

banarasi

DINE IN OFFERS

ALL YOU CAN EAT BUFFET £23.95PP

CHILDREN UNDER 10 YEARS £16.95PP

UNDER FIVES EAT FREE!

Available Sunday–Thursday 5pm–9.30pm (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.

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



BANARASI INDIAN RESTAURANT
31-33 PRINCES AVENUE | HULL | HU5 3RX
TEL 01482 473 945 | @BANARASIHULL
EMAIL INFO@BANARASIHULL.CO.UK

SCAN TO VIST
OUR WEBSITE



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

TAKEAWAY MENU

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| <p>01. PAPADUM & CHUTNEY 5.95 ^{V GF}
Basket for two.</p> <hr/> <p>02. ONION BHAJI 4.95 ^{V GF}
Deep-fried onion balls with gram flour served with mint sauce.</p> <hr/> <p>03. VEGETABLE SAMOSA 4.95 ^V
Punjabi fried pastry with spiced potato & vegetables, served with mint sauce.</p> <hr/> <p>04. ANANAS TIKKA 5.95 ^{V GF}
Pineapple rings marinated with mustard, yoghurt & other spices, then grilled.</p> <hr/> <p>05. PANEER TIKKA 5.95 ^{V GF}
Chargrilled Indian cottage cheese marinated in tandoori spices.</p> <hr/> <p>06. STICKY CHICKEN WINGS 4.95
Battered chicken wings, deep-fried then toasted in a frying pan, marinated in a sticky sweet chilli sauce with mustard seeds.</p> <hr/> <p>07. CHICKEN TIKKA 5.95 ^{GF}
Marinated & grilled chicken breast pieces.</p> | <p>08. CHICKEN CHAAT PURI 5.95
Chicken pan-fried with chaat masala. Served on top of deep-fried puri bread.</p> <hr/> <p>09. CHICKEN 65 5.95 ^{GF}
Marinated chicken breast pieces shallow fried with mustard seeds, dried red chillies, curry leaf & coconut milk.</p> <hr/> <p>10. CHILLI CHICKEN SKEWER 5.95 ^{GF}
Chicken marinated with crushed red chilli & other dark spices toasted with sweet soy sauce.</p> <hr/> <p>11. LAAL SURKH TIKKA 5.95 ^{GF}
Chicken breast pieces marinated with mustard, garlic & ginger paste, butter & yoghurt with ground spices.</p> <hr/> <p>12. MALAI TIKKA 6.95 ^{GF}
Chicken breast pieces marinated in a creamy yoghurt with cheese, garlic & chaat masala & grilled.</p> <hr/> <p>13. HARIYALI TIKKA 6.95 ^{GF}
Chicken marinated with yoghurt, ginger garlic paste & house special green sauce, then grilled.</p> | <p>14. CHEESY CHICKEN ROLL 6.95
Crispy pastry stuffed with cheesy chicken mince & served with sweet chilli sauce in a shot glass.</p> <hr/> <p>15. DYNAMITE CHICKEN 6.95
Marinated spicy, tangy chicken – flavour that will explode in your mouth!</p> <hr/> <p>16. SEEKH KEBAB 5.95 ^{GF}
Chargrilled minced chicken & lamb meat, marinated in fine aromatic Indian spices, coriander & cumin, served with mint sauce.</p> <hr/> <p>17. MEAT SAMOSA 4.95
Punjabi fried pastry with savoury lamb filling, served with mint sauce.</p> <hr/> <p>18. MIXED KEBAB 6.95 ^{GF}
Consists of chicken tikka, seekh kebab & lamb chops.</p> <hr/> <p>19. LAMB CHOPS 6.95 ^{GF}
Marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices, served with mint sauce.</p> | <p>20. FISH PAKORA 5.95
Battered deep-fried white fish served with spicy mayo sauce.</p> <hr/> <p>21. ACHARI FISH TIKKA 6.95 ^{GF}
White fish fillet, marinated with gram flour, mustard seeds, mixed pickles & other spices.</p> <hr/> <p>22. JHINGA KOLIWADA 7.95
Deep-fried battered prawns with mayo & yoghurt sauce, a dish from the colony of Kolish (fishermen) city of Mumbai.</p> <hr/> <p>23. DYNAMITE PRAWNS 7.95 ^{GF}
Battered prawns deep-fried & topped with peri peri sauce.</p> <hr/> <p>24. KING PRAWN PURI 7.95
King prawns pan-fried with chaat masala. Served on top of deep-fried puri bread.</p> <hr/> <p>25. TANDOORI KING PRAWNS 7.95 ^{GF}
Marinated king prawns grilled & served with mint sauce</p> |
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STARTERS & APPETISERS

