

Biryani

Basmati rice delicately flavoured with saffron and a wonderful blend of spices accompanied with vegetable curry sauce.

Chicken	£9.25	Lamb	£12.95
Chicken Tikka	£9.95	Lamb Tikka	£13.50
Vegetable	£9.25	King Prawn	£16.95

House Specials

Pasanda Fillet of chicken / lamb prepared in a creamy almond sauce garnished with flaked almonds. Chicken £9.95 Lamb £10.50

Makon Chicken Chicken Tikka with pistachio nuts, flaked almonds and raisins in mild cream sauce. £9.95

Chicken Chamzum Tender strips of Tandoori Chicken on the bone with mince lamb in an aromatic sauce or cardamom and cinnamon. £10.95

Dirty Fries Chips topped with a spicy Chicken Tikka layering infused with jalapenos and melted cheese. £9.95

Lamb Gurkha Tender pieces of lamb fillets braised in spice masala of garlic ginger, onions and tomatoes with crushed coriander seeds and fresh oriental herbs. £12.95

Garlic Chilli Barbecued pieces of tikka marinated in garlic sauce infused with fresh green chillies and finished with exotic spices. Chicken £9.95 Lamb £12.95

Kaalimirch Aur Methiwala Murgh Tender pieces of chicken grilled in the tandoor and then braised in a peppery fenugreek masala, garnished with red onions and crisp red chillies. £9.95

Balti Masala A great combination of two dishes that have been combined with succulent pieces of meat and roasted vegetables in a creamy spiced sauce. Chicken £9.95 Lamb £12.95

Malabari Mangsho Fillets of lamb cooked in a delicate sauce of garlic, tomatoes and tandoori spices. £12.95

Mumtaz Barbecued with peppers and onions then finished in a blend of cream in true mugli style sauce. Chicken £9.95 Lamb £12.95

Silsila This dish is cooked with onions, peppers and tomatoes, barbecued first in the tandoori, then cooked in medium sauce. Chicken £9.95 Lamb £12.95

Caramel Korma One of UK's popular dishes with a unique twist of caramel. Chicken £9.95 Lamb £12.95

Bread from the Clay Oven

Nan	£2.95	Tandoori Roti	£2.95
Keema Nan with minced lamb	£3.25	Paratha	£3.40
Peshwari Nan with Sultanas & Nuts	£3.25	Chapati	£1.50
Garlic Nan	£3.25	Garlic Keema Nan	£3.95
Coriander Nan	£3.25	Keema Cheese Nan	£3.95
Garlic Chilli Nan	£3.25	Garlic Keema Chilli-Cheese Nan	£4.50
Cheese Nan	£3.95		
Garlic & Cheese Nan	£3.95		
Cheese & Onion Nan	£3.95		
Chilli Nan	£3.25		
Keema Chilli Nan	£3.50		

Extras

Plain Rice	£2.95	Chilli Lemon Pilau Rice	£3.25
Pilau Rice	£2.95	Special Pilau Rice	£3.50
Onion Fried Rice	£3.25	Chicken, Egg, Peas & Sultanas	
Egg Fried Rice	£3.25	Raitha	£2.50
Chilli Fried Rice	£3.25	Onion or Cucumber	
Garlic Fried Rice	£3.25	Chutney	£1.00
Coconut Pilau Rice	£3.25	Chips	£2.95
Lemon Pilau Rice	£3.25	Balti Chips	£3.75
Egg Pilau Rice	£3.25	Salad	£1.00
Keema Pilau Rice	£3.25	Cheesy Chips	£3.25
Mushroom Pilau Rice	£3.25		
Vegetable Pilau Rice	£3.25		

Vegetable Dishes

Curry Sauce	£4.50	£5.50	Bindi Bhaji (Okra)	£4.25
Aloo Gobi	£4.25		Chana Masala	£4.25
Cauliflower Bhaji	£4.25		Bombay Aloo	£4.25
Sag Bhaji (Spinach)	£4.25		Sag Aloo	£4.25
Mushroom Bhaji	£4.25		Sag Paneer	£4.25
Garlic & Mushroom Bhaji	£4.25		Matter Paneer	£4.25
Tarka Dall (Lentils)	£4.25		Chilli Paneer	£4.25

English

Scampi & Chips £9.95
Served with chips and salad.

Kids Corner

Fish Fingers & Chips £5.95
Chicken Nuggets & Chips



HOME DELIVERY

Open 7 Days a week 5pm-10:30pm

ORDER ONLINE

WWW.BANARASIRESTAURANT.CO.UK

01782 308073



73 London Road, Newcastle under Lyme, ST5 1NB

Mild Medium Slightly Hot

Very Hot Vegetarian Nuts

* Inform a member of staff about any allergens or dietary requirements

Starters

Poppadom	£1.35	Chana Aloo Chatt	£4.15
Banarasi Special	£5.25	Chicken Pakora	£5.25
Tandoori Chicken	£3.95	Limbu Murgh	£3.95
Chicken Tikka	£3.95	Chicken Chatt on Puri	£3.70
Garlic Murgh	£4.15	Lasuni Zinga	£5.45
Lamb Tikka	£4.70	Paneer Tikka	£5.15
Sheek Kebab	£4.30	Aloo Tikki	£4.95
Shami Kebab	£4.30	King Prawn on Puri	£5.70
Somosa (Meat or Veg)	£3.70	Stir Fry Starter	£4.95
Onion Bhaji	£3.70	(Choice of: Chicken, Lamb, King Prawn, Paneer or Vegetable)	
Salmon Tikka	£5.95		
Garlic Mushrooms	£3.70		

Tandoori Specialities

Exotic Tandoori dishes spiced and barbecued in the charcoal fired clay oven. Suits all palates. All dishes are served with salad and mint sauce.

