

## VEGETABLE SIDES

SIDE 4.95 | GO LARGE 8.95

### 37. TARDKA DAAL <sup>VG GF</sup>

Five different lentils, or dalhs, with fiery red chilli cooked to perfection.

### 38. CHANA MASALA <sup>VG GF</sup>

Chickpeas with onion & pepper.

### 39. BHINDI BHAJI <sup>VG</sup>

Ladies' fingers (okra) pan-fried with onion & medium spices.

### 40. JEERA ALOO <sup>VG GF</sup>

Baby potatoes cooked with cumin seeds (Bombay potatoes).

### 41. DAL DUM HANDI <sup>V GF</sup>

Smoked black lentils cooked overnight with little cream & spices – a true Indian dish.

### 42. SAAG PANEER <sup>V GF</sup>

Well-loved vegetarian dish with spinach & Indian cottage cheese.

### 89. CHIPS 2.25 <sup>VG GF</sup>

### 90. MASALA CHIPS 3.15 <sup>VG GF</sup>

Chips tossed with onion, coriander, chaat masala & sweet chilli sauce.

### 91. BOILED RICE 2.25 <sup>VG GF</sup>

### 92. PILAU RICE 3.15 <sup>V GF</sup>

### 93. VEGETABLE PILAU RICE 3.85 <sup>V GF</sup>

### 94. EGG RICE 3.85 <sup>V</sup>

### 95. MUSHROOM RICE 3.85 <sup>V GF</sup>

### 96. CHAPATI 1.20 <sup>VG</sup>

### 97. PAPADUMS 2.25 <sup>VG</sup>

Basket for two people.

### 98. PLAIN NAAN 2.25 <sup>V</sup>

### 99. GARLIC NAAN 2.95 <sup>V</sup>

### 100. PESHWARI NAAN 2.95 <sup>V</sup>

### 101. KEEMA NAAN 2.95

### 102. TANDOORI ROTI 2.95 <sup>V</sup>

### 103. PICKLE TRAY 2.70 <sup>V</sup>

### 104. ONION SALAD/ MANGO CHUTNEY/ MINT SAUCE 90P <sup>V</sup>

### 105. RAITA 1.50 <sup>V</sup>

TAKE OUT MEAL DEAL 1

### SUITABLE FOR ONE PERSON 12.95

Please choose one dish from each course:

#### STARTER

Onion Bhaji  
Meat Samosa  
Chicken Tikka  
Sheek Kebab

#### MAIN

Chicken Tikka Masala  
Chicken Korma  
Chicken Laknavi  
Chicken Madras

#### SIDE

Pilu Rice Boiled Rice  
Plain Naan Garlic Naan

Vegetarian options are available.

TAKE OUT MEAL DEAL 2

### PERFECT FOR TWO PEOPLE TO SHARE 24.95

Please choose two dishes from each course:

#### STARTERS

Onion Bhaji  
Meat Samosa  
Afghani Chicken Tikka  
Chicken Tikka  
Sheek Kebab  
Chicken Pakora

#### MAINS

Chicken Tikka Masala  
Butter Chicken  
Chicken Korma  
Chicken Lasknavi  
Chicken Madras  
Deli Chicken  
Chicken Garlic Chilli Karai  
Chicken Vindaloo

#### SIDES

Pilu Rice Boiled Rice  
Plain Naan Garlic Naan

Vegetarian options are available.

ACCOMPANIMENTS

DINE IN OFFERS

### ALL YOU CAN EAT BUFFET £20.95PP

### CHILDREN UNDER 10 YEARS £15.95PP

UNDER FIVES EAT FREE! Sunday–Thursday (closed Monday).

### HAPPY HOUR BUY ONE MAIN GET ONE MAIN FREE!

Guests must order a starter each, with main course from our main menu only! Available any day between 5pm–6pm. Maximum 6 people & table must be vacated by 7pm to validate the offer.

### 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.

### IMPORTANT

PLEASE INFORM A MEMBER OF STAFF IF YOU ARE COELIAC, HAVE ANY OTHER ALLERGIES OR FOOD INTOLERANCES, BEFORE ORDERING!

