

# AANYA WINE LOUNGE

## EVENING MENU

(available all day)

### VEGETARIAN BITES

<b>Paneer Parcels</b>	<b>6.50</b>
delicately prepared pastry bags filled with cottage cheese, peas and fresh herbs served with a sweet chilli chutney	
<b>Aloo Tikki</b>	<b>5.95</b>
pan fried potato cakes served with a yogurt mint chutney	
<b>Corn Baskets</b>	<b>4.95</b>
bread canapés stuffed with sweetcorn and fresh herbs baked with a sprinkle of cheese	
<b>Kaju Rolls</b>	<b>6.95</b>
Delicious deep fried cakes made with mixed vegetables, almonds, potatoes and coated in bread crumbs	
<b>Chilli Paneer</b>	<b>7.95</b>
cubes of cottage cheese stir fried with peppers and onions to a spicy tangy finish	
<b>Chilli/Garlic Mogo</b>	<b>7.50</b>
spicy sticks of cassava tossed with chillies, garlic and spring onion	
<b>Masala Mogo</b>	<b>7.50</b>
cubes of cassava mixed with a special blend of spices and coriander cooked in a crispier style	
<b>Til Wale Paneer Tikka</b>	<b>7.50</b>
charcoal flavoured cottage cheese marinated in sesame seed, ginger and garlic roasted in a light yogurt coating	
<b>Hariyali Mushrooms</b>	<b>6.95</b>
Mushrooms marinated with yogurt, cheese, coriander, and mint cooked to perfection in the tandoor	
<b>Potato Fritters</b>	<b>4.95</b>
deep fried potato sticks in spicy batter served with a sweet chilli chutney	
<b>Fresh Seasonal Garden Salad</b>	<b>6.50</b>

### TAWA DISHES

(these dishes are all cooked with spices on an iron griddle)

<b>Mixed Vegetables</b>	<b>7.95</b>
assorted vegetables tossed with onions, peppers, tomatoes, paneer and green chillies	
<b>Pepper Chicken</b>	<b>8.50</b>
tender pieces of chicken mixed with garlic, peppers, onions, cooked to a nice peppery finish	
<b>Ginger Fish</b>	<b>9.95</b>
succulent pieces of fried tilapia cooked on the tawa with ginger, chillies, onions, tomatoes and coriander	
<b>Chilli/Garlic Prawns</b>	<b>12.95</b>
queen prawns cooked gently with garlic and mixed spices in a light tomato sauce	

### NON-VEGETARIAN BITES

<b>Lamb or Chicken Samosa</b>	<b>6.50</b>
traditional home made pastry triangles filled with minced lamb or chicken	
<b>Galauti</b>	<b>6.95</b>
exotic patties made of lamb splits ground with garlic and ginger seasoned with fresh herbs	
<b>Seekh Kebab</b>	<b>7.50</b>
tender smoked minced lamb kebabs with green chilli, coriander and ginger	
<b>Lamb Chops</b>	<b>8.95</b>
succulent lamb chops marinated in yogurt and spiced herbs gently cooked in the tandoor	
<b>Mushkaki</b>	<b>8.95</b>
diced boneless lamb marinated in chef's special recipe served with yogurt mint sauce	
<b>Reshmi Chicken Kebab</b>	<b>6.95</b>
minced chicken flavoured with spices and sweetcorn roasted on skewers	
<b>Chicken Tikka</b>	<b>7.50</b>
tender pieces of spring chicken off the bone marinated in yogurt, herbs and delicate spices	
<b>Hariyali Chicken</b>	<b>7.95</b>
chicken breast cubes marinated in yogurt, cheese, coriander and mint cooked in the tandoor	
<b>Chicken Wings</b>	<b>6.50</b>
marinated in chilli garlic paste with a dash of soya sauce	
<b>Neelgiri Fish</b>	<b>9.95</b>
pan fried pieces of succulent tilapia fillets coated in a coconut and coriander sauce	
<b>Tandoori Style Salmon</b>	<b>9.95</b>
delicious cubes of salmon lightly coated in cheese, yogurt and dill cooked gently in the tandoor	
<b>Grilled Swordfish</b>	<b>11.95</b>
succulent pieces of swordfish marinated in mustard and honey delicately grilled in the tandoor	
<b>Hariyali Prawns</b>	<b>11.95</b>
royal tiger prawns marinated in a special marinade of yogurt, carom and herbs roasted in the tandoor served with rice	
<b>Chef's Special Prawns</b>	<b>11.95</b>
tandoori style tiger prawns with fennel & coriander seeds served with rice	

**Some dishes may contain dairy products, nuts or wheat**

### RICE

biryanis served with raita, pickle and kachumber

<b>Vegetable Biryani</b>	<b>7.95</b>
basmati rice flavoured with exotic spices and cooked with fresh assorted vegetables	
<b>Chicken Biryani</b>	<b>7.95</b>
basmati rice cooked with chicken pieces and a special blend of herbs and spices	
<b>Lamb Kheema Biryani</b>	<b>8.50</b>
basmati rice cooked with minced lamb & peas sautéed with onions herbs and spices	
<b>Steamed Basmati Rice</b>	<b>3.95</b>

### BREADS

Indian breads cooked to perfection in the tandoor

<b>Butter Naan</b>	<b>2.50</b>	<b>Methi Naan</b>	<b>2.75</b>
<b>Chilli Naan</b>	<b>2.75</b>	<b>Garlic Naan</b>	<b>2.75</b>
<b>Cheese Naan</b>	<b>2.75</b>	<b>Seeded Naan</b>	<b>2.95</b>
<b>Stuffed Kulcha</b>	<b>3.50</b>	<b>Peshwari Naan</b>	<b>3.50</b>
(lamb or paneer)			

### PLATTERS TO SHARE

<b>Aanya's Special Platter</b>	<b>19.95</b>
Aanya's special platter with tiger prawns, salmon, chicken and lamb	
<b>Mixed Grill Platter</b>	<b>16.50</b>
selection of lamb chops, reshmi chicken kebab, galauti and chicken wings	
<b>Vegetarian Platter</b>	<b>14.95</b>
chef's special platter with paneer parcels, aloo tikki, corn baskets and til wale paneer tikka	
<b>Naan Platter</b>	<b>8.95</b>
selection of freshly prepared breads baked in the tandoor served with spicy chickpea dip	

### CONDIMENTS

<b>Dahi</b>	<b>2.00</b>
fresh natural yogurt	
<b>Raita</b>	<b>2.50</b>
natural yogurt prepared with tomato, cucumber and onions	
<b>Kachumber</b>	<b>2.25</b>
Indian salad prepared with tomato, cucumber, onions and coriander	
<b>Spicy Chickpea Dip</b>	<b>2.95</b>

A gratuity charge of 12.5% will be added to the bill for groups of 6 or more