

Appetizers

Bhel Poori Chaat Bombay Mix, Onions, Potatoes and Tomatoes Tossed In Chutneys	5
Lasooni Gobhi Crispy Cauliflower Florets in a Zesty Garlic-Tomato Glaze	7
Paneer Pakora Paneer Fritters on a Bed of Greens with Date-Tamarind Chutney	7
Chilli Paneer Homemade Paneer Cubes Sautéed with Sliced Onion & Green Pepper and Glazed in a Tangy Sauce	8
Gobi Manchurian Cauliflower Prepared with Crispy Coating, Tossed with a Mouth-watering Spicy Sauce.	5
Vegetable Samosas Spiced Potatoes and Petite Pea Turnovers	5
Hara Bhara Kebab Delicately Spiced Potatoes and Spinach Patties	5
Vegetable Sampler Vegetable Samosa, Paneer Pakora, Hara Bhara Kebab, and Vegetable Pakora	8
Chicken 65 Spiced Chicken Sautéed with Southern Indian Spice Mix and Yogurt, Served with Radish Salad	7
Anokha Tandoori Sampler Assortment of Lamb Kebab, Chicken Tikka, and Mint Chicken Kebab	9
Shrimp Koliwada Jumbo Shrimp in a Konkan Style Spiced Batter	9
Soup of the Day A Daily Changing Selection	4
Kachumber Cucumber, Tomatoes and Onion Salad with Lemon and Herbs	4
Salad Mixed Greens with Raisins, Almonds and Tomatoes Tossed in Homemade Vinaigrette	4

Tandoori Entrées

All Tandoori Entrées are Served with your Choice of a Sauce and Sautéed Vegetables.

Sauce Choices: Tangy Mango (Mild), Tikka Masala (Medium), Spicy Curry (Hot)

Garlic-Herb Salmon	18
Cumin-Chili Prawns	18
Lamb Chops	22
Tandoori Chicken Tikka	15
Mint Chicken Kebab	15
Garlic Anardana Lamb	17

Vegetarian

Mattar Paneer Peas and Homemade Cheese Cubes in a Traditional Onion, Ginger and Garlic Sauce	14
Paneer Makhni Homemade Cheese Cubes in an Aromatic Makhni Sauce	14
Shahi Paneer Homemade Cheese with Onions, Pepper, Tomatoes in a Spiced Cream Sauce	14
Vegetable Korma Mixed Vegetables in a Light Cream Sauce	13
Malai Kofta Paneer Dumplings Stuffed with Raisins in an Aromatic Cashew Sauce	14
Bhindi Masala Fresh Baby Okra Sautéed with Onion, Peppers, Tomatoes, and Spices	13
Baingan Bahaar Eggplant Cooked in a Zesty Tomato Glaze	13
Aloo Ghobi Potatoes and Cauliflower Florets Sauteed with Tomatoes, Ginger and Garlic	13
Dal Makhni of Dal Tarka Slow Simmered Lentils with Butter, Fresh Garlic, Ginger and Tomatoes	12
Channa Masala Chickpeas and Diced Potatoes Cooked in a Delectable Punjabi Sauce	12
Corn Saag Creamed Style Spinach with Corn	14

Seafood

Seafood Masala Choice of Salmon, Shrimp or Scallops in an Aromatic Makhni Sauce	18
Crabmeat Curry Jumbo Lump Crab Meat Simmered in Tomato Cream Sauce	18
Coastal Shrimp Curry A Shrimp Coconut Curry inspired by Coastal Region of Western India	18
Seafood Kozambu Choice of Salmon, Shrimp or Scallops in a Medley of Garlic Tomato Coconut Sauce	18

Chicken

Chicken Tikka Masala Tandoori Chicken Tikka in an Aromatic Makhni Sauce	16
Kalonji Pudina Chicken Chicken, Peppers and Onions Sautéed with Spice Paste, Nigella and Mint	15
Chicken Saffron Tandoori Chicken Breast in a Delicately Spiced Saffron Sauce	15
Chili Chicken Tender Chicken Sautéed with Sliced Onion, Green Pepper and Glazed in a Tangy Sauce	15
Achari Chicken ka Korma Morsels of Achari Marinated Chicken in a Delicately Spiced Cashew Sauce	15

Lamb / Goat

Lamb Tikka Masala Lamb Morsels Simmered in an Aromatic Makhni Sauce	18
Lamb Jhalfrapie Lamb Juliennes Stir-Fried with Fresh Vegetables in a Zesty Glaze and Ginger	17
Lamb Mushroom Curry A Hearty Curry of Lamb with Mushrooms	17
Goat Curry Goat Meat on the Bone Braised in a Hearty Traditional Curry Sauce	17
Lamb Rogan Josh Tender Lamb Morsels in a Traditional Kashmiri Curry Sauce	17
Lamb Coconut Curry Tender Lamb Morsels with Southern Indian Style Spicy Sauce	17

Anokha's Traditional Specialties

Choice of Paneer, Seafood, Chicken, or Lamb

Korma Aromatic Cashew-Almond Sauce with Hint of Saffron and Cardamom
Chettinadu Style Curry A Traditional Southern Indian Style Spicy Curry
Sabjiwala Fresh Mixed Vegetables Prepared in a Garlic Ginger Sauce
Kadhawala Tomato Cumin Masala with Ginger, Garlic and Coriander Seeds
Patia Tangy Curry with Mango, Ginger and Scallions
Saag Creamy Spinach, Slow Simmered and Fragrant
Vin d' Alho Goan Style Curry with Chiles, Vinegar and Garlic, Spicy Hot
Biryani Aromatic Basmati Rice with Touch of Saffron, Iris and Toasted Spices

Vegetarian 13 / Paneer 14 / Seafood 18 / Chicken 15 / Lamb 17

Breads

All of our Breads are Freshly Baked in our Tandoori Oven upon order

Naan	2
Garlic Naan	3
Peshawari Naan	4
Methi Paratha	3
Roti/Paratha	2
Allo Paratha	4
Palak Kulcha	4
Tulsi Kulcha Stuffed Goat Cheese and Basil Leaf	4
Kulcha Choice Between Onion and Methi or Onion and Paneer	4

Accompaniments

Raita Classic Yogurt Sauce with Cucumber and Herbs	2
Mango Chutney	2
Achar Spicy Indian Pickles	2
Papadum	2
Onion Chutney	2

If you have favorite dish that is not included on our menu, please ask your server to see if it is available.

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

A service charge of 18% will be added for parties of 6 or more.