10% OFF ORDERS OVER £12 DELIVERY **OR** COLLECTION

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| <p>26. PAANI PURI 5.95 ^{VG}
Crispy puri balls stuffed with mashed potato, chickpea, onion & coriander. Served on top of a short glass with sour & spicy mint water.</p> <hr/> <p>27. VADA PAV 6.95 ^{VG}
This street food dish consists of a deep-fried spicy potato dumpling, inside a bread bun, accompanied with mint & tamarind sauce.</p> <hr/> <p>28. SAMOSA CHAAT 6.95 ^V
Vegetable samosa cracked open & topped with sweet yoghurt, tamarind sauce & mint sauce.</p> | <p>29. CHATPATI CHAAT 6.95 ^{V GF}
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.</p> <hr/> <p>30. PAV BHAJI 6.95 ^V
Buttered buns served with mashed vegetables in Mumbai style.</p> <hr/> <p>31. RAGDA PATTIES 6.95 ^{V GF}
Mashed potato patties with chickpea sauce, topped with sweet yoghurt, tangy tamarind & mint sauce.</p> | <p>32. KEEMA PAV 6.95
Buttered buns served with lamb mince, a street food from the Indian subcontinent.</p> <hr/> <p>33. DAHI PURI BLAST 6.95 ^V
Street food of India: crisp bread puffs filled with chickpeas, sweet yoghurt, tamarind & chilli coriander sauce – explosive flavour in your mouth.</p> | <p>34. DAHI VADA 6.95 ^V
Dahi vada is a type of chaat (snack) originating from the Indian subcontinent. It is prepared by soaking vadas (fried lentil balls) in thick sweet yoghurt, tamarind & mint coriander sauce.</p> <hr/> <p>35. CHOLE BHATURE 8.95 ^{VG}
Deep-fried puri bread served with spicy chana masala (chickpeas), pickle & onion – a popular street food of India.</p> |
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STREET FOOD OF INDIA

*Designed to enjoy
as a starter or a few
dishes to share.*

• **SIDE DISH** 6.95

• **GO LARGE** 9.95

36. CHANA MASALA  **VG GF**

Chickpeas with onion & pepper.

37. BHINDI BHAJI  **VG**

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

38. JEERA ALOO  **VG GF**

Baby potatoes cooked with cumin seeds (Bombay potatoes).

39. DAL DUM HANDI  **V GF**

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

40. TARKA DHAL  **VG GF**

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

41. SAAG PANEER  **V GF**

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

VEGETABLE SIDES

PLEASE NOTE OUR DISHES ARE COOKED FRESH TO ORDER, SO PLEASE EXPECT DELAYS BETWEEN MEALS AT BUSIER TIMES. SERVICE CHARGE IS NOT INCLUDED.

REGIONAL INDIAN CHEF SPECIALS

49. KARAHI PANEER 10.95  **V GF**

Indian cottage cheese cooked in tomato & onion gravy – true Punjab flavour.

50. MAKHAN PANEER 10.95  **V GF**

Grilled Indian cottage cheese, cooked in tomato rich gravy, the dish is invigorated with fresh tempered green chillies & ginger julienne.

51. MALAI KOFTA 10.95  **V**

Cheese balls in a rich & creamy sauce with almonds.

52. KEEMA MUTTER  **GF**

Minced lamb bhuna with green peas.

53. AMRITSARI FISH CURRY 12.95  **GF**

Crispy fried fish cooked in tomato & onion gravy, with other herbs & spices.

54. BUTTER CHICKEN 12.95  **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.

55. CHICKEN KARAHI 12.95  **GF**

Medium dish cooked with onion & pepper with other herbs, with a touch of cream.

56. DHABA CHICKEN KARAHI 12.95  **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.

SERVED WITH CHIPS, SALAD & MINT SAUCE...

42. CHICKEN TIKKA 12.95  **GF**

Marinated & grilled chicken breast pieces.

43. CHICKEN SHASHLIK 14.95  **GF**

Grilled chicken with onion, green pepper & tomato.

44. HARIYALI TIKKA 14.95  **GF**

Chicken marinated with yoghurt, ginger garlic paste & house special green sauce & then grilled.

45. MALAI TIKKA 14.95  **GF**

Chicken breast pieces marinated in a creamy yoghurt with cheese, garlic & chaat masala & grilled.

46. LAMB CHOPS 16.95  **GF**

Marinated overnight in a special sauce with lime juice, garlic, ginger & dark spices.

