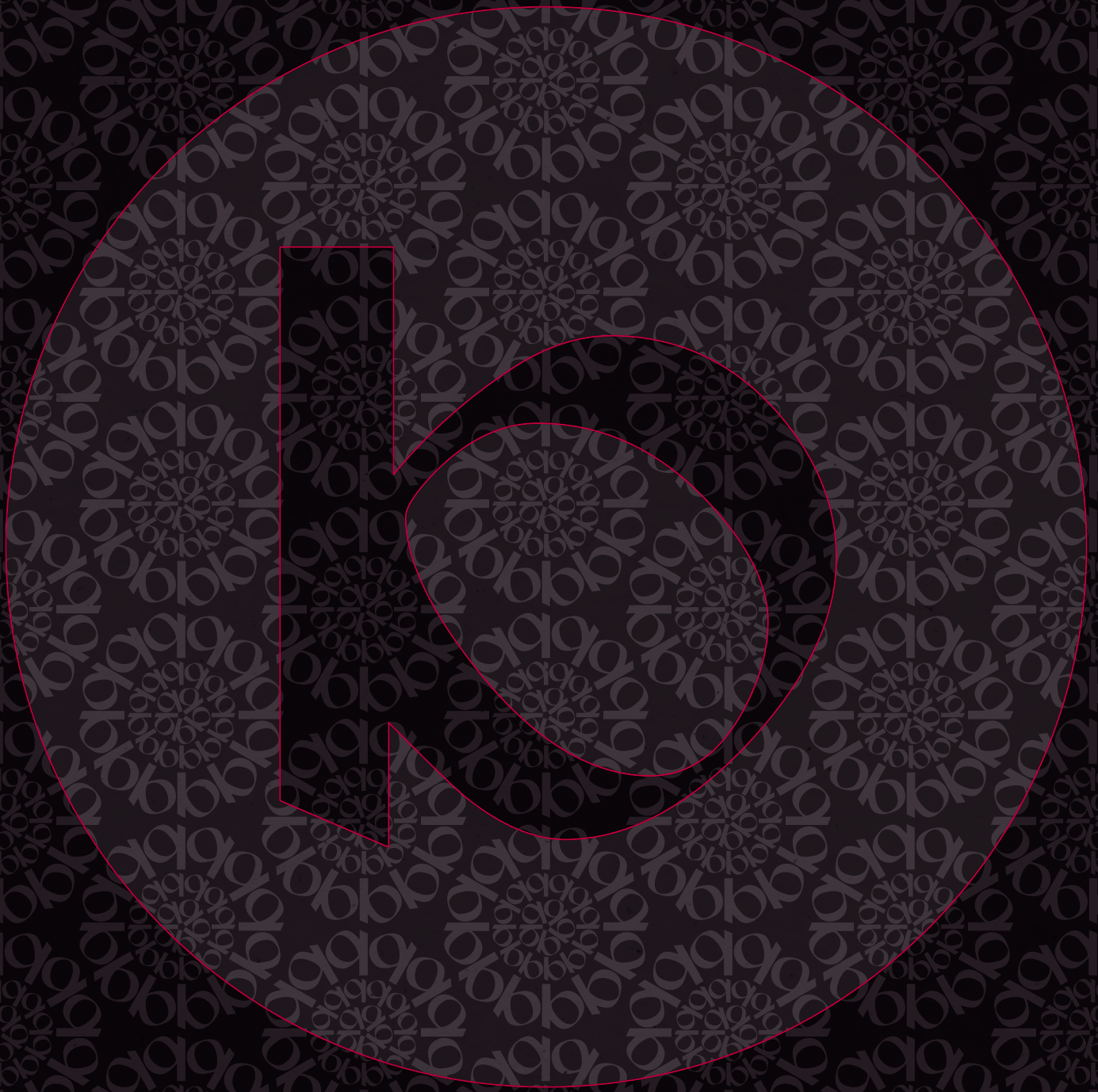


banarasi



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 £23.95**

**CHILDREN UNDER 10 YRS £16.95**

**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. ANANAS TIKKA** <sup>V GF</sup>  
Pineapple rings marinated with mustard, yoghurt & other spices then grilled.
- 06. DAHI PURI BLAST** <sup>V</sup>  
Street food of India, crisp bread puffs filled with chickpeas, sweet yoghurt, tamarind & chilli coriander sauce – explode the flavour in your mouth.
- 07. DAHI VADA** <sup>V</sup>  
Fried lentil balls in thick sweet yoghurt, tamarind & mint coriander sauce.
- 08. ALOO TIKKI** <sup>V</sup>  
Mashed potato with chickpeas, coated with breadcrumbs & deep-fried.
- 09. PANEER TIKKA** <sup>V GF</sup>  
Char-grilled marinated cottage cheese in tandoori spices.
- 10. CHICKEN TIKKA** <sup>GF</sup>  
Marinated & grilled chicken breast pieces.
- 11. MALAI TIKKA** <sup>GF</sup>  
Chicken breast pieces marinated in a creamy yoghurt with cheese, garlic & chaat masala & grilled.
- 12. HARIYALI TIKKA** <sup>GF</sup>  
Chicken marinated with yoghurt, ginger garlic paste & house special green sauce, then grilled.
- 13. CHICKEN PAKORA**  
Chicken pieces dusted in spice mix & deep-fried.
- 14. FISH PAKORA**  
Battered deep-fried white fish served with spicy mayo sauce.
- 15. CHEESY CHICKEN ROLL**  
Crispy pastry stuffed with cheesy chicken mince & served with sweet chilli sauce.
- 16. STICKY CHICKEN WINGS**  
Battered chicken wings, deep-fried & toasted in frying pan, marinated with sticky sweet chilli sauce with mustard seeds.
- 17. CHICKEN 65** <sup>GF</sup>  
Marinated chicken breast pieces shallow fried with mustard seeds, dried red chillies, curry leaf & coconut milk.
- 18. LAMB CHOP** <sup>GF</sup>  
Lamb chop marinated overnight in our special sauce with lime juice, garlic, ginger & dark spices, served with mint sauce.
- 19. SEEKH KEBAB** <sup>GF</sup>  
Char-grilled minced chicken & lamb meat, marinated in fine aromatic Indian spices, coriander & cumin, served with mint sauce.
