



BANYAN
Lunch Menu

STARTERS

Onion Bhaji £3.95

Sliced Onion and fresh spinach leaves mixed with spices then deep-fried

Vegetable Samosa £3.95

Light flaky pastry stuffed with mixed vegetables

Chicken Pakora £4.95

Pieces of chicken supreme battered in ginger, garlic paste and spices

Murg Tikka £4.95

Chicken marinated in tandoori spices, yoghurt and herbs then grilled in a clay oven

Murg Malai Kebab £4.95

Creamy chicken morsels finished in the tandoor, topped with cheese

Fish Amritsari £4.95

Battered Tilapia marinated in ginger, garlic paste and spices

TAPAS THALI £14.95

The Thali comes with pulao rice, plain naan or garlic naan and salad. Please select one chicken dish, one lamb dish and one vegetable dish from the choices given below:

CHICKEN

Murg Tikka Masala

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

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)

Murg Laziz

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

Murg Jalferzy

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

Murg Bhuna

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

LAMB

Saag Gosht

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

Dal Gosht

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

Dum Ka Gosht

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

Hydrabadi Gosht

A speciality of the southern Indian city of Hydrabad. A dry lamb dish prepared with a hint of fennel and star anise (medium hot)

Achari Gosht

Lamb cooked with chef's own special blend of spices and pickles tangy in flavour (medium hot)

VEGETABLE DISHES

Sunzi Makhani

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

Karahi Vegetables

Assorted Indian vegetables cooked on a slow fire with mixed peppers, cubes of onion and a traditionally dry Karahi masala, made of whole and ground spices (medium)

Saag Ke Sath

Spinach with Indian herbs and spices served with a choice of aloo (potatoes), khumb (mushroom), chana (chickpeas) or paneer (homemade cottage cheese)

Aloo Gobi

Stir-fried potatoes and cauliflower flavoured with aromatic Indian spices (mild or medium hot)

Bombay Aloo

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

NOTE - If you would like to have two lamb dishes a £3.00 surcharge will be added.



If you have any dietary requirements or allergies please do not hesitate to ask a waiter for advice.

If there is something that you would like that is not on our menu or a dish you would like us to adapt, please let us know. Our food is freshly prepared to order and we will be delighted to accommodate you if we can.

We are always keen to improve the customer experience and welcome your feedback so please feel free to log on to our website www.banyanrestaurant.co.uk and tell us what you think.

With thanks

The Banyan Team