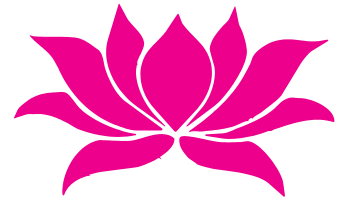


Anokha

Cuisine of India



NAMASTE

APPETIZERS

All of our appetizers are served with a house made hot green mint sauce and a sweet tamarind sauce

VEGETABLE PAKORAS	3.95
<i>Mixed vegetable fritters fried in chickpea flour</i>	
CHICKEN PAKORAS	4.95
<i>Boneless white chicken dipped in chickpea flour and deep fried</i>	
VEGETABLE SAMOSAS	4.25
<i>Pastry stuffed with potatoes and peas (2 pieces) (Vegan)</i>	
LAMB SAMOSAS	4.50
<i>Pastry stuffed with minced lamb and green peas (2 pieces)</i>	
PLATTER (ANOKHA).....	7.95
<i>Combination of above appetizers</i>	
ALOO TIKKI	5.95
<i>Potato Patties with ginger peas, red onions and spices, served with Chana Masala</i>	
PANEER PAKORAS	6.95
<i>Indian homemade cheese (paneer) dipped in besan and deep fried</i>	

SOUPS, SALADS, & SIDE DISHES

LENTIL SOUP (DAL)	2.95
<i>Mildly spiced lentil soup</i>	
MIXED GREEN SALAD	2.95
<i>Mixed greens served with house made buttermilk ranch dressing</i>	
PAPPADUM	2.25
<i>Two thin baked lentil wafers (Vegan)</i>	
KASHIMIRI PILLAU / BROWN RICE ECO FRIENDLY	2.50 / 2.75
<i>Steamed Indian basmati rice (Vegan)</i>	
PICKLE (ACHAR) / MANGO CHUTNEYS	2.25
<i>Indian condiments. (Vegan)</i>	
BOONDI RAITA.....	2.25
<i>Yogurt whisked and garnished with gramflour dumplings</i>	

INDIAN BREADS

NAAN <i>Leavened bread baked in a clay pit over charcoal</i>	2.25
ANOKHA NAAN <i>Naan stuffed spiced chicken, cashews, raisins and nuts</i>	3.75
KABULI NAAN <i>Naan stuffed with raisins and nuts</i>	3.75
KEEMA NAAN <i>Naan stuffed with spiced ground lamb</i>	3.75
PESTO GARLIC NAAN (HOLY BASIL) <i>Naan stuffed with basil and garlic (Holy Basil)</i>	3.75
GARLIC NAAN <i>Naan stuffed with garlic</i>	3.75
ONION NAAN <i>Naan stuffed with diced onions</i>	3.75
PARATHA <i>Oven-baked Indian bread (wheat flour) (Vegan)</i>	2.95
CHAPATI <i>Oven-baked bread (wheat flour) (Vegan)</i>	2.45

VEGETARIAN CURRIES

(We Can Prepare Vegan Style - Let us know!)

A LA CARTE

PANEER TIKKA MASALA	11.95
<i>Homemade cheese cubes cooked with spices</i>	
MALAI KOFTA	11.95
<i>Combination of cheese, potatoes, nuts and raisins blended with spices</i>	
NAVRATTAN KORMA	11.95
<i>Mixed vegetables with paneer and nuts</i>	
BHINDI MASALA	10.95
<i>Sliced okra with onion, tomatoes and spices (Vegan)</i>	
ALOO GOBI	10.95
<i>Fresh cauliflower cooked with potatoes and spices (Vegan)</i>	
SAAG PANEER	10.95
<i>Fresh spinach and paneer</i>	
BENGAN BARTHA	10.95
<i>Eggplant delicacy with blend of spices (Vegan)</i>	
DAL MAKHNI	10.95
<i>Whole lentils cooked in Indian spices</i>	
CHANNA MASALA	10.95
<i>Chick-peas with fresh tomatoes, herbs and spices (Vegan)</i>	
DAL TARKA	9.95
<i>Chana dal cooked with tomatoes, onion, ginger, and green chili (Vegan)</i>	

