

**MURG PAHADI KEBAB** £11.95

DICED CHICKEN MARINATED IN FRESH MINT, CORRIANDER AND SPINACH WITH TANDOORI SPICES, THEN ROASTED IN A CLAY OVEN (MILD OR MEDIUM HOT)

**SHEEKH KEBAB** £11.95

LAMB MINCE MARINATED IN DRY GROUND SPICES AND HERBS FINISHED IN A CLAY OVEN (MILD OR MEDIUM HOT)

**MURG HAZARVI KEBAB** £12.50

A DELICACY OF THE NORTHERN INDIAN CITY OF LUCKNOW BI NABAB. DICED CHICKEN MARINATED IN GROUND SPICES WITH CHOPPED GINGER AND GARLIC (MILD OR MEDIUM HOT)

**BANZARA TIKKA** £12.50

LAMB LEG MARINATED IN FRESH YOGURT AND WHOLE GROUND SPICES THEN ROASTED IN A CLAY OVEN (MILD OR MEDIUM HOT)

**CHATPATA FISH TIKKA** £12.50

SALMON INFUSED IN MUSTARD OIL, WHOLE GROUND SPICES AND PICKLE THEN GRILLED IN A CLAY OVEN (MEDIUM OR HOT)

**GOSHT CHOP** £12.95

LAMB CHOPS MARINATED IN TANDOORI WHOLE GROUND SPICES THEN CHARGRILLED IN A CLAY OVEN (MILD OR MEDIUM HOT)

**TANDOORI LASOONI PRAWN** £14.25

KING PRAWNS MARINATED IN GARLIC AND HERBS CHARGRILLED IN A CLAY OVEN (MILD OR MEDIUM HOT)

**BASIL CORRIANDER PRAWNS** £14.50

KING PRAWNS ON THE SHELL INFUSED IN BASIL, CORIANDER AND HERB SPICES MIXED WITH YOGURT THEN CHARGRILLED IN A CLAY OVEN (MILD)

**MIXED SEAFOOD PLATTER** £16.50

KING PRAWNS, SALMON AND SWORDFISH MARINATED FOR SEVERAL HOURS IN SPICES AND HERBS THEN CHARGRILLED IN A CLAY OVEN (MILD OR MEDIUM HOT)

**VEGETABLE SIDE DISHES**

**SUBZI MAKHANI** £6.95

ASSORTED INDIAN VEGETABLES COOKED IN A TOMATO AND CASHEW NUT MAKHANI SAUCE (MILD)

**BAIGAN KA BHARTA** £6.95

MASHED AUBERGINE COOKED WITH ONION AND TOMATO AND GARNISHED WITH FRESH CORIANDER (MILD OR MEDIUM HOT)

**SAAG KE SATH** £6.95

SPINACH WITH INDIAN HERBS AND SPICES SERVED WITH CHOICE OF ALOO (POTATOES) KHUMB (MUSHROOM) CHANNA (CHICK PEAS) OR PANEER (HOMEMADE COTTAGE CHEESE)

**BHUTTA METHI PALAK** £6.95

BABY CORN, FRESH SPINACH LEAVES, AND FRESH FENUGREEK TOSSED IN SESAME SEEDS THEN COOKED WITH HERBS AND SPICES (MILD OR MEDIUM HOT)

**ALOO GOBI** £6.95

A SIMPLE STIR-FRY OF POTATOES AND CAULIFLOWER FLAVOURED WITH AROMATIC INDIAN SPICES (MILD OR MEDIUM HOT)

**JEERA ALOO** £6.95

AN IRRESISTIBLE DISH OF SPICED POTATOES WITH CUMIN SEEDS

**BOMBAY ALOO** £6.95

POTATOES COOKED IN HERBS AND SPICES WITH AN ONION AND TOMATO BASED GRAVY (MILD OR MEDIUM HOT)

**METHI MUTTER MALAI** £6.95

FRESHLY CHOPPED FENUGREEK AND GREEN PEAS COOKED IN A FRESH CREAM (MILD)

**KARAH VEGTABLE** £7.50

INDIAN VEGETABLES COOKED ON A SLOW FIRE WITH MIXED PEPPERS, CUBES OF ONION AND A TRADITIONAL DRY KARAH MASALA, MADE FROM WHOLE AND GROUND SPICES (MEDIUM OR HOT)

