

# TASTER MENU



## THE BANYAN TREE

**£30 per person**

**Minimum 2 guest table**

Leave it to us and we will take you through a journey with each course from entres to dessert. You will sample our Chefs personal choices and house specialities. This is a fabulous meal that is to be enjoyed at leisure, if your in a hurry, its not for you.

The whole table needs to order the Tasting Menu otherwise it does not work so well.

## MIXED PLATTERS & SIZZLERS

**1. Frontier Mix Grill.....£16.50**

Char grilled kebabs of Fish, Lamb and Chicken delivered on sizzling platter. All of our Kebabs are made using quality meat marinated overnight using specially selected spices to deliver a delicate but unmistakable flavour.

**2. Mixed Tapas.....£7.50**

A sizzler of Lamb and Chicken Kebabs along with Methi Pakora, Onions rings and peppers.

**3. Mumbai Momo .....£7.50**

Dim Sum style dumplings of Chicken, Lamb and Vegetarian filling originating in the Tibetan mountains and now widely available all over India and the streets of Mumbai. Served with chutney.

*Some dishes may contain allergens. If you suffer from an allergy or have an intolerance to certain foods, please consult your waiter for assistance.*

# INDIVIDUAL STARTERS

- 4. Murg Purluft.....£5.50**  
Chicken delicately spiced, layered with Shahi Jeera & fresh coriander giving a mild but full flavoured dish.
- 5. Murg Tikka.....£5.50**  
Chicken breast marinated in tandoori massala and char grilled in clay oven.
- 6. Murg Haryali Tikka.....£5.50**  
Chicken in a tangy green marinade that can be spiced up with a touch of green chilli
- 7. Tandoori Murg.....£5.50**  
Succulent chicken quarters marinated in tangy tandoori massala and cooked on the bone in the clay oven. These take a little longer to cook so please allow some additional time.
- 8. Patiyala Seekh.....£5.50**  
Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor. A hint of green chilli provides a fresh level of spice.
- 9. Shami Kebab.....£6.50**  
Patty of minced lamb, expertly seasoned with a selection of spices and pan fried.
- 10. Lamb Samosa.....£3.50**  
Finely minced lamb laced with delicate spices and wrapped in a fine pastry envelope.
- 11. Barra Kebab.....£6.50**  
Lamb chops grilled in the Tandoor and flavoured with a tangy red chilli marinade making them a little bit on the spicy side of medium.
- 12. Macchi Pakora.....£7.00**  
Fish battered in chickpea and beer with mild spices. Dusted with Deghi Mirch.
- 13. Bang Bang Prawns.....£9.50**  
Tiger Prawns in a crispy batter tossed with chilli and garlic flakes. These tigers have a bite but can take extra chillie if you need.
- 14. Angoori Jhinga.....£12.50**  
Huge jumbo Prawns in a spiced marinade flavoured with garlic and char grilled in tandoori clay oven.



Gluten Free



Vegan

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# INDIVIDUAL STARTERS

## VEGETARIAN Starters

- 15. Koshimbir Salad**.....£5.50  
Maharastrian Salad made with cucumber, onions and lentils and drizzled with a spiced salsa.
- 16. Bhel Puri**.....£4.50  
A West coast speciality from Mumbai. Savoury puffed rice, puri, vermicelli, potato and chick peas combined with a tangy tamarind chutney.  
*Gluten Free option available.*
- 17. Samosa Chaat**.....£5.50  
Another Indian street food regular. Deconstructed Samosa covered in spiced curd, drizzled with a tangy tamarind sauce and a spiced mint chutney then topped with a sprinkling of fine vermicelli.
- 18. Paneer Tikka**.....£5.50  
Sliced Paneer in a hot and tangy tandoori massala, with green peppers and onions, grilled in the clay oven.
- 19. Gunpowder Gobi**.....£5.50  
Florets of cauliflower wok fried in a crispy batter with garlic and chillie flakes. A spicy IndoChinese street food fighter.
- 20. Mendu Vada**.....£5.50  
Lentil savory doughnuts and served with a coconut chutney and sambhar.
- 21. Chilly Mogo**.....£4.50  
Double cooked Cassava pan fried with dry spices and coriander.
- 22. Chilly Paneer**.....£5.50  
Cottage cheese tossed with onion and capsicum, chillies and herbs.
- 23. Desi Samosa**.....£4.50  
Spiced vegetable stuffing wrapped in a crispy pastry pyramid served with speciality chutney. Vegan Friendly
- 24. Royal Harra Bhara**.....£5.50  
Pan fried patties of spinach with a mix of Paneer, fresh mint, ginger and mild spices.
- 25. Onion Bhaji**.....£4.50  
Onion slivers in crispy batter.
- 26. Veg Manchurian**.....£4.50  
Spicy vegetable dumplings wok fried with eastern spices and a little twist of the orient.



