

BANJARA

Flavors of India

Appetizers

Stuffed Paneer Pakora 12

Soft, melt in mouth Indian cottage cheese slices coated in spiced gram flour batter, & then deep-fried to crispy perfection

Punjabi Samosa 6

Crisp fried Indian snack with a delicious stuffing of potatoes & peas

Gobi Manchurian 12

Indo Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger & garlic

Onion Spinach Bhajia 8

Coated in Spicy Gram flour and deep fried

Chicken-65 12

Bite size pieces of chicken coated in spicy masala marination



Signature Dishes

Jodhpuri Crispy Bhindi 17

Bringing the taste of the lanes of Jaipur, stuffed with a tangy masala, deep-fried with peanuts, served in raita.

Nawabi Paneer Kali Mirch Tikka 18

Fresh air flown Indian cottage cheese cubes barbequed in a clay oven and served with mint sauce & salad.

Angarey Chicken Tikka 18

A dry Indian Chicken starter made primarily of boneless chicken pieces marinated in a special spicy barbeque sauce over Angara (fried red charcoal).

Patthar ke fool ka Kebab 17

A luscious appetizer from Hyderabad, where the lamb meat is marinated in spices and cooked over a Patthar (sizzling pizza stone).

Jhilmil Fish (Pomfret) 24

Angelfish, marinated in a variety of spices and slathered in semolina before cooking. Served with warm, sweet and tangy cabbage.

Chicken Tikka 17

Small chicken pieces marinated in spices and yoghurt before being chargrilled on skewers.

Lehsuni Chicken Tikka 17

Chicken marinated in fresh yoghurt and garlic, grilled with butter and a touch of lemon spread.

Achhari Soya Chaap 16

Protein-rich soya chunks with all of the flavours of Punjabi achar (pickle)



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Signature Dishes

Murgh Sukha 23

Dry chicken from western India's coast with Malabari & Goan style combines a fragrant spice blend with onions, ginger, and garlic, finished with thick coconut cream.

Hara Masala 23*

(Paneer, Chicken, *Goat +2)

Creamy chicken curry with green chillies, mint leaves, and coriander.

Ajjadi Ghee Roast 25*

(Chicken, *Goat +2)

It's a famous Tuluva Mangalorean recipe with origins in Kundapur, a town near Udupi, India. It is also known as chicken/mutton ghee roast, a fiery red colour with a tangy & spicy flavour from ghee and roasted spices.

Chettinad 23

(Chicken, Goat +2 Shrimp+2)

Curry with exotic Chettinad (roasted whole spice) flavors.

Shaam Savera 20

Chopped spinach leaves formed into cutlets, cooked with potatoes and spices, and dipped in tomato gravy.



Vankaya Kura 18

Brinjal curry in the traditional Andhra style, flavoured with fresh coconut and topped with sesame seeds.

Aloo-Gobi 16

A zesty Indian side dish made with fresh cauliflower and tender potatoes paired with a dry, creamy curry.

Soya Chaap Curry 20

The goodness of Soya Chunks with flavored spices and saffron.



Soups

Mulligatawny Shorba 6

Healthy & light soup/shorba made with yellow moong dal & spiced with dry ginger powder & pepper powder

Tomato Shoraba 6

Spicy & flavored thick vegetable & tomato-based soup

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Tandoor

Murgh Tandoori Half/Full 18/26

Yogurt-marinated chicken cooked over hot coals in a special clay oven called a tandoor

Murgh Malai Tikka 16

Chicken tikka smothered in a wet rub of yogurt, warm spices, & fresh herbs

Tandoori Lamb Chops 26

Lamb chops marinated in strained yogurt & flavorful masalas, served with mint chutney & onion rings

Lamb Seekh Kebab 18

Classic Indian dish made with spiced ground lamb, threaded onto skewers and grilled until charred and juicy

Tandoori Salmon Tikka 20

This delectable dish is salmon rubbed with fragrant Indian spices, then baked until flaky served with cilantro or mint chutney

Tandoori Jhinga (Shrimp) 20

Grilled shrimp skewers loaded with the bold Indian flavors

Paneer Tikka 17

Chunks of Cottage Cheese, marinated in spices and grilled in a Tandoor.