**PANEER MAKHMALI** £7.95

HOMEMADE COTTAGE CHEESE, DICED AND COOKED IN A TOMATO AND CASHEW NUT BASED GRAVY, GARNISHED WITH GRATED CHEESE (MILD)

**BHENDI DOPIYZA** £7.95

FRESH OKRA TOSSED IN SEEDS THEN COOKED WITH CUBES OF ONION, HERBS AND SPICES, AND FINISHED WITH A TOUCH OF CORIANDER (MILD OR MEDIUM HOT)

**DAL SIDE DISHES**

**DAL TARKA** £6.95

YELLOW LENTILS TEMPERED WITH CUMIN AND GARLIC

**DAL MAKHANI** £6.95

BLACK LENTILS SIMMERED OVERNIGHT AND FINISHED WITH A FRESH CREAM. A PUNJABI DELICACY

**RICE**

**PALAK RICE** £4.75

RICE COOKED IN SPINACH WITH INDIAN HERBS

**KESRI PULAO** £3.75

SAFFRON FLAVOURED RICE GARNISHED WITH FRIED ONION

**MUSHROOM RICE** £4.75

SARRFON RICE WITH STIR-FRIED MUSHROOM COOKED IN INDIAN HERBS

**LEMON RICE** £4.50

LEMON FLAVOURED RICE STIR-FRIED WITH YELLOW LENTILS, MUSTARD SEED, CURRY LEAVES AND SUNDRIED RED CHILLIES

**GARLIC RICE** £4.75

BASMATI RICE STIR-FRIED WITH CHOPPED CLOVES OF GARLIC

**BREAD**

**TANDOORI ROTI**

WHOLEMEAL FLAT BREAD  
PLAIN £2.50 BUTTER £2.75

**NAAN**

UNLEAVENED CLAY OVEN BAKED BREAD  
PLAIN £2.50 BUTTER £2.75 GARLIC £3.00

**PASHAWARI NAN** £3.75

STUFFED NAN WITH COCONUT AND RAISINS

**PANEER AND CHEESE NAAN** £3.75

NAAN STUFFED WITH GRATED CHEESE AND PANEER (HOMEMADE COTTAGE CHEESE)

**KHEEMA NAAN** £3.95

STUFFED NAN WITH MINCE MEAT

**BANYAN SPECIAL NAAN** £4.75

NAAN STUFFED WITH CORIANDER, ONION, CHEESE AND FRESH GREEN CHILLIES

**CHEESE NAN** £3.75

NAN STUFFED WITH CHEESE

**PARATHA'S**

**LACHA PARATHA** £2.95

MULTI LAYERED WHOLEMEAL BREAD

**PUDINA PARATHA** £3.25

MULTI LAYERED WHOLEMEAL BREAD WITH FRESH MINT

**ALOO PARATHA** £3.50

WHOLEMEAL BREAD STUFFED WITH SPICY POTATOES

**PANEER PARATHA** £3.75

WHOLEMEAL BREAD STUFFED WITH SPICY GRATED PANEER

**METHI PARATHA** £3.75

MULTI LAYERED WHOLEMEAL BREAD TOPPED WITH FRESH FENUGREEK

**OPENING HOURS**

MONDAY : CLOSED  
TUESDAY -SUNDAY  
12.00 - 2.30 & 5.30 - 10.30

10% OFF WHEN YOU SPEND £50 OR MORE

**TAKE AWAY MENU**



B A N  
Y A N

TO ORDER PLEASE CALL  
01428 644090

MIDHURST ROAD  
FERNHURST, GU27 3HA

WWW.BANYAN RESTAURANT.CO.UK

## STARTERS

**VEGETABLE SAMOSA** £4.95  
LIGHT FLAKY PASTRY STUFFED WITH MIX VEGETABLE

**ONION AND SPINACH BHAJI** £4.95  
SLICED ONION AND FRESH SPINACH LEAVES MIXED WITH SPICES THEN DEEP-FRIED

**STUFFED TANDOORI KHUMB** £5.95  
MUSHROOM STUFFED WITH SPICY VEGETABLES THEN MARINATED IN TANDOORI SPICES AND COOKED IN A CLAY OVEN.  
SERVED WITH A HERB DIP

**FISH AMRITSARI** £6.50  
BATTERED TILAPIA MARINATED IN GINGER,  
GARLIC PASTE AND SPICES

**SOUTH INDIAN CHICKEN CHILLI GARLIC** £6.95  
BATTERED CHICKEN TOSSED WITH BELL PEPPERS, CHOPPED GINGER,  
GARLIC, SPRING ONIONS AND A TOUCH OF SOYA SAUCE

