



BANARASI


EXQUISITE INDIAN CUISINE

MENU




 Mild

 Medium

 Slightly Hot

 Very Hot

 Vegetarian

 Nuts

* Inform a member of staff about any allergens or dietary requirements

Meat Starters

Poppadom (Plain) V	£1.20	Chicken Chatt on Puri	£6.25
Chutney Tray (Onion Salad, Mango Chutney, Lime Pickle, Mint Sauce)	£2.95	Shredded chicken breast spiced in chat masala served on a light crispy Puri bread.	
Banarasi Special	£6.95	Oriental Stir Fry Starter	£6.50
Combination starter of Chicken Tikka, Lamb Tikka, Onion Bhaji, Sheek Kebab & Samosa.		(Chicken, Lamb, Paneer, King Prawn or Vegetable).	
Tandoori Chicken	£5.95	Chicken Pakora	£6.25
Tender chicken on the bone marinated in herbs and selected spices, barbecued in the Tandoor.		Strips of chicken breast marinated in spicy gram flour batter	
Chicken or Lamb Tikka	£5.95	Limbu Murgh	£6.25
Succulent, boneless meat, marinated in herbs and spices, then barbecued in the Tandoor.		Tikka pieces marinated in black pepper and lemon then shallow fried.	
Garlic Murgh	£6.25	Murgh Imli	£5.95
Succulent chicken breast, marinated in fresh garlic and spices then barbecued in the Tandoor.		Tender pieces of Chicken marinated in tamarind and exclusive spices to give a unique sweet and sour taste.	
Sheek Kebab	£5.95	Lamb Samosa	£5.75
Lean minced lamb, blended with special spices and barbecued on skewers in the Tandoori.		Crispy pastry filled with spicy minced lamb.	
Shami Kebab	£5.95	Dynamite Chicken	£6.25
Spiced minced lamb patties pan fried and topped with omelette.		Crispy battered chicken cooked in a special Sricha Mayo sauce. Spicy and Tasty!	

Banarasi Deluxe Platter (Share Platter for 4 People) Tandoori Chicken, Paneer Tikka, Limbu Murgh, Fish Pakora & Lamb Tikka served on a sizzling platter	£19.95
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Seafood Starters

King Prawn on Puri	£6.50	Fish Pakora	£6.50
King prawns cooked with garlic, ginger and onion. Delicately spiced, served on a light crispy Puri bread.		Fillets of fish marinated in a spicy batter and a selection of chefs special spices.	
Salmon Tikka	£6.50	Lasuni Zinga	£6.50
Lightly spiced fresh Scottish salmon cooked in the tandoori flavoured with fresh lemon and finished with squeezed lime.		King prawns marinated in fresh spice, lemon and garlic then barbecued in the Tandoori.	
Dynamite King Prawns	£6.95		
Crispy battered prawns cooked in a special Sricha Mayo Sauce. Spicy and Tasty!.			

Vegetarian Starters V

Onion Bhaji	£5.75	Chana Aloo Chatt	£6.25
Lightly spiced, deep fried onion with a light gram flour batter and fresh coriander.		Chickpeas and diced Potato medium spiced served on a light crispy Puri bread.	
Sag Aloo On Puri	£5.95	Paneer Tikka	£6.25
Spinach and Potatoes pan fried and served on a Puri bread.		Indian cottage cheese marinated in homemade spices and slow cooked in tandoori.	
Sag Paneer On Puri	£5.95	Aloo Tikki	£6.25
Garlic fried spinach and caramelised paneer served on a puri bread.		Spinach, potato and paneer patties coated in golden breadcrumbs and shallow fried.	
Sag Chana On Puri	£5.95	Vegetable Samosa	£5.75
Briskly fried spinach flavoured and infused with chick peas served on a puri bread.		Crispy pastry filled with spicy vegetables.	
Garlic Mushrooms	£5.95		
Sliced Mushrooms cooked in a garlic butter sauce.			

Classic Dishes

Malayan 🍌

A great favourite – cooked with pineapple and banana.

Korma 🍌

A mild creamy sauce with coconut and thick cream, a milder option for people whose palates are a little more delicate.

Dansak 🍌🍌🍌

A famous parsee dish often known as a sweet and sour with lentils and pineapple. A fabulous curry with mouth-watering flavours and textures.

Dupiaza 🍌🍌

Classic Indian Dupiaza with large chunks of onions and peppers in a medium spiced sauce.

