



## *Starters*

<b>Aloo Tikki Chaat</b> <sup>(V)</sup>	5.25
Lentils stuffed potatoes, yoghurt, mint chutney	
<b>Health Seed Jhaalundi</b> <sup>(V)</sup>	5.25
Caramelized health seeds, puffed rice, Lotus chips	
<b>Mushroom Galouti Kebab</b> <sup>(V)</sup>	6.25
Mushroom patty, pickled mushroom, saffron bread	
<b>Bhajia Basket</b> <sup>(V)</sup>	6.25
Onion, sorrel, spinach, mange tout, cabbage, chana dal, cranberry chilli dip	
<b>Chicken Farcha</b>	8.25
Spiced egg, panko breadcrumbs	
<b>Duck Rechade</b>	9.25
Toddy vinegar, black cherry and Nigella seed chutney	
<b>Kali Mirch Scallops</b>	12.50
Tangy sweetcorn salad, fennel oil	
<b>Kurkure Prawns</b>	12.50
Prawns, semolina batter, tamarind chutney	

## *Tandoor*

<b>Hariyali Paneer Tikka</b> <sup>(V)</sup>	9.25
Mint chutney, red onions, carom seed	
<b>Achari Fish Tikka</b>	10.50
Stone bass, pickled spices, mint chutney	
<b>Lamb Boti Kebab</b>	10.50
Yoghurt, homemade 'Raan Masala'	
<b>Pistachio &amp; Tarragon Chicken Tikka</b>	10.50
Cream cheese, yoghurt	
<b>Tandoori Poussin</b>	10.50
Kashmiri chilli oil, fenugreek leaves	
<b>Lamb Chop Pasanda</b>	12.50
Cardamom, mace, fresh ginger	

## *Main Courses*

### MEAT AND FISH

<b>Peri Peri Tiger Prawn</b>	12.5
Onion, vinegar, chilli paste	
<b>Chicken Methi</b>	13
Fresh fenugreek leaves, cream	
<b>Butter Chicken Masala</b>	13
Onion and tomato sauce	
<b>Lamb Rogan Josh</b>	14
Cardamom, clove, caramelised onions	
<b>Palak Gosht</b>	14
Diced lamb, spinach, nutmeg	
<b>Monkfish Goan Curry</b>	14.5
Red chillies, coriander, kokum	

### VEGETARIAN

<b>Okra Do Pyaaza</b>	8
Onion, tomato, chaat masala, spring onion	
<b>Chatpata Aubergine</b>	8
Onion, tomato gravy, dry mango powder	
<b>Malai Kofta</b>	10
Cheese and potato dumplings, cashewnuts	
<b>Dal Makhni</b>	8
Black lentil, cream, butter	
<b>Chana Dal Fry</b>	8
Split pea lentil, cumin seeds, garlic	
<b>Paneer Lababdar</b>	10.25
Onion, tomato sauce, chopped ginger, chopped green chilli	
<b>Palak Paneer</b>	10.25
Onion, spinach, garam masala	

## *Side Dishes*

### ACCOMPANIMENTS

<b>Kheere Ka Raita <sup>(V)</sup></b>	2.5
Grated cucumber, roasted cumin	
<b>Sliced Onion and Chilli Salad <sup>(V)</sup></b>	2.5
<b>Assorted Poppadum Basket <sup>(V)</sup></b>	2.5
<b>Baby Cress &amp; Kachumber Salad <sup>(V)</sup></b>	3.5
Cucumber, cherry tomatoes, red onion, green chillies, lemon dressing	

### RICE

<b>Steamed Basmati Rice <sup>(V)</sup></b>	4
<b>Jeera Pulao <sup>(V)</sup></b>	4
Fried onion, royal cumin, saffron	

<b>Lamb Biryani</b>	15
Chef's choice of spices, fried onions, mint	

<b>Chicken Biryani</b>	15
Chef's choice of spices, fried onions, mint	

### BREADS

<b>Naan</b>	3.5
Plain or Butter	
<b>Tandoori Roti</b>	3.5
Wholemeal flour, olive oil	
<b>Kulcha</b>	3.5
Garlic chive, cheese or coconut and candied peel	
<b>Mint Lachcha Paratha</b>	3.5
Dried mint, clarified butter	

Our dishes are marked <sup>(V)</sup> if suitable for vegetarians. Some dishes may contain nuts. Food allergies: Before you order your food and drinks please speak to our Hosts if you have any food allergies or intolerances. Environmental policy: Annayu is committed to purchasing, transportation, packaging and wastage policies that have minimal environmental impact. We purchase wherever possible produce that is local, seasonal, ethically reared, Fair Trade in the case of our teas and of the highest quality. All prices are inclusive of VAT. A 12.5% optional service charge will be added to your bill.

## *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

## *Loose Leaf Tea Selection*

English Breakfast 4.1  
Jasmine 4.1  
Earl Grey 4.1  
Fresh mint and lemon 4.1  
Green Sencha 4.1  
Rosehip & Hibiscus 4.1

## *Coffee Selection*

Filter coffee 4.1  
Latte 4.1  
Decaffeinated 4.1  
Macchiato 4.1  
Espresso 4.1  
Mocha 4.1  
Cappuccino 4.1  
Double espresso 4.7  
Rococo chocolate 6  
(Award-winning organic drinking  
chocolate with a creamy finish)