**SWORDFISH TIKKA** £6.95  
COOKED WITH TANDOORI SPICES AND HERBS THEN ROASTED IN  
A CLAY OVEN AND SERVED WITH A HERB SAUCE

**MURG MALAI KEBAB** £6.95  
CREAMY CHICKEN MORSELS FINISHED IN THE  
TANDOOR, TOPPED WITH CHEESE

**MURG ADRAKHI** £6.95  
TENDER DICED CHICKEN MARINATED IN CHOPPED GINGER, TANDOORI  
SPICES AND HERBS. SERVED WITH MINT CHUTNEY.

**PUDINA BOTI** £6.95  
SUCCULENT DICED LAMB MARINATED  
IN MINT AND CORRIANDER THEN ROASTED IN  
THE CLAY OVEN

**FISH TIKKA ACHARI** £6.95  
DICED SALMON MARINATED IN PICKLE SPICES AND  
COOKED IN A CLAY OVEN

**MONKFISH CHILLI GARLIC** £7.25  
BATTERED FISH TOSSED WITH BELL PEPPERS, CHOPPED GINGER,  
GARLIC, FRESH GREEN CHILLI

**MALAI JHEENJA** £8.25  
KING PRAWNS IN A CREAMY MARINADE AND GRILLED TO  
GOLDEN PERFECTION

**MIXED PLATTER (FOR TWO PEOPLE)** £14.95  
A SELECTION OF MURG TIKKA, BOTI TIKKA,  
ONION BHAJI & VEG-SAMOSA

## CHICKEN

**TIKKA MASALA** £10.95  
TENDER MORSELS OF CHICKEN TIKKA COOKED IN AN ONION  
AND TOMATO BASED GRAVEY, FLAVOURED WITH KASOORI METHI  
(MILD OR MEDIUM HOT)

**MURG TIKKA MAKHANI** £10.95  
TENDER CHICKEN TIKKA COOKED IN A SWEET TOMATO  
BASED CREAMY MAKHANI SAUCE (MILD)

**MURG LAZIZ** £10.95  
A MILD AND CREAMY CURRY COOKED WITH  
ONIONS AND CASHEW NUT (MILD)

**MURG BHUNA** £11.95  
CHICKEN COOKED ON A SLOW FIRE WITH AN ONION AND  
TOMATO GRAVY THEN FINISHED WITH A TOUCH OF FRESH CORRIANDER  
(MILD OR MEDIUM HOT)

**MURG MALAIDAR** £11.95  
CHICKEN COOKED WITH FRESH CREAM, SPINACH AND MILD  
HERB SPICES (MILD OR MEDIUM HOT)

**MURG CALDEEN** £12.50  
A TRADITIONAL GOAN DISH OF DICED CHICKEN. COOKED WITH  
COCONUT MILK, GREEN CHILLIES, SPICES, CURRY LEAVES AND SLICES OF  
ONION (MILD OR MEDIUM HOT)

**MURG CHITTINAD** £12.50  
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)

**MURG JALFREZI** £12.50  
CHICKEN COOKED WITH PEPPERS, ONIONS, TOMATO AND CHILLIES.  
(MEDIUM HOT)

**MURG METHI** £12.50  
CHICKEN COOKED WITH FRESH GINGER, GARLIC,  
LEMON AND FRESH FENUGREEK  
(MILD OR MEDIUM HOT)

**MURG BIRYANI** £12.50  
BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED  
WITH CHICKEN, COOKED IN GROUND SPICES AND SERVED WITH  
CUCUMBER RAITA (MILD OR MEDIUM HOT)

## LAMB

**DAL GOSHT** £11.95  
MARINATED LAMB COOKED WITH YELLOW LENTILS AND SPICES  
(MILD OR MEDIUM HOT)

**SAAG GOSHT** £11.95  
TENDER DICED LAMB COOKED IN A MUSTARD LEAF AND FRESH SPINACH  
BASED SAUCE WITH MILD SPICES (MILD OR MEDIUM HOT)

**HYDRABADI GOSHT** £12.25  
A SPECIALITY OF THE SOUTHERN CITY OF HYDERABAD. A DRY LAMB DISH  
PREPARED WITH A HINT OF FENNEL AND STAR ANISE  
(MEDIUM HOT)

