Largest Daily Circulation In Helensburgh
Open 7 Days

Annaya's Herald

Essence of Fine Indian Cuisine

www.annayasindian.co.uk | A LA CARTE EDITION - HELENSBURGH | AUGUST 1947



Established in 2014 in Helensburgh by Executive Chef - Zak Haider, Annaya's rapidly gained a stellar reputation for fine cuisine from the Indian sub-continent with our commitment to homestyle Punjabi cooking.

We believe in using absolute minimum food colourings and no preservatives in our cooking, allowing the quality of our ingredients to shine through.

Our meats and poultry are carefully selected, delivered here daily from trusted butchers. We import only the finest herbs and spices from South Asia and are incredibly selective on brands to ensure consistency every time.

We are grateful for every customer that walks through our doors. We hope you can see, taste and feel the effort and passion that we put into every plate.

STARTERS

Vegetable Pakora (V) (G)(C)
Seasonal vegetables battered in gram flour and spices, fried till golden & crispy. £7

Mushroom Pakora (V) (G)(C)
Mushrooms coated in gram flour and spices, deep fried till crispy and golden. £7

Chicken Pakora (G)(C)
Fresh chicken fillet in a crisp gram flour spicy batter. £8

Mixed Pakora (G)(C)
A medley of Vegetable, Mushroom and Chicken Pakoras, fried until golden and crispy. £8

Fish Pakora (G)(C)(F)
White fish in a light, crispy, mildly spiced batter. £9

King Prawn Pakora (G)(C)(CR)
Juicy king prawns in a mildly spiced batter from gram flour & Indian herbs & spices deep fried to perfection. £10

Vegetable Samosa (V) (M/D)(C)
Handmade pastry filled with seasonal vegetables with spices, deep fried and served on a bed of chana masala. £7

Keema Samosa (M/D)(C)
Handmade pastry filled with seasonal vegetable and minced lamb with spices, deep fried and served on a bed of chana masala. £8

Garlic Mushrooms (V) (M/D)
Mushrooms, gently simmered in a velvety garlic sauce with cream, infused with fragrant spices & fresh herbs. £7

Tandoori Chicken Chaat (M/D)
Chicken on the bone marinated in tandoori spices and cooked in the clay oven. £8

Tandoori Chicken Tikka (M/D)
Chunks of chicken fillet marinated with tandoori goodness, skewered and cooked to absolute perfection in our clay tandoor. £8

Tandoori Lamb Chops (M/D)
Tender lamb chops, marinated in spiced yoghurt and aromatic herbs, then flame-grilled in the tandoor for a rich, smoky finish. £9

Tandoori King Prawns (M/D)(CR)
Juicy king prawns in a tandoori marinade, skewered and cooked to a smoky finish in the clay oven. £10

Tandoori Salmon (M/D)(F)
Fillet of fresh Scottish salmon, marinated in a light tandoori marinade & yoghurt, oven baked for a rich & smoky finish. £10

Tandoori Seabass (M/D)
Delicate seabass fillet coated in a spicy tandoori yoghurt, baked till its crispy around the edges and juicy in the middle. £10

Chana or Mushroom Poori (V) (C)
Light and fluffy fried bread with your choice of mushrooms or chana in a sweet and sour sauce. If you prefer it spicy, ask server. £8

Chicken or Prawn Poori (C)(CR)
Light and fluffy fried bread with your choice of chicken or prawns in a sweet and sour sauce. If you prefer it spicy, ask server. £8

King Prawn Poori (C)(CR)
Light and fluffy fried bread with juicy king prawns in a sweet and sour sauce. If you prefer it spicy, ask server. £10

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SHARING STARTER PLATTERS

Mix Platter (M/D)(C)(G)
A selection of Vegetable, Mushroom and Chicken Pakoras, Aloo Tikki, Chicken Tikka, Lamb Tikka, Chicken Chaat, Seekh Kebab along with a leafy salad. Perfect for sharing between 2-3 people! £15

Tandoori Mix Platter (M/D)(C)(CR)(G)
A selection of Tandoori Chicken Tikka, Lamb Tikka, Chicken Chaat, King Prawns, Lamb Chops & Seekh Kebab along with a leafy salad. Perfect for sharing between 2-3 people! £19.5

TANDOORI MAINS

These dishes are succulent, sizzling and packed with flavour. All marinated with special tandoori spices, yoghurt, skewered and barbecued to perfection our tandoori clay oven. All tandoori main courses are served with a leafy salad, choice of fried or boiled rice & your choice of separate sauce to accompany.

