

## TAKE AWAY MENU



B A N  
Y A N

TO ORDER PLEASE CALL  
01428 644090

MIDHURST ROAD  
FERNHURST, GU27 3HA

[WWW.BANYANRESTAURANT.CO.UK](http://WWW.BANYANRESTAURANT.CO.UK)

### 5.6 - MURG PAHADI KEBAB £13.95

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

### 5.7 - SHEEKH KEBAB £12.95

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

### 5.8 - MURG HAZARVI KEBAB £12.95

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)

### 5.9 - BANZARA TIKKA £13.95

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

### 5.10 - CHATPATA FISH TIKKA £13.75

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

### 5.11 - GOSHT CHOP £13.95

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

### 5.12 - TANDOORI LASOONI PRAWN £14.95

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

### 5.13 - BASIL CORIANDER PRAWNS £14.95

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

### 5.14 - MIXED SEAFOOD PLATTER £16.95

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

## 6 - DAL SIDE DISHES

### 6.1 - DAL TARKA £7.95

YELLOW LENTILS TEMPERED WITH CUMIN AND GARLIC

### 6.2 - DAL MAKHANI £7.95

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

## 7 - VEGETABLE SIDE DISHES

### 7.1 - SUBZI MAKHANI £7.95

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

### 7.2 - BAIGAN KA BHARTA £7.95

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

### 7.3 - SAAG KE SATH £7.95

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

### 7.4 - BHUTTA METHI PALAK £7.95

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

### 7.5 - ALOO GOBI £7.95

STIR-FRIED POTATOES AND CAULIFLOWER FLAVOURED WITH AROMATIC INDIAN SPICES (MILD OR MEDIUM HOT)

### 7.6 - JEERA ALOO £7.95

AN IRRESISTIBLE DISH OF SPICED POTATOES WITH CUMIN SEEDS

### 7.7 - BOMBAY ALOO £7.95

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

### 7.8 - METHI MUTTER MALAI £7.95

FRESHLY CHOPPED FENUGREEK AND GREEN PEAS COOKED IN A FRESH CREAM AND CASHEW NUT SAUCE (MILD) - D

### 7.9 - KARAHİ VEGETABLE £8.25

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

### 7.10 - PANEER MAKHMALI £8.50

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

### 7.11 - BHENDI DOPIYZA £8.95

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

MAKE ANY OF THE ABOVE DISHES A MAIN SIZE, ADD £3.95

## 8 - RICE

### 8.1 - PALAK RICE £4.75

RICE COOKED IN SPINACH WITH INDIAN HERBS

### 8.2 - KESRI PULAO £3.95

SAFFRON FLAVOURED RICE GARNISHED WITH FRIED ONION

### 8.3 - MUSHROOM RICE £4.95

SARRFON RICE WITH STIR-FRIED MUSHROOM COOKED IN INDIAN HERBS

### 8.4 - LEMON RICE £4.95

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

### 8.5 - GARLIC RICE £4.95

BASMATI RICE STIR-FRIED WITH CHOPPED CLOVES OF GARLIC

## 9 - BREAD

### 9.1 - TANDOORI ROTI - G

WHOLEMEAL FLAT BREAD  
PLAIN £2.75 - BUTTER £3.00

### 9.2 - NAAN - G

UNLEAVENED CLAY OVEN BAKED BREAD  
PLAIN £2.95 - BUTTER £3.00 - GARLIC £3.25

### 9.3 - PASHAWARI NAAN £3.75

STUFFED NAAN WITH COCONUT AND RAISINS - G

### 9.4 - PANEER AND CHEESE NAAN £3.95

NAAN STUFFED WITH GRATED CHEESE AND PANEER - G, D  
(HOMEMADE COTTAGE CHEESE)

### 9.5 - KHEEMA NAAN £4.25

STUFFED NAAN WITH MINCE MEAT - G

### 9.6 - BANYAN SPECIAL NAAN £4.95

NAAN STUFFED WITH CORIANDER, ONION, CHEESE AND FRESH GREEN CHILLIES - G, D

### 9.7 - CHEESE NAAN £3.95

NAAN STUFFED WITH CHEESE - G, D

## PARATHA'S

### 9.8 - LACHA PARATHA £3.25

MULTI LAYERED WHOLEMEAL BREAD - G

### 9.9 - PUDINA PARATHA £3.50

MULTI LAYERED WHOLEMEAL BREAD WITH FRESH MINT - G

### 9.10 - ALOO PARATHA £3.95

WHOLEMEAL BREAD STUFFED WITH SPICY POTATOES - G

### 9.11 - PANEER PARATHA £3.95

WHOLEMEAL BREAD STUFFED WITH SPICY GRATED PANEER - G, D

### 9.12 - METHI PARATHA £3.95

MULTI LAYERED WHOLEMEAL BREAD TOPPED WITH FRESH FENUGREEK - G

## OPENING HOURS

MONDAY: CLOSED  
TUESDAY - SUNDAY: 12.00 - 2.30 & 5.30 - 10.30  
10% OFF WHEN YOU SPEND £50 OR MORE

Allergens - G (Contains Gluten), N (Contains Nuts),  
D (Contains Dairy) - For any other information, please ask

