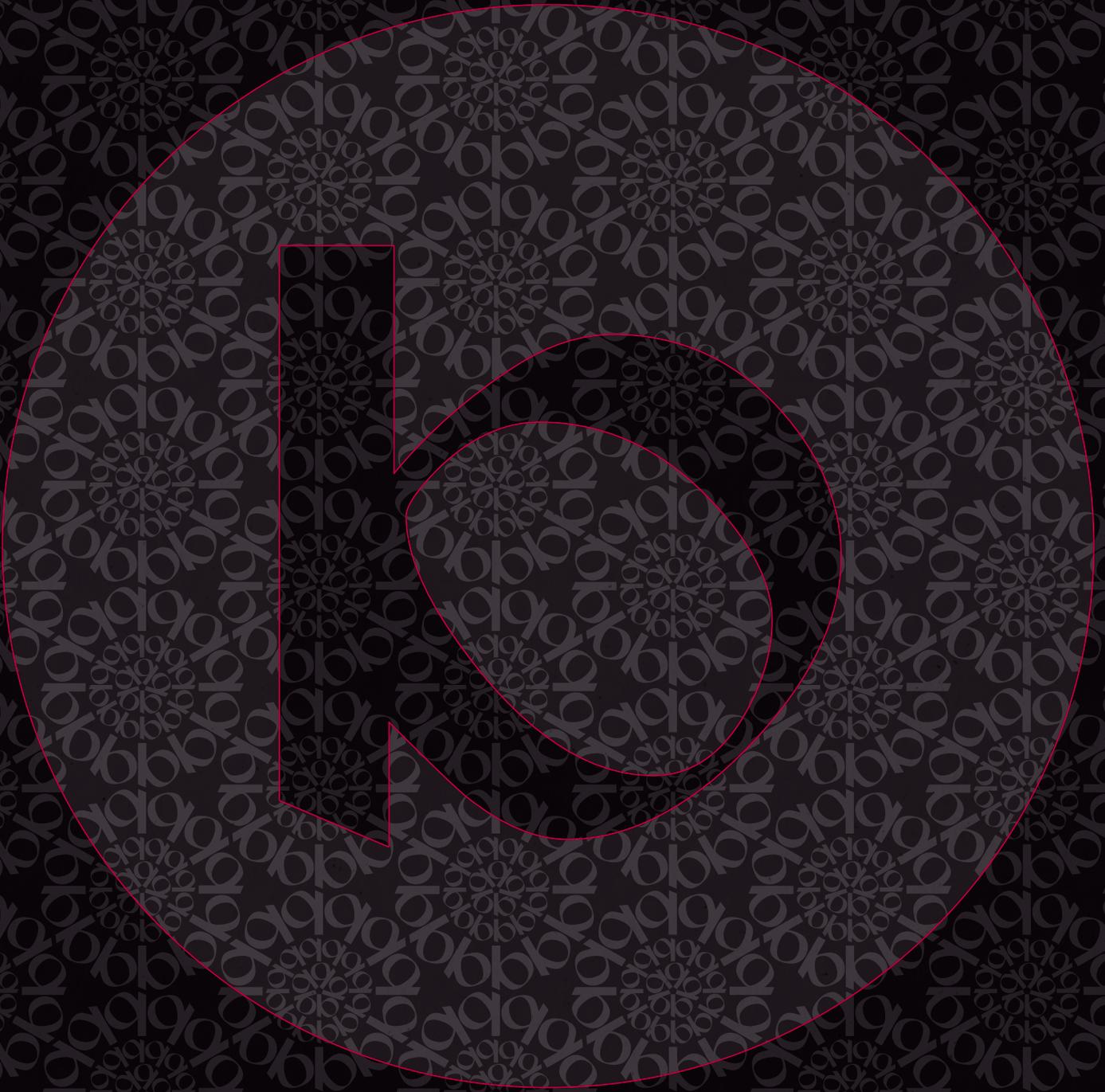


banarasi



ALL YOU CAN EAT MENU

**FIRST ORDER ANY 4 DISHES...  
THEN 3, THEN 2... UNTIL YOU ARE FULL!**

PLEASE ENJOY PAPADUMS & CHUTNEY WHILE YOU WAIT...

**ALL YOU CAN EAT £22.95**

CHILDREN UNDER 10 YRS £15.95

UNDER FIVES EAT FREE!

