

SOUP

Chicken Clear Soup

Chicken clear soup is one easy & filling soup is so soothing & comforting

230/-

Hot & Sour Veg / Chicken

Spicy & sour thick soup with beans, carrot, cabbage, celery & lime

139/- 229/-

Lemon Coriander Soup (Veg / Non-Veg)

Coriander flavour clear soup, sour of lemon

139/- 229/-

Manchow Veg / Chicken

Soya base soup with cabbage, carrot, beans bell peppers & crispy Noodles

139/- 229/-

Sweet Corn Veg / Non-Veg

Creame corn in wone style

139/- 229/-

Thai Soup Veg / Non Veg

Rich and creamy thai soup made with chicken and coconut milk is sure to be a hit

139/- 229/-

INDIAN TANDOOR APPETIZERS (Vegetarian)

Burman Aloo (5 pcs)-

Undeniably Testy and Delicious Baby potatoes stuffed with Paneer seasoned dish with spices and Dum cooked in Rich and Creamy

239/-

Harabhara Kebab(6 pcs)

Mintleaves, Coriander leaves, Cheese and butter and green paste

279/-

Corn Cheese Kabab (6 pcs)

Corn and Cheese served with green chutney

279/-

Paneer Malai Tikka (6 pcs)

Kaju paste and Malai, Cheese

339/-

Spicy Paneer Tikka (6 pcs)

Curd (Dahi), Cheese, Tandoori Masala served with chutney

309/-

INDIAN TANDOOR APPETIZERS (Non - Vegetarian)

MURGH

Angara Murgh Tikka (6 pcs)

Pan grilles spinach & green peas, cheese, vegetable & cashew nut served with spicy mint chutney

349/-

Banjara Special Cheese Kabab (6 pcs)

With out Bone Chicken Leg Ginger, Garlic, Cheese & Chilli Fresh Coriender & Lime Jest & Spices Served with Salad & Spice Mint Dip

405/-

Haryali Murgh Kabab (6 pcs)

Coal Grilled Spinach mix with cheese & butter, Served with mint chutney

349/-

Murgh Malai Tangdi Kabab (F/H)

Without bone chicken Leg Ginger Garlic, Cheese & Served with salad & Spicy Mine Dip

489/- 300/-

Murgh Reshmi Kabab (6 pcs)

Clay oven baked soft & tender chicken supreme, marinate in ginger, garlic, yogurt, cheese & lime.

350/-

Murgh Afghani Tikka (6 pcs)

Fresh & tender chicken leg ginger, garlic, green chilli paste, special in house ground spice yogurt, cheese & lime. Served with salad & mint chutney

360/-

Murgh Tangdi Kabab (F/H) (4/2 pcs)

Clay oven baked chicken drum stick salad & mint chutney

403/- 249/-

Murgh Seekh Kabab (6 pcs)

Chicken seekh kabab is made with mince chicken. Seasoned with chef spices.....

349/-

Malai Murgh Tikka (6 pcs)

Fresh and tender chicken kabab with cream & cheese served with mint chutney.

379/-

Spicy Tandoori Murgh(F/H)

Fresh chicken roast in coal grilled Indian spice served with mint chutni and salad

499/- 297/-

Thai Spicy Murgh Tikka (6 pcs)

Spice chicken tikka with lemon, coconut, chilli & spicy Thai paste served with salad & mint dip

349/-

Chicken Wings Kabab

Juicy Kabab with Cuminseeds, Blackpepper corns, Fenugreek seeds, Curry leaves, Lemon juice

299/-

MUTTON

Mutton Tikka (5 pcs)

Soft mutton cube cut twist of chef special spice, served with mint chutney

428/-

Mutton Boti Kabab (5 pcs)

Soft mutton Cube roast in clay oven

439/-

Mutton Barra Kabab (3 pcs)

Soft Mutton rib kabab with a twist of chef special spicy served with salad & spicy mint dip

449/-

FISH

Fish Tikka (6 pcs)

Charcoal grilled spicy fish tikka

399/-

Lemon Grass Fish Tikka (6 pcs)

Tandoori Fish Flavoured of Lemongrass

379/-

Tandoori Pomfret (2 pcs)

Charcoal grilled spicy whole Pomfret

579/-

Tandoori Prawns(6 pcs)

Spicy clay oven baked smokey prawns with in house salad & mint chutney.

