

# TAKEAWAY MENU



ALLERGENS – G (CONTAINS GLUTEN), N (CONTAINS NUTS), D (CONTAINS DAIRY) – FOR ANY OTHER INFORMATION, PLEASE ASK.

## 1 • STARTERS

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| <b>1.1</b> | <b>POPPADOM • D</b><br>WITH CHUTNEYS   | <b>£ 1</b><br>EACH |
| <b>1.2</b> | <b>VEGETABLE SAMOSA • G D</b><br>LIGHT FLAKY PASTRY STUFFED WITH MIXED VEGETABLES  | <b>£ 6.50</b>      |
| <b>1.3</b> | <b>ONION AND SPINACH BHAJI • G D</b><br>SLICED ONION AND FRESH SPINACH LEAVES MIXED WITH SPICES THEN DEEP FRIED  | <b>£ 6.50</b>      |
| <b>1.4</b> | <b>SOUTH INDIAN CHICKEN CHILLI GARLIC • D</b><br>BATTERED CHICKEN TOSSED WITH BELL PEPPERS, CHOPPED GINGER, GARLIC, SPRING ONIONS AND A TOUCH OF SOY SAUCE | <b>£ 8.50</b>      |
| <b>1.5</b> | <b>PUDINA BOTI • D</b><br>SUCCULENT DICED LAMB MARINATED IN MINT AND CORIANDER THEN ROASTED IN A CLAY OVEN   | <b>£ 8.95</b>      |
| <b>1.6</b> | <b>MALAI JHEENJA • D</b><br>KING PRAWNS IN A CREAMY MARINADE AND GRILLED TO GOLDEN PERFECTION  | <b>£ 9.25</b>      |
| <b>1.7</b> | <b>MIXED PLATTER (FOR TWO PEOPLE) • D</b><br>A SELECTION OF MURG TIKKA, BOTI TIKKA, ONION BHAJI AND VEGETABLE-SAMOSA                                       | <b>£ 15.95</b>     |

## 3 • LAMB

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| <b>3.1</b> | <b>DAL GOSHT • D</b><br>MARINATED LAMB COOKED WITH YELLOW LENTILS AND SPICES (MILD OR MEDIUM HOT)   | <b>£ 13.95</b> |
| <b>3.2</b> | <b>SAAG GOSHT • D</b><br>TENDER DICED LAMB COOKED IN A MUSTARD LEAF AND FRESH SPINACH-BASED SAUCE WITH MILD SPICES (MILD OR MEDIUM HOT)                                     | <b>£ 13.95</b> |
| <b>3.3</b> | <b>GOSHT KI BIRYANI • D</b><br>BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH LAMB, COOKED IN SPICES AND SERVED WITH CUCUMBER RAITA (MILD OR MEDIUM HOT)        | <b>£ 15.25</b> |
| <b>3.4</b> | <b>LAL MASS • D</b><br>A TRADITIONAL RAJASTHANI SPECIALITY USING TENDER LAMB. COOKED IN GROUND SPICES, CARAMELISED ONION, GARLIC AND SUNDRIED RED CHILLIES (MEDIUM HOT)     | <b>£ 15.95</b> |
| <b>3.5</b> | <b>DUM KA GOSHT • D</b><br>TENDER DICED LAMB COOKED IN A SLOW FIRE WITH GROUND SPICES SUNDRIED TOMATOES, FRIED ONION AND CLOVES OF GARLIC (MEDIUM HOT)                      | <b>£ 15.95</b> |
| <b>3.6</b> | <b>KARAHI GOSHT • D</b><br>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) | <b>£ 15.95</b> |