Bhuna 🍌🍌

This is a style of cooking in which the spices are gently fried to bring out their flavour before they are used in the recipe. Bhoona dishes are made with meat cooked in its own juices, for deep strong flavours.

Ceylon 🍌🍌🍌

A fairly hot dish cooked with coconut, lemon and hot spices.

Butter 🍌🍌

Cooked with spices and almonds in a special Indian Butter Ghee sauce. India's most famous dish for the softer palette.

Methi 🍌🍌

Medium rich and aromatic taste with greater use of Fenugreek leaves.

Rogan Josh 🍌🍌

An authentic Rogan Josh is delicately spiced and cooked to its distinctive intense flavour with the use of capsicums and tomatoes.

Chana 🍌🍌

A delicious combination of chick peas and tomatoes served in a medium-spiced thick sauce with cinnamon juice.

Zalfreizie 🍌🍌🍌🍌

A spicy dish cooked with a base of onions and peppers, methi and various spices, topped with fresh green chillies.

Karahi 🍌🍌🍌

Tender chunks of chicken or lamb, moderately spiced and cooked with diced onions, peppers and herbs in a thick Karahi sauce.

Madras / Vindaloo 🍌🍌🍌🍌

One of the most popular dishes of south India, fairly hot, prepared with garlic and chillies.

Satkora 🍌🍌

Traditional Bangladeshi lemon cooked in a medium sauce, giving a sharp tangy taste.

Sagwalla 🍌🍌

These dishes are cooked in fresh spinach, herbs, fresh garlic, onion, capsicum and fresh coriander.

Pathia 🍌🍌🍌

Prepared with red chillies, green peppers, onions, lemons and some medium spices to give a sweet, hot and sour taste.

Chicken	£10.95
Chicken Tikka	£11.95
Tandoori Chicken	£11.95
Lamb	£11.50
Lamb Tikka	£12.50
Salmon	£15.50
Keema	£10.95
King Prawn	£15.50

Tandoori Mix	£14.95
<small>Chicken tikka, lamb tikka, and tandoori chicken</small>	
Vegetables	£10.50
Paneer	£10.50
Mushrooms	£10.50
Add Any Extras (Per Item)	£2.00
<small>Mushroom, Sag, Potato, Paneer, Chana, Keema</small>	

Biryani 🍌

A favourite with the Nawabs of Hyderabad, tender pieces of lamb, chicken or prawns and basmati rice, delicately flavoured with saffron and a wonderful blend of fiery spices accompanied with vegetable sauce.

Chicken Biryani 🍌🍌	£12.95	Lamb Tikka Biryani 🍌🍌	£13.95
Chicken Tikka Biryani 🍌🍌	£13.95	King Prawn Biryani 🍌🍌	£16.95
Lamb Biryani 🍌🍌	£12.95	Vegetable Biryani 🍌🍌	£11.95

Massala 🍌

This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special "tikka" marinade, flame grilled in tandoori in the tandoor and delicately blended in an elusive cream sauce. A firm favourite of the nation.

Chicken Tikka Massala 🍌	£13.95	Vegetable Massala 🍌	£11.95
Tandoori Chicken Massala 🍌	£13.95	Tandoori King Prawn Massala 🍌	£15.95
Lamb Tikka Massala 🍌	£14.95		

House Specialities

Pasanda (Chicken or Lamb) 🍗🍖 £13.95 / £14.95

Fillet of chicken / lamb prepared in a creamy almond sauce garnished with flaked almonds.

Makon Chicken 🍗🍖 £13.95

Chicken tikka with pistachio nuts, flaked almonds and raisins in mild cream butter sauce.

Chicken Chamzum 🍗🍗 £14.95

Tender strips of tandoori chicken off the bone with mince lamb in a aromatic sauce of cardamon and cinnamon.

Malabari Mangsho 🍗 £14.95

Fillets of lamb cooked in a delicate sauce of garlic, tomatoes and tandoori spices. Served on sizzle plate.

Kaalimirch Aur Methiwala Murgh 🍗🍗🍗🍗 £13.95

Tikka pieces of chicken grilled in the tandoori and then braised in a peppery fenugreek Massalla, garnished with red onions and crips red chillies.

Balti Massalla (Chicken Or Lamb) 🍗🍖 £13.95 / £14.95

A great combination of two dishes that have been combined with succulent pieces of meat and roasted vegetables in a creamy spiced sauce.

Amere Murgh 🍗🍖 £13.95

Elusive sauce made with ground almonds and cream flavoured with caramelised mangoes with Chicken fillets.