Chicken Tikka (M/D)
Chunks of chicken fillet marinated with tandoori goodness, skewered and cooked to absolute perfection in our clay tandoor. £16

Lamb Tikka (M/D)
Chunks of lamb fillet marinated with a tandoori spiced yoghurt, skewered and cooked to absolute perfection in our clay oven. £17

Lamb Chops (M/D)
Tender lamb chops, marinated in spiced yoghurt and aromatic herbs, then flame-grilled in the tandoor for a rich, smoky finish. £21

King Prawns (CR)(M/D)
Juicy king prawns in a tandoori marinade, skewered and cooked to a smoky finish in the clay oven. £21

Tandoori Salmon (F)(M/D)
Fillet of fresh Scottish salmon, marinated in a light tandoori marinade & yoghurt, oven baked for a rich & smoky finish. £21

Tandoori Seabass (F)M/D)
Delicate seabass fillet coated in a spicy tandoori yoghurt, baked till its crispy around the edges and juicy in the middle. £21

Tandoori Mix Grill (C)(CR)(M/D)
Chicken tikka, lamb tikka, special tikka, chicken chaat, seekh or chapli kebab and king prawns all in a tandoori marinade, skewered and cooked perfectly in our clay oven. £24

King Mix Grill (C)(F)(CR)(M/D)
Chicken tikka, lamb tikka, special tikka, chicken chaat, seekh or chapli kebab & lamb chops with a fillet of salmon all in a tandoori marinade, skewered and cooked perfectly. £32

CONNOISSEUR'S DISHES

A carefully curated list of curries for those who appreciate a more authentic, home style curry.

Punjabi Chilli Chicken (M/D)
Boneless chicken thighs marinated with garlic & ginger, tomatoes, onions, ground green chilli, homemade garam masala, ground peppers & a touch of South Indian garlic chilli for that extra bite! £16

67 Village Curry
Juicy boneless chicken thighs marinated in garlic, ginger, tomatoes & onions overnight before being slow cooked for hours topped off with ground green chilli & homemade garam masala before reaching your plate. A genuine best seller over a decade in this establishment! £16

GK Butter Chicken (N)(M/D)
Chicken tikka cooked in a rich, creamy & buttery sauce with cashews, ghee and a touch of ground green chilli for that little burst of spice. £16

Goanese Fish Curry (F)
A traditional fish recipe with Scottish salmon simmered in coconut cream with hints of tamarind and green chilli. £16

Railway Boti (M/D)
Invented on the trains of India during The British Raj, tender spring lamb, roasted cashew nuts, ground garlic & ginger, homemade garam masala, coconut cream. A blend of aromatic Indian spices with a base of tomatoes & onions. £16

Desi Lamb
Slow cooked lamb on the bone to enhance flavour, the bone marrow is extracted into the sauce which infuses this signature dish along with tomatoes, coriander, onions, garlic, ginger, ground green chilli and homemade garam masala from whole spices to give it, its unique taste. A true connoisseur's favourite! £17

Kerela (M/D)
Hailing from the southern state of Kerela, India. A mild but creamy sauce cooked in mustard oil with coconut milk, coconut cream, fresh curry leaves, ground black peppercorn, fresh tomatoes, onions. £16

Royal Nihari
A rich, slow cooked Mughal stew with tender lamb, aromatic spices, and a thin, velvety gravy seasoned with spices like fennel, cumin & ginger. Perfect for those with a discerning palate and connoisseurs of true homestyle curries. This is a showstopping dish passed through generations of our family! £18

