

DINE IN OFFERS

ALL YOU CAN EAT BUFFET £22.95PP

CHILDREN UNDER 10 YEARS £15.95PP

UNDER FIVES EAT FREE!

Available 5pm–9.30pm

Sunday–Thursday (closed Monday)

All you can eat menu is available for maximum parties of 12 people!

BUY ONE STARTER GET ONE FREE!

Guests must order a starter and a main,
from our main menu only, to get a starter free!

Minimum table of 2 and maximum 6 people,
table must be vacated by 7pm to validate the offer.

Available any day between 5pm-6pm only!

HAPPY HOUR

FRIDAY DRINKS OFFER 2 FOR £10

Any cocktail or large glass of house wine.

Available every Friday 5pm–7pm.

*DINE IN OFFERS ARE NOT APPLICABLE
IN CONJUNCTION WITH ANY OTHER OFFERS,
ON SPECIAL OR BANK HOLIDAYS.*



31-33 PRINCES AVENUE | HULL | HU5 3RX | 01482 473 945 | @BANARASIHULL
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OPEN HOURS TUESDAY–THURSDAY 5PM–10.30PM
FRIDAY & SATURDAY 5PM–11PM & SUNDAY 5PM–10PM (CLOSED MONDAY)

SCAN TO VISIT
OUR WEBSITE



MAIN MENU

STARTERS & APPETISERS

- 01. PAPADUM BASKET & CHUTNEY FOR TWO** 5.50 ^{V GF}
- 02. ONION BHAJI** 4.95 ^{VG GF}
Deep-fried onion balls with gram flour served with mint sauce.
- 03. CHEESE SAMOSA** 4.95 ^V
Crispy samosa stuffed with melted cheese.
- 04. VEGETABLE SAMOSA** 4.95 ^{VG}
Punjabi fried pastry with spiced potato & vegetables, served with mint sauce.
- 05. SIZZLING VEGETABLES** 4.95 ^{VG GF}
Tandoori vegetables pan-fried with other herbs & spices.
- 06. KHICHDI ARANCINI** 4.95 ^{V GF}
Deep-fried crispy rice & lentil balls stuffed with melted cheese.
- 07. PANEER TIKKA** 4.95 ^{V GF}
Chargrilled Indian cottage cheese marinated in tandoori spices.
- 08. STICKY CHICKEN WINGS** 4.95
Battered chicken wings, deep-fried & toasted in frying pan, marinated with sticky sweet chilli sauce with mustard seeds.
- 09. CHICKEN TIKKA** 4.95 ^{GF}
Marinated & grilled chicken breast pieces.
- 10. CHICKEN CHAAT PURI** 5.95
Chicken pan-fried with chaat masala. Served on top of deep-fried puri bread.
- 11. CHICKEN 65** 5.95 ^{GF}
Buttered chicken toasted with mustard seeds, dried red chilli & curry leaf, coconut milk.
- 12. AFGHANI CHICKEN TIKKA** 5.95 ^{GF}
Chargrilled chicken pieces, marinated overnight in garlic, ginger & coriander, with a little cream & egg white.
- 13. SIZZLING CHICKEN** 5.95 ^{GF}
Pan-fried chicken tikka, onion & pepper with herbs & spices, served with mint sauce.
- 14. HARA CHICKEN** 5.95 ^{GF}
Chicken pan-fried with mint & coriander sauce, red chilli & other whole spices.
- 15. CHILLI CHICKEN SKEWER** 5.95 ^{GF}
Chicken marinated with crushed red chilli & other dark spices toasted with sweet soya sauce.
- 16. CHEESY CHICKEN ROLL** 5.95
Crispy pastry stuffed with cheesy chicken mince & served with sweet chilli sauce in a shot glass.
- 17. DYNAMITE CHICKEN** 5.95
Marinated spicy, tangy chicken – flavour that will explode in your mouth!
- 18. SEEKH KEBAB** 5.95 ^{GF}
Chargrilled minced chicken & lamb meat, marinated in fine aromatic Indian spices, coriander & cumin, served with mint sauce.
- 19. MEAT SAMOSA** 4.50
Punjabi fried pastry with savoury lamb filling, served with mint sauce.
- 20. SHAMI KEBAB** 5.95 ^{GF}
Tender, shallow-fried patties made with minced lamb & yellow lentils. Served with mint sauce.
- 21. MIXED KEBAB** 6.95 ^{GF}
Consists of chicken tikka, seekh kebab & lamb chops.
- 22. LAMB CHOPS** 6.95 ^{GF}
Marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices, served with mint sauce.
- 23. FISH PAKORA** 5.95
Buttered deep-fried white fish served with spicy mayo sauce.
- 24. JHINGA KOLIWADA** 7.50
Deep-fried buttered prawns with mayo & yoghurt sauce, a dish from the colony of Kolish (fishermen) city of Mumbai.
- 25. JHINGA HARA** 7.95 ^{GF}
Chargrilled king prawns marinated with green sauce; mint & coriander.
- 26. DYNAMITE PRAWNS** 7.95
Buttered prawns in peri peri sauce.
- 27. KING PRAWN PURI** 7.95
King prawn pan-fried with chaat masala. Served on top of deep-fried puri bread.