575/-

PLATTER

Banjara Non Veg Platter (10 pcs)

1097/-

Mutton Bara (2pcs), Reshmi Kabab (2pcs), Fish Tikka (2 pcs),
Angara Tikka (2pcs), Tangari Kabab (2pcs)

MUGHLAI MUTTON IN GRAVY

Mutton Khada Masala (4 pcs)

379/-

A robust and flavorful dish made with tender pieces of mutton, slow-cooked in a traditional Indian wok with a blend of freshly ground spices.

Mutton Kalya (2 pcs)

259/-

Boneless Mutton Curd (Dhai), Ginger Garlic Paste, Red Chilli Powder, Tomato, Curry Leaves etc.

Mutton Irani Stew (4 pcs)

379/-

A rich and aromatic dish inspired by Persian flavors, featuring tender pieces of mutton slow-cooked to perfection in a fragrant, spiced gravy.

Mutton Qeema

309/-

Soft Mutton with minced oil, Cumin seeds, Bay leaves, Black paper corns, Cardamon etc.

Mutton Rogan Josh (3 pcs)

349/-

Soft Mutton with Cinnamon, Hung curd, Ghee, Cumin seeds, paper corns, etc.

Mutton Kassa (4 pcs)

379/-

Soft Mutton cooked in spicy thick brown gravy with coriander

Mutton Qorma (2 pcs)

329/-

Aromatic spice thin white gravy mutton with potato.

Mutton Chaap

299/-

Spicy rich brown onion gravy mutton chanp with Bone special spicy.

Mutton Rezala (1 pcs)

299/-

Fresh & Tender Mutton cooked In rich thin cashew gravy

Mutton Stew (4 pcs)

329/-

Soft Mutton, brown onion, Indian spices & Mughlai Flavour

Mutton Dahi Gosht (4 pcs)

399/-

A rich and creamy dish featuring tender pieces of mutton cooked slowly in a spiced yogurt-based gravy.

Mutton Shimla Stew (4 pcs)

389/-

A delightful and hearty tender pieces of mutton cooked slowly with fresh vegetables, including bell peppers (shimla mirch), carrots, and potatoes.

Mutton Raan Musallam (Prepare 3 Hours)

2500/-

A royal and indulgent dish featuring a whole leg of lamb (raan) marinated in a rich blend of yogurt, garlic, ginger, and an array of traditional lidian spices.

Mutton Paya {in Winter (1 pcs)}

199/-

Banjara Special Mutton Paya (in Winter)

