

SALADS & SAUCES

- ☑ Poppadoms R7 ea
- ☑ Sweet Chutney R10
- ☑ Pickled Mango or Lemon R10
- ☑ Green chilli or Red chilli Sauce 10ml R10
- ☑ Diced tomato, onions & chillies R22
- ☑ Diced cucumber, tomato & onion R22
- Cucumber Riata** | Plain whipped yogurt with shredded cucumber, slightly sweet R32

DESSERTS

- Rice Pudding** | Traditional Indian style. Served cold or warm R35
- Indian Sweets** | Gulab Jamon R20 ea
- Barfi R20 ea

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BANJAARA
INDIAN RESTAURANT



BEDFORDVIEW
079 138 0600
011 615 1513

DOUGLASDALE
079 447 9148
011 462 4900/ 4462

LONEHILL
079 539 0745
011 465 8271

WELTEVREDEN PARK
084 405 0396
011 675 7363

**WE DELIVER WITH
CARD MACHINES
FULLY LICENSED**



carlo@banjaarajhb.co.za
www.banjaarajhb.co.za

BANJAARA
INDIAN RESTAURANT

LUNCH SPECIALS

MON TO FRI - 11AM TO 3PM

R70

**CHICKEN OR VEG BUNNY CHOW
+ KINGSLEY DRINK**



**1/4 TANDOORI CHICKEN
WITH CHIPS OR NAAN &
GRAVY + KINGSLEY DRINK**



**CHICKEN OR VEG ROTI ROLL
+ KINGSLEY DRINK**



STARTERS

- Cheese & Onion or Cheese & Corn Samosas** (2 pieces) R22
- ✓ **Veg Samosas** (2 pieces) R22
- Chicken Samosas** (2 pieces) R22
- Mince Samosas** (2 pieces) R25
- ✓ **Masala Chips** R40
- ✓ **Onion Bhajis** | Deep fried onion balls in a chickpea batter R30
- ✓ **Soup** | Chicken, Veg or Yellow dhal R50
- Mixed Platter** | 1 Chicken Tikka Kebab, 1 Veg Samosa, 1 Chicken Samosa & 1 Onion Bhaji R70

BREADS

- ✓ **Plain Roti** R17
- Laccha Paratha** | Whole wheat flour, buttered layered flakey bread R20
- Plain Naan** R17
- Butter Naan** R18
- Garlic Naan** R18
- Cheese Naan or Chilli Cheese Naan** (Cheddar) R40
- Stuffed Aloo Paratha** | Tandoori bread stuffed with spiced potatoe & peas R30
- Paneer Paratha** | Tandoori bread stuffed with paneer cheese R40
- Peshwari Naan** | Tandoori bread topped with chopped raisins & cashew nuts R40
- Romali Roti** R20

BUNNY CHOWS & ROTI ROLLS

(Chicken & Lamb are boneless)

- ✓ **Vegetable** | Mixed vegetable curry R80
- Chicken** | Chicken curry with potatoes R95
- Lamb** | Lamb curry with potatoes R110
- Chicken Tikka Wrap** | Chicken tikka kebabs, tomato, cucumbers & onions, drizzled with tangy sauce R90

FROM THE TANDOORI OVEN

- Quarter Tandoori Chicken** | Served with chips or naan R70
- Half Tandoori Chicken** | Served with chips or naan & a small gravy R95
- Full Tandoori Chicken** | Served with chips or naan & a small gravy R180
- Chicken Tikka Kebabs** | Chicken fillets marinated overnight & cooked in the tandoori oven on a skewer, served with chips R105

ALL OUR CURRIES ARE SERVED MILD | MEDIUM | HOT

✓ VEGAN

CHICKEN DISHES (ALL CURRIES ARE BONELESS & SERVED WITH RICE)