## 1 – STARTERS

1.1 - POPPADOM £1 each  
WITH CHUTNEYS

1.2 - VEGTABLE SAMOSA £5.50  
LIGHT FLAKY PASTRY STUFFED WITH MIXED VEGTABLES - G

1.3 - ONION AND SPINACH BHAJI £5.50  
SLICED ONION AND FRESH SPINACH LEAVES MIXED WITH SPICES THEN DEEP-FRIED – G, D

1.4 - STUFFED TANDOORI KHUMB £6.50  
MUSHROOM STUFFED WITH SPICY VEGETABLES THEN MARINATED IN TANDOORI SPICES AND COOKED IN A CLAY OVEN.  
SERVED WITH A HERB DIP - DF

1.5 - FISH AMRITSARI £7.50  
BATTERED TILAPIA MARINATED IN GINGER,  
GARLIC PASTE AND SPICES - DF

1.6 - SOUTH INDIAN CHICKEN CHILLI GARLIC £7.50  
BATTERED CHICKEN TOSSED WITH BELL PEPPERS, CHOPPED GINGER,  
GARLIC, SPRING ONIONS AND A TOUCH OF SOY SAUCE

1.7 - SWORDFISH TIKKA £7.75  
COOKED WITH TANDOORI SPICES AND HERBS THEN ROASTED IN  
A CLAY OVEN AND SERVED WITH A HERB SAUCE – D

1.8 - MURG MALAI KEBAB £7.75  
CREAMY CHICKEN MORSELS FINISHED IN THE  
TANDOOR, TOPPED WITH CHEESE – D

1.9 - MURG ADRAKHI £7.75  
TENDER DICED CHICKEN MARINATED IN CHOPPED GINGER, TANDOORI  
SPICES AND HERBS. SERVED WITH MINT CHUTNEY – D

1.10 - PUDINA BOTI £7.95  
SUCCULENT DICED LAMB MARINATED  
IN MINT AND CORIANDER THEN ROASTED IN  
THE CLAY OVEN – D

1.11 FISH TIKKA ACHARI £7.75  
DICED SALMON MARINATED IN PICKLE SPICES AND  
COOKED IN A CLAY OVEN

1.12 - MONKFISH CHILLI GARLIC £7.95  
BATTERED FISH TOSSED WITH BELL PEPPERS, CHOPPED GINGER,  
GARLIC, FRESH GREEN CHILLI

1.13 - MALAI JHEENJA £8.25  
KING PRAWNS IN A CREAMY MARINADE AND GRILLED TO  
GOLDEN PERFECTION - D

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

## 2 – CHICKEN

2.1 - TIKKA MASALA £11.95  
TENDER MORSELS OF CHICKEN TIKKA COOKED IN AN ONION  
AND TOMATO BASED GRAVY, FLAVOURED WITH KASOORI METHI  
(MILD OR MEDIUM HOT) – N, D

2.2 - MURG TIKKA MAKHANI £11.95  
TENDER CHICKEN TIKKA COOKED IN A SWEET TOMATO  
BASED CREAMY MAKHANI SAUCE (MILD)- N, D

2.3 - MURG LAZIZ £11.95  
A MILD AND CREAMY CURRY COOKED WITH  
ONIONS AND CASHEW NUT (MILD) – N, D

2.4 - MURG BHUNA £12.95  
CHICKEN COOKED ON A SLOW FIRE WITH AN ONION AND  
TOMATO GRAVY THEN FINISHED WITH A TOUCH OF FRESH CORRIANDER  
(MILD OR MEDIUM HOT)

2.5 - MURG MALAIDAR £12.95  
CHICKEN COOKED WITH FRESH CREAM, SPINACH AND MILD  
HERB SPICES (MILD OR MEDIUM HOT)

2.6 - MURG CALDEEN £13.75  
A TRADITIONAL GOAN DISH OF DICED CHICKEN. COOKED WITH  
COCONUT MILK, GREEN CHILLIES, SPICES, CURRY LEAVES AND SLICES OF  
ONION (MILD OR MEDIUM HOT)

2.7 - MURG CHITTINAD £13.75  
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)

2.8 - MURG JALFREZI £13.75  
CHICKEN COOKED WITH PEPPERS, ONIONS, TOMATO AND CHILLIES.  
(MEDIUM HOT)

2.9 - MURG METHI £13.75  
CHICKEN COOKED WITH FRESH GINGER, GARLIC,  
LEMON AND FRESH FENUGREEK  
(MILD OR MEDIUM HOT)

2.10 - MURG BIRYANI £13.95  
BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED  
WITH CHICKEN, COOKED IN GROUND SPICES AND SERVED WITH  
CUCUMBER RAITA (MILD OR MEDIUM HOT)

## 3 – LAMB

3.1 - DAL GOSHT £12.95  
MARINATED LAMB COOKED WITH YELLOW LENTILS AND SPICES  
(MILD OR MEDIUM HOT)