DUM BIRYANIS & RICE

Lamb Biryani (M/D)
Tender pieces of boneless lamb bedded in a pot of rice, caramelised onions, rich stock and warming spices, served with curry sauce or zeera raita separately. £15

Vegetable Biryani (VE) (M/D)
Array of seasonal veg in a tempting pot with rice, caramelised onions and spices, served with separate curry sauce or zeera raita. £11

King Prawn Biryani (CR)(M/D)
Juicy king prawns in a pot with rice, caramelised onions and spices, served with a separate curry sauce or zeera raita. £17

Chicken Tikka Biryani (M/D)
Flavourful tandoori chicken tikka in a pot with rice, caramelised onions, spices and sealed shut with a roti for that dum effect, served with curry sauce or zeera raita separately. £14

Boiled Rice (VE)
Steamed white rice, plain & simple. £4

Fried Rice (VE)
Steamed yellow rice cooked with Indian spices, highly fragrant. £4

Mushroom Rice (VE)
Fragrant rice cooked with mushrooms in an Indian wok. £5

Veg Dum Rice (VE)
Steam cooked rice cooked with baby vegetables in the dum method. £5

Allergy Advice - Common allergens contained in our food are listed next to each dish. A key to what they are can be found on page 2.
If you have another food allergy or special dietary requirement please inform one of our team, who will be happy to assist you.

ANNAYA'S FAVOURITES

A carefully selected list of British Indian classics blending traditional South Asian spices and techniques with British tastes.

All below sauces can be prepared with the following:

Chicken £12, Chicken Tikka £13, Lamb £14, King Prawn £16, Vegetable £11 or Paneer £11

Chasni (N)(M/D)
Light, smooth, sweet n sour dish with creamy & cashew nuts, a dish for this with a delicate palate.

Tikka Masala (N)(M/D)
Born in Glasgow, renowned worldwide. Mostly served with chicken tikka in a rich creamy and buttery sauce, with a strong cashew and tomato base. A true favourite of the British Indian menu!

Jalfrezi
A mild dish with ginger, garlic, mixed peppers, onions & hints of coconut cream.

South Indian Garlic Chilli
A modern staple of British Indian restaurants, delicious flavours hailing from South Asia usually served with Chicken Tikka. A hot favourite!

Special Karahi
A host of spices sauteed in a rich tarka base of fresh tomatoes, onions and green peppers with a touch of yoghurt simmered to perfection in the Indian wok!

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

Rogan Josh (N)(M/D)
A heavenly & flavoursome fusion of tomatoes and host of spices create this immensely popular dish.

SCAN HERE FOR OUR DRINKS MENU

FROM THE GRILL

All Steaks are served with homestyle chips, grilled peppers, onions & mushrooms and a leafy green salad.

Please notify your server on preference on how you like your steak cooked and if you would prefer peppercorn sauce or none.

All Beef smashed burgers are served with fries seasoned to your choice of Peri, Cajun, Masala salt or plain.

Fillet Steak (C)(M/D)
Prime cut of locally sourced Fillet cooked to your liking. £25

Sirloin Steak (C)(M/D)
Prime cut of locally sourced Sirloin cooked to your liking. £24

Ribeye Steak (C)(M/D)
Prime cut of locally sourced Ribeye cooked to your liking. £27

Chicken Steak
Flame-grilled chicken steak cooked to perfection in your choice of Peri & BBQ. Served with all the trimmings and homestyle chips. £22

Seekh Kebab (C)
Tandoori Seekh Kebab finished off in our chargrill on a folded nan, plain or garlic with a side of salad, mint & chilli chutneys! £14

Mixed Kebab Roll (C)(M/D)
Flame-grilled chicken & lamb kebab, sliced donner and tandoori seekh kebab on a folded plain or garlic nan with a side of salad & hot kebab sauce. £15

Annaya's
ESSENCE OF FINE INDIAN CUISINE

Did you know?

We offer a takeaway service seven days a week from 4pm to 11pm.

