

## FRESH SEASONAL VEGETABLES

We use fresh vegetables from local supplier

<b>Bhindi Bhaji</b>	<b>£3.25</b>
<small>Sliced deep fried okra tossed with cumin, mustard seeds and curry leaves. This is a dry preparation and makes an excellent accompaniment with other dishes.</small>	
<b>Tarka Dall</b>	<b>£3.25</b>
<small>Masoor Dall (yellow and pink lentils) cooked and sizzled with chopped garlic, cumin, red chilli. This process of sizzling is known as a "Tarka" and thus the name Tarka Dall.</small>	
<b>Sag Aloo Bhaji</b> <small>Fresh spinach &amp; seasoned boiled potatoes</small>	<b>£3.25</b>
<b>Bombay Aloo</b> <small>Potatoes cooked with herbs &amp; mixed spices</small>	<b>£3.25</b>
<b>Aloo Gobi</b> <small>Potatoes &amp; cauliflower</small>	<b>£3.25</b>
<b>Cauliflower Bhaji</b> <small>Cauliflower cooked with herbs &amp; mixed spices</small>	<b>£3.25</b>
<b>Mushroom Bhaji</b> <small>Mushroom cooked with herbs &amp; mixed spices</small>	<b>£3.25</b>
<b>Mixed Veg Bhaji (V)</b> <small>Mixed vegetable cooked with various spices</small>	<b>£3.25</b>
<b>Saag Paneer</b> <small>Homemade Indian cheese cooked with spinach</small>	<b>£3.25</b>
<b>Aloo Chana</b>	<b>£3.25</b>
<small>Potatoes and chickpeas cooked with spices in a bhuna based sauce.</small>	

## RICE DISHES

<b>Boiled Rice</b>	<b>£2.50</b>
<b>Pilau Rice</b>	<b>£2.75</b>
<b>Onion Fried Rice</b>	<b>£2.95</b>
<b>Lemon Fried Rice</b>	<b>£2.95</b>
<b>Special Pliau Rice</b> <small>Consists of egg &amp; peas</small>	<b>£2.95</b>
<b>Garlic Rice</b>	<b>£2.95</b>
<b>Mushroom Rice</b>	<b>£2.95</b>
<b>Egg Rice</b>	<b>£2.95</b>
<b>Keema Rice</b>	<b>£2.95</b>
<b>Keema &amp; Garlic Rice</b>	<b>£3.10</b>
<b>Anisha's Special Rice</b>	<b>£3.50</b>
<small>Keema, chillies and garlic cooked in basmati pilau rice. Nice and Spicy</small>	
<b>Vegetable Rice</b>	<b>£2.95</b>
<small>Fresh vegetable cooked with basmati pilau rice.</small>	

## CONTINENTAL

All Below Dishes Include Chips, Salad

<b>Chicken Omelette</b>	<b>£5.95</b>
<b>Prawn Omelette</b>	<b>£5.95</b>
<b>Mushroom Omelette</b>	<b>£5.95</b>
<b>Chicken Nugget</b>	<b>£5.50</b>
<b>Lamb Chops</b>	<b>£9.95</b>
<small>Lamb Chops stir-fried with onions and mushrooms.</small>	

## VARIOUS BREAD ESSENTIALS

<b>Naan Bread</b>	<b>£2.25</b>
<b>Onion Nan</b>	<b>£2.50</b>
<b>Peshwari Naan</b>	<b>£2.50</b>
<b>Garlic Nan</b>	<b>£2.50</b>
<b>Cheese Nan</b>	<b>£2.50</b>
<b>Keema Naan</b>	<b>£2.50</b>
<b>Coriander &amp; Cheese Naan</b>	<b>£3.10</b>
<b>Anisha's Special Naan</b> <small>(Keema, Garlic, &amp; Chilli)</small>	<b>£3.50</b>
<b>Chapati</b>	<b>£0.95</b>
<b>Tandoori Roti</b>	<b>£1.75</b>
<b>Plain Paratha</b>	<b>£2.50</b>
<b>Stuffed Paratha</b>	<b>£2.75</b>
<b>Puree</b>	<b>£0.95</b>
<b>Chips</b>	<b>£2.10</b>
<b>Chilli Chips</b>	<b>£2.50</b>

