

## BREAD

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### Tandoori Roti

Wholemeal flatbread  
*Plain £2.50 Butter £2.75*

### Naan

Unleavened clay oven backed bread  
*Plain £2.50 Butter £2.75 Garlic £3.00*

### Peshwari Naan

Naan stuffed with almonds, coconut and raisins  
*£3.75*

### Paneer And Cheese Naan

Naan stuffed with grated cheese and paneer  
(homemade cottage cheese)  
*£3.75*

### Keema Naan

Naan stuffed with mince meat  
*£3.95*

### Banyan Special Naan

Naan stuffed with coriander, onion,  
cheese and fresh green chillies  
*£4.75*

## PARATHA'S

### Lacha Paratha

Multi layered wholemeal bread  
*£2.95*

### Pudina Paratha

Multi layered wholemeal bread with fresh mint  
*£3.25*

### Aloo Paratha

Wholemeal bread stuffed with spicy potatoes  
*£3.50*

### Paneer Paratha

Wholemeal bread stuffed with  
spicy grated paneer  
*£3.75*

### Methi Paratha

Multi layered wholemeal bread topped  
with fresh fenugreek  
*£3.75*

## STARTERS

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### Murg Adrakhi

Tender diced chicken marinated in chopped  
ginger, tandoori spices and herbs.  
Served with mint chutney  
*£6.95*

### Pudina Boti

Succulent diced lamb marinated  
in mint and coriander then roasted in  
the clay oven  
*£6.95*

### Fish Tikka Achari

Diced salmon marinated in pickle spices  
and cooked in clay oven  
*£6.95*

### Monkfish Chilli Garlic

Pan-fried with fresh green chillies,  
spices and a clove garlic  
*£7.25*

### Malai Jheenja

King prawns in a creamy marinade and  
grilled to golden perfection  
*£8.25*

### Mixed Platter (For Two People)

A selection of Murg tikka, Boti tikka,  
Onion bhaji & Palak samosa  
*£14.95*

### Palak Samosa

Light flaky pastry stuffed with spinach  
*£ 4.95*

### Onion And Spinach Bhaji

Sliced onion and fresh spinach leaves  
mixed with spices then deep-fried  
*£4.95*

### Stuffed Tandoori Khumb

Mushroom stuffed with spicy vegetables then  
marinated in tandoori spices and cooked in  
a clay oven. Served with a herb dip.  
*£5.95*

### Fish Amritsari

Battered Tilapia marinated in ginger,  
garlic paste and spices  
*£6.50*

### South Indian Chicken Chilli Garlic

Battered chicken, pan fried with white pepper,  
ginger, garlic, spring onion, and a touch  
of soya sauce  
*£6.95*

### Swordfish Tikka

Cooked with tandoori spices and herbs  
then roasted in a clay oven and served with  
a herb sauce  
*£6.95*

### Murg Malai Kebab

Creamy chicken pieces cooked in a tandoor  
and topped with grated cheese  
*£6.95*

## CHICKEN

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### Tikka Masala

Tender morsels of chicken tikka cooked in an onion and tomato based gravy, flavoured with kasoori methi (mild or medium hot)

*£10.95*

### Murg Tikka Makhani

Tender chicken tikka cooked in a sweet tomato based creamy makhani sauce (mild)

*£10.95*

### Murg Laziz

A creamy curry cooked with onion and cashew nut (mild)

*£10.95*

### Murg Bhuna

Chicken cooked on a slow fire with an onion and tomato gravy then finished with a touch of fresh coriander (mild or medium hot)

*£11.95*

### Murg Malaidar

Chicken cooked with fresh cream, spinach and mild herb spices (mild or medium hot)

*£11.95*

### Murg Caldeen

A traditional Goan dish of diced chicken. Cooked with coconut milk, green chillies, spices, curry leaves and slices of onion (mild or medium hot)

*£12.50*

### Murg Chittinad

A dish from Kerala in the south of India. Diced chicken tossed with mustard seed, curry leaf, sundried chillies and then cooked with ground spices (medium hot)

*£12.50*

### Murg Jalferzy

Chicken cooked with peppers, onion, tomato and chillies (medium hot)