299/-

MUGHLAI MURGH IN GRAVY

Bharla Murgh Shredded chicken cooked in rich creamy white gravy with boiled egg.	299/-
Murgh Kassa Chicken cooked in spicy thick brown gravy with coriander	289/-
Murgh Chaap (1 pcs) Spicy rich brown onion gravy chicken chaap with Bone special spicy.	279/-
Murgh Masala (2 pcs) Delicious, soft tender Chunks of Murgh in Banjara Sp. Spice Onion Tomato Gravy...	289/-
Murgh Malai (2 pcs) Murgh cause marinated with lemon juice & Salt & cooked Banjara Sp. Curry Past the right mix of tangy & spicy...	299/-
Nargis Murgh Kofta (2 pcs) A unique and flavorful spiced minced chicken meatballs simmered in a rich, aromatic gravy made with tomatoes, yogurt, and a blend of spices.	289/-
Murgh Chatpata (2 pcs) A zesty and flavorful Juicy chicken pieces are cooked in a thick, rich gravy made with tomatoes, onions, and a blend of aromatic spices.	269/-
Murgh Handi Kebab {Dry (2 pcs)} A tender, smoky, and richly spiced flavors of chicken are marinated in a blend of yogurt, ginger, garlic, and traditional spices, cooked in a handi.	279/-
Murgh Dahi Gosht (2 pcs) A rich and creamy dish featuring tender pieces of chicken cooked slowly in a spiced yogurt-based gravy.	279/-
Murgh Achari (2 pcs) It is a tangy and spicy Tender pieces of chicken dish inspired by the bold flavors of Indian pickles.	269/-
Murgh Hariyali Masala (2 pcs) A vibrant and flavorful Tender chicken pieces are marinated and cooked in a lush gravy made with a blend of fresh herbs, including coriander, mint, and spinach.	279/-
Murgh Kashmiri (2 pcs) Tender chicken pieces are simmered in a creamy, aromatic gravy made with yogurt, ground almonds, and a blend of traditional Kashmiri spices	289/-
Murgh Hyderabad Gravy (2 pcs) It is a rich and aromatic dish cooked in a luscious gravy made with a blend of yogurt, coconut, and ground cashew paste, creating a creamy and smooth texture.	299/-
Murgh Khada Masala (2 pcs) It is a vibrant and spicy chicken dish cooked in a traditional Indian wok served with special kadai masala.	289/-
Murgh Musallam (Preparing 2 Hour) It is a rich and flavorful dish made with whole chicken marinated in a blend of spices and cooked in a luscious, creamy gravy.	500/-

INDIAN MAIN (Non - Vegetarian)

MURGH IN GRAVY

Banjara Lahori Murg Boneless (4 pcs) Minced chicken boll toast butter & cashew nut lite yellow gravy with cream.	399/-
Banjara Spl. Smoky Murgh Masala (4 pcs)(Bone Less) Smoke chicken with boneless chicken chef spice served in yellow gravy.	409/-
Butter Murgh Delhi Wala (4 pcs) Typical Delhi Style butter chicken on boneless simmered in butter tomato gravy.	360/-
Egg Curry Indian dish of boiled eggs simmered in a spicy onion tomato gravy is super delicious.	149/-
Kadai Murgh (4 pcs)(With Bone) Fresh chicken cooked in spicy tomato gravy with capsicum tomato & onion.	330/-
Murgh Handi (4 pcs)(With Bone) Chicken, Yougurt mint, red chilli, cardamon, coriander powder, Onion, Mustard oil, turmeric etc.	320/-
Nawabi Dillagi Murgh (4 pcs)(Bone Less) Reshmi kabab rost & mix served creamy gravy lite spice.	370/-
Murgh Tikka Masala (4 pcs)(Bone Less) Spicy Chicken Tikka cooked in rich & spicy makhani gravy with Tomato, Onion & bell Pepper.	369/-
Murgh Reshmi Masala (4 pcs)(Bone Less) Creamy & cheesy chicken malai Tikka cooked in rich creamy spicy white gravy with onion & bell pepper.	349/-
Murgh Kalmi Masala (2 pcs)(Leg Pieces) Chicken cooked with rich & spicy cashews gravy.	349/-
Murgh Do Pyaja (4 pcs)(With Bone) Chicken cooked with rich & spicy cashews gravy.	309/-
Murgh Lahori With Bone (4 pcs) Chicken bone boll toast butter and cashew nut lite yellow gravy with cream.	339/-
Tandoori Murgh Butter Masala (F/H) Tandoori butter masala is a lip smacking with crispness Murgh spicy flavour of gravy	599/-339/-
Murgh Garlic Masala (4 pcs)(Bone Less) Spicy Murgh with Garlic paste cooked in rich & spicy makhani gravy with Tomato, Onion & bell Pepper.	330/-
Murgh Maharani Masala (4 pcs)(With Bone) Creamy & cheesy Murgh cooked in rich creamy spicy white gravy with onion & bell pepper.	339/-
Murgh Afgani Masala (4 pcs)(With Bone)	289/-