- 20. DYNAMITE JHINGA** <sup>GF</sup>  
Battered prawns deep-fried & topped with peri peri sauce.
- 21. JHINGA KOLIWADA**  
Deep-fried battered prawns with mayo & yoghurt sauce.
- 22. JEERA ALOO** <sup>VG GF</sup>  
Baby potatoes cooked with cumin seeds (Bombay potato).
- 23. TARKA DHAL** <sup>VG GF</sup>  
Five different lentils, or dalhs, with fiery red chilli – cooked to perfection.
- 24. DAL DUM HANDI** <sup>V 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**  
A mild curry with coconut & cream.
- 27. CHICKEN TIKKA MASALA** <sup>GF</sup>  
National favourite mild dish with almond & coconut, creamy & slightly tangy in taste.
- 28. VEGETABLE BHUNA** <sup>VG GF</sup>  
Seasonal vegetables cooked with fairly dry onion gravy.
- 29. BUTTER CHICKEN** <sup>GF</sup>  
Vine-ripened tomatoes, bit of butter with tandoori chicken; the dish is invigorated with a fresh tempering of green chillies & ginger julienne.
- 30. DHABA CHICKEN KARAH** <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.
- 31. LUCKNOW CHICKEN BIRYANI** <sup>GF</sup>  
Made with mild aromatic spices, chicken & long grain basmati rice.
- 32. KASHMIRI LAMB ROGAN** <sup>GF</sup>  
Kashmiri spices & aromatic spiced lamb curry, with a hint of saffron.
- 33. BANARASI CHICKEN CURRY**  
Fresh chicken cooked home-style with Indian ground spices, garlic & ginger.
- 34. LAMB REZALLA** <sup>GF</sup>  
Slow-cooked lamb with yoghurt, tomato, Indian whole spice grounds & touch of butter.
- 35. VEGETABLE MADRAS** <sup>VG GF</sup>  
Fairly hot dish cooked with seasonal vegetables & onion gravy sauce.
- 36. HONEY CHILLI CHICKEN** <sup>GF</sup>  
Chicken cooked with crushed chilli & glazed with honey.
- 37. LAMB GARLIC CHILLI KARAH** <sup>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>GF</sup>  
Spicy bhuna dish with hot Naga pickle.
- 39. CHIPS** <sup>VG 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>
- 45. 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.

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