

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

Biryani

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 Biryani (E)	£9.95	House Special Biryani (E)	£12.95
Lamb Biryani (E)	£10.95	Mixture of chicken, lamb & prawn - topped with a plain omelette.	
Vegetable Biryani	£8.95	Seafood Biryani (C/F)	£12.95
King Prawn Biryani (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



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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.