

Soup

1. Melagutawny Soup £2.25
Special pepper soup

2. Banana leaf Special £1.50
Soup of the day



Starter

3. Vegetable Pakora (8) £2.40
Mix vegetable Pakora

4. Chicken Pakora (6) £3.50
Marinated small tender breast pieces of chicken.

5. Gobi 65(8) £3.00
Fried Cauliflower recipe with authentic Spices



6. Mix Pakora (8) £3.00

7. Samosa (3) £2.40
Deep fried triangular pasties stuffed with medium spiced vegetables, served with salad