VEGETABLE SIDES

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| 28. CHOLE BHATURE 5.95 ^{VG}
Deep-fried puri bread served with spicy chana masala (chickpeas). | 36. CHANA MASALA ^{VG GF}
Chickpeas with onion & pepper. | 39. JEERA ALOO ^{VG GF}
Baby potatoes cooked with cumin seeds (Bombay potatoes). |
| 29. PAANI PURI 5.95 ^{VG}
Crispy puri balls stuffed with mashed potato, chickpea, onion & coriander. Served on top of short glass with sour & spicy mint water. | 37. TARKA DHAL ^{VG GF}
Five different lentils, or dalhs, with fiery red chilli cooked to perfection. | 40. DAL DUM HANDI ^{V GF}
Smoked black lentils cooked overnight with little cream & spices – a true Indian dish. |
| 30. VADA PAV 5.95 ^{VG}
This street food dish consists of a deep-fried spicy potato dumpling, inside a bread bun, accompanied with mint & tamarind sauce. | 38. BHINDI BHAJI ^{VG}
Ladies' fingers (okra) pan-fried with onion & medium spices. | 41. SAAG PANEER ^{V GF}
Well-loved vegetarian dish with spinach & Indian cottage cheese. |

FROM THE GRILL

- Served with chips, salad & mint sauce.*
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| 42. CHICKEN TIKKA 12.95 ^{GF}
Marinated & grilled chicken breast pieces. | 45. SIZZLING KING PRAWNS 16.95 ^{GF}
King prawns with onion & peppers. |
| 43. CHICKEN SHASHLIK 14.95 ^{GF}
Grilled chicken with onion, green pepper & tomato. | 46. JHINGA HARA 16.95 ^{GF}
Chargrilled king prawns marinated with green sauce of mint & coriander. |
| 44. LAMB CHOPS 16.95 ^{GF}
Marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices. | 47. MIXED GRILL 17.95
Seekh kebab, lamb chops, Afghani tikka, chicken wings & chicken tikka. |

PLEASE NOTE Our dishes are cooked fresh to order, so please expect delays between meals at busier times. Service charge is not included.

These dishes are carefully selected from all across India, each dish giving you a truly unique flavourful taste of their region...

REGIONAL INDIAN CHEF SPECIALS

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| 48. KARAHI PANEER 9.95 ^{V GF}
Indian cottage cheese cooked in tomato & onion gravy – true Punjab flavour. | 54. DELHI CHICKEN 10.95 ^{GF}
Spicy chicken curry cooked in tomato & onion gravy, chopped green chilli with other herbs & spices – a true taste of Desi curry. |
| 49. MAKHAN PANEER 9.95 ^{V GF}
Grilled Indian cottage cheese, cooked in tomato rich gravy, the dish is invigorated with fresh tempered green chillies & ginger julienne. | 55. KEEMA MUTTER 9.95 ^{GF}
Minced lamb bhuna with green peas. |
| 50. MALAI KOFTA 10.95 ^V
Cheese balls in a rich & creamy sauce with almonds. | 56. KASHMIRI LAMB ROGAN 12.95 ^{GF}
Kashmiri spices & aromatic spiced lamb curry, with a hint of saffron. |
| 51. BUTTER CHICKEN 10.95 ^{GF}
The original 1947 recipe, cooked with vine-ripened tomatoes, bit of butter with tandoori chicken: the dish is invigorated with a fresh tempering of green chillies & ginger julienne. | 57. RARA GOSHT 12.95 ^{GF}
Lamb cooked medium with minced meat in rich gravy. |
| 52. DHABA CHICKEN KARAHI 10.95 ^{GF}
Dhaba style chicken curry is a rustic Punjabi dish served at the dhabas (roadside diners) in North India. It's medium spiced, full of flavour with a touch of cream. | 58. LAMB REZALA 12.95 ^{GF}
Slow-cooked lamb in a medium sauce, with ground spices & touch of cream. |
| 53. CHICKEN KARAHI 10.95 ^{GF}
Medium dish cooked with onion & pepper with other herbs & spice touch of cream. | 59. AMRITSARI FISH CURRY 11.95
Crispy fried fish cooked in tomato & onion gravy, with other herbs & spices. |
| | 60. MALABAR PRAWN CURRY 14.95 ^{GF}
King prawns cooked with green chilli, blended with mustard seeds, curry leaves & coconut. A true South Indian dish! |

CLASSIC BRITISH CURRIES

• MADRAS • VINDALOO • BHUNA • PATHIA • DANSAK • DOPIAZA & MORE...