CHICKEN CURRIES

***All chicken dishes are made with boneless white meat and cooked in clay oven.
We use local meat.**

A LA CARTE

CHICKEN MAKHNI	11.95
<i>*Tandoori chicken in a thick buttery gravy (dark meat only)</i>	
CHICKEN CURRY (SURENDER)	11.95
<i>House special punjabi curry</i>	
CHICKEN TIKKA MASALA	12.45
<i>Chicken cooked in mild creamy sauce</i>	
CHICKEN KORMA	12.45
<i>Chicken cooked in mildly spiced yogurt sauce</i>	
CHICKEN SAAG	11.95
<i>Chicken cooked with mildly spiced spinach</i>	
CHICKEN VINDALU - SPICY HOT	11.95
<i>Chicken cooked with potato and spices</i>	

LAMB CURRIES

Free range, natural, no added hormones, no antibiotics.

A LA CARTE

LAMB MATTAR	12.95
<i>Lamb with green peas</i>	
ROGAN JOSH	12.95
<i>Lamb cooked in spicy curry sauce</i>	
LAMB SAAG	12.95
<i>Lamb cooked with mildly spiced spinach</i>	
LAMB VINDALU - SPICY HOT	12.95
<i>Lamb cooked with potatoes and spices</i>	
LAMB KORMA	13.45
<i>Lamb cooked in mildly spiced yogurt sauce</i>	

SEAFOOD CURRIES

A LA CARTE

PRAWN SAAGWALA	13.95
<i>Prawns cooked in a creamy spinach</i>	
PRAWN CURRY	13.95
<i>Prawns cooked in a tomato-onion gravy</i>	
PRAWN VINDALU - SPICY HOT	13.95
<i>Prawns cooked with potatoes and spices</i>	
TANDOORI PRAWN MASALA	13.95
<i>Tandoori prawns cooked and served with curry sauce</i>	
GOA FISH CURRY	13.95
<i>Cod fish cooked with creamy based Coconut Milk</i>	

TANDOORI (CLAY PIT OVEN) SPECIALTIES

A LA CARTE

TANDOORI CHICKEN.....	10.95
<i>Chicken marinated in yogurt and Indian spices (dark meat only)</i>	
CHICKEN TIKKA KABAB	12.95
<i>Boneless breast pieces marinated and roasted, mildly spiced</i>	
SEEKH KABAB	13.95
<i>Ground lamb, pressed on skewers and roasted</i>	
TANDOORI PRAWNS	14.95
<i>Jumbo prawns, lightly marinated and roasted</i>	
TANDOORI MIXED GRILLED.....	18.95
<i>Combination of the above tandoori</i>	
PESTO PANEER KABAB	12.95
<i>Home made Cheese Cubes cooked with Holy Basil and Spices (Basil is Arurvedic Indian Spice)</i>	

INDIAN DESSERTS

KHEER	3.25
<i>Traditional chilled rice pudding flavored with nuts, cardamon and saffron</i>	
GULAB JAMUN	3.25
<i>Juicy light pastry made from milk, served with hot honey syrup</i>	
RAS MALAI	3.75
<i>Homemade cheese patties served cold in sweetened milk flavored with rose water and nuts</i>	
KULFI	3.95
<i>Traditional saffron flavored Indian ice-cream enriched with nuts</i>	

BEVERAGES

MANGO, APPLE OR ORANGE JUICE	2.95
MINERAL WATER, GINGER ALE, ROOT BEER, LEMONADE	2.95
LASSI	2.95
<i>Homemade yogurt drink with rose water</i>	
MANGO LASSI	3.45
<i>Homemade yogurt drink with mango</i>	
CHAI / HERBAL TEA	2.25
<i>Indian tea with spices / ask for choice of herb tea</i>	
SODA	2.25
<i>Coke, Diet Coke, Sprite, Fanta Orange, and Iced Tea</i>	

Thank You

We reserve the right to refuse service to anyone.

18 % Gratuity will be added to the check for parties of five or more.

Order online to-go at www.anokharerestaurant.com