47. TANDOORI KING PRAWNS 17.95  **GF**


King prawns with onion & peppers.

48. MIXED GRILL 17.95


Seekh kebab, lamb chops, Afghani tikka, chicken wings & chicken tikka.

FROM THE GRILL

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

57. HYDERABADI CHICKEN CURRY 12.95  **GF**

Chicken cooked with curry leaf, garlic & ginger, cashew nut paste, other herbs & spices.

58. BANARASI CHICKEN CURRY 12.95  **GF**


Fresh chicken cooked home-style with Indian ground spices, garlic & ginger.

59. DELHI CHICKEN 12.95  **GF**

Spicy chicken curry cooked in tomato & onion gravy, chopped green chilli with other herbs & spices – a true taste of Desi curry.

60. LAMB REZALA 14.95  **GF**

Slow-cooked lamb in a medium sauce, with ground spices & touch of cream.

61. BANARASI LAMB CURRY 14.95  **GF**

Slow-cooked lamb home-style, with aromatic Indian ground spices, ginger & garlic.

62. KASHMIRI LAMB ROGAN 14.95  **GF**

Kashmiri spices & aromatic spiced lamb curry, with a hint of saffron.

63. LAMB LAAL MAAS 14.95  **GF**

Slow-cooked lamb with yoghurt, tomato, Indian whole spice grounds & touch of butter.

64. RARA GOSHT 14.95  **GF**

Lamb cooked with minced meat, herbs & spices in a rich gravy.

THESE CURRIES ARE AVAILABLE WITH CHOICE OF...

• **VEGETABLE** 9.95^v

• **TOFU** 10.95^v

• **CHICKEN** 12.95

• **LAMB** 14.95

• **KING PRAWN** 15.95

65. **TIKKA MASALA** GF

National favourite mild dish with almond & coconut, creamy & slightly tangy in taste.

66. **LAKHNAVI** GF

A saucy bhuna dish with garlic paste & lime juice.

67. **SAAG** GF

Slow-cooked medium spiced dish, with baby spinach in aromatic spices

68. **BALTI** GF

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

69. **JALFREZI** GF

A slightly hot dish cooked with chopped onion, green pepper & green chilli. An all-time favourite.

70. **HONEY CHILLI** GF

Cooked with crushed chilli & glazed with honey.

71. **GARLIC CHILLI KARAH** GF

A fairly hot dish cooked with chopped onion, green pepper & green chilli & other herbs & spices. Infused with fried garlic.

72. **MIRCH MASALA** GF

Spicy hot sauce bhuna dish with Naga chilli pickle.

73. **BANARASI BURNER** 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!

HOUSE SPECIALS

• **KORMA** • **DHANSAK** • **PATHIA**

• **BHUNA** • **DOPIAZA** • **MADRAS**

• **VINDALOO**

74. **VEGETABLE** 9.95^v 75. **TOFU** 10.95^v

76. **CHICKEN** 12.95 77. **LAMB** 14.95

78. **KING PRAWN** 15.95

CLASSIC BRITISH CURRIES

KEY

 **MILD**  **MEDIUM**  **HOT**  **EXTRA HOT**
GF Gluten free **V** Vegetarian **VG** Suitable for vegans

BIRYANI

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...

79. **VEGETABLE BIRYANI** 10.95^{VG}

80. **LUCKNOW CHICKEN BIRYANI** 12.95^{GF}

81. **HYDRABADI LAMB BIRYANI** 14.95^{GF}

82. **KING PRAWN BIRYANI** 16.95

83. **CHIPS** 2.50^{VG GF}

84. **MASALA CHIPS** 3.50^{VG GF}

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

85. **BOILED RICE** 2.95^{VG GF}

86. **PILAU RICE** 3.95^{V GF}

87. **VEGETABLE PILAU RICE** 4.95^{V GF}

88. **MUSHROOM RICE** 4.95^{V GF}

89. **EGG RICE** 4.95^V

90. **PAPADUMS** 2.50^{VG}
Basket for two people.

91. **CHAPATI** 1.50^{VG}

92. **PLAIN NAAN** 2.50^V

93. **GARLIC NAAN** 3.50^V

94. **PESHWARI NAAN** 3.50^V

95. **KEEMA NAAN** 3.50

96. **TANDOORI ROTI** 2.50^V

97. **PARATHA** 2.95^V
Flat bread fried with ghee.

98. **PICKLE TRAY** 3.00^V

99. **SAUCE/CHUTNEY** 1.00^V
ONION SALAD / MANGO CHUTNEY / MINT SAUCE

100. **RAITA** 1.50^V

ACCOMPANIMENTS

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.