- Chicken Curry** | Chicken & potatoes cooked in Indian spices & masala gravy R120
- Chicken Vindaloo** | Chicken & potatoes cooked in a delicious red sauce R120
- Chicken Palak** | Delicious green spinach & cream curry, the north Indian way R120
- Chicken Biryani** | North Indian Biryani, incl. 1 small riata R120
- Chicken Jal Frejie** | Creamy tomato curry with onions & green peppers R120
- Butter Chicken** | Our most popular dish, a creamy tangy tomato curry with chicken tikka kebab pieces R125
- Chicken Kadai** | Chicken cooked in a dry thick gravy with green peppers and onion R125
- Chicken Madras** | South Indian tangy tomato curry cooked with coconut milk R125
- Chicken Badami** | Chicken cooked in a creamy almond sauce R125
- Chicken Korma** | Our second most popular dish, a curry cooked with Indian spices, smooth cashew nut sauce & cream R125
- Chiken Tikka Masala** | Chicken tikka kebabs cooked in a creamy, tangy tomato curry & green peppers R125
- Chicken & Prawn Korma** | 7 Queen tiger prawns & chicken cooked in a delicious korma sauce R160

LAMB DISHES (ALL CURRIES ARE BONELESS & SERVED WITH RICE)

- Lamb Curry** | Lamb cooked with potato in a plain gravy R155
- Lamb Vindaloo** | Lamb cooked in a potato & red thick gravy R155
- Lamb Palak** | Lamb cooked in spinach and cream R155
- Lamb Makhani** | Lamb cooked in a delicious tangy creamy tomato gravy R160
- Lamb Bhuna Gosht** | Lamb cooked with tomato & spices in an onion gravy R155
- Lamb Biryani** | Traditional North Indian biryani, incl. 1 riata R160
- Lamb Dhal Gosht** | Lamb prepared with traditional lentils & flavoured with herbs & spices R155
- Lamb Rogan Josh** | Lamb cooked with the aroma of cinamon, cardamom, bay leaves, tumeric & coriander R160
- Lamb Jal Frejie** | Lamb pieces cooked with onion & tomato in a special marinated masala R160
- Lamb Korma** | Lamb cooked in a cashew nut cream sauce R160
- Lamb Gosht Badami** | Cooked in an almond & cream sauce R160
- Keema Masala** R170

SEAFOOD DISHES (Queen Prawns)

- Fish Curry** | Pieces of Kingklip spiced & prepared in a delicious gravy R175
- Fish Biryani** | Traditional North Indian Biryani, includes 1 small riata R175
- Prawn Masala** | 15 Prawns in a blend of spices R185
- Prawn Vindaloo** | 15 Prawns prepared with mustard seed, whole red chilli & spices R185
- Prawn Korma** | 15 Prawns cooked in a rich cream cashew nut sauce R195
- Prawn Biryani** | Traditional North Indian biryani includes 1 small riata (15 prawns) R195

VEGETABLE DISHES (REPLACE CREAM WITH COCONUT MILK ✓)

- ✓ **Vegetable Rice** | Steamed Basmati rice cooked with veg R85
- ✓ **Bombay Potato** | Spiced & braised in dry gravy R95
- ✓ **Yellow Dhal** | Yellow lentils fried with onion & tomato R95
- ✓ **Channa Masala** | White chickpeas, cooked with an onion & tomato gravy R95
- Dhal Makhnie** | Black lentils, cooked with red kidney beans in a butter gravy R100
- ✓ **Aloo Gobi Matar** | Cauliflower, potatoe & peas cooked in a tasty masala gravy R100
- Aloo Palak** | Potato cooked with spinach & cream R100
- Mixed Vegetable** | Fresh mixed vegetables cooked in thick tangy gravy R100
- Vegetable Jal Frejie** | Fresh mixed veg cooked in thick gravy R100
- Vegetable Makhnie** | Fresh mixed veg cooked in a butter & tomato gravy R100
- Matar Mushroom** | Peas & mushroom cooked to perfection in tasty gravy R100
- Navrattan Curry** | Fresh Veg cooked in cashew nut & cream R110
- Paneer matar** | Indian cottage cheese with green peas in a delicate gravy R115
- Paneer Masala** | Indian cottage cheese with tomato in a rich gravy R115
- Paneer Korma** | Indian cottage cheese with cashew nuts & cream R115
- Paneer Palak** | Indian cottage cheese with spinach & cream R115
- Paneer Makhnie** | Indian cottage cheese in a tasty butter & tomato gravy R115
- Vegetable Biryani** | Traditional North Indian biryani, includes 1 small riata R110