**GOSHT KI BIRYANI** £12.95  
BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH LAMB,  
COOKED IN SPICES AND SERVED WITH CUCUMBER RAITA  
(MILD OR MEDIUM HOT)

**LAL MASS** £13.50  
A TRADITIONAL RAJASTHANI SPECIALITY USING TENDER LAMB. COOKED IN  
GROUND SPICES, CARAMELISED ONION, GARLIC AND SUNDRIED  
RED CHILLIES (MEDIUM HOT)

**DUM KA GOSHT** £13.50  
TENDER DICED LAMB, COOKED IN A SLOW FIRE WITH GROUND SPICES  
SUNDRIED TOMATOES, FRIED ONION AND CLOVES OF GARLIC  
(MEDIUM HOT)

**ACHARI GOSHT** £13.50  
LAMB COOKED WITH CHEFS OWN SPECIAL BLEND OF  
SPICES AND PICKLES. TANGY IN FLAVOUR (MEDIUM HOT)

**GOSHT AMRITSARI** £13.95  
A COMBINATION OF LAMB CHOP, DICED LAMB AND LAMB MINCE  
COOKED TOGETHER WITH GINGER, GARLIC, WHILE SPICES AND A  
TOUCH OF RED WINE (MEDIUM HOT)

**KARAHI GOSHT** £13.95  
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)

**NOORJAHANI GOSHT** £13.95  
TENDER DICED LAMB COOKED IN A CREAMY  
CASHEW CURRY SAUCE AND GARNISHED WITH SHREDDED ALMONDS.  
A TRADITIONAL MUGHAL DELICACY (MILD)

**GOSHT VINADALOO** £13.95  
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)

**NALLI GOSHT** £14.25  
LAMB SHANK IN A ROGAN JOSH SAUCE  
(MILD OR MEDIUM HOT)

## SEAFOOD

**KERALA FISH CURRY** £13.50  
TILAPIA COOKED IN A COCONUT AND CURRY LEAF SAUCE  
(MILD OR MEDIUM HOT)

**MALABAR JHEENGA MASALA** £13.95  
KING PRAWNS COOKED IN AN ONION BASED CURRY WITH COCONUT  
MILK AND CURRY LEAVES (MILD OR MEDIUM HOT)

**TAWA FISH** £13.95  
BATTERED TILAPIA TOSSED IN CHOPPED GINGER, GARLIC AND THEN  
TOPPED WITH ONION, TOMATOES AND MASALA. A SEMI DRY DISH  
(MILD OR MEDIUM HOT)

**KING PRAWN SAAG** £13.95  
KING PRAWNS COOKED WITH MUSTARD LEAVES, SPINACH LEAVES,  
CUMIN SEEDS, GINGER, GARLIC AND AN ONION TOMATO  
BASED SAUCE (MILD OR MEDIUM HOT)

**GOAN PRAWN CURRY** £14.50  
A TRADITIONAL GOAN DISH OF KING PRAWNS TOSSED IN MUSTARD  
SEEDS AND CURRY LEAVES THEN COOKED WITH COCONUT MILK, ON-  
IONS AND A TOMATO BASED SAUCE (MILD OR MEDIUM HOT)

**KING PRAWN BIRYANI** £13.95  
BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH KING  
PRAWNS COOKED IN SPICES, AND SERVED WITH CUCUMBER RAITA  
(MILD OR MEDIUM HOT)

## TANDOOR KI AANCH SE – SIZZLING PLATTER

SERVED WITH KACHUMBER SALAD AND CHUTNEY

**PANEER TIKKA** £10.50  
PANEER (HOMEMADE COTTAGE CHEESE) MARINATED IN MILD SPICES  
AND HERBS AND GRILLED WITH BELL PEPPERS AND ONION (MILD)

**TANDOORI MURG** £11.50  
CHICKEN ON THE BONE MARINATED IN EXOTIC TANDOORI SPICES  
THEN ROASTED IN A CLAY OVEN. (MILD OR MEDIUM HOT)

**KASOORI KEBAB** £11.95  
CHICKEN MARINATED IN KASROOI METHI MILD SPICES AND HERBS  
THEN CHARGILLED IN A CLAY OVEN (MILD)

**RESHMI KEBAB** £11.95  
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)

**MURG TIKKA** £11.95  
CHICKEN MARINATED IN TANDOORI SPICES, YOGHURT AND HERBS  
THEN GRILLED IN A CLAY OVEN (MILD OR HOT)