### ALLERGY ADVICE

If you have a food allergy or special dietary requirement please speak to a member of staff



# Anisha's

Restaurant

Takeaway Menu

ORDER HOTLINE

01942 255 037

ORDER ONLINE AT

[www.anishasrestaurant.co.uk/OrderOnline](http://www.anishasrestaurant.co.uk/OrderOnline)

ORDER ONLINE AT

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BOOK ONLINE AT

[www.anishasrestaurant.co.uk/reservations](http://www.anishasrestaurant.co.uk/reservations)

### OPENING HOURS

Monday - Sunday: 5:00pm till 11:00pm

Open all Public & Bank Holidays

### ADDRESS

197 Atherton Road, Hindley, Wigan, WN2 3PR

### CONTACT

T: 01942 255 037 | E: [eat@anishasrestaurant.co.uk](mailto:eat@anishasrestaurant.co.uk)

ALL MAJOR CARDS ACCEPTED

[www.anishasrestaurant.co.uk](http://www.anishasrestaurant.co.uk)

FREE COBRA BEER  
When you spend  
£25 or over



FREE BOTTLE OF WINE  
When you spend  
£35 or over



For  
Emergency  
Service



## ACCOMPANIMENTS

<b>Papadoms</b>	<b>£0.60</b>
<b>Spicy Papadoms</b>	<b>£0.70</b>
<b>Pickle Tray</b>	<b>£2.00</b>
<b>Onion or Cucumber Raitha</b>	<b>£1.50</b>
<b>Green Salad</b>	<b>£1.95</b>

## NON VEGETARIAN STARTERS

**Samosa (Meat | Chicken)** £3.20  
Fresh made samosa cooked with meat or chicken.

**Anisha's Sizzling Cocktail** £7.25  
(Serves 2) A selection of traditional starters chicken tikka, seekh kebab, onion bhaji, chicken pakora and vegetable samosa.

**Chicken Tikka** £3.45  
Tender pieces of chicken grilled in the tandoori clay oven until golden.

**Lamb Tikka** £3.55  
Tender pieces of lamb grilled in the tandoori clay oven until golden.

**Chicken Seekh Kebab** £2.25  
Marinated mince chicken with various spices, cooked in tandoor oven with fresh herbs and spices, *try it... You'll love it!*

**Lamb Seekh Kebab** £3.75  
Marinated mince lamb with various spices, cooked in tandoor oven with fresh herbs and spices, *try it... You'll love it!*

**Garlic Chicken Puri** £3.95  
Small cubes of succulent chicken and garlic cooked in a special tasty homemade sauce served on a puri.

**Chicken Pakora's** £3.25  
Succulent pieces of chicken delicately spiced than coated in garam flour, batter and deep fried.

**Shami Kebab** £3.25  
Shami Kebab is a delicious starter dish made with minced lamb. It is an exotic and very popular kebab recipe of India.

**Mixed Kebab** £4.95  
Chicken Tikka and Lamb Tikka, Seekh Kebab and Onion Bhaji.

**Chicken Chat Puri** £3.25  
Small cubes of succulent chicken cooked with spring onions, garlic mixed herbs, spices, chat massala and coriander seeds on a puri.

**Chicken Chilli Chat Puri** £3.25  
Small cubes of succulent chicken cooked with green chillies, Crushed Chillies, spring, onions, garlic mixed herbs, spices, chat massala and coriander seeds on a puri.

**Tandoori Lamb Chops** £4.25  
Lamb chops marinated in special Indian barbecue sauce and then cooked in the charcoal grill.

**Chicken Tikka Chilli Special Puree** £4.25  
Small cubes of succulent chicken cooked with green chillies, Crushed Chillies, spring, onions, garlic Chef Special Chilli herbs, spices, chat massala and coriander seeds on a puri.

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## SEAFOOD STARTERS

**Fish Pakora** £3.25  
Succulent pieces of fish delicately spiced than coated in garam flour, batter and deep fried.

**Prawn on Puri** £3.75  
Bay prawn cooked with spring onions, garlic, mixed herbs, spices, fenugreek and corianders.

**King Prawn on Puri** £4.50  
King prawns cooked with spring onions, garlic, mixed herbs, spice, fenugreek and corianders served on a puri.