*£12.50*

### Murg Methi

Chicken cooked with fresh ginger, garlic, lemon and fresh fenugreek leaf (mild or medium hot)

*£12.50*

### Murg Biryani

Basmati rice flavoured with exotic spices and layered with chicken cooked in ground spices and served with cucumber raita

(mild or medium hot)

*£12.50*

## RICE

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### Palak Rice

Rice cooked in spinach with Indian herbs

*£4.75*

### Kesri Pulao

Saffron flavoured rice garnished with fried onion

*£3.75*

### Mushroom Rice

Saffron rice with stir-fried mushroom cooked in Indian herbs

*£4.75*

### Lemon Rice

Lemon flavoured rice stir-fried with yellow lentils, mustard seed, curry leaves and sundried red chillies

*£4.50*

### Garlic Rice

Basmati rice stir-fried with chopped cloves of garlic

*£4.75*

## VEGETABLE SIDE DISHES

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### Subzi Makhani

Assorted Indian vegetables cooked in a tomato and cashew nut makhani sauce (mild)  
£6.95

### Bhendi Dopyza

Fresh okra tossed in onion seeds then cooked with cubes of onion, herbs and spices, and finished with a touch of coriander (mild)  
£???

### Baigan Ka Bharta

Mashed aubergine cooked with onion and tomato and garnished with fresh coriander (mild)  
£6.95

### Saag Ke Sath

Spinach with Indian herbs and spices served with aloo (potatoes), khumb (mushroom), chana (chickpeas) and paneer (homemade cottage cheese)  
£6.95

### Karahi Vegetable

Indian vegetables cooked on a slow fire with mixed peppers, cubes of onion and a traditional dry karahi masala, made from whole and ground spices (medium or hot)  
£7.50

### Bhutta Methi Palak

Baby corn, fresh spinach leaves, and fresh fenugreek leaves tossed in sesame seeds then cooked with herbs and spices (mild)  
£6.95

### Aloo Gobi

A simple stir-fried potatoes, cauliflower flavoured with aromatic Indian spices (mild or medium hot)  
£6.95

### Jeera Aloo

An irresistible dish of spiced potatoes with cumin seed  
£6.95

### Bombay Aloo

Potatoes cooked in herbs and spices with an onion and tomato based gravy (mild or medium hot)  
£6.95

### Methi Mutter Malai

Freshly chopped fenugreek and green peas cooked in a fresh cream and cashew nut sauce (mild)  
£6.95

### Paneer Makhmali

Homemade cottage cheese, diced and cooked in a tomato and cashew nut based gravy garnished with grated cheese (mild)  
£7.95

## LAMB

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### Dal Gosht

Marinated lamb cooked with yellow lentils and spices (mild or medium hot)  
£11.95

### Saag Gosht

Tender diced lamb cooked in a mustard leaf and fresh spinach based sauce with mild spices (mild or medium hot)  
£11.95

### Hydrabadi Gosht

A speciality of the Southern Indian city of Hyderabad. A dry lamb dish prepared with a hint of fennel and star anise  
£12.25

### Gosht Ki Biryani

Basmati rice flavoured with exotic spices, layered with lamb cooked with spices and served with cucumber raita  
£12.95

### Lal Mass

A traditional Rajasthani speciality using tender lamb. Cooked in ground spices, caramelised onion, garlic and sundried red chillies (medium hot)  
£13.50

### Dum Ka Gosht

Tender diced lamb, cooked in a slow fire with ground spices sundried tomatoes, fried onion and cloves of garlic (medium hot)  
£13.50

### Achari Gosht

Lamb cooked with chef's own special blend of spices and pickles. Tangy in flavour (medium hot)  
£13.50

### Gosht Amritsari

A combination of lamb chop, diced lamb, and lamb mince cooked together with ginger, garlic, whole spices and touch of red wine (medium hot)  
£13.95

### Karahi Gosht

Diced lamb cooked on a slow fire with a mix of peppers and onion. Traditionally a dry karahi masala made of whole and ground spices (medium hot)  
£13.95

### Noorjahani Gosht

Tender diced lamb cooked in a creamy cashew curry sauce and garnished with shredded almonds. A traditional Mughal delicacy  
£13.95

### Gosht Vindaloo

A traditional dish of diced lamb cooked with whole ground spices, sundried red chilli paste, ginger, garlic, and vindaloo masala. Kokum fruit gives a tangy flavour (hot)  
£13.95

### Nali Gosht

Lamb shank in a Rogan josh sauce  
£14.25

**NOTE-** The above vegetable dishes can be served as a main portion by adding £3.95  
Some of our dishes contain nuts those who have a nut allergy please notify a member of staff.