MUTTON IN GRAVY

Dum Gosht Handi (4 pcs) Kashmiri style mutton cooked in clay pot.	389/-
Kadai Mutton (3 pcs) Fresh & Tender mutton cooked in spicy tomato gravy with coriander.	389/-
Mutton Golbari Kosa Manso (4 pcs) Fresh tender mutton cooked Indian Spice bengoli style red gravy.	429/-
Mutton Bhuna (4 pcs) Spicy rich brown onion gravy mutton with special spicy.	389/-
Mutton Do- Pyaja (3 pcs) Mutton in Awadhi style do pyaja	379/-
Mutton Nalli Gosht (3 pcs) A classic mutton dish made with leg pieces and flavourful masala.	429/-
Mutton Shahi Korma (3 pcs) Mutton Cooked in ight & Flavoured almond Curry made with Tomato Past, Plenty of spice and cream that buttery & Completely delicious.	399/-

FISH IN GRAVY

Fish Curry (4 pcs) Indian fresh basa cooked in spicy tomato gravy.	379/-
Fish Tikka Butter Masala (4 pcs) Spicy Tandoori fish tikka in rich and spicy tikka masala with onion & capsicum.	389/-
Irani Fish Masala (4 pcs) Indian Fish basa cooked in spicy white gravy.	379/-
Katla Macher Jhol (2 pcs) Katla Macher Jhol a light Bengali fish curry Prepared with vegetables & little Spices...	329/-
Prawns Masala (6 pcs) Prawn Masala is a quick and easy Recipe that is Delicious, aromatic and spicy...	489/-
Rui Macher Jhol (2 pcs) Rui Masala is a quick and eassy Recipe that is Delicious, aromatic & Spicy...	289/-
Tandoori Pompert Masala Turmeric Powder.	599/-

INDIAN MAIN (Veg)

Aloo Do Pyaja Classic aloo do pyaja	239/-
Banjara Panch Meal Dal 5 types of Dal & Cumin seeds, Tomatoes, Ghee, Kasuri methi	189/-
Banjara Special Nawabi Paneer Paneer Qubes & tomatoes, Ghee, Kasuri Methi	329/-
Dal Fry Ghee, Mustard seed, Cumin seeds, onion	159/-
Dal Tadka Toor Dal, Cumin seeds, Tomatoes, Ghee, Kasuri methi	179/-
Dal Makhani Classic dal makhani with black dal, green moong slow cooked with lot of butter & cream	209/-
Hyderabadi Exotic Veg. Exotic veg cook in hyderabadi style	295/-
Paneer Tikka Masala Spicy tandoori Paneer tikka in rich & spicy tikka masala with onion & capsicum	299/-
Kadai Paneer Fresg paneer, onion, tomato, black pepper cooked in rich & spicy brown gravy with special kadai masala	309/-
Mix Veg Classic veg mix with awadhi spice	260/-
Methi Matar Malai Matar with malai gravy & kasuri methi	289/-
Matar Paneer Fresh malai paneer & Green Peas tossed in the butter & Red Gravy, & Indian Spices.	279/-
Plain Dal Toor dal, Masoor dal, crushed ginger, Green Chilli, Cumin seed, Ghee.	149/-
Paneer Butter Masala Cubes of paneer simmered in butter tomato gravy & green cardamon powder.	299/-
Palak Paneer Paneer cooked in plack gravy	289/-

Paneer Pasinda	289/-
Shahi Paneer	289/-
Fresh Malai Paneer light spice cooked in the cashew nut gravy	
Taka Tak Paneer	289/-
Cube paneer pepper, onion with chef special spicy In tomato gravy	
Paneer Chilli Masala	299/-
Cube paneer pepper, onion with chef special spicy In tomato gravy	
Veg Jalfrezi	269/-
Fresh Vegetables Tossed in the butter with Indian Spice...	