Tamarind Lamb 🍗🍗🍗 £14.95

Tender lamb cut, braised in tamarind seasoning, cooked with chef special spices finished with a hint of Mango.

Muglai Kofta (Meatballs) 🍗🍗🍗 £14.95

Spicy meatballs cooked in a Bhuna style rich and spicy sauce.

Chicken Rakashori 🍗🍗 £13.95

Fillets of Chicken Tikka simmered in a Sauteed Onion Bhuna sauce cooked with tandoori spices to give a rich distinctive taste.

Honey Tikka Sriracha 🍗🍗🍗🍗 £13.95

Deep fried chunks of Chicken Tikka coated in Punjabi spices cooked in a Honey Glazed Sriracha Madras sauce.

Garlic Chilli (Chicken Or Lamb) 🍗🍗🍗🍗 £13.95 / £14.95

Barbecued pieces of tikka marinated in garlic sauce infused with fresh green chillies and finished with exotic spices.

Lamb Gurka 🍗🍗 £13.95

Tender pieces of lamb fillets braised in spice Massalla of garlic, ginger, onions and tomatoes with crushed coriander seeds and fresh oriental herbs.

Khodhu Mangsho 🍗🍗🍗 £14.95

Tender lamb braised in black pepper and ginger then slow cooked in dill and mace; simmered in a butternut squash homemade sauce. A homecooked Bangladeshi dish.

Caramel Korma (Chicken Or Lamb) 🍗 £13.95 / £14.95

One of the UK's popular dishes with a unique twist of caramel.

Bombay Deluxe 🍗🍗 £15.95

An exotic selection of chicken tikka, lamb tikka, tandoori chicken and sheek kebab cooked with special spices and served in medium sauce.

Hari Mirch Murgh 🍗🍗🍗 £13.95

Lemon pepper coated Chicken fillets cooked in a caramelised red onion sauce, simmered and slow cooked, infused with South Asian Sweet Chilli spices.

African Saba Saba 🍗🍗🍗🍗 £13.95 / £14.95

(Chicken Or Lamb)
Chicken Tikka breast cooked using colourful African Scotch Bonnet Chillis giving an aromatic and flavourful taste.

North Indian 🍗🍗🍗🍗 £13.95 / £14.95

Garlic Naga

(Chicken Or Lamb)
Prepared with capsicums and bullet chillis and luxurious amounts of roasted Garlic. This dish is one for the tastebuds!

Garlic Chilli Chicken 🍗🍗🍗🍗 £13.95

Tikka Balti

An incredible combination of two exceptional dishes! A Balti and a Garlic Chilli, do we need to say anymore?

Vegetarian Specialities v

Paneer Tikka Massala 🍗🍖 £11.95

An exciting twist to the ever popular massala. We present our vegetarian speciality massala of creamy paneer in a smooth delightful sauce.

Lasuni Shubzi 🍗🍗 £11.95

Mushrooms with fresh garlic, tossed with onions and peppers combined with spinach finished in a delicate homemade sauce.

Chana Dhall Sag 🍗🍗 £11.95

Sauteed chick peas cooked in a coriander tempered lentil sauce - infused with a great use of garlic simmered spinach.

Makhani Malai 🍗🍖 £11.95

A contrasting dish of smooth mild spices combined with mushrooms and paneer cheese where the smoothness of the buttery tomato sauce is followed by the aroma of a host of almonds and cream.

Matter Paneer Balti 🍗🍗 £11.95

Traditional favourite dish which uses a perfect combination of paneer cheese and peas infused with onions and peppers finishing with fresh tomatoes.

Tandoori

Exotic Tandoori dishes spiced and barbecued in the charcoal fired clay oven, Suits all palates. All dishes are served with salad and mint sauce.

Tandoori Chicken 🍷	£11.95	Tandoori Mixed Grill with Nan 🍷	£16.50
Chicken Tikka 🍷	£10.95	Chicken Shashlic 🍷	£12.95
Lamb Tikka 🍷	£11.95	Lamb Shashlic 🍷	£13.95
Tandoori King Prawn 🍷	£15.50	Tandoori King Prawn Shashlic 🍷	£15.95
Salmon Tikka 🍷	£12.95	Paneer Shashlic 🍷	£13.95

Balti

Prepared in hot Indian-style wok with fresh spices, garlic, ginger and tomatoes cooked quickly in a manner reminiscent of stir-fry.

