

# Classic Preparations

## Massala (D) (N) Slightly above Mild Strength

Massala dishes are prepared with special tandoori spices, cashew nut paste, pureed plum tomatoes, a hint of garlic and ginger with fresh cream and yoghurt to provide a rich creamy sauce - Delicious!

Chicken Tikka Massala	£7.65	Lamb Tikka Massala	£8.65
Tandoori King Prawn Massala			£11.95
Mixed Vegetable Massala			£6.65

## Karahi Medium +

Cooked with fresh ginger and garlic, fragrant herbs and spices, onions and green pepper's with roasted whole spices and chefs special garram massala.

Karahi Murog (chicken)	£7.65	Karahi Gosth (lamb)	£8.65
King Prawn Karahi			£11.95
Mixed Vegetable or Paneer Karahi			£6.65

## Lal Kalia Madras Hot

Unique Bangladeshi hot and sour dish characterised using paprika red chillies, kalongi (onion seed), a touch of tamarind and garnished with lashings of fresh coriander.

Chicken Lal Kalia	£7.65	Lamb Lal Kalia	£8.65
Lamb Lal Kalia			£8.65
King Prawn Lal Kalia			£11.95
Mixed Vegetable or Paneer Lal Kalia			£6.65

## Jalfrazi (M) Madras Hot

Highly flavoured stir-fry style curry cooked with a fresh ginger, garlic, onions, capsicum, mustard seeds and sliced fresh green chillies.

Chicken Jalfrazi	£7.65	Lamb Jalfrazi	£8.65
King Prawn Jalfrazi			£11.95
Mixed Vegetable or Paneer Jalfrazi			£6.65

# Traditional Favourites

## Korma (D) Mild Very mild spices, almond, coconut, and cream to provide a thick & rich sauce

## Bhuna Medium Highly seasoned with spices, cooked with, onions, tomatoes, in a thick & moist sauce

## Dupiaza Medium Spiced in the same fashion as Bhuna, cooked with plenty of fried onions

## Rogon Josh Medium Highly spiced with aromatic herbs & spices with chunks of fresh tomatoes and a fried garlic topping.

## Saag Medium Cooked in a dry medium sauce with spinach, fresh garlic and fried onions

## Dansak Medium + Sweet sour and hot curry cooked with lentils and chunks of succulent pineapple

## Pathia Medium + Sharp tasting dish, topped with tomatoes, green peppers & onions

## Madras Hot Slightly tangy hot curry

## Vindaloo Very Hot Fiery hot curry cooked with Potatoes

Chicken			£6.95
Lamb			£7.95
Prawn			£7.95
King Prawn			£10.95
Mixed Vegetable	£6.25	or Mushroom	£6.25
		or Paneer	£6.25

# Biriyani

A savoury rice dish using super kernel Basmati rice. Cooked with browned onion juicy sultanas and blend of fresh herbs and spices. Served complete with a medium curry sauce, Cumin Raitha and Cashmber (Carrot & Cucumber salad with chaat massala dressing).

Chicken Biriyani (E)	£9.95	House Special Biriyani (E)	£12.95
Lamb Biriyani (E)	£10.95	Mixture of chicken, lamb & prawn - topped with a plain omelette.	
Vegetable Biriyani	£8.95	Seafood Biriyani (C/F)	£12.95
King Prawn Biriyani (C/F)	£12.95	Combination of Shrimps, King Prawns and Cod fish	

# Vegetable Side Dishes

Also offered as a main meal £6.25

Vegetable Curry	£3.60	Aloo Gobi Potato and cauliflower	£3.60
Niramish Spiced mixed vegetable bhaji	£3.60	Mushroom Bhaji	£3.60
Bombay Aloo Lightly spiced potatoes	£3.60	Bindi Bhaji Sautéed & lightly spiced akra	£3.60
Saag Bhaji Spinach, garlic and onions	£3.60	Tarka Dall Lentils with fried garlic topping	£3.60
Saag Aloo Spinach and potato	£3.60	Channa Massala Spicy chick peas	£3.60
Saag Paneer Spinach & Indian cheese	£3.60	Mattar Paneer (D) Peas with Indian cheese	£3.60

# Roti Breads (G)

Chapatti	£1.00
Butter Chapatti (D)	£1.25
Tandoori Roti	£2.25
Chapatti bread cooked in the Tandoor	
Laccha Paratha (D)	£2.75
A traditional layered buttery (ghee) roti bread	
Stuffed Paratha (D)	£2.95
Thick buttered (ghee) unleavened bread	

# Nan Breads (G) (D) (E)

Plain Nan	£2.25
Peshwari Nan (D) (N) (S)	£2.95
Sweet Nan stuffed with nuts & raisins	
Keema Nan	£2.95
Stuffed with spiced minced lamb	
Garlic & Coriander Nan	£2.75
Garlic & Chilli Nan	£2.95
Garlic & Cheese Nan	£2.95