- 01. ONION BHAJI** <sup>VG GF</sup>  
Deep-fried onion balls with gram flour served with mint sauce.
- 02. VEG SAMOSA** <sup>VG</sup>  
Punjabi fried pastry with spiced potato & vegetables, served with mint sauce.
- 03. MEAT SAMOSA**  
Punjabi fried pastry with savoury lamb filling, served with mint sauce.
- 04. SAMOSA CHAAT** <sup>V</sup>  
Vegetable samosa cracked open & topped with sweet yogurt, tamarind sauce & mint sauce.
- 05. ALOO PAKORA** <sup>VG</sup>  
Thinly chopped potato battered & deep fried.
- 06. CHICKEN PAKORA**  
Chicken pieces dusted in spice mix & deep-fried.
- 07. FISH PAKORA**  
Buttered deep-fried white fish served with spicy mayo sauce.
- 08. CREAMY GARLIC MUSHROOMS** <sup>V</sup>  
Sliced mushrooms pan-fried with garlic with a touch of cream.
- 09. PANEER TIKKA** <sup>V GF</sup>  
Chargrilled marinated cottage cheese in tandoori spices.
- 10. CHICKEN TIKKA** <sup>GF</sup>  
Marinated & grilled chicken breast pieces.
- 11. AFGHANI CHICKEN TIKKA** <sup>GF</sup>  
Chargrilled chicken pieces, marinated overnight in garlic, ginger & coriander, with a little cream & egg white.
- 12. CHEESY CHICKEN ROLL**  
Crispy pastry stuffed with cheesy chicken mince & served with sweet chilli sauce.
- 13. HARA CHICKEN** <sup>GF</sup>  
Chicken pan-fried with mint & coriander sauce, red chilli & other whole spices.
- 14. CRISPY CHICKEN WINGS**  
Deep-fried crispy chicken wings. Served with peri peri sauce.
- 15. STICKY CHICKEN WINGS**  
Battered chicken wings, deep-fried & toasted in frying pan, marinated with sticky sweet chilli sauce with mustard seeds.
- 16. CHICKEN 65** <sup>GF</sup>  
Buttered chicken toasted with mustard seeds, dried red chilli & curry leaf, coconut milk.
- 17. LAMB CHOP** <sup>GF</sup>  
Lamb chop marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices, served with mint sauce.
- 18. SEEKH KEBAB** <sup>GF</sup>  
Chargrilled minced chicken & lamb meat, marinated in fine aromatic Indian spices, coriander & cumin, served with mint sauce.
- 19. JHINGA KOLIWADA** <sup>GF</sup>  
Deep-fried buttered prawns with mayo & yoghurt sauce.
- 20. DYNAMITE PRAWNS** <sup>GF</sup>  
Buttered prawns in peri peri sauce.
- 21. VEGETABLE BHAJI** <sup>VG GF</sup>  
Mixed seasonal vegetables pan-fried.
- 22. JEERA ALOO** <sup>V VG GF</sup>  
Baby potatoes cooked with cumin seeds (Bombay potato).
- 23. TARKA DHAL** <sup>V VG GF</sup>  
Five different lentils, or dalhs, with fiery red chilli – cooked to perfection.
- 24. DAL DUM HANDI** <sup>V VG GF</sup>  
Smoked black lentils cooked overnight with little cream & spices – a true Indian dish.
- 25. MAKHAN PANEER** <sup>V GF</sup>  
Grilled paneer in tomato gravy, with a little butter & cream.
- 26. CHICKEN KORMA** <sup>V</sup>  
A mild curry with coconut & cream.
- 27. CHICKEN TIKKA MASALA** <sup>V GF</sup>  
National favourite mild dish with almond & coconut, creamy & slightly tangy in taste.
- 28. VEGETABLE BHUNA** <sup>V VG GF</sup>  
Seasonal vegetables cooked with fairly dry onion gravy.
- 29. CHICKEN BHUNA** <sup>V GF</sup>  
Medium dish cooked with onion gravy, fairly dry.
- 30. BUTTER CHICKEN** <sup>V GF</sup>  
Vine-ripened tomatoes, bit of butter with tandoori chicken; the dish is invigorated with a fresh tempering of green chillies & ginger julienne.
- 31. HONEY CHILLI CHICKEN** <sup>V GF</sup>  
Chicken cooked with crushed chilli & glazed with honey.
- 32. LUCKNOW CHICKEN BIRYANI** <sup>V GF</sup>  
Made with mild aromatic spices, chicken & long grain basmati rice.
- 33. KASHMIRI LAMB ROGAN** <sup>V GF</sup>  
Kashmiri spices & aromatic spiced lamb curry, with a hint of saffron.
- 34. VEGETABLE MADRAS** <sup>V VG GF</sup>  
Fairly hot dish cooked with seasonal vegetables & onion gravy sauce.
- 35. CHICKEN MADRAS** <sup>V</sup>  
Chicken cooked in fairly hot sauce.
- 36. DELHI CHICKEN** <sup>V GF</sup>  
Spicy chicken curry cooked in tomato & onion gravy, chopped green chilli with other herbs & spices – a true taste of Desi curry.
- 37. LAMB GARLIC CHILLI KARAHI** <sup>V GF</sup>  
A fairly hot dish cooked with chopped onion, green pepper & green chilli & other herbs & spices. Infused with fried garlic.
- 38. CHICKEN MIRCH MASALA** <sup>V GF</sup>  
Spicy bhuna dish with hot Naga pickle.
- 39. CHIPS** <sup>V GF</sup>
- 40. PILAU RICE** <sup>V GF</sup>
- 41. PLAIN NAAN** <sup>V</sup>
- 42. GARLIC NAAN** <sup>V</sup>
- 43. PESHWARI NAAN** <sup>V</sup>
- 44. KEEMA NAAN**

 mild   
  medium  
 hot   
  extra hot  
**GF** Gluten free  
**V** Vegetarian  
**VG** Suitable for vegans

**IMPORTANT**  
PLEASE INFORM A MEMBER OF STAFF IF YOU ARE COELIAC, HAVE ANY OTHER ALLERGIES OR FOOD INTOLERANCES, BEFORE ORDERING!  
Products in this restaurant are fried in oil produced from genetically modified soya. We take great care removing

bones & cartilage from boneless items, but there is a small chance of finding one. Although we are not a vegetarian restaurant our kitchen aims to keep non-meat produce separate from meat products. However, we cannot guarantee that there will be no contact with meat preparation area.

**PLEASE NOTE**  
AT BUSY TIMES MAXIMUM TABLE TIME IS TWO HOURS  
Available Sunday–Thursday 5pm–9.30pm only, maximum party size of 12 people!  
Our dishes are cooked fresh to order, so please expect delays between meals at busier times. Excessive food wastage may incur additional charges. Service charge is not included.