## 2 • CHICKEN

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| <b>2.1</b> | <b>TIKKA MASALA • N D</b><br>TENDER MORSELS OF CHICKEN TIKKA COOKED IN AN ONION AND TOMATO BASED GRAVY, FLAVOURED WITH KASOORI METHI (MILD OR MEDIUM HOT)                  | <b>£ 12.95</b> |
| <b>2.2</b> | <b>MURG TIKKA MAKHANI • N D</b><br>TENDER CHICKEN TIKKA COOKED IN A SWEET TOMATO BASED CREAMY MAKHANI SAUCE (MILD)   | <b>£ 12.95</b> |
| <b>2.3</b> | <b>MURG LAZIZ • N D</b><br>A MILD AND CREAMY CURRY COOKED WITH ONIONS AND CASHEW NUTS (MILD)   | <b>£ 12.95</b> |
| <b>2.4</b> | <b>MURG BHUNA • D</b><br>CHICKEN COOKED ON A SLOW FIRE WITH AN ONION AND TOMATO GRAVY THEN FINISHED WITH A TOUCH OF FRESH CORIANDER (MILD OR MEDIUM HOT)                   | <b>£ 13.95</b> |
| <b>2.5</b> | <b>MURG CALDEEN • D</b><br>A TRADITIONAL GOAN DISH OF DICED CHICKEN. COOKED WITH COCONUT MILK, GREEN CHILLIES, SPICES, CURRY LEAVES AND SLICED ONION (MILD OR MEDIUM HOT)  | <b>£ 14.75</b> |
| <b>2.6</b> | <b>MURG JALFREZI • D</b><br>CHICKEN COOKED WITH PEPPERS, ONIONS, TOMATOES AND CHILLIES. (MEDIUM HOT)   | <b>£ 14.75</b> |
| <b>2.7</b> | <b>MURG BIRYANI • D</b><br>BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH CHICKEN, COOKED IN GROUND SPICES AND SERVED WITH CUCUMBER RAITA (MILD OR MEDIUM HOT) | <b>£ 14.95</b> |

## 4 • SEAFOOD

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| <b>4.1</b> | <b>KERALA FISH CURRY • D</b><br>TILAPIA COOKED IN A COCONUT AND CURRY LEAF SAUCE (MILD OR MEDIUM HOT)   | <b>£ 14.95</b> |
| <b>4.2</b> | <b>MALABAR JHEENGA MASALA • D</b><br>KING PRAWNS COOKED IN AN ONION BASED CURRY WITH COCONUT MILK AND CURRY LEAVES (MILD OR MEDIUM HOT)   | <b>£ 15.95</b> |
| <b>4.3</b> | <b>GOAN PRAWN CURRY • D</b><br>A TRADITIONAL GOAN DISH OF KING PRAWNS TOSSED IN MUSTARD SEEDS AND CURRY LEAVES THEN COOKED WITH COCONUT MILK, ON ONIONS AND A TOMATO BASED SAUCE (MILD OR MEDIUM HOT) | <b>£ 16.25</b> |
| <b>4.4</b> | <b>KING PRAWN BIRYANI • D</b><br>BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH KING PRAWNS, COOKED IN SPICES, AND SERVED WITH CUCUMBER RAITA (MILD OR MEDIUM HOT)                        | <b>£ 16.25</b> |

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## 5 • TANDOOR KI AANCH SE SIZZLING PLATTER

SERVED WITH CUMCUMBER SALAD AND CHUTNEY

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| <b>5.1</b> | <b>PANEER TIKKA • D</b><br>PANEER (HOMEMADE COTTAGE CHEESE) MARINATED IN MILD SPICES AND HERBS AND GRILLED WITH BELL PEPPERS AND ONIONS (MILD) | <b>£ 13.50</b> |
| <b>5.2</b> | <b>MURG TIKKA • D</b><br>CHICKEN MARINATED IN TANDOORI SPICES, YOGHURT AND HERBS THEN GRILLED IN A CLAY OVEN (MILD OR HOT)                     | <b>£ 13.95</b> |
| <b>5.3</b> | <b>BANZARA TIKKA • D</b><br>LAMB LEG MARINATED IN FRESH YOGHURT AND WHOLE GROUND SPICES THEN ROASTED IN A CLAY OVEN (MILD OR MEDIUM HOT)       | <b>£ 14.95</b> |
| <b>5.4</b> | <b>TANDOORI LASOONI PRAWN • D</b><br>KING PRAWNS MARINATED IN GARLIC AND HERBS THEN CHARGRILLED IN A CLAY OVEN (MILD OR MEDIUM HOT)            | <b>£ 15.95</b> |

## 7 • RICE

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| <b>7.1</b> | <b>PALAK RICE • D</b><br>RICE COOKED IN SPINACH WITH INDIAN HERBS               | <b>£ 5.75</b> |
| <b>7.2</b> | <b>KESRI PULAO • D</b><br>SAFFRON FLAVOURED RICE GARNISHED WITH FRIED ONION     | <b>£ 4.95</b> |
| <b>7.3</b> | <b>GARLIC RICE • D</b><br>BASMATI RICE STIR-FRIED WITH CHOPPED CLOVES OF GARLIC | <b>£ 5.95</b> |
| <b>7.4</b> | <b>BASMATI RICE • D</b><br>PLAIN BOILED RICE                                    | <b>£ 4.75</b> |