# Rice

Boiled Rice Plain Basmati rice	£2.25
Pilau Rice	£2.65
Basmati rice with aromatic whole spices & veg ghee.	
Egg Fried Rice (E)	£2.95
Mushroom Fried Rice	£2.95
Special Fried Rice (E)	£2.95
Pilau rice stir fried with egg, peas, sultanas and a pinch of turmeric.	
Keema Rice with spiced minced lamb	£2.95
Garlic & Chilli Rice	£2.95
Lemon Rice great with fish or prawn dishes	£2.95
Fruit Rice with exotic dried fruits	£2.95
Vegetable Rice	£2.95
Coconut Rice	£2.95

# Sundries

Chips	£2.25
Massala Fries	£2.75
Plain Pappadam	£0.60
Spicy Pappadam	£0.60
Pickle Tray (4 items)	£2.00
Lime Pickle	£0.70
Chilli & Ginger Pickle	£0.70

## Allergen Guidance:

(D) Milk / Dairy (E) Egg  
(G) Gluten (M) Mustard (S) Sesame  
(N) Nuts Please Discuss  
(C/F) Crustaceans / Fish



the **Banyan tree**

Restaurant & Bar Lounge  
Fine Indian Cuisine

"No Ordinary Tree - No Ordinary Restaurant"

10  
CELEBRATING  
Years

**Free Home Delivery**

TO ALL NG5 AREAS & CALVERTON  
min order value £20 else £2.50 delivery charge

We also cover the following Areas Charges Apply:  
Ravenshead, Newstead Abby Park,  
Papplewick, Linby, Hucknall, Oxtou,  
Mapperley, Woodborough

**10% Discount on all orders collected**

Collection is quicker, usually around 20-30 min's, & cheaper as we offer 10% Discount for your trouble

**Open Daily from 5.30pm**

Orders & Bookings

**01159 20 30 80**  
**www.thebanyan.co.uk**

520 Mansfield Road, Redhill, Nottingham. NG5 8PG

# Set Meal for Two

Great Value - Up To 22% Saving, Equalling £9.60 off Standard List of

£44.55

## Starters

Pappadum's & Chutneys

Mixed Platter for Two

## Main Meal

Choose 2 main Dishes from the 6 options below

Lal Maas or Lamb Tikka Massala or Lamb Rogan

Josh

Hydrabadi Chicken or Karahi Morog or Morog Bhu-

na Annarosh

Choose one side vegetable

Mushroom Bhaji or Saag Aloo

Served with

Large Pilau Rice and a Nan Bread of your Choice

**£29.95 Collected**

**£33.95 Delivered**

## Special Starters

Mixed Platter (D) a great sampler for two persons £10.95

Chicken Tikka, Haryali Tikka, Lamb Chops, Sheek Kebab, Spicy Chicken Wing, and Onion Bhaji.

Aachari Paneer Tikka (D) £4.15

Cubes of Indian cheese stuffed with pickling spices and grilled in the Tandoor.

Paneer Shashlick Skewer (D) £5.95

Tender cubes of grilled Lamb Tikka, Chicken Tikka, Onions and Peppers with cubes of deep fried Paneer (Indian cheese) - presented on a skewer with a sweet chilli dressing.

Shimla Mirch Hot £6.50

Grilled Pepper stuffed with a spicy King Prawn and Chicken filling prepared with fresh green chilies coated with a spicy massala sauce.

Pantara (G) (D) Hot - Nice 'n' spicy kebab rolls, with fresh chilli and coriander. £4.50

Karaki Bathuk Spicy £5.95

A delightful crispy duck preparation stir fried with spring onion, crunchy salad, ground spices and spicy tomato tamarind dressing - tantalising!

## Classic Starters

Mixed Kebab (D) Combo starter - Chicken Tikka, Lamb Tikka, Sheek Kebab & Onion Bhaji £4.95

Onion Bhaji (E) (3 pieces) £3.25

Vegetable Samosa (G) Mouth watering Indian pasties (3 pieces) £3.50

Tandoori Chicken (D) On the bone Tandoori spiced Chicken £3.75

Chicken Tikka (D) Premium chunks of tandoori spiced chicken breast £3.75

Haryali Tikka (D) Delicious Chicken Tikka with an green herb marinade £4.20

Lamb Tikka (D) Premium chunks of tandoori spiced chicken breast £3.95

Sheek Kebab (D) Lean lamb mince, fresh green herbs ginger & garlic, grilled in the tandoor £3.75

Chicken Chaat Puree (G) Diced chicken simmered in a tangy chaat massala sauce. £4.50

Hot Meat Puree (G) Tender cubes of lamb tossed in hot pungent spices & fresh green chilli. £4.85

King Prawn Puree (C/F) (G) King Prawns tossed in herbs and spices with onion massala sauce. £6.30

## Tandoori Grill Main Meals (D)

Tandoori grill entail meat that is marinated in tandoori spices with yoghurt & fresh herbs. Cooked on skewers and grilled in the Tandoori clay oven. Accompanied by a fresh salad & mint raitha. A Very Healthyhoice!