RICE

Jeera Rice	120/-
Kuska Rice	209/-
Mix Veg Pulao	210/-
Peas Pulao	189/-
Steam Rice	99/-

BIRYANI

Mutton Biryani With Raita	339/-
Mutton Biryani Special	579/-
Chicken Biryani With Raita	289/-
Chicken Biryani Special	479/-
Hyderabadi Pan Biryani	359/-
Egg Biryani (2 pcs)	229/-
Aloo Biryani	179/-
Veg Biryani	220/-
Extra Boti Mutton / Chicken	190/- 129/-
Extra Biryani Rice	159/-
Extra Aloo	10/-

CHINESE APPETIZERS

Crispy Chilli Baby Corn Crispy fry baby corn with hot garlic sauce.	259/-
Cajun Spice Chicken (5 pcs) Crispy fry baby corn with hot garlic sauce.	349/-
Chicken Peri- Peri (6 pcs) Fry Chicken Served with peri peri.	329/-
Crispy Chilli Paneer Batter Fried paneer tossed in spicy soya base sauce with garlic, ginger & bell pepper.	269/-
Chilli Potato Crispy US. Corn lossed with finely Chopped onion & bell pepper.	205/-
Dynamite Chicken (10 pcs) Chicken Dynamite is a dise that is first marinated, Fried till golden brown & then tossed in a variety of sauces	319/-
French Fries Garlic, onion powder, paprika, oregeno, paprika, Red Chilly flakes	210/-
Finger Licking Fish (5 pcs) Firm white Fish, Plain flour, Egg, Breadcrumbs, Black Pepper, Sunflower oil..	339/-
Fish Salt & Paper (6 pcs) Green onion, Cloves, Garlic, Rice, Vinegar, Cooked in a high heat cooking oil.	419/-
Honey Lemon Fish (6 pcs) Fried Fish in Honey Lemon Sauce	409/-
Honey Lemon Chicken (8 pcs) crispy, tender chicken with amazing Honey Lemon sauce.	309/-
Peri - Peri Fish Fry (6 pcs) Fish Pieces, Coriander leaves, Red Chillies, Garlic, Cloves, Vinegat, Red Capsicum oil & salt.	379/-
Panko Fried Prawn (5 pcs) Garlic powder, Salt, Black Pepper, Flour, Eggs, Panko breads crumbs, Vegetable oil.	569/-

Smoky Chicken (6 pcs)

Boneless Chicken, Ginger, Garlic, Cumin Powder, Turmeric powder, Red chilly powder, paper corns

389/-

Tempura Fish (5 pcs)

Deep fried seafood and vegetable

489/-

Tempura Prawns (5 pcs)

Made with Prawns, Sugar, Mirins made in a deep pan with high heat and oil serve with sauce.

579/-

MAIN CHINESE

American Chopsy (Veg/ Non Veg)

Elbow Macaroni and hits of a sauteed onions in a thick tomato based sauce.

230/- 360/-

Butter Garlic Chicken (6 pcs)

Chicken, Butter, Beansprouts, Spring Onion / green onion & plenty of garlic.

369/-

Chilli Mushroom

button Mushroom, bell peppers, capsicum, Red Onion, Spring Onion, Ginger, Garlic, Dry food chilly, white vinegar.

260/-

Chilli Gravy Noodles

Boiled Noodle Tossed with Garlic, Onion, Cabbage, Beans, Salt, Pepper, Dry red chilly & Sesame Oil.

249/-

Chilli Fish (8 pcs)

Corn flour, Maida, Baking powder, soya sauce, Celery pepper powder, served with chopped spring onions.

399/-

Egg & Chicken Noodles

Boiled Noodle Tossed with egg garlic, Onion, Cabbage, Beans, salt, Pepper & Sesame Oil.

269/-

Fried Rice (Veg / Non veg)

Boiled Noodle Tossed with garlic, Carrot, Beans, Cauliflower, salt, Pepper & Sesame Oil.

219/-249/-

Hunan Chicken (8 pcs)

Juicy thinly sliced chicken Breast, Broccoli, Carrot, Bell peppers & celery blanked spicy garlic ginger sauce.

379/-



Hong Kong Noodles V/N

Drums of Heaven (6 pcs)

349/- 399/-

389/-

Mix Deluxe Veg / Non Veg

Corn Syrup, Sugar, Whole Milk, Butter (cream, salt),
soy Lecithin, Etc., Caramel Color.

