



Annayu's Sharing Menu
Non-Vegetarian £35

Healthseed Jhaalmudi (v)

Caramelised health seeds, puffed rice

Amritsari Machchi

Tilapia, Carom seed, Gram flour

Onion Bhaaji (v)

Onion, Thymol, Gramflour

Pistachio & Tarragon Chicken Tikka

Cream cheese, yogurt

Palak Paneer (v)

Onion, Spinach, Garam masala

Lamb Rogan Josh

Cardamom, Clove, Brown Onion and tomato masala

Butter Chicken Masala

Chicken Tikka, Onion & Tomato, Cream

Chana Dal Fry (v)

Split pea lentil, cumin seeds & garlic

Naan

Jeera Pulao (v)

Fried onion, Royal Cumin, Saffron

Rose Pana Cotta

Dried Rose petal, mango, kiwi



Annayu's Sharing Menu
Vegetarian £35

Alloo Tikki Chaat

Lentils Stuffed Potatoes, youghurt, mint chutney

Healthseed Jhaalmudi

. Caramelised health seeds, puffed rice

Onion Bhaaji

Onion, Thymol, Gramflour

Harabhara Kabab

Potatoes mash, methi, spinach, ginger

Palak Paneer

Onion, Spinach, Garam masala

Malai Kofta

Cheese & potato dumplings, cashewnuts

Okra

Onion, tomato, chaat masala, spring onion

Dal Makhani

Black lentil, cream, butter

Naan

Jeera Pulao

Fried onion, Royal Cumin, Saffron

Rose Pana Cotta

Dried Rose petal, mango, kiwi



**Annayu's Sharing Menu
Non-Vegetarian £45**

Alloo Tikki Chaat (v)

Lentils Stuffed Potatoes, youghurt, mint chutney

Lamb Chops Pasanda

Cardamom, mace, fresh ginger

Onion Bhaaji (v)

Onion, Thymol, Gramflour

Kurkure Praws

Prawns, semolina batter, tamarind sauce

Palak Gosht

Diced lamb, spinach, nutmeg

Paneer Lababdar (v)

Onion tomato sauce, chopped ginger, chopped green chillies

Chicken Methi

Fresh Fenugreek leaves, Cream

Dal Makhani (v)

Black lentil, cream, butter

Naan

Chicken Biryani

Chef's choice of spices, fried onion, mint

Steamed Basmati Rice (v)

Rose Pana Cotta

Dried Rose petal, mango, kiwi