## 8 • BREAD

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|------------|---|---------------|---------------|---------------|
| <b>8.1</b> | <b>TANDOORI ROTI • D G</b><br>WHOLEMEAL FLAT BREAD  | <b>£ 3.75</b> | <b>£ 4.00</b> |               |
|            |   | PLAIN         | BUTTER        |               |
| <b>8.2</b> | <b>NAAN • D G</b><br>UNLEAVENED CLAY OVEN BAKED BREAD   | <b>£ 3.95</b> | <b>£ 4.00</b> | <b>£ 4.25</b> |
|            |   | PLAIN         | BUTTER        | GARLIC        |
| <b>8.3</b> | <b>PASHAWARI NAAN • D G</b><br>STUFFED NAAN WITH COCONUT AND RAISINS                                    | <b>£ 4.75</b> |               |               |
| <b>8.4</b> | <b>PANEER AND CHEESE NAAN • D G</b><br>NAAN STUFFED WITH GRATED CHEESE AND PANEER                       | <b>£ 4.95</b> |               |               |
| <b>8.6</b> | <b>BANYAN SPECIAL NAAN • D G</b><br>NAAN STUFFED WITH CORIANDER, ONION, CHEESE AND FRESH GREEN CHILLIES | <b>£ 5.95</b> |               |               |
| <b>8.7</b> | <b>CHEESE NAAN • D G</b><br>NAAN STUFFED WITH CHEESE  | <b>£ 4.95</b> |               |               |

## 6 • VEGETABLE SIDE DISHES

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| <b>6.1</b> | <b>SUBZI MAKHANI • D N</b><br>ASSORTED INDIAN VEGETABLES COOKED IN A TOMATO AND CASHEW NUT MAKHANI SAUCE (MILD)  | <b>£ 8.95</b>  |
| <b>6.2</b> | <b>SAAG KE SATH • D</b><br>SPINACH WITH INDIAN HERBS AND SPICES SERVED WITH A CHOICE OF ALOO (POTATOES) KHUMB (MUSHROOM) CHANNA (CHICK PEAS) OR PANEER (HOMEMADE COTTAGE CHEESE - D)             | <b>£ 8.95</b>  |
| <b>6.3</b> | <b>ALOO GOBI • D</b><br>STIR-FRIED POTATOES AND CAULIFLOWER FLAVOURED WITH AROMATIC INDIAN SPICES (MILD OR MEDIUM HOT)   | <b>£ 8.95</b>  |
| <b>6.4</b> | <b>JEERA ALOO • D</b><br>AN IRRESISTIBLE DISH OF SPICED POTATOES WITH CUMIN SEEDS  | <b>£ 8.95</b>  |
| <b>6.5</b> | <b>BOMBAY ALOO • D</b><br>POTATOES COOKED IN HERBS AND SPICES WITH AN ONION AND TOMATO-BASED GRAVY (MILD OR MEDIUM HOT)  | <b>£ 8.95</b>  |
| <b>6.6</b> | <b>KARAHI VEGETABLE • D</b><br>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) | <b>£ 9.25</b>  |
| <b>6.7</b> | <b>BHENDI DOPIYZA • D N</b><br>FRESH OKRA TOSSED IN SEEDS THEN COOKED WITH CUBES OF ONION, HERBS AND SPICES, AND FINISHED WITH A TOUCH OF CORIANDER (MILD)                                       | <b>£ 9.95</b>  |
| <b>6.8</b> | <b>PANEER MAKHMALI • D N</b><br>HOMEMADE COTTAGE CHEESE DICED AND COOKED IN A TOMATO AND CASHEW NUT BASED GRAVY GARNISHED WITH GRATED CHEESE (MILD)  | <b>£ 9.50</b>  |
| <b>6.9</b> | <b>VEGETABLE BIRIYANI • D</b><br>FRESH OKRA TOSSED IN SEEDS THEN COOKED WITH CUBES OF ONION, HERBS AND SPICES, AND FINISHED WITH A TOUCH OF CORIANDER (MILD)                                     | <b>£ 11.95</b> |

## 9 • DAL SIDE DISHES

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|------------|--|---------------|
| <b>9.1</b> | <b>DAL TARKA • D</b><br>YELLOW LENTILS TEMPERED WITH CUMIN AND GARLIC  | <b>£ 8.95</b> |
| <b>9.2</b> | <b>DAL MAKHANI • D</b><br>BLACK LENTILS SIMMERED OVERNIGHT AND FINISHED WITH A FRESH CREAM. A PUNJABI DELICACY | <b>£ 8.95</b> |