**King Prawn Butterfly** £4.25  
Giant king prawns lightly spiced coated in crispy bread crumbs.

**Prawn Cocktail** £3.20  
Fresh prawns served with salad and cocktail sauce.

## VEGETARIAN STARTERS

**Onion Bhaji (V)** £2.75  
The world famous Indian snack of crispy onions, moulded into a sphere mesh, then deep fried in a coating of garam flour batter until golden brown.

**Garlic Mushrooms Puri (V)** £3.25  
Fresh mushrooms and garlic cooked in a special tasty homemade sauce.

**Aloo Chat Puri (V)** £2.95  
Fresh potatoes cooked with mixed herbs, spices, chat massala and coriander seeds on a puri.

**Samosa (Vegetable) (V)** £3.20  
Fresh made samosa cooked with vegetables

**Mixed Vegetable Starter (V)** £4.50  
Vegetable Samosa, Onion Bhaji, Vegetable Roll and Fried Mushrooms

## TANDOORI SIZZLING SPECIALITIES

*All Tandoori dishes are served with vegetable curry sauce*

**Anisha's Tandoori Grill** £10.95  
A mixed variety of succulent meat, poultry and mince combined together to produce an array of distinctive flavours and aromas, an excellent way of sampling our tandoori specialities.

**Tandoori Chicken** £7.95  
Half on a tender spring chicken grilled in the tandoori clay oven. *All time favourite!*

**Chicken Tikka** £7.95  
Tender pieces of chicken cubes, marinated with our finely selected herbs and spices, then grilled in the tandoori clay oven.

**Lamb Tikka** £8.75  
Tender pieces of lamb cubes, marinated with our finely selected herbs and spices, then grilled in the tandoori clay oven.

**Chicken Shashlik** £8.25  
Tender pieces of marinated chicken grilled in the tandoori clay oven with capsicum tomatoes and onion. Served on a sizzling hot tray

**Lamb Shashlik** £8.75  
Tender pieces of marinated lamb grilled in the tandoori clay oven with capsicum tomatoes and onion. Served on a sizzling hot tray

**Tandoori Lamb Chops** £8.95  
Lamb chops marinated in special Indian barbecue sauce and then cooked in the charcoal grill.

**Tandoori King prawn** £9.95  
The best fresh water king prawns from Bangladesh marinated in our exclusive sauce then barbecued in our tandoori clay oven.

## ANISHAS SIGNATURE DISHES

**Balti Chicken** £7.95  
Chicken pieces cooked with onions, green peppers in a medium balti sauce. *Very popular for balti lovers!*

**Balti Exotica** £7.95  
Chicken Tikka, Lamb Tikka, King Prawns, prepared with the finest herbs and spices to medium strength cooked in a balti sauce.

**Balti Akbari Cham Cham** £7.95  
Chicken cooked in a special balti sauce & green peppers together with tomatoes.

**Balti Garlic Shahee** £7.95  
Chicken and minced lamb cooked with onions, green peppers in a medium balti sauce, extensive use of garlic.

**Balti Ragani Special** £7.95  
Chicken Tikka, Lamb Tikka and Prawns cooked with onions and tomatoes, served in a special medium curry sauce.

**North Indian Garlic Badshahi** £7.95  
Chicken or Lamb Tikka, cooked with a combination of garlic, plum tomatoes and fresh coriander to give you a unique taste.

**Murgh Massalam** £7.95  
Pieces of chicken tikka cooked together with mince lamb meat in a medium chef's spiced balti sauce. Garnished with coriander and sliced boiled egg. *A delightful satisfying dish.*

**Balti Zal Zal** £7.95  
A dry sauce with dry onions, spicy minced meat, Naga pickle, red peppers garnished with garlic and coriander. *A hot dish!*

**Chicken & Cheese Kufta** £7.95  
Boneless spring chicken marinated in yoghurt, herbs and spices, cooked with meatballs and cheese in a medium strength based sauce.