Tandoori Chicken (Half)	£9.95	Chicken Shashlic	£10.95
Chicken Tikka	£8.95	Lamb Shashlic	£12.95
Lamb Tikka	£11.95	Paneer Shashlic	£10.95
Tandoori King Prawn 5pc	£13.50	Mix Meat Shashlic	£11.95
Tandoori Mixed Grill With Nan	£14.95	Chicken and Lamb	

Massala

A popular dish cooked to perfection with a Special 'Tikka' Marinade, flame grilled in the Tandoori and delicately blended in an elusive cream sauce.

Chicken Tikka	£9.25	Lamb Tikka	£11.95
Tandoori Chicken	£9.95	King Prawn	£14.50
Vegetable	£8.25		

Mass Bazar

Goan Fish Curry	£11.95
White fish cooked in coconut milk with fresh green chillies and bay leaves.	
Papeeta Johl	£11.95
Fresh cod fillet pan fried in lime butter, simmered in a traditional Bengali garlic and coriander broth. Served with green beans.	
Salmon Chilli Massala	£11.95
Salmon marinated in dill, garlic, tumeric and lime juice and then pan fried with fresh green chillies and finished in a garlic and coriander sauce.	
Pan Fried Tilapia	£11.95
Tilapia fillet pan fried with mustard seeds, garlic and tumeric and served with a chickpea and potato sauce.	

Korma

A distinctive creamy sauce with coconut and thick cream.

Malayan

A great favourite – cooked with pineapple and banana – mild.

Dupiaza

Classic Indian Dupiaza use onions in two different ways, fried and seasoned in spices.

Rogan Josh

An authentic Rogan Josh is delicately spiced and cooked with fresh tomatoes.

Dansak

Cooked with lentils – hot sweet and sour.

Madras

Blended with hot rich spicy sauce.

Vindaloo

Cooked with potatoes in a rich spicy sauce (very hot).

Bhoona

This is a style of cooked in which the spices are gently fried to bring out their flavour. A thick rich curry.

Garlic

Prepared with sautéed onions in bhoona style sauce using lots of fresh garlic and coriander to get the best taste. Medium.

Achaar

Delicate pieces of meat, spiced & roasted in the Tandoori then cooked in a flavoursome sauce of spicy mango with a hint of lime.

Zaal Phudina

Briskly fried with onions, mint, garlic and fresh coriander. This is a hot and spicy special curry full of Eastern flavours, made with our chefs exclusively selected spices. This dish comes with a unique essence of fresh mint.

Tarkari

Delicately spiced full of authentic spices this is a complex mix of ingredients complete with flavour consisting of potatoes and finished with a hint of coriander.

Chana

A delicious combination of chick peas and tomatoes served in a medium spiced thick sauce with cinnamon juice.

Dhabba

Traditional homemade curry, made from finely ground spices giving you a true taste of Asia. Each dish is cooked in a Dhabba.

Paneer

Cubed pieces of Indian Paneer prepared with Cumin, Tumeric & Garam Massala, garnished with cheddar cheese.

Balti

Prepared in a hot Indian style wok with fresh spices, garlic and tomatoes cooked quickly in a manner reminiscent of a stir fry. Recommended with nan bread.

Shobji

Eastern spiced dish with spinach and potatoes.

Ambela

Infused with a variety of spices combined with a delightful zest of mangoes including a touch of garam Massala and almonds.

Zalfreizie

A spicy dish cooked wih a base of onions and peppers, methi and various spices, topped with fresh green chillies.

Nepali

A fiery dish cooked in the traditional style. Prepared with garlic, tomato, lemon and fresh chillies infused with ginger. Hot.

Karahi

A moderately spiced dish cooked with diced onions, peppers and herbs in a thick Karahi sauce.

Modhu

Exclusive mild dish served with delicate spices and cooked with almonds, cream and pure honey.

Sagwalla

This dish is cooked with fresh spinach, herbs, fresh garlic, onion, capsicum and fresh coriander. A medium strength dish.

Pathia

Prepared with red chillies, green peppers, onions, lemons and some medium spices to give a sweet, hot and sour taste.

Naga

A beautiful combination garlic and Naga, garnished with fresh coriander.

Shashlic Bhuna

Medium dry, barbecued onions, tomato, green pepper in a rich thick sauce.

Thawa

Briskly fried with garlic and sautéed peppers & onions, cooked in Thawa. A great curry for lovers of rich food.

Naikol

Briskly fried with onions and garlic cooked in a Madras hot sauce simmered with fresh coconut. India's favourite dish.

Butter

Cooked with spices and almonds in a special Indian butter ghee sauce.

Chilli Massala

Hot. Finely chopped onions and capsicums, chillies, almonds and garlic in a rich spicy sauce.

Green Massala

A fairly hot dish which consists of flavours from the deeper parts of the Bengal, prepared with fresh herbs, ground chillies, green pepper and garnished with fresh coriander.

Satkora

Traditional Bangladeshi lemon cooked in a medium sauce, giving a sharp tangy taste.

All dishes are available in...

Chicken	£8.50	Salmon Tikka	£14.95
Chicken Tikka	£8.95	Fish	£11.95
Lamb	£9.95	Vegetable	£8.25
Lamb Tikka	£11.95	King Prawn	£14.50
Tandoori Chicken	£9.95	Tandoori Mix*	£14.50

*Chicken Tikka, Lamb Tikka, and Tandoori Chicken