Chicken Balti 🍷🍷	£11.95	Keema Peas Potato Balti 🍷🍷	£13.95
Lamb Balti 🍷🍷	£12.50	Mushrooms Balti 🍷🍷	£11.95
King Prawn Balti 🍷🍷	£15.50	Chicken Tikka Balti 🍷🍷	£12.95
Tandoori Chicken Balti 🍷🍷	£12.95	Lamb Tikka Balti 🍷🍷	£13.50
Chicken Sag Aloo Balti 🍷🍷	£13.95	Vegetable Balti 🍷🍷🌱	£11.95
Chicken Sag Mushroom Balti 🍷🍷	£13.95	Banarasi Mixed Balti 🍷🍷	£15.50

(With Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori Chicken and a King Prawn)

Seafood Specialities

Goan Fish Curry 🍷🍷🍷 White fish cooked in coconut milk with fresh green chillies and bay leaves.	£15.95	Papeeta Johl 🍷🍷 Fresh cod fillet pan fried in lime butter. Simmered in a traditional Bengali garlic and coriander broth, served with green beans.	£15.95
Spiced Massala Fish 🍷🍷🍷 White fish coated cumin, paprika and chilli finished with honey and roasted tomatoes.	£15.95	Pan Fried Tilapia 🍷🍷 Tilapia fillet pan fried with mustard seeds, garlic and turmeric and served with a chickpea and potato sauce.	£15.95
Massor Johl 🍷🍷 Pangash fillet marinated in homeade spices and simmered in a spicy flavoured potato sauce.	£15.95	Salmon Chilli Massala 🍷🍷🍷 Pan fried salmon cooked in garlic chilli Massala sauce.	£15.95
Tomatar Mass 🍷🍷 Pan fried fillet of pangash flavoured with garlic, black pepper and coriander resting on a flavoursome tomato sauce.	£15.95	Chingri Laaw 🍷🍷🍷 Butternut squash with freshwater King Prawn, cooked with bay leaves and tempered with onion seeds.	£15.95

Signature Dishes

Ambela 🍌🍌

Infused with a variety of spices combined with a delightful zest of mangoes including a touch of garam Massala and almonds blended with tandoori Massala sauces producing an aromatic creamy taste.

Jaipur 🍌🍌🍌

A fabulous dish prepared in a wok with Jaipuri spices elegantly stir-fried with capsicums, onions, tomatoes and fresh aubergines to enhance all the flavours produced by the fresh herbs and spices. Served on a sizzler

Badami 🍌🍌

Cooked with fresh mild spices and garnished with raisins and almonds. this elegant dish is blended with aromatic and fragrant spices producing a mild and creamy textured sauce.

Garlic 🍌🍌

Prepared with sautéed onions Bhoona style sauce using lots of fresh garlic and coriander to get the best taste.

Modhu 🍌🍌

Exclusive mild dish served with delicate spices and cooked with almonds, cream and pure honey.

Achaar 🍌🍌

Delicate pieces of meat spiced and roasted in the tandoor then cooked in a flavoursome sauce of spicy mango with a hint of lime.

Naga 🍌🍌🍌🍌

A beautiful combination garlic and naga, garnished with fresh coriander and producing a hot dish.

Shashlic Bhuna 🍌🍌

Medium dry, barbecued onions, tomato, green pepper, rich in flavour and a crowd pleaser amongst Asian weddings.

Razela 🍌🍌🍌

Yoghurt based dish prepared with fried onions and peppers. Rich and flavoursome special to tantalise your tastebuds.

Shobji 🍌🍌

Shobji is a medium spiced eastern dish cooked with lots of fresh garlic and tossed with spinach and potato to give a condensed tasteful dish.

Sundarban 🍌🍌

Exotic Bangladeshi dish cooked with various capsicums flavoured with fresh methi leaves and potatoes in a rich coriander based sauce.

Nepali 🍌🍌🍌🍌

A fiery dish cooked in the traditional style. Prepared with garlic, tomato, lemon and fresh chillies infused with ginger. Hot.

Green Massala 🍌🍌🍌

A fairly hot dish which consists of flavours from the deeper parts of the Bengal, prepared with fresh herbs and spices this distinctive taste comes from fresh ground chillies blended with green pepper and garnished with fresh coriander.

Dhabba 🍌🍌🍌

Traditional home made curry, made from finely ground spices giving you a true taste of Asia. Each dish is cooked in Dhabba (a big pot).

Zaal Phudina 🍌🍌🍌

Briskly Fried with onions, mint, garlic and fresh coriander. This is a hot and spicy special curry full of eastern flavours. Made with our chefs exclusively selected spices. This dish comes with a unique essence of fresh mint. Contains mustard.

