

Starters	
Vegetable Pakora	£5.95
Mushroom Pakora	£5.95
Aubergine Pakora	£5.95
Chicken Pakora	£7.50
Mixed Pakora	£7.50
Fish Pakora	£7.95
King Prawn Pakora	£8.95
Vegetable Samosa	£6.95
Mince Samosa	£7.95
Garlic Prawns	£7.50
Garlic Mushrooms	£6.95
Mix Platter for 2	£13.50
Tandoori Starters	
Marinated in exotic spices, then cooked to sizzling perfection in the tandoor.	
Tandoori Chicken Chaat	£7.50
Chicken Tikka	£7.50
Mixed Tandoori Platter (for 2)	£18.95
Tandoori King Prawns	£8.95
Tandoori Salmon	£8.95
Tandoori Lamb Chops	£8.50
Puris	
A light and fluffy fried bread served with your choice of filling cooked in a spicy, sweet & sour sauce.	
Chicken or Prawns	£7.95
Chana or Mushroom	£7.50
King Prawn	£8.95
Annaya's Chicken & Pepper	£8.50
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 of your choice.	
Chicken Tikka	£15.95
Lamb Tikka	£16.95
Lamb Chops	£19.95
King Prawn Tandoori	£20.95
Tandoori Mixed Platter	£21.95
Tandoori Salmon	£20.95
Biryani Dishes	
(Sindhi) A rice dish, dhampukht basmati rice, meat or vegetable of your choice. Steam cooked in the oven, served with curry sauce.	
Chicken Breast	£11.95
Chicken Tikka	£12.95
Lamb (Tender)	£13.95
Vegetable	£10.95
Annaya's Special	£14.95
King Prawn	£15.95

Connoisseurs Section	
Chicken Chilli Tawa (hot)	£14.95
Specially prepared pieces of chicken pan-fried in garlic, ginger & a Mexican chilli.	
Podina Gosht (medium)	£14.95
Lamb marinated in fresh mint leaves, yoghurt, coriander and a light fusion of spices cooked in a pan with fresh garlic & ginger.	
Sim Sim Chandani	£14.95
(medium to hot)	
Incredibly rich in flavours from ancient Persia mixed with Indian spices which gives this particular dish its exquisite taste! A true Annaya's favourite!	
Available with Chicken Tikka or Lamb.	
Malaidar (medium to hot)	£14.95
Made with fried fresh garlic, ground green chilli, onions and sarson ka saag, finished off with a touch of cream.	
Traditionally served with Chicken Tikka or Lamb.	
Goanese Fish Curry	£14.95
(medium to hot)	
A traditional fish recipe simmered in a coconut cream sauce, with tamarind and green chillies.	
Butter Masala (n)	£14.95
Chicken tikka cooked in butter, hint of cream, ghee and a touch of ground green chilli to give it a little kick.	
Nalli Gosht	£14.95
Lamb on the bone marinated over night with garlic, ginger, tomatoes & green chilli paste. Then cooked on very slow heat with home made garam masala & various spices.	
(Authentic home cooking)	
67 Village Curry	£14.95
Chicken thigh meat (boneless) marinated in garlic, ginger, tomatoes & green chilli paste. Then cooked with various spices and home made garam masala. (Authentic home cooking)	
Chatinat (Spicy & Tangy)	£14.95
Cooked with mustard seeds, whole chilli curry leaf, fresh garlic, tamarind & coconut (Dairy Free)	
(Can be served Hot or Medium)	
Kerela (Mild, Dairy Free)	£14.95
Mild sauce based on coconut, tomatoes & onions & mild spices.	