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# MAIN COURSE

## CHICKEN Dishes

- 27. Murg Korma**.....£8.50  
A malai chicken tikka cooked in a mild cream and almond based sauce. Contains Nuts. (Nut Free option available)
- 28. Kadai Murg**.....£8.50  
Chicken tikka cooked with a mix of peppers and crispy onion in an above medium spiced sauce. This will take a good level of additional heat, for those in search of adventure please ask the waiter to rack the spice up.
- 29. Murg Makhani**.....£9.50  
Char grilled Chicken in a rich, mild tomato base with a sprinkling of methi and cracked black peppercorns. This dish is served through out India from roadside cafe to the fine dining table. For added flavour, ask for it to be spiced up.
- 30. Dhuaan Daar Murg**.....£9.50  
Dum cooked, lightly smoked chicken in a mild massala with the sharpness of tomato that has been tempered with yogurt.
- 31. Murg Hadiwala**.....£9.50  
Traditional home cooked, succulent chicken on the bone in a spicy sauce and finished with fresh chopped coriander. Extra green chillies always add more depth.
- 32. Saag Murg**.....£8.50  
Succulent chicken pieces simmered with spinach and ginger giving a medium spiced dish that can be made spicier if required.
- 33. Murg Tikka Massala**.....£8.50  
The classic Anglo Indian served in its finest form. Succulent chicken tikka pan cooked in our speciality sauce which is on the milder side of medium.
- 34. Mysore Chilli Chicken**.....£8.50  
Julienne of chicken tossed in coconut & chilli massala with onion, capsicum and tomatoes with whole red chillies and mustard seeds giving a medium strength dish that can be spiced up if required.
- 35. Murg Chittinad**.....£8.50  
South Indian spicy chicken dish made with roasted red chillies, grated coconut, poppy seeds and full flavoured whole spices providing a depth of character.
- 36. Murg Biryani**.....£9.50  
Succulent chicken cooked together with fragrant rice and a side of Raitha. This is a traditional biryani and we do not recommend a curry sauce which may be available on request.



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# MAIN COURSE

## LAMB Dishes

*All of our Lamb dishes are slow cooked using the choicest tender cut and spiced to a medium level. They can all be spiced up but its harder to make them milder without compromising the flavour.*

- 37. Daal Gosht.....£10.50**  
Rich, deeply flavoured tender Lamb served with black daal that has been slow cooked in a makhani sauce.
- 38. Lamb Rogan Josh.....£9.75**  
Tender lamb slow cooked in spicy tomato, yoghurt and fennel to a medium heat but can be spiced up on request.
- 39. Kadai Lamb.....£9.75**  
Tender Lamb pieces, onion & green peppers slow cooked in an above medium heat sauce with whole spices. This dish is suited to those who like their lamb on the devilish side as it takes well to higher levels of chilli and garam massala. If that's you, then please do inform your waiter.
- 40. Lamb Korma.....£9.75**  
Tender Lamb cooked in a mild korma sauce made to a traditional recipe. Nut Free option available
- 41. Dakshini Mumsum.....£10.50**  
Slow cooked tender lamb tossed in a heavily spiced South Indian sauce and topped with Nim leaves and Goan Red Chillies. The spice level can be moderated to your preference.
- 42. Saag Gosht.....£9.75**  
Classic lamb dish cooked with chopped spinach and spiced with ginger to a medium level of heat.
- 43. Bhuna Gosht.....£9.75**  
Succulent Lamb slow cooked in a medium heat massala with whole spices and a hint of caramelised onions. If you like your Lamb with more depth then this dish can be adjusted to suite a more spice friendly palate, please consult your waiter.
- 44. Anda wala Keema.....£9.75**  
A highly spiced, course ground Mutton mince cooked with boiled hens egg. Deeply flavoured with a lamb stock, ground spices, garlic and ginger. This is a staple item on the Indian Street food scene and Cafes. This dish takes well to extra green chillies if you are a thrill seeker.
- 45. Lamb Biryani.....£10.50**  
The Perfect Rice. Finest basmati rice delicately cooked and layered with choice cuts of lamb and speciality spiced massala and a side of Raitha. This is a traditional biryani and we do not recommend a curry sauce which maybe available on request.



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# MAIN COURSE

## SEAFOOD Dishes

*Our seafood is sourced from suppliers registered with Marine Stewardship Council (MSC) ensuring its sustainability.*

- 46. Patawali Machli.....£14.95**  
Sea Bass, seasoned with whole spices, lime, wrapped in a Banana leaf and steamed in the Tandoori clay over. Served on a bed of lightly spiced Sabudana Kejari. This is filleted with all the bones removed but on the rare occasion, it may sometimes have traces.
- 47. Goan Fish Curry.....£14.95**  
The famous Goan speciality. Fish simmered in a medium spiced tangy sauce made with coconut, whole Goan red chillies and mustard. Can be spiced up if required.
- 48. Kadai Prawns.....£14.95**  
Large firm Black Tiger Prawns tossed in our speciality spicy sauce with Peppers and Onions. If you like your prawns on the prickly side of medium, then this is the dish for you as it can be spiced up according to taste.
- 49. Jinga Hara Pyaz Massala.....£14.95**  
Black Tiger prawns pan cooked with onions, green peppers & tempered with crushed black peppercorn giving a firm fleshy dish in a medium spiced sauce.