249/- 299/-

Mix Hakka Noodles

A Hakka Noodle is made from unleavened dough (Rice or Flour)
that is cooked in a boiled liquid.

339/-

Mix Fried Rice

A little bit of everything comes together made with Chicken,
Prawns, Egg Vegies.

329/-

Non - Veg Schezwan Noodles

Boiled Noodle tossed with Garlic, Onion, Cabbage, Beans, Salt,
Pepper Egg & Chicken.

279/-

Spicy Chilli Chicken (8 pcs)

Kolkata's old style chilli chicken with ginger, garlic, onion,
chilli and soya.

309/-

Schezwan Chicken (8 pcs)

Delicious and Flavourful Dish Made by Tossing Chicken
In Spicy, sour, hot & tongue tickling sichuan...

309/-

Stuff Mushroom Hot Garlic Sauce

Cheese stuff mushroom serve with hot garlic sauce...

289/-

Veg Hakka Noodles

A hakka Noodles is made from unleavened dough (Rice or Flour)
that is cooked in a boiled liquid.

159/-

Manchurian Veg / Non Veg (8 pcs)

Veg grated Carrot, Cabbage, Green Bell Pepper, Spring Onion,
Black Peppers etc. Non Veg Chicken.

259/-309/-



INDIAN BREADS

Butter Roti	35/-
Butter Naan	59/-
Cheese Garlic Naan	89/-
Garlic Butter Naan	69/-
Masala Kulcha	85/-
Plain Naan	49/-
Tandoori Roti	30/-
Tandoori Lachcha Paratha	75/-
Zafrani Kulcha	30/-
Baby Naan	49/-

DESSERT

Gajar Ka Halwa (in Winter)	129/-
Fruit Cup	249/-
Special Firni	90/-
Tuti Fruti	239/-

PASTA

Chef Special Pasta (Veg / Non -Veg)	359/-399/-
Chef Special Pasta (Veg / Non veg) Banjara chef special	
Garlic Cream & Cheese Pasta Veg /Non- Veg	349/-399/-
Garlic cream cheese pasta (veg/ Non veg) This easy sauce is made super easy with cream cheese, garlic, Broth and seasoning with lots of melty permesam cheese.	
Penne Pasta	369/-
Cook in garlic cream with spicy chicken tikka crispy onion	
Spicy Mix Sauce Pasta	379/-
Butter, Olive Oil, Cloves etc.	



PIZZA

Classic Margherita Pizza

Top with tomato, basil, lots of cheese

379/-

Tandoori Paneer Tikka Pizza

Grilled onion, tomato, capsicum, tandoori paneer tikka
melted cheese & spicy mint aioli

379/-

Tandoori Chicken Tikka Pizza

Grilled onion, tomato, capsicum, spicy chicken tikka
melted cheese & spicy mint aioli

399/-

SALAD

Mixed Veg Raita

69/-

Onion Salad

59/-

Green Salad

89/-



BANJARA MOCKTAILS

REFRESHMENT DRINKS-

Virgin Mojito	179/-
Orange Mojito	179/-
Green Apple Mojito	159/-
Blue Lagon	169/-
Lychee Rose Desire	149/-
Kiwi Cinderalla	149/-
Chilly Gauva	195/-
Signature Champan	199/-
Lemon Ice Tea	169/-
Strowberry Lemon	149/-
Blue Berry	179/-

SHAKE-

Kit - Kat Shake	199/-
Classic Orieo Overload Shake	199/-
Pina - Colada	199/-
Cold Coffee	189/-
Blue Berry Shake	199/-

JUICE BASE-

Mango - Lemon - Ripal	195/-
Green Field	195/-
Banjara Special Mocktails	260/-

DIGETIONS DRINKS -

Aam Panna	139/-
Soda Masala Shikangi	129/-
Masala Cold Drinks	129/-
Fresh Lime Soda (Sweet / Salt)	99/-
Soft Drinks	49/-
Lassi (Sweet / Salt)	159/-
Drinking Water	30/- 60/-