**Sylheti Rana** £7.95  
Cooked with King Prawns, garlic, ginger, onions, green peppers and green chillies. (Hot & Spicy *Dare to try!*)

**Lava** £7.95  
**Hot and spicy**, prepared with green chillies and green peppers with chicken or lamb. *Let the Hot lava flow your taste buds!*

**Garlic Chilli** £7.95  
(Hot & Spicy) Chicken or lamb Tikka cooked with chopped garlic, dry crushed chillies, green chillies and garnished with coriander.

**Chat Massalam** £7.95  
Diced pieces of Chicken or Lamb in exotic medium spices with chick peas and garnished with coriander.

**Butter Chicken** £7.95  
Chicken Tikka delicately flavoured with spices, herbs and fresh cream. Very mild and buttery dish with a bit of a kick away from korma, explore if you dare!

**Chicken Gorkali** £7.95  
Exotic mixes of spices, red and green chillies, garlic, ginger, fresh tomatoes and Nepalese chilli sauce, fresh lemon juice to give a sharp and distinctive flavour. *Highly recommended!*

## ANISHAS SEAFOOD SPECIALITIES

**Anisha's Mass Biraan** £9.95  
Succulent fish fried and cooked with a unique sauce. A starter to get the fish & spice lovers started! Sauce served separate

**Massala Fish** £9.95  
Whole Fangash Fish marinated in a special homemade spice mix, and then fried & cooked with a special sauce for fish.

## TRADITIONAL CHOOSE SPECIALITIES FROM

<b>Zalfrezi</b>	<b>Chicken Tikka</b>	<b>£7.50</b>
<b>Karahi</b>	<b>Lamb Tikka</b>	<b>£7.50</b>
	<b>Prawns</b>	<b>£6.95</b>
	<b>King Prawns</b>	<b>£9.95</b>
	<b>Mixed Vegetable</b>	<b>£6.50</b>

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## TRADITIONAL CHOOSE DISHES FROM

<b>Korma</b>	<b>Chicken</b>	<b>£6.95</b>
<b>Madras</b>	<b>Chicken Tikka</b>	<b>£7.50</b>
<b>Rogan Josh</b>	<b>Lamb</b>	<b>£6.95</b>
<b>Pathia</b>	<b>Lamb Tikka</b>	<b>£7.50</b>
<b>Vindaloo</b>	<b>Prawns</b>	<b>£6.95</b>
<b>Bhuna</b>	<b>King Prawns</b>	<b>£9.95</b>
<b>Dansak</b>	<b>Mixed Vegetable</b>	<b>£6.50</b>
<b>Dopiaza</b>		

## POPULAR MILD DISHES

UK's best selling and most popular dish. *Great for a beginner to the Indian food!*

**Chicken Tikka Massala** £7.95  
Marinated chicken tikka cooked in the tandoor then added to the unique sauce,

**Lamb Tikka Massala** £8.95  
Marinated lamb tikka cooked in the tandoor then added to the unique sauce.

**King Prawn Massala** £10.95  
Marinated king prawns cooked in the tandoor then added to the unique sauce.

**Special Mixed Massala** £11.95  
Marinated chicken tikka, lamb tikka and King Prawns cooked in the tandoor then added to the unique sauce.

**Makhani** £7.95  
Chicken in butter cheese and traditional light herbs spices. its rich creamy and cheesy, chicken or lamb.

Cooked with our own special tandoor sauce, ground nuts, coconut power, sultanas and fresh cream (mild).

**Chicken Tikka Passanda** £7.95  
Chicken Tikka cooked with our own special tandoor sauce, ground nuts, coconut power, sultanas and fresh cream (mild).

**Lamb Tikka Passanda** £8.95  
Lamb Tikka cooked with our own special tandoor sauce, ground nuts, coconut power, sultanas and fresh cream (mild).

## BIRYANI

The meat or vegetable is cooked separately with onions, garlic, ginger, fresh coriander leaves. An Indian dish of rice with meat or vegetables cooked with chefs unique method. Add your favourite. Curry sauce served separately at no extra cost.

<b>Chicken</b>	<b>£7.25</b>	<b>Prawns</b>	<b>£7.25</b>
<b>Chicken Tikka</b>	<b>£7.95</b>	<b>King Prawns</b>	<b>£9.95</b>
<b>Lamb</b>	<b>£7.50</b>	<b>Vegetable</b>	<b>£7.25</b>
<b>Lamb Tikka</b>	<b>£7.95</b>		