Banjara Tandoori Veg Sampler 20

Samosa, Pakoda and Paneer Tikka

Banjara Tandoori Non Veg Sampler 28

Special Tandoori Mix Platter containing Shrimp, Chicken Tikka, Fish Tikka and Mutton Seekh Kebab (2 piece each)



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Vegetarian Mains

Daal Makhani 17

India's most special & popular dal- black lentils cooked with Indian spices, butter, and cream

Daal Tadka 14

Delectious yellow lentil made with fresh cumin, ghee, and authentic spices

Palak Paneer 18

Classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer & herbs

Amritsari Chole 16

Full-flavored preparation of chickpeas (chole) with a mix of spicy & tangy flavors

Bhindi Masala 16

An Indian curry base made with a delectable combination of onions, tomatoes, spices & herbs

Paneer Tikka Masala 18

Grilled paneer (Indian cheese) served in a spicy gravy known as 'Tikka masala'

Baingan Bharta 16

Delicious Indian family heirloom dish with the smoky flavors of the roasted eggplant & tanginess of the tomatoes

Malai Kofta 18

Fried balls of potato & paneer in a rich, lightly sweet, creamy mild gravy

Paneer Makhnwala 18

Paneer (Indian cheese) with a tangy & mildly sweet tasting gravy that features butter (or makhan in Hindi language), tomatoes (usually pureed), spices, cashew paste & cream



Non Vegetarian Mains

Chicken Tikka Masala 18

Yogurt marinated chicken, skewered and chargrilled for incredible barbeque flavors

Butter Chicken 18

Aromatic golden chicken pieces swimming in an incredible curry sauce

Murgh Kadhai 18

Delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices

Goat Curry Kadhai 21

Flavorful mutton curry made using very few ingredients in a kadai (heavy bottom pan)

Goat Korma 21

Celebratory stew with a delectable combination of succulent goat and delicate spices

Lamb Vindaloo 22

Fantastic fiery red Indian curry dish of tender lamb chunks cooked in vindaloo sauce

Chicken Vindaloo 18

Delicious, spicy & flavorful Portuguese Influenced Indian dish made by cooking chicken in vindaloo spice paste

Lamb Chop Masala (3 Pcs) 26

Warming, aromatic, succulent and flavorful dish with lamb chops coated in a masala paste



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Non Vegetarian Mains

Chicken Korma

19

An absolute delight of a dish consisting of chicken braised with yogurt, water or stock, and spices to produce a thick sauce or gravy

Chicken Curry

17

Chicken breasts slowly simmered in a spicy curry sauce with yogurt, tomatoes, onion, garlic, and ginger

Goan Fish Curry

18

Fish curry made in a deeply aromatic tomato and coconut-based sauce

Goan Shrimp Curry

19

Tropical side to savour with fish in a spicy, sour gravy with a highlight of coconut flavor

Biryani

Chicken Biryani

16

Spicy marinated chicken, caramelized onions and flavorful saffron rice

Goat Biryani

19

Beautifully spiced and fragrant layers of biryani rice centred with juicy, tender goat meat

Vegetable Biryani

14

Aromatic rice dish made with basmati rice, spices & mixed veggies



Breads

Butter Naan

3

Popular Indian flatbread made using refined flour, generously coated with butter

Garlic Naan

4

Indian flatbread made using refined flour, generously coated with garlic, celery and butter

Bullet Naan

4

Buttered Indian flatbread topped with jalapeños and cilantro leaves (fresh coriander leaves)

Kashmiri Naan

5

Sweet Indian Naan that goes really well with all the spicy curries.

Cheese Naan

5

Naan made with cheese stuffed into the dough and then rolled and cooked as usual

Onion Kulcha

4

Whole wheat leavened Indian bread stuffed with onions

Paneer Kulcha

4

Indian flatbread made of plain flour with a spiced Indian cottage cheese filling

Tandoori Roti

3

Tandoori Flatbread made with whole wheat

Laccha Paratha

4

Crispy flaky layered whole wheat flatbreads made with a simple unleavened dough consisting of whole wheat flour, salt and ghee

Roomali Roti

5

Unleavened Indian bread traditionally made in the Awadhi, Mughlai and Hyderabadi cuisine.