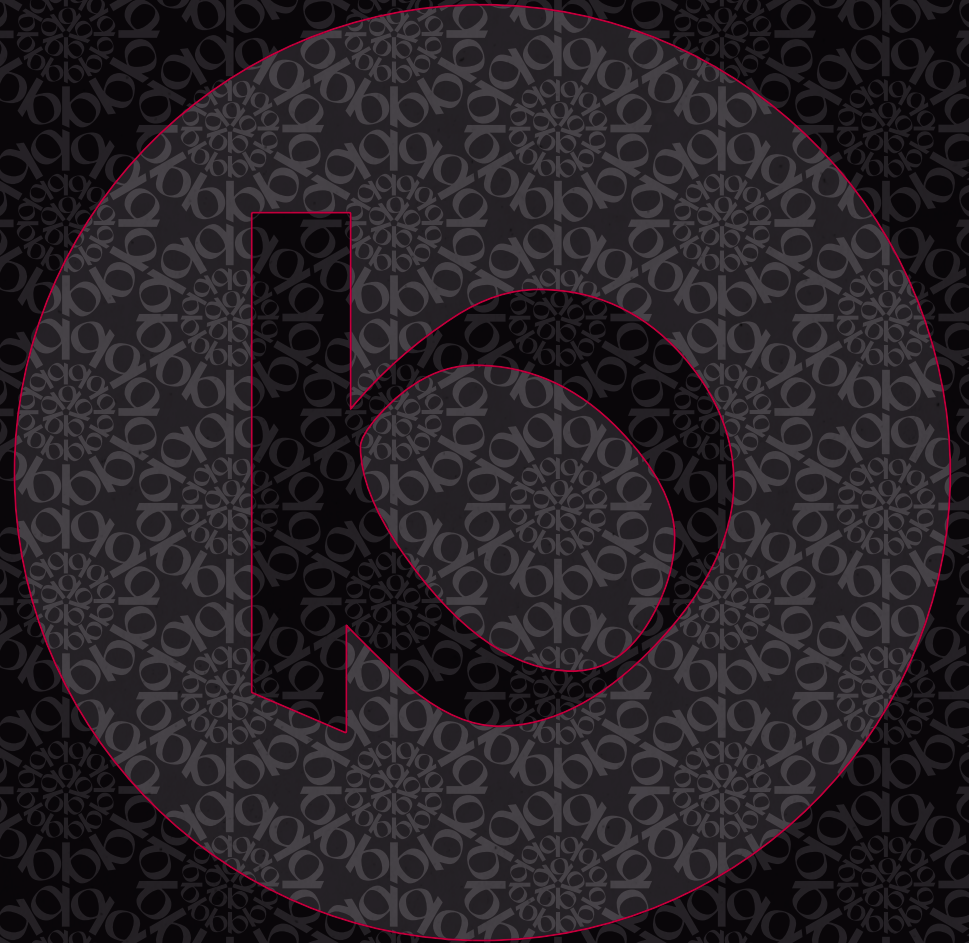
Products in this restaurant are fried in oil produced from genetically modified soya. We take great care removing bones & cartilage from boneless items, but there is a small chance of finding one.

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.



SCAN TO VISIT OUR WEBSITE

# banarasi



COLLECT 31-33 PRINCES AVENUE | HULL | HU5 3RX | CALL 01482 473 945  
EMAIL INFO@BANARASIHULL.CO.UK | VISIT WWW.BANARASIHULL.CO.UK

OPEN HOURS TUESDAY–THURSDAY 5PM–10.30PM  
FRIDAY & SATURDAY 5PM–11PM & SUNDAY 5PM–10PM (CLOSED MONDAY)

