

Annayu Sample Menu

Starters

Aloo tikki chaat (V) £5.25
Lentils stuffed potatoes, yoghurt, mint chutney

Health seed jhaalmudi (V) £5.25
Caramelized health seeds, puffed rice, lotus chips

Mushroom galouti kebab (V) £6.25
Mushroom patty, pickled mushroom, saffron bread

Bhajia basket (V) £6.25
*Onion, sorrel, spinach, mange tout, cabbage, chana dal,
cranberry chilli dip*

Chicken farcha £8.25
Spiced egg, panko breadcrumbs

Duck rechade £9.25
Toddy vinegar, black cherry and Nigella seed chutney

Kali mirch scallops £12.50
Tangy sweetcorn salad, fennel oil

Kurkure prawns £12.50
Prawns, semolina batter, tamarind chutney

Tandoor

Hariyali paneer tikka (V) £9.25
Mint chutney, red onions, carom seed

Achari fish tikka £10.50
Stone bass, pickled spices, mint chutney

Lamb boti kebab £10.50
Yoghurt, homemade 'raan masala'

Pistachio & tarragon chicken tikka £10.50
Cream cheese, yoghurt

Tandoori poussin £10.50
Kashmiri chilli oil, fenugreek leaves

Lamb chop pasanda £12.50
Cardamom, mace, fresh ginger

Main Courses

Meat and fish

Peri peri tiger prawn £12.5
Onion, vinegar, chilli paste

Chicken methi £13
Fresh fenugreek leaves, cream

Butter chicken masala £13
Onion and tomato sauce

Lamb rogan josh £14
Cardamom, clove, caramelised onions

Palak gosht £14
Diced lamb, spinach, nutmeg

Monkfish Goan curry £14.5
Red chillies, coriander, kokum

Vegetarian

Okra do pyaaza £8
Onion, tomato, chaat masala, spring onion

Chatpata aubergine £8
Onion, tomato gravy, dry mango powder

Malai kofta £10
Cheese and potato dumplings, cashewnuts

Dal makhni £8
Black lentil, cream, butter

Chana dal fry £8
Split pea lentil, cumin seeds, garlic

Paneer lababdar £10.25
*Onion, tomato sauce, chopped ginger, chopped green
chilli*

Palak paneer £10.25
Onion, spinach, garam masala

Side dishes

Accompaniments

Kheere ka raita (V) £2.5
Grated cucumber, roasted cumin

Sliced onion and chilli salad (V) £2.5

Assorted poppadum basket (V) £2.5

Baby cress & kachumber salad (V) £3.5
Cucumber, cherry tomatoes, red onion, green chillies,

lemon dressing

Rice

Steamed basmati rice (V) £4

Jeera pulao (V) £4
Fried onion, royal cumin, saffron

Lamb biryani £15
Chef's choice of spices, fried onions, mint

Chicken biryani £15
Chef's choice of spices, fried onions, mint

Breads

Naan £3.5
Plain or butter

Tandoori roti £3.5
Wholemeal flour, olive oil

Kulcha £3.5
Garlic chive, cheese or coconut and candied peel

Mint lachcha paratha £3.5
Dried mint, clarified butter

Desserts

Passion fruit phirni £5
Passion fruit and rice posset, pistachios

Rose pana cotta £5
Dried rose petal, mango, kiwi

White chocolate and bayleaf brûlée £5
Saffron poached baby pear

Carrot halwa with malai kulfi £5
Grated carrot and cashewnut

Sorbets and ice-creams £5
Mango, lemon, honeycomb, chocolate

Darjeeling custard £5
Darjeeling tea, raisins, cinnamon, popcorn