

Appetizers

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

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
- Cumin-Chili Prawns
- Lamb Chops
- Tandoori Chicken Tikka
- Mint Chicken Kebab
- Garlic Anardana Lamb

Vegetarian

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

Seafood

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

Chicken

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

Lamb / Goat

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

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
- Kadhaiwala | 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
- Garlic Naan
- Peshawari Naan
- Methi Paratha
- Roti/Paratha
- Allo Paratha
- Palak Kulcha
- Tulsi Kulcha | Stuffed Goat Cheese and Basil Leaf
- Kulcha | Choice Between Onion and Methi or Onion and Paneer

Accompaniments

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

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.