## TAKE OUT

DELIVERY AVAILABLE  
ON ORDERS OVER £15  
10% OFF COLLECTION

## APPETISERS

- 01. PAPADUM BASKET & CHUTNEY** 4.95 <sup>VG GF</sup>  
For two people.
- 02. MINI PAPRI CHAAT** 4.50 <sup>VG GF</sup>  
Mini papadum topped with mango salsa.
- 29. CHOLE BHATURE** 4.50 <sup>VG</sup>  
Deep-fried puri bread served with spicy chana masala (chickpeas).
- 30. PAANI PURI** 4.95 <sup>VG</sup>  
Crispy puri balls stuffed with mashed potato, chickpea, onion & coriander. Served on top of short glass with sour & spicy mint water.
- 31. VADA PAV** 4.95 <sup>V</sup>  
This street food dish consists of a deep-fried spicy potato dumpling, inside a bread bun, accompanied with mint & tamarind sauce.
- 32. RAGDA PATTIES** 4.95 <sup>V GF</sup>  
Mashed potato patties with chickpea sauce, topped with sweet yoghurt, tangy tamarind & mint sauce.
- 33. SAMOSA CHAAT** 4.95 <sup>V</sup>  
Vegetable samosa cracked open & topped with sweet yoghurt, tamarind sauce & mint sauce.
- 34. CHATPATI CHAAT** 4.95 <sup>VG GF</sup>  
A unique taste of old Delhi: Crispy fried potato & sweet potato tossed with chaat masala, topped with sweet yoghurt, tangy tamarind & mint sauce. Garnished with chopped banana & pomegranate seeds.
- 35. PAV BHAJI** 4.95 <sup>V</sup>  
Buttered buns served with mashed vegetables in Mumbai style.
- 36. KEEMA PAV** 6.20  
Buttered buns served with lamb mince, a street food from the Indian subcontinent.

## STARTERS

- 03. ONION BHAJI** 3.60 <sup>VG GF</sup>  
Deep-fried onion balls with gram flour served with mint sauce.
- 04. CHEESE SAMOSA** 4.05 <sup>V</sup>  
Crispy samosa stuffed with melted cheese.
- 05. VEGETABLE SAMOSA** 4.05 <sup>VG</sup>  
Punjabi fried pastry with spiced potato & vegetables, served with mint sauce.
- 06. SIZZLING VEGETABLES** 4.05 <sup>VG GF</sup>  
Tandoori vegetables pan-fried with other herbs & spices.
- 07. KHICHDI ARANCINI** 4.50 <sup>VG GF</sup>  
Deep-fried crispy rice & lentil balls stuffed with melted cheese.
- 08. PANEER TIKKA** 4.05 <sup>VG GF</sup>  
Chargrilled Indian cottage cheese marinated in tandoori spices.
- 09. STICKY CHICKEN WINGS** 4.50  
Battered chicken wings, deep-fried & toasted in frying pan, marinated with sticky sweet chilli sauce with mustard seeds.
- 10. CHICKEN TIKKA** 4.50 <sup>GF</sup>  
Marinated & grilled chicken breast pieces.
- 11. CHICKEN 65** 4.50 <sup>GF</sup>  
Buttered chicken toasted with mustard seeds, dried red chilli & curry leaf, coconut milk.
- 12. CHICKEN CHAAT PURI** 4.50  
Chicken pan-fried with chaat masala. Served on top of deep-fried puri bread.
- 13. AFGHANI CHICKEN TIKKA** 4.50 <sup>GF</sup>  
Chargrilled chicken pieces, marinated overnight in garlic, ginger & coriander, with a little cream & egg white.
- 14. SIZZLING CHICKEN** 4.95 <sup>GF</sup>  
Pan-fried chicken tikka, onion & pepper with herbs & spices, served with mint sauce.
- 15. HARA CHICKEN** 4.95 <sup>GF</sup>  
Chicken pan-fried with mint & coriander sauce, red chilli & other whole spices.
- 16. CHILLI CHICKEN SKEWER** 4.95 <sup>GF</sup>  
Chicken marinated with crushed red chilli & other dark spices toasted with sweet soya sauce.
- 17. CHEESY CHICKEN ROLL** 4.95  
Crispy pastry stuffed with cheesy chicken mince & served with sweet chilli sauce in short glass.
- 18. DYNAMITE CHICKEN** 4.95  
Marinated spicy, tangy chicken – the flavour will explode in your mouth!
- 19. MEAT SAMOSA** 4.95  
Punjabi fried pastry with savoury lamb filling, served with mint sauce.
- 20. SHAMI KEBAB** 4.50 <sup>GF</sup>  
Tender, shallow-fried patties made with minced lamb & yellow lentils. Served with mint sauce.
- 21. SEEKH KEBAB** 4.50 <sup>GF</sup>  
Chargrilled minced chicken & lamb meat, marinated in fine aromatic Indian spices, coriander & cumin, served with mint sauce.
- 22. MIXED KEBAB** 6.20 <sup>GF</sup>  
Consists of chicken tikka, seekh kebab & lamb chops.
- 23. LAMB CHOPS** 6.20 <sup>GF</sup>  
Marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices, served with mint sauce.
- 24. LAMB GILOFE** 4.95 <sup>GF</sup>  
Lamb mince meat grilled with chopped onion & pepper with other herbs & spices.
- 25. FISH PAKORA** 4.05  
Buttered deep-fried white fish served with spicy mayo sauce.
- 26. JHINGA KOLIWADA** 6.80  
Deep-fried buttered prawns with mayo & yoghurt sauce, a dish from colony of Kolish (fishermen) city of Mumbai.
- 27. JHINGA HARA** 6.80 <sup>GF</sup>  
Chargrilled king prawns marinated with green sauce; mint & coriander.
- 28. KING PRAWN PURI** 6.80  
King prawn pan-fried with chaat masala. Served on top of deep-fried puri bread.