Paneer 🍌🍌

Cubed pieces of Indian paneer prepared with cumin, turmeric and garam Massala garnished with cheddar cheese.

Thawa 🍌🍌

Briskly fried with Garlic and Sautéed Peppers and Onions; cooked in a Thawa with Chefs special Spices. A great dish for lovers of rich curries.

Naikol 🍌🍌🍌

Briskly fried with onions and garlic cooked in a Madras hot sauce simmered with fresh coconut. Indias favourite dish!

Chilli Massala 🍌🍌🍌🍌🍌

Hot. Finely chopped onions and capsicums, chillies, almonds, and garlic in a rich spicy sauce.

Mishti 🍌🍌

Rich and creamy dish cooked with 100% Almonds and thickened with Cream and infused with Apricots. Sweet, mild and luxurious.

Silsila 🍌🍌

This dish cooked with onions, peppers & tomatoes barbecued first in the tandoori then cooked in a medium sauce.

Mumtaz 🍌

An Indian Mughali dish cooked with peppers, tomatoes and onions in a luxury cream sauce tempered with scrambled eggs. One for the delicate palette.

Zameri 🍌🍌🍌

Distinctive flavoured spicy Bangladeshi country style dish. An unique flavoured curry with Citrus Orange peel giving a burst of exotic flavours.

Chicken	£11.95	Lamb	£12.50	King Prawn	£15.50
Chicken Tikka	£12.95	Lamb Tikka	£13.50	Vegetables	£11.95
Tandoori Chicken	£12.95	Salmon	£15.50		
Tandoori Mix	£14.95				
<small>Chicken Tikka, Lamb Tikka, Tandoori Chicken</small>					

Deshi Karahis

Deshi Karahis replicate the curries of an Asian household. These dishes are a must try for curry fanatics.

Bindi Gosht or Murgh 🍌🍌🍌 £13.95

Cooked with fresh okra, onions, tomatoes, garlic, ginger and green chillies.

Methi Sag Gosht or Murgh 🍌🍌🍌 £13.95

Prepared with spinach, ginger, garlic & delicate spices.

Keema Aloo Matter 🍌🍌🍌 £13.95

Potatoes, green peas and lean mince delicately spiced to lift the flavours to create a delightful dish. Garnished with fresh coriander.

Vegetable Side Dishes

Small Curry Sauce	£4.95	Sag Bhaji	£4.95
Large Curry Sauce	£5.95	Tarka Dhall	£4.95
Mushroom Bhaji	£4.95	Chana Masala	£4.95
Garlic & Mushroom Bhaji	£4.95	Sag Paneer	£4.95
Bindi Bhaji	£4.95	Matter Paneer	£4.95
Bombay Aloo	£4.95	Chilli Paneer	£4.95
Sag Aloo	£4.95	Gun Powder Bombay Aloo	£4.95
Aloo Gobi	£4.95	Cauliflower Cheese Bhaji	£4.95
Cauliflower Bhaji	£4.95		

Bread From The Clay Oven

Chapati	£2.00	Garlic Chilli Nan	£3.95
Nan	£3.50	Garlic & Coriander Nan	£3.95
Keema Nan	£3.95	Chilli Nan	£3.95
Peshwari Nan 🍕	£3.95	Garlic & Keema Chilli Cheese Nan	£4.95
Garlic Nan	£3.95	Keema Chilli Nan	£3.95
Cheese Nan	£4.25	Keema Garlic Nan	£3.95
Cheese & Onion Nan	£4.25	Tandoori Roti	£3.75
Garlic & Cheese Nan	£4.25	Paratha	£3.75
Coriander Nan	£3.95	Crispy Layered refined Flour Bread.	
		Puri	£2.00
		Wholemeal Bread Deep Fried.	

Rice And Extras

Pilau Rice	£3.50	Keema Pilau Rice	£3.95
Plain Rice	£3.50	Mushroom Pilau Rice	£3.95
Onion Fried Rice	£3.95	Vegetable Pilau Rice	£3.95
Chilli Fried Rice	£3.95	Chilli Lemon Pilau Rice	£3.95
Egg Fried Rice	£3.95	Special Pilau Rice	£3.95
Garlic Fried Rice	£3.95	Chicken, Egg, Peas & Sultanas.	
Coconut Pilau Rice	£3.95	Raitha (Onion or Cucumber)	£2.50
Lemon Pilau Rice	£3.95	Chips	£3.50
Egg Pilau Rice	£3.95	Balti Chips	£3.95



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