Annaya's Specialities	
Chasni (n)	
A light, smooth, slightly sweet 'n' sour with cream and cashew nuts, a dish for those with a delicate palate.	
Tikka Masala (n)	
The true Annaya's favourite originated in Glasgow, renowned around the world. A mouth-watering blend uniquely created by our chefs prepared with a rich exotic butter masala sauce.	
Balti	
Prepared with a host of Punjabi spices, peppers, onions & chick peas with a hint of tomato and a touch of yoghurt.	
Jalfrezi	
A mild dish cooked with garlic, ginger, mixed peppers,onions and a hint of coconut cream.	
South Indian Garlic Chilli	
A modern staple of British Indian restaurants, delicious flavours hailing from South India traditionally served with chicken. A hot favourite!	
Special Karahi	
A host of spices sauteed in a rich tarka base of fresh tomatoes, onions & green peppers with a touch of yoghurt simmered to perfection in the Indian wok.	
Pardesi	
A delicious dish created with succulent spinach in rich sauce, shallow fried onions and mushrooms simmered in a ginger and garlic tarka.	
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 a Bhuna, with an added generous helping of ground mixed pickle for that extra bite.	
Bhuna (Medium)	
One of the old favourites cooked with garlic, ginger, tomatoes & various other fresh ingredients.	
Patia	
Sweet n sour dish.	
Dhansac	
Made with fresh ingredients fresh garlic ground green chillies & lentils.	
Regular Korma (n)	
Mild dish with touch of coconut & mango.	
Ceylonese Korma (n)	
Mild with strong dosage of coconut cream.	
Kashmiri Korma (n)	
Mild creamy sauce cooked with choice of pineapple & mango slices.	
All Above Sauces Can Be Prepared with The Following:	
Chicken (Breast)	£11.95
Chicken Tikka	£12.95
Lamb (Tender)	£13.95
King Prawn	£15.50
King Prawn & Chicken Tikka	£14.95
Vegetable	£10.95
Most above dishes can be prepared Vegan, please specify when ordering.	

Daal Sabzi Dishes	
Tarka Daal	£10.95
Wholesome lentils with a tarka of fried onions and tomatoes simmered in a traditional sauce.	
Saag Aloo	£10.95
Potatoes and succulent spinach.	
Aloo Gobi	£10.95
Potatoes and cauliflower sauteed in a traditional medium strength curry sauce.	
Mix Vegetable Curry	£10.95
Potatoes, cauliflower, green peas, mushrooms cooked in a medium strength sauce.	
Bombay Aloo	£10.95
Punjabi style spicy potatoes.	
Daal Makhni	£10.95
Home made mixture of various lentils with the flavours of cream butter & spices.	
Punjabi Black Bean	£10.95
Black bean lentils cooked with garlic butter & topped with fresh coriander.	
Bhindi Bhaji	£10.95
Prepared with a host of spices, onions and tomatoes. bhuna style dish with medium strength.	
Paneer Palak	£10.95
Homemade Punjabi cheese cooked with fresh baby spinach & fresh eruca sativa leaves cooked with selection of spices.	
Aubergine Aloo	£10.95
Aubergine & potato sauteed in a traditional medium strength curry sauce.	
All vegetable dishes can be prepared as side dishes for £7.95	

Flame Grilled Steaks	
All steaks are served with chips, grilled peppers, red onions, mushrooms & salad.	
All steaks are flame grilled to your liking.	
Fillet Steak	£22.95
Sirloin Steak	£20.95
Chicken Peri Peri Steak	£18.95
Chicken BBQ Steak	£18.95
Sirlion Masala Steak	£22.95
Please state Rare/Medium/Well Done or whether you would prefer plain or peppercorn sauce.	
Bread Basket	
Tandoori Nan	£3.25
Garlic Nan	£3.95
Garlic & Coriander Nan	£4.95
Cheese Nan	£4.95
Peshwari Nan	£4.95
Mince Nan	£4.95
Buttered Chapati	£2.95
Tandoori Chapati	£2.50
Plain Paratha	£3.25
Garlic Paratha	£4.25
Vegetable Paratha	£4.95
Mince Paratha	£4.95
Kulcha Basket	
A fluffy sesame seeded bread.	
Plain Kulcha	£3.95
Garlic Kulcha	£4.95
Cheese Kulcha	£4.95
Cheese & Onion Kulcha	£4.95
Mince Kulcha	£4.95
Rice	
Fried Rice	£3.50
Boiled Rice	£3.25
Mushroom Pilau Rice	£4.75
Onion & Pepper Pilau Rice	£4.75
Special Dham Pilau Rice	£4.95

Sundries	
Mix Tray	£5.50
Poppadom	£1.00
Spiced Onions	£1.95
Mango Chutney	£1.95
Mixed Pickle	£2.25
Mint Raita	£3.25
Home Style Chips	£3.95
French Fries	£3.50
Peri Chips	£3.75
Masala Fries	£3.75
Onion Rings	£3.50
Seasoned Potato Wedges	£3.75
Kids Menu	
Chicken Korma with Rice	£7.95
Chicken Bhuna with Rice	£7.95
Chicken Nuggets & Fries	£7.95
Grilled Chicken & Fries	£7.95
Fish Fingers & Fries	£7.95
Chicken Pakora & Fries	£7.95
Plain Chicken Burger & Fries	£7.95
Plain Beef Burger & Fries	£7.95
Margherita Pizza (10")	£7.95
Desserts	
Please ask server for Ice Cream, Desserts & Hot Beverages menu.	