## VEGETARIAN Dishes

*Where possible, we have ensured that our dishes are available as Vegan options and indicated on the dish. Please ask waiter if unsure. Side dishes can be served as larger portions with a small supplement on the price. While we don't have a huge number of Paneer options on the menu, the chefs will be more than happy to cater for a particular dish where possible.*

- 50. Subj Biryani.....£8.50**  
Served as a main portion. A colourful combination of fresh vegetables and aromatic rice and a side of Raitha. This is a traditional biryani and we do not recommend a curry sauce which maybe available on request.
- 51. Sigri Broccoli.....£7.50**  
Mildly seasoned Tandoor grilled Broccoli in a richly flavoured sauce with cracked mustard seeds and sun dried whole chillies. Medium spiced but can take extra heat. Vegan option available
- 52. Shakarakand Makhani.....£7.50**  
Tandoor baked Sweet potato combined with a traditional mild tangy makhani massala. Can be spiced up and works well with the sweet edge.
- 53. Palak Paneer.....£7.50**  
Picaata of paneer cooked in a fine spinach puree that has been spiced with fresh garlic, ginger and a hint of green chilli.
- 54. Soya Bahji.....£7.50**  
Green Soya beans pan cooked with fresh finely chopped spinach, garlic, ginger, cumin and green chillies. A delicious, healthy and highly nutritious Vegan friendly dish.
- 55. Chotta Dhossa.....£7.50**  
Rice and Lentil Crepe filled with spiced potato and served with a coconut chutney and sambha.



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# SIDES

## VEGETARIAN SIDES

- 56. Sukhi Bhindi**.....£5.50  
Fresh Okra pan cooked in whole spices.
- 57. Dal Tarka**.....£5.50  
Yellow lentil tempered with Jeera and dry red chillies in a rustic massala.
- 58. Dal Makhani**.....£5.50  
Black lentils slow cooked in a mild and creamy sauce to produce an absolute classical North Indian speciality.
- 59. Bhengan Bharta**.....£5.50  
Smoked grilled plum aubergine, finely chopped and pan fried with garlic, green chillies and coriander.
- 60. Subj Panchmel**.....£5.50  
Beans, Mushroom, carrots, peas and cauliflower cooked in a richly spice and invigorating massala.
- 61. Aloo Gobhi**.....£5.50  
Florets of cauliflower stir fried with red chillies, coriander cumin, chillies and ginger.
- 62. Saag Aloo**.....£5.50  
Potato with spinach.
- 63. Paneer Reshmi**.....£5.50  
Paneer, tomato, green pepper and onion tossed in a mild spiced vegetable massala.
- 64. Bombay Aloo**.....£5.50  
Potato in mild spices.
- 65. Peshawari Pindi**.....£5.50  
A light Chick pea curry cooked with onions, tomato and fresh coriander.



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# ROTI BREAD

- 66. Mint Paratha**.....£2.55  
Lightly puffed layers of bread sprinkled with fresh mint.
- 67. Lachcha Paratha**.....£2.55  
Speciality tandoori bread with swirled and lightly puffed layers.
- 68. Tandoori Roti**.....£2.00  
Traditional roti made from wholemeal flour.
- 69. Missi Roti**.....£2.50  
A crispy roti made with Chickpea flour, onions, green chillies and delicate spices.
- 70. Naan**.....£2.00
- 71. Lasooni Naan**.....£2.50  
Naan bread with a sprinkling of finely chopped garlic.
- 72. Aloo Kulcha**.....£3.50  
Naan bread stuffed with specially prepared potato.
- 73. Paneer Kulcha**.....£3.50  
Naan bread stuffed with our home made soft cottage cheese.
- 74. Peshawari Naan**.....£3.50  
A delightful tandoori bread stuffed with sweet Coconut and raisins.
- 75. Keema Naan**.....£3.50  
Naan bread with a stuffed layer of Lamb mince.
- 76. Roomali Roti**.....£3.50  
Takes its name from its thin and wispy appearance. A finely baked tawa bread folded like a handkerchief.
- 77. Chapatti**.....£2.50  
Tawa baked chapatti.



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# CHAAWAL / RICE

- 78. Lemon Jeera Rice**.....£4.50  
Basmati Rice with Jeera (cumin seeds) and Lemon.
- 79. Sada Chawal**.....£3.00  
Fine Basmati boiled rice.
- 80. Pilau Rice**.....£4.00  
Aromatic Rice cooked with mild spices.
- 81. Mushroom Rice**.....£5.50  
Rice embellished with mushrooms, garlic and onions.
- 82. Egg Fried Rice**.....£5.50  
Yeah, we get asked for it!

# SUNDRIES

- 83. Poppadom**.....85p  
Spicy option available.
- 84. Pickle Tray**.....£2.00  
Mint chutney, Mango & Lime Pickle, onions available on request
- 85. Massala Chips**.....£4.00  
These can be either Casa or Potato chips, seasoned with spices. Unseasoned option available.
- 86. Massala Pappad**.....£2.75  
Rice poppodom loaded with chopped onions, tomato and deghi mirch. Can be spiced up for those that love a bit of a punch.



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