in butter, touch of cream, ghee and touch of ground green chilli to give it that little kick.	£13.95
Salmon Curry diced salmon cooked in a tomato tarri with coriander and mustard flavours.	£13.95
Jhinga Achari ground fenugreek mustard and cumin seed, king prawns cooked with yoghurt, tomato and green chilli, ginger pickled flavours.	£13.95
Punajbi Muchli (fish) (medium to hot) a fish curry cooked with a rich turka base of tomato garlic & ginger with a touch of yoghurt.	£13.95
King Prawn Nentara prepared with an abundance of finely chopped onions & peppers with prawns simmered in exotic sauce, cooked with green chilli.	£13.95



Annaya's Specialities

Chasni (n)

a light, smooth, slightly sweet 'n' sour cream & cashew nuts, a dish for those with a delicate palate.

Tikka Masala (n)

the true Annaya's favourite, a mouth watering blend uniquely created by our chef's prepared with a rich exotic butter masala sauce.

Sabzi Gosht

selection of mix vegetable cooked with a medium strength sauce.

Balti

prepared with a host of Punjabi spices, peppers, onions & chick peas a hint of tomato and a touch of yoghurt.

Jalfrezi

a mild dish cooked with garlic, ginger, mix peppers, onions and touch of coconut cream.

South Indian Garlic Chilli

fancy something hot 'n' spicy? This is a hot favourite!

Special Karahi

a hot of spices sauteed in a rich tarka base of fresh tomatoes, green peppers, onions and capsicums with a touch of yoghurt, simmered in the Indian wok.

Pardesi

a delicious dish created with succulent spinach & rich sauce, shallow fried onions & mushrooms simmered in a rich ginger and garlic base.

Rogan Josh (n)

a heavenly flavoursome fusion of tomatoes and a host of spices create this immensely popular dish.

Achari

tantalising tandoori spices with all the goodness and flavour of the bhoona, with an added generous portion of ground mixed pickle for that extra bite.

Hurry Curry (Green Curry)

Hurry sauce is a combination of fine fresh green vegetables, herbs and spices.

All Above Sauces Can Be Prepared with The Following:

Chicken (breast)	£9.95	King Prawn	£12.95
Chicken Tikka	£10.50	King Prawn & Chicken Tikka	£12.95
Lamb (tender)	£10.50	Vegetable	£8.95

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Old Favourites & Creamy Kormas

Traditional Curry

Bhoona

Patia

Dopiaza

Dhansac

Regular Korma

Mughlai Korma

Ceylonese Korma

Kashmiri Korma

Pasanda Korma

All Above Sauces Can Be Prepared with The Following:

Chicken (breast)

£9.50

Chicken Tikka

£9.95

Tender Lamb

£9.95

Vegetable

£8.95

Mince

£9.95

Prawn

£9.50

Vegetable Dishes

Tarka Daal

£8.50

whole some lentils with fried onion and tomato's simmered in a traditional curry sauce.

Saag Aloo

£8.50

potato & succulent spinach.

Hurry Dham Aloo

£8.50

Hurry sauce is a combination of fresh green herbs cooked with steamed potatoes. Medium

Aloo Gobi

£8.50

potato's and cauliflower sauteed in a traditional medium strength curry sauce.

Mix Vegetable

£8.50

potatoes, cauliflower, peas and mushroom, cooked in a medium strength sauce.

Bombay Aloo

£8.50

Punjabi style spicy potatoes.

All vegetable dishes can be served as side dishes for £6.50

Special Vegetable Dishes

All vegetable dishes can be served as side dishes for £5.50

Punjabi Black Bean	£8.95
black bean lentils cooked with garlic butter & topped with fresh coriander.	
Bhindi Bhaji	£8.95
prepared with a host of spices, onions and tomatoes. bhoona style dish with medium strength.	
Paneer Palak	£8.95
homemade Punjabi cheese cooked with fresh baby spinach & fresh eruca sativa leaves cooked with selection of spices. Medium to hot dish.	
Mix Indian Hurry (green curry)	£8.95
Bhindi, tinda and aubergine cooked in a mixture of fresh green herbs and spices. A very organic taste.	
Tinda Masala	£8.95
Tinda as it is known in Pakistan or Applegourd, quit uncommon to the outside world. A mild vegetable that helps soothe and relieve stomach acidity. Medium	
Aubergine Aloo	£8.95
Aubergine & potato sauteed in a traditional medium strength curry sauce.	

Annaya's Steaks

All Steak served with chips, grilled peppers, red onions, mushrooms and salad.
All Steaks cooked on charcoal grill.

Fillet Steak	£17.95
Sirloin Steak	£15.95
Chicken Peri Peri Steak	£14.95
Chicken BBQ Steak	£14.95
Masala Steak	£16.95

Please state rare/medium/well done or whether you would prefer plain or peppercorn sauce.
Served with bed of salad & fries.

Breads

Tandoori Nan	£2.50	Chapati	£1.20
Garlic Nan	£3.50	Buttered Chapati	£1.80
Garlic & Coriander Nan	£3.50	Tandoori Chapati	£1.80
Cheese nan	£3.75	Plain Paratha	£2.50
Peshwari Nan	£3.75	Garlic Paratha	£3.50
Mince Nan	£3.75	Vegetable Paratha	£3.75
		Mince Paratha	£3.75

Kulcha Breads

A fluffy sesame seeded bread.

Plain Kulcha	£2.95	Cheese & Onion Kulcha	£3.75
Garlic Kulcha	£3.50	Mince Kulcha	£3.75
Cheese Kulcha	£3.75		

Rice

Basmati Pilau Rice	£2.75	Basmati Dham Pilau Rice	£3.75
Basmati Boiled Rice	£2.75	Basmati Special Pilau Rice	£3.75
Basmati Mushroom Pilau Rice	£3.50	Basmati Onion & Pepper Rice	£3.75

Sundries

Mix Tray	£4.95	Home Style Fries	£2.75
Poppadom	£0.90	French Fries	£2.25
Spiced Onions	£1.50	Peri Chips	£2.75
Mango Chutney	£1.60	Onion Rings	£2.75
Mixed Pickle	£1.95	Seasoned Potato Wedges	£2.75
Raita	£2.95		

Kids Menu

Chicken Korma with Rice	£5.50	Margherita Pizza (10")	£5.50
Chicken Bhoona with Rice	£5.50	Chicken Pakora & Chips	£5.50
Chicken Nuggets & Chips	£5.50	Donner Kebab & Chips	£5.50
Grill Chicken & Chips	£5.50	Cheese Burger & Chips	£5.50
Breaded Fish Finger & Chips	£5.50		

Desserts

Ice Cream of your choice.			£1.50
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