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Soft Beverages

Masala Soda

4

Refreshing Indian summer drink made using a few spices and soda water

Pudina (Mint) Shikanji

5

Blend of lemon juice, ginger juice, mint leaves, chilled water, salt, pepper powder, cumin powder, sugar syrup and ice

Mango Lassi

5

Delicious creamy drink with mango, yogurt, milk, a little sugar, and a sprinkling of cardamom

Salted Lassi

4

Very popular Indian yogurt drink made by mixing yogurt and water

Sweet Lassi

4

Yogurt based creamy, sweetened and chilled beverage from Punjabi cuisine is a popular drink in North India

Juice (Orange, Cranberry, Guava)

4

Freshly Squeezed fruit juice for a refreshing addition to the meal

Desserts

Saffron Kheer

5

Creamy Indian rice pudding cooked with rice, milk and flavored with cardamom and kesar

Rasmalai

6

A Classic Indian dessert consisting of juicy cheese discs served with thickened milk

Gulab Jamun

5

Soft delicious berry sized balls made with milk solids, flour, a leavening agent and soaked in rose flavored sugar syrup

Paan Kulfi

6

Sweet and creamy kulfi (a frozen dairy dessert) prepared with paan leaves or betel leaves with condensed or thick sweetened milk



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Explore refreshing Indian drinks in Summer & beyond

Mocktails \$7 Specials



Banjara Mocktails

Khama Ghani

Guava Juice, Pineapple Juice, Apple Juice, Cranberry Juice, Orange Juice, Chaat Masala, Lime

Jodhpur Pink

Guava Juice, Chaat Masala, Black Salt, Lime, Simple Syrup

Rajputana

Almond Milk, Vanilla Ice Cream, Nutmeg

Hukam

Coconut Milk, Lime, Simple Syrup, Lemonade

Dil Mange More

Mango Juice, Fresh Mint, Lime Juice, Simple Syrup

Ram Ram Saai

Strawberry Puree, Chaat Masala, Lime, Simple Syrup

Khata Mitha Chatkara

Ripe Mango Juice, Chaat Masala, Lime Juice, Simple Syrup

Bachpana

Hot Chocolate Beverage

Chaska

Freshly Squeezed Lime, Simple Syrup, Salt, Fresh Mint

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Explore the Indian Street food at 'steal away' pricing in our

Chit Chaat hours (5 PM to 7 PM)

Monday, Tuesday, Thursday & Friday

\$7 Specials



Small Bites

Samosa Chaat

Crispy Punjabi Fried pastry with a potato and spice filling, topped with chickpeas, yogurt, & chutney mixture

Karari Palak Chaat

Palak pakoras (spinach fritters) made with a drizzle of green chutney & yogurt

Katori Papri Chaat

Dish with typical Indian flavors filled with the quintessential chaat ingredients like boiled chickpeas, potatoes, spicy & sweet chutneys, curd, chaat masala

Pani Pouri

Combination of street food recipe made with small puri balls filled with spiced chickpeas, Indian black peas & a specially made spiced water

Bhel

Very popular Mumbai street food snack made with puffed rice, puri, boiled tomato, onions, chutneys, herbs, ground spices & sev

Dahi Pouri

Popular Indian street food chaat recipe which is prepared very similar to Bhel, but filled with sweet yogurt & other chaat chutneys



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Enjoy your favorite dishes with a discount

Weekday Lunch Menu includes

1 Entrée, 1 Side (Chef's choice), Naan, and Rice

Fill your belly and appetite with mouth-watering pricing.

Vegetarian Entrée 11

Chicken Entrée 12

Goat Entrée 14



Non Vegetarian Entrée

Chicken Kadhai

Kadai chicken is a delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as kadhai masala

Chicken Dhania

Dhania or cilantro chicken is a delicious chicken curry with sweet and sour undertones

Murg Sukha masala

Highly fragrant dry chicken dish featuring several spices and coconut cream

Butter Chicken

Aromatic golden chicken pieces swimming in an incredible curry sauce

Goat Korma

Celebratory stew with a delectable combination of succulent goat and delicate spices

Vegetarian Entrée

Saag Aloo

Traditional north-Indian Punjabi curry made with dark, leafy greens and potatoes

Paneer Makhanwala

Paneer (Indian cheese) with a tangy & mildly sweet tasting gravy that features butter (or makhan in Hindi language), tomatoes (usually pureed), spices, cashew paste & cream

Amritsari Chole

Full-flavored preparation of chickpeas (chole) with a mix of spicy & tangy flavors

Baingan Bharta

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