Our takeaway delivers delicious meals direct to your door! Available 4.30pm until 10.30pm

Order direct for exclusive offers www.annayasindian.co.uk

BREADS

NAN

Plain Nan (V) (C)
Tandoori nan bread, kept plain & simple. £4

Garlic Nan (V) (C)(M/D)
Topped with copious amounts of homemade garlic butter, add coriander if you like! £5

Cheesy Nan (V) (C)(M/D)
Stuffed with mozzarella for the ultimate cheese pull. Add garlic if you like! £5

Peshwari Nan (V) (N)(C)(M/D)
Stuffed with coconut, cashews, sugar, dried fruits & cardamoms for fragrance. £5

Keema Nan (C)(M/D)
Stuffed with spicy minced lamb. £5

ROTI

Tandoori Roti (C)(M/D)
Tandoori style chapati, kept plain & simple. £3

KULCHA

Plain Kulcha (V) (C)(N)(M/D)(SS)
A fluffier version of nan topped with sesame seeds. £4
Add garlic butter if you like for £1!

Cheesy Kulcha (V) (C)(N)(M/D)(SS)
Topped with sesame seeds, stuffed with mozzarella cheese! £5

Keema Kulcha (C)(N)(M/D)(SS)
Topped with sesame seeds, filled with spicy minced lamb. £5

PARATHA

Plain Paratha (V) (C)(M/D)
Plain old paratha, lacha style made with butter ghee, flaky and delicious. £4

Garlic Paratha (V) (C)(M/D)
Lacha style paratha topped generously with homemade garlic butter. £5

Sabzi Paratha (V) (C)(M/D)
Lacha paratha filled with seasonal veg. Flaky and delicious. £5

Keema Paratha (C)(M/D)
Lacha paratha filled with spicy minced lamb. Flaky and delicious. £5

OLD CLASSICS

A collection of classic curries carefully chosen by our head chef.

All below sauces can be prepared with the following:

Chicken - £11.5
Chicken Tikka - £12
Lamb - £13
King Prawn - £14.5
Vegetable - £10.5
Paneer - £10.5

Bhuna
Madras
Vindaloo
Dhansac
Patia
Regular Korma (N)(M/D)
Ceylonese Korma (N)(M/D)
Kashmiri Korma (N)(M/D)

SIDES

The perfect accompaniments to your meal!

Popadoms £1
Mix Pickle Tray £5.5
Spiced Onions £2
Mango Chutney £2
Mixed Pickle £2.3

Zeera Raita (M/D)
Spiced yoghurt with finely chopped cucumber, tomato & onions. £3.3

Fries £3.5 (C)
Add Peri, Cajun or Masala seasoning for 50p

Homestyle Chips £4 (C)
Add Peri, Cajun or Masala seasoning for 50p

DAAL SABZI DISHES

Specially selected vegetable dishes for your palate.

Side Dish £8 or Full Dish £11

Some of the options below can be done to suit a Vegan diet. Please ask your server.

Tarka Daal (VE)
Daal Makhni (M/D)
Punjabi Black Bean (VE)
Chana Masala (VE)
Saag Aloo (VE)
Aloo Gobi (VE)
Bombay Aloo (VE)
Mix Vegetable Curry (VE)
Bhindi Bhaji (VE)
Paneer Palak (M/D)
Aubergine Aloo (VE)

KEY TO ALLERGENS:

Celery (CY), Cereals *(containing Gluten)* **(C), Crustaceans (CR), Eggs (E), Fish (F), Gram Flour** *(Chickpea/pulses)* **(G) Lupin (L), Milk/Dairy (M/D), Molluscs (M), Mustard (MU), Nuts (N), Peanuts (P), Seasame Seeds (SS), Soya (S), Sulphur Dioxide (SD)**

Please leave us a review!

Trip Advisor

Google Reviews

Your opinion matters to us. We hope you enjoyed your visit and our food. However, if you have had an issue with your meal please let us know. We would be grateful for the chance to listen and rectify any issue you may have had.