## BRITISH CLASSIC CURRIES

Madras, Vindaloo, Bhuna, Pathia, Dansack, Rogon, etc...

- 72. VEGETABLE** 8.05 <sup>VG</sup> **74. CHICKEN** 8.95 **76. KING PRAWN** 12.95
- 73. TOFU** 8.05 <sup>VG</sup> **75. LAMB** 9.95

## FROM THE GRILL

Our grilled dishes are served with chips, salad & mint sauce.

- 43. CHICKEN TIKKA** 9.90 <sup>GF</sup>  
Marinated & grilled chicken breast pieces.
- 44. CHICKEN SHASLICK** 11.70 <sup>GF</sup>  
Grilled chicken with onion, green pepper & tomato.
- 45. LAMB CHOPS** 13.50 <sup>GF</sup>  
Marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices.
- 46. SIZZLING KING PRAWN** 13.50 <sup>GF</sup>  
King prawn with onion & peppers.
- 47. JHINGA HARA** 13.50 <sup>GF</sup>  
Chargrilled king prawns marinated with green sauce of mint & coriander.
- 48. MIXED GRILL** 13.50  
Seehk kebab, lamb chops, Afghani tikka, chicken wings & chicken tikka.

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

- 49. KEEMA MUTTER** 8.95 <sup>GF</sup>  
Minced lamb bhuna with green peas.
- 50. MALAI KOFTA** 8.95 <sup>V</sup>  
Rich, creamy almond curry with cheesy potato balls.
- 51. KARAHI PANEER** 8.95 <sup>V GF</sup>  
Indian cottage cheese cooked in tomato & onion gravy – true Punjab flavour.
- 52. MAKHAN PANEER** 8.95 <sup>V GF</sup>  
Grilled Indian cottage cheese, cooked in tomato rich gravy, the dish is invigorated with fresh tempered green chillies & ginger julienne.
- 53. BUTTER CHICKEN** 8.95 <sup>GF</sup>  
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.
- 54. DHABA CHICKEN KARAHI** 8.95 <sup>GF</sup>  
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.
- 55. ACHARI CHICKEN** 8.95 <sup>GF</sup>  
Chicken cooked with onion, tomato & mixed pickle.
- 56. CHICKEN KARAHI** 8.95 <sup>GF</sup>  
Medium dish cooked with onion & pepper with other herbs & spice touch of cream.
- 57. DELHI CHICKEN** 8.95 <sup>GF</sup>  
Spicy chicken curry cooked in tomato & onion gravy, chopped green chilli with other herbs & spices – a true taste of Desi curry.
- 58. ACHARI LAMB** 9.95 <sup>GF</sup>  
Lamb cooked with onion, tomato & mixed pickle.
- 59. KASHMIRI LAMB ROGANJ** 9.95 <sup>GF</sup>  
Kashmiri spices & aromatic spiced lamb curry, with hint of saffron.
- 60. RARA GOSHT** 9.95 <sup>GF</sup>  
Lamb cooked medium with mince meat in rich gravy.
- 61. AMRITSARI FISH CURRY** 9.95  
Crispy fried fish cooked in tomato & onion gravy, with other herbs & spices.
- 62. MALABAR PRAWN CURRY** 12.95 <sup>GF</sup>  
King prawn cooked with green chilli, blended with mustard seeds, curry leaves & coconut.