## SEAFOOD

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### Kerala Fish Curry

Tilapia cooked in a coconut and curry leaf sauce  
*£13.50*

### Malabar Jheega Masala

King prawns cooked in an onion-based curry  
with coconut milk and curry leaves  
*£13.95*

### Tawa Fish

Battered Tilapia tossed in chopped ginger, garlic  
and then topped with onion, tomatoes and  
masala. A semi dry dish (mild or medium hot)  
*£13.95*

### King Prawn Saag

King prawns cooked with mustard leaves,  
spinach leaves, cumin seeds, ginger, garlic  
and an onion tomato-based sauce  
(mild or medium hot)  
*£13.95*

### Goan Prawn Curry

A traditional Goan dish of king prawns  
tossed in mustard seeds and curry leaves  
then cooked with coconut milk, onions,  
and a tomato-based sauce  
(mild or medium hot)  
*£14.50*

### King Prawn Biryani

Basmati rice flavoured with exotic spices  
and layered with king prawns cooked in spices,  
and served with cucumber raita  
(mild or medium hot)  
*£13.95*

## TANDOORI – SIZZLING PLATTER

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served with kachumber salad and chutney

### Paneer Tikka

Paneer (homemade cottage cheese) marinated  
in mild spices and herbs and grilled  
with bell peppers and onion (mild)  
*£10.50*

### Tandoori Murg

Chicken on the bone marinated in exotic  
tandoori spices then roasted in a clay oven  
(mild or medium hot)  
*£11.50*

### Kasoori Kebab

Chicken marinated in kasoori methi mild spices  
and herbs then chargrilled in a clay oven (mild)  
*£11.95*

### Reshmi Kebab

Supreme pieces of chicken marinated in a light  
stir fried batter of gram flower then mixed with  
herb and mild spices and finished in a  
clay oven (mild)  
*£11.95*

### Murg Tikka

Chicken marinated in tandoori spices, yoghurt  
and herbs then grilled in a clay oven (mild or  
hot)  
*£11.95*

### Murg Pahadi Kebab

Diced chicken marinated in fresh mint, coriander  
and spinach with tandoori spices, then roasted in  
a clay oven (mild or medium hot)  
*£11.95*

### Sheekh Kebab

Lamb mince marinated in spices and flavoured  
with nutmeg, poppy seeds and a touch of  
cardamom (mild or medium hot)  
*£11.95*

### Murg Hazarvi Kebab

A delicacy of the northern Indian city of  
Lucknowbi Nabab. Diced chicken marinated in  
ground spices with chopped ginger and garlic  
(mild or medium hot)  
*£12.50*

### Banzara Tikka

Lamb leg marinated in fresh yogurt and whole  
ground spices then roasted in a clay oven  
(mild or medium hot)  
*£12.50*

### Chatpata Fish Tikka

Salmon infused in mustard oil, whole ground  
spices and pickle then grilled in a clay oven  
(medium or hot)  
*£12.50*

### Gosht Chop

Lamb chops marinated in tandoori whole  
groundspices then chargrilled in a clay oven  
(mild or medium hot)  
*£12.95*

### Tandoori Lasooni Prawn

King prawn garlic and herb marinated  
chargrilled in a clay oven (mild or medium hot)  
*£14.25*

### Basil Coriander Prawns

King prawns on the shell infused in basil,  
coriander and herb spices mixed with yogurt  
then char grilled in a clay oven (mild)  
*£14.50*

### Mixed Seafood Platter

King prawns, salmon and swordfish marinated  
for several hours in spices and herbs then char  
grilled in a clay oven (mild or medium hot)  
*£16.50*