



STARTERS

Vegetable Samosa

Light flaky pastry stuffed with
mix vegetable
£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 tossed with bell peppers,
chopped ginger, garlic, spring onions 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 morsels finished in the
tandoor, topped with cheese
£6.95

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 corriander then roasted in
the clay oven
£6.95

Fish Tikka Achari

Diced Salmon marinated in pickle spices
and cooked in a clay oven
£6.95

Monkfish Chilli Garlic

Battered fish tossed with bell peppers,
chopped ginger, garlic, fresh green chilli
£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 & Veg-Samosa
£14.95

CHICKEN

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 mild and creamy curry cooked with onions 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 Jalfrezi

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

£12.50

Murg Methi

Chicken cooked with fresh ginger, garlic, lemon and fresh fenugreek (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

LAMB

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 City of Hyderabad. A dry lamb dish prepared with a hint of fennel and star anise

(medium hot)

£12.25

Gosht Ki Biryani

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

(mild or medium hot)

£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 chefs 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, while spices and a 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 (mild)

£13.95

Gosht Vinadaloo

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

Nalli Gosht

Lamb shank in a Rogan josh sauce (mild or medium hot)

£14.25

SEA FOOD

Kerala Fish Curry

Tilapia cooked in a coconut and curry leaf sauce (mild or medium hot)

£13.50

Malabar Jheenga Masala

King prawns cooked in an onion based curry with coconut milk and curry leaves (mild or medium hot)

£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 mil, 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

TANDOOR KI AANCH SE – SIZZLING PLATTER

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 Kasrooi 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 dry ground spices and herbs finished in a clay oven (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 yoghurt 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 ground spices then chargrilled in a clay oven

(mild or medium hot)

£12.95

Tandoori Lasooni Prawn

King prawns marinated in garlic and herbs chargrilled in a clay oven (mild or medium hot)

£14.25

Basil Corriander Prawns

King prawns on the shell infused in basil, coriander and herb spices mixed with yoghurt then chargrilled in a clay oven (mild)

£14.50

Mixed Seafood platter

King prawns, salmon and swordfish marinated for several hours in spices and herbs then chargrilled in a clay oven (mild or medium hot)

£16.50

VEGETABLE SIDE DISHES

Subzi Makhani

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

Baigan Ka Bharta

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

Saag Ke Sath

Spinach with indian herbs and spices served with choice of Aloo (potatoes) Khumb (mushroom) Channa (chick peas) or Paneer (Homemade cottage cheese)
£6.95

Bhutta Methi Palak

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

Aloo Gobi

A simple stir-fry of potatoes and cauliflower flavoured with aromatic Indian spices
(mild or medium hot)
£6.95

Jeera Aloo

An irresistible dish of spiced potatoes with cumin seeds
£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 (mild)
£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

Paneer Makhmali

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

Bhendi Dopiyya

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)
£7.95

NOTE: The above vegetable dishes can be served as a main portion by adding £3.95.

DAL SIDE DISHES

Dal Tarka

Yellow lentils tempered with cumin
and garlic
£6.95

Dal Makhani

Black lentils simmered overnight and
finished with a fresh cream.
A Punjabi delicacy
£6.95

RICE

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 sun-
dried red chillies
£4.50

Garlic Rice

Basmati rice stir-fried with chopped
cloves of garlic
£4.75

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

Stuffed nan with coconut and raisins

£3.75

Paneer And Cheese Naan

Naan stuffed with grated cheese and paneer
(homemade cottage cheese)

£3.75

Kheema Naan

Stuffed nan with mince meat

£3.95

Banyan Special Naan

Naan stuffed with coriander, onion, cheese
and fresh green chillies

£4.75

Cheese Nan

Nan stuffed with cheese

£3.75

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



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.

The Wifi password is
BANYAN16

With thanks

The Banyan Team