## REGIONAL INDIAN CHEF SPECIALS

## BALTI

A medium dish, cooked with fresh cut onion & green pepper, with ground spices & special Balti sauce.

- 77. VEGETABLE** 8.05 <sup>VG</sup> **78. TOFU** 8.05 <sup>VG</sup>
- 79. CHICKEN** 8.95 **80. LAMB** 9.95
- 81. KING PRAWN** 13.95
- 82. CHICKEN GARLIC CHILLI BALTI** 9.95
- 83. LAMB GARLIC CHILLI BALTI** 10.95
- 84. KING PRAWN GARLIC CHILLI BALTI** 13.95

## HOUSE SPECIALS

All the curries below are available with choice of:

- VEGETABLE** 8.05 <sup>VG</sup>
- TOFU** 8.05 <sup>VG</sup>
- CHICKEN** 8.95
- LAMB** 9.95
- KING PRAWN** 12.95

- 63. PASSANDA** <sup>V GF</sup>  
Rich, creamy dish cooked with sultanas, ground almond & nuts to give a fruity nutty flavour.
- 64. TIKKA MASALA** <sup>V GF</sup>  
National favourite mild dish with almond & coconut, creamy & slightly tangy in taste.
- 65. HONEY CHILLI** <sup>VG GF</sup>  
Cooked with crushed chilli & glazed with honey.
- 66. SAAG** <sup>VG GF</sup>  
Slow-cooked medium spiced dish, with baby spinach in aromatic spices
- 67. LAKHNAVI** <sup>VG GF</sup>  
A saucy bhuna dish with garlic paste & lime juice.
- 68. JALFREZZI** <sup>VG GF</sup>  
A slightly hot dish cooked with chopped onion, green pepper & green chilli. An all-time favourite.
- 69. GARLIC CHILLI KARAHI** <sup>VG GF</sup>  
A fairly hot dish cooked with chopped onion, green pepper & green chilli & other herbs & spices. Infused with fried garlic.
- 70. MIRCH MASALA** <sup>VG GF</sup>  
Spicy hot sauce bhuna dish with Naga chilli pickle.
- 71. BANARASI BURNER** <sup>V GF</sup>  
A very hot dish cooked with different type of chilli's, hottest curry in the menu, still full of flavour. Recommended for hot curry lovers only, please think before you order!

## BIRYANI

From the land of Nawabs, biryani made with mild aromatic spices & long grain basmati rice. Served with curry sauce side.

- 85. VEGETABLE BIRYANI** 8.95 <sup>VG</sup>
- 86. LUCKNOW CHICKEN BIRYANI** 9.95 <sup>GF</sup>
- 87. HYDRABADI LAMB BIRYANI** 11.95 <sup>GF</sup>
- 88. KING PRAWN BIRYANI** 13.95

## STREET FOOD OF INDIA

## KEY

- <sup>mild</sup> <sup>medium</sup>
- <sup>hot</sup> <sup>extra hot</sup>
- <sup>V</sup> Vegetarian
- <sup>VG</sup> Suitable for vegans
- <sup>GF</sup> Gluten free