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| 69. VEGETABLE 9.95 ^V | 70. TOFU 9.95 ^V |
| 71. CHICKEN 10.95 | 72. LAMB 12.95 |
| 73. KING PRAWN 14.95 | |

A medium heat dish, cooked with freshly chopped onion & green peppers, with ground spices & special Balti sauce.

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| 74. VEGETABLE 9.95 ^{VG} | 75. CHICKEN 10.95 |
| 76. KING PRAWN 14.95 | 77. LAMB 12.95 |
| 78. CHICKEN GARLIC CHILLI BALTI 12.95 | |
| 79. LAMB GARLIC CHILLI BALTI 13.95 | |
| 80. KING PRAWN GARLIC CHILLI BALTI 14.95 | |

From the land of Nawabs, biryani made with mild aromatic spices & long grain basmati rice. Its characteristically distinct aroma, taste & saffron gives it a distinguished appearance. Served with curry sauce.

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| 81. VEGETABLE BIRYANI 10.95 ^{VG} |
| 82. LUCKNOW CHICKEN BIRYANI 12.95 ^{GF} |
| 83. HYDRABADI LAMB BIRYANI 14.95 ^{GF} |
| 84. KING PRAWN BIRYANI 16.95 |

HOUSE SPECIALS

These curries are available with choice of:

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| VEGETABLE 9.95 ^V | TOFU 9.95 ^V |
| CHICKEN 10.95 | LAMB 12.95 |

KING PRAWN 14.95

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| 61. TIKKA MASALA 9.95 ^{GF}
National favourite mild dish with almond & coconut, creamy & slightly tangy in taste. |
| 62. HONEY CHILLI 9.95 ^{GF}
Cooked with crushed chilli & glazed with honey. |
| 63. SAAG 9.95 ^{GF}
Slow-cooked medium spiced dish, with baby spinach in aromatic spices |
| 64. LAKHNAVI 9.95 ^{GF}
A saucy bhuna dish with garlic paste & lime juice. |
| 65. JALFREZI 9.95 ^{GF}
A slightly hot dish cooked with chopped onion, green pepper & green chilli. An all-time favourite. |
| 66. GARLIC CHILLI KARAHI 9.95 ^{GF}
A fairly hot dish cooked with chopped onion, green pepper & green chilli & other herbs & spices. Infused with fried garlic. |
| 67. MIRCH MASALA 9.95 ^{GF}
Spicy hot sauce bhuna dish with Naga chilli pickle. |
| 68. BANARASI BURNER 9.95 ^{GF}
A very hot dish cooked with different types of chillies – hottest curry in the menu, still full of flavour. FOR HOT CURRY LOVERS ONLY, SO PLEASE THINK BEFORE YOU ORDER! |

ACCOMPANIMENTS

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| 85. CHIPS 2.50 ^{VG GF} | 93. PAPADUMS 2.50 ^{VG}
Basket for two people. |
| 86. MASALA CHIPS 3.50 ^{VG GF}
Chips tossed with onion, coriander, chaat masala & sweet chilli sauce. | 94. PLAIN NAAN 2.50 ^V |
| 87. BOILED RICE 2.95 ^{VG GF} | 95. GARLIC NAAN 3.50 ^V |
| 88. PILAU RICE 3.95 ^{V GF} | 96. PESHWARI NAAN 3.50 ^V |
| 89. VEGETABLE PILAU RICE 4.95 ^{V GF} | 97. KEEMA NAAN 3.50 |
| 90. EGG RICE 4.95 ^V | 98. TANDOORI ROTI 2.50 ^V |
| 91. MUSHROOM RICE 4.95 ^{V GF} | 99. PICKLE TRAY 3.00 ^V |
| 92. CHAPATI 1.50 ^{VG} | 100. SAUCE/CHUTNEY 1.00 ^V
ONION SALAD / MANGO CHUTNEY / MINT SAUCE |
| | 101. RAITA 1.50 ^V |

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.

KEY

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