3.2 - SAAG GOSHT £12.95  
TENDER DICED LAMB COOKED IN A MUSTARD LEAF AND FRESH SPINACH  
BASED SAUCE WITH MILD SPICES (MILD OR MEDIUM HOT)

3.3 - HYDRABADI GOSHT £12.95  
A SPECIALITY OF THE SOUTHERN CITY OF HYDERABAD. A DRY LAMB DISH  
PREPARED WITH A HINT OF FENNEL AND STAR ANISE  
(MEDIUM HOT)

3.4 - GOSHT KI BIRYANI £14.25  
BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH LAMB,  
COOKED IN SPICES AND SERVED WITH CUCUMBER RAITA  
(MILD OR MEDIUM HOT)

3.5 - LAL MASS £14.95  
A TRADITIONAL RAJASTHANI SPECIALITY USING TENDER LAMB. COOKED IN  
GROUND SPICES, CARAMELISED ONION, GARLIC AND SUNDRIED  
RED CHILLIES (MEDIUM HOT)

3.6 - DUM KA GOSHT £14.95  
TENDER DICED LAMB COOKED IN A SLOW FIRE WITH GROUND SPICES  
SUNDRIED TOMATOES, FRIED ONION AND CLOVES OF GARLIC  
(MEDIUM HOT)

3.7 - ACHARI GOSHT £14.95  
LAMB COOKED WITH CHEFS OWN SPECIAL BLEND OF  
SPICES AND PICKLES. TANGY IN FLAVOUR (MEDIUM HOT)

3.8 - GOSHT AMRITSARI £14.95  
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)

3.9 - KARAHI GOSHT £14.95  
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)

3.10 - NOORJAHANI GOSHT £14.95  
TENDER DICED LAMB COOKED IN A CREAMY  
CASHEW CURRY SAUCE AND GARNISHED WITH SHREDDED ALMONDS.  
A TRADITIONAL MUGHAL DELICACY (MILD) – N, D

3.11 - GOSHT VINADALOO £14.95  
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)

3.12 - NALLI GOSHT £15.25  
LAMB SHANK IN A ROGAN JOSH SAUCE  
(MILD OR MEDIUM HOT)

## 4 - SEAFOOD

4.1 - KERALA FISH CURRY £14.95  
TILAPIA COOKED IN A COCONUT AND CURRY LEAF SAUCE  
(MILD OR MEDIUM HOT)

4.2 - MALABAR JHEENGA MASALA £14.95  
KING PRAWNS COOKED IN AN ONION BASED CURRY WITH COCONUT  
MILK AND CURRY LEAVES (MILD OR MEDIUM HOT)

4.3 - TAWA FISH £14.95  
BATTERED TILAPIA TOSSED IN CHOPPED GINGER, GARLIC AND THEN  
TOPPED WITH ONION, TOMATOES AND MASALA. A SEMI DRY DISH  
(MILD OR MEDIUM HOT)

4.4 - KING PRAWN SAAG £14.95  
KING PRAWNS COOKED WITH MUSTARD LEAVES, SPINACH LEAVES,  
CUMIN SEEDS, GINGER, GARLIC AND AN ONION TOMATO  
BASED SAUCE (MILD OR MEDIUM HOT)

4.5 - GOAN PRAWN CURRY £15.25  
A TRADITIONAL GOAN DISH OF KING PRAWNS TOSSED IN MUSTARD  
SEEDS AND CURRY LEAVES THEN COOKED WITH COCONUT MILK,  
ONIONS AND A TOMATO BASED SAUCE (MILD OR MEDIUM HOT)

4.6 - KING PRAWN BIRYANI £15.25  
BASMATI RICE FLAVOURED WITH EXOTIC SPICES AND LAYERED WITH KING  
PRAWNS COOKED IN SPICES, AND SERVED WITH CUCUMBER RAITA  
(MILD OR MEDIUM HOT)

## 5 - TANDOOR KI AANCH SE – SIZZLING PLATTER

SERVED WITH CUCUMBER SALAD AND CHUTNEY

5.1 - PANEER TIKKA £12.50  
PANEER (HOMEMADE COTTAGE CHEESE) MARINATED IN MILD SPICES  
AND HERBS AND GRILLED WITH BELL PEPPERS AND ONION (MILD) - D

5.2 - TANDOORI MURG £12.95  
CHICKEN ON THE BONE MARINATED IN EXOTIC TANDOORI SPICES  
THEN ROASTED IN A CLAY OVEN. (MILD OR MEDIUM HOT)

5.3 - KASOORI KEBAB £12.95  
CHICKEN MARINATED IN KASROOI METHI MILD SPICES AND HERBS  
THEN CHARGRILLED IN A CLAY OVEN (MILD)

5.4 - RESHMI KEBAB £12.95  
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)

5.5 - MURG TIKKA £12.95  
CHICKEN MARINATED IN TANDOORI SPICES, YOGHURT AND HERBS  
THEN GRILLED IN A CLAY OVEN (MILD OR HOT)