Tandoori Chicken (D) On the bone Chicken £7.45

Chicken Tikka (D) Premium fillets of chicken breast £7.45

Lamb Tikka (D) Premium fillets of lamb £8.45

Tandoori King Prawn (C/F) £12.95

Chicken or Lamb Shashlick (D) Chicken £8.95 or Lamb £9.95

Grilled with large pieces of tomatoes, capsicum, and onion.

Tandoori Mixed Grill (C/F) (D) £12.95

Generous mixture of Tandoori Chicken, Sheek Kebab, Lamb Tikka, Chicken Tikka, Haryali Tikka, and Tandoori King Prawn.

## Chef's Signature Dishes

**Peppered Shashlick Massala (D)** Medium or Hot with Green Chilies

Fillets of premium **chicken or lamb** grilled with chunks of fresh peppers, red onions and tomatoes. Finished off by stir frying in butter and crushed black pepper with a hint of tandoori spices and fresh coriander. **This dish comes with Pilau Rice.**

Chicken Peppered Shashlick Massala £10.95

Lamb Peppered Shashlick Massala £11.95

**Kali-Mirch** Hot, Medium Option on Request

Chicken or King Prawns in a crushed black pepper sauce with coconut milk onions and finely chopped tomato's.

Chicken Kali-Mirch (M) (D) (cooked with Chicken Tikka) £8.75

Jinga Kali-Mirch (M) (C/F) (Large fresh water King Prawns) £12.95

**Lababdar** Butter Massala (D) Mild - Medium

Chicken Tikka or Lamb cooked in a mellow buttery sauce with finely chopped onions and tomatoes.

Morog Tikka Lababdar (chicken) £8.75

Gosht Lababdar (Lamb) £9.95

**Roshni Chilli** Hot Garlic Chilli Chicken, Medium Option on Request £8.75

Sliced Chicken breast tossed in a puree of fresh garlic, green chilli and coriander finished with onion massala and yoghurt with a pinch of fresh ground whole spices simmered off to yield a thick tantalising chilli & garlic infused sauce.

Roshni Chilli Morog (chicken) £8.75

Roshni Chilli Gosht (lamb) £9.95

**Lamb Parsi (D)** Mild Sweet Creamy & Fragrant £9.95

Tenderised medallions of Lamb cooked in a rich Moughlai Korma style sauce with juicy sultanas. Garnished with flaked almonds and a sprig of fresh coriander.

**Lal Maas** Hot - a very popular offering £9.95

Famous Rajestani dish - tender cuts of Lamb in a hot spicy sauce with chefs special garram massala.

**Peppered Lamb Balti** Medium £9.95

Tender lamb fillets in Balti sauce with chunky green pepper and fried potatoes.

**Mixed Grill Balti (D)** Medium £9.95

Chicken Tikka, Lamb Tikka, and Sheek Kebab cooked in a Bhuna style Balti sauce with chunky onions. Garnished with Fresh Coriander.

**Peshi Moughlai Korma (D)** Mild Specialty Chicken Korma £8.75

Rich Korma style Chicken dish. Flavoured using ground pistachio, butter, coconut, a hint of Tandoori spices and fresh cream. Topped with roasted coarsely ground pistachio.

**Murog Bhuna Annarosh** Medium Chicken & Pineapple £8.75

Chicken Tikka cooked by the Bhuna process with aromatic herbs & spices, fresh coriander, onions and Pineapple - providing a delicate spicy sweet and sour yet refreshing taste.

**Hydrabadi Chicken** Medium £8.75

Chicken dressed in a thick onion and tomato paste with ground coconut and almond with medium spices - thick spicy delectable sauce.

**Balti Methi (D)** Medium £8.75

Chicken Tikka cooked in chef's signature Balti sauce with dry Kashmiri Methi (fenugreek).

**Morog Khumbi** Medium £8.75

Mushroom quarters in Balti sauce topped with slices of stir fried chicken and ginger.

**Duck Jalfri (M)** Medium or Hot with Fresh Green chilies £12.95

Specialty Jalfrazi style Duck Curry cooked with a hint of tandoori spices, fresh ginger, garlic, onions, capsicum and a thick sauce.

**Goan Fish Curry (M) (C/F)** Hot & Sour £11.95

White fish in a hot and sour sauce with ground whole spices, coconut milk, and tamarind.

**Malabari Prawn (M) (C/F)** Medium £12.95

King Prawns cooked in a mellow sauce with ground mustard, fennel seeds, coconut milk & fresh curry leaves.