



Welcome to Anokaa

Here at Anokaa we offer the very best in modern cuisine and bespoke packages for all budgets and requirements. Anokaa's outside catering team uses only the finest and freshest locally sourced ingredients to prepare anything from a simple buffet or barbecue to a sumptuous meal or banquet.

We will discuss your requirements in detail, make suggestions and help you develop an excellent value, full of interest menu, tailored to your exact requirements.

Whether it's an intimate occasion for friends and family, a wedding or other celebration or a corporate event, award ceremony, charity dinner or sporting event, our outside catering team is dedicated to exceeding expectations and giving our customers exactly what they want

Whether it is a corporate lunch, a barbecue or a private dinner party, our aim is to ensure that everything we provide - our food, our wines and our service - add that essential ingredient to make your event a complete success.

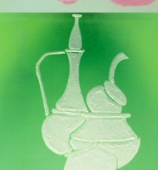




from the hot tray



- pakoras** (onion bhajia) (v) £0.75
circular shaped crispy cakes of shallow fried onion and vegetable mix
- chili chicken brochette** £1.10
chicken pieces lightly dusted with garlic on a skewer served with spiced fried onions and roasted peppers
- cumin king prawns** £2.25
freshwater king prawns lightly spiced and grilled with dill, coriander and cumin to taste
- sago tikki** (v) £0.70
sago cake with a herb mix, shallow fried and topped with green chutney and crispy curry leaves
- crab and cod cake** £0.90
crab meat and alaskan cod infused with Dijon, dill and ginger topped with coriander then pan seared
- sheek lamb kebab** £0.90
mince of lean lamb robustly flavoured with chili, ginger and cinnamon then grilled over charcoal
- butterfly king prawns** £0.95
black tiger prawns seasoned with coastal spices and enveloped in a crispy coating
- chicken tikka somosa** £0.80 (also available with lamb or vegetable mix)
triangular shaped filo pastry filled with shredded chicken tikka pieces and flavoured with fennel and coriander seeds
- cheese and fruit brochette** (v) £1.10
brochette of homemade cottage cheese cubes, roasted peppers and pineapple chunks lightly spiced and chargrilled
- shangri beans tart** (v) £0.90
basket of filo pastry filled with garlic spiced shangri beans with a cool cucumber yoghurt
- punjabi somosa** (v) £0.85
(cocktail size home-style somosa also known as shingara)
Whole meal pastry filled with tangy peas and coriander flavoured potatoes, sprinkled with chatt mosala
- hara duck** £1.75
gresingham duck breast flavoured with mace and cinnamon then stuffed with garlic spiced spinach and dressed with a spicy yoghurt sauce
- sate style malai tikka** £0.90
Inner fillet of chicken breast coated with cheddar and spices then grilled to finish and served on cocktail stick
- green pea and corn parcel** (v) £0.85
pan seared patties of green peas and roasted sweet corn with a hint of ground ginger. coated with sesame seeds and topped with a complimenting dressing
- tandoori roasted lamb chops** £2.25
lightly spiced and crisped
- lollipop chicken wings** £0.90
grilled chicken wings coated with sweet chili and mint chutney and sprinkled with sesame seeds
- salmon tikka** £0.95
diced cubes of pink salmon seasoned with warm honey, lime juice and dill grilled to taste



pork momo

£0.90 (also available with lamb or beef)

nepalese style momo (pastry) filled with spiced pork then steamed and served with a traditional spicy momo sauce

prawn cones

£1.55

cones of tortilla stuffed with garlic and coriander spiced prawns - shallow fried to taste

shan desha

£0.85 (Pickled Chicken Pie)

shredded and breaded chicken flavoured with pickling spices and coated with baked bread crumbs then shallow fried



from the cold tray



semolina puffs (v)

£0.65

pastry basket of ground semolina filled with mosala mashed potato, Greek yoghurt and tamarind

kachuri

(v)

£0.70

shallow fried lentil cake topped with yoghurt

aloo chaps

(v)

£0.80

fried cakes of creamy herb mashed potatoes filled with quail egg and dipped in bread crumbs

tak – tin – chat

£0.90 (Indian cold pizza)

mini corn bread topped with shredded chicken tikka, grated Paneer and sweet peppers

smoked salmon Blennies

£1.95

home-made rice flour blennies topped with spiced yoghurt and Scottish smoked salmon flavoured with fresh dill

sweet potato and tuna moose

£1.15

grilled sweet potato and spice roasted tuna moose with hint of mint and chili

king prawn with fish mosseline

£1.15 (in a filo pastry basket)

smoked salmon with cream yoghurt moose

£1.25

on a brown bread base with lemon zest

avocado salad on crostini

£1.10

mumbai style pau vegetables on crostini

£0.90

papri chicken chatt

£0.90

cones of spiced papadums filled with chicken tikka salad and sour cream dressing



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ANOKAA
CONTEMPORARY INDIAN CUISINE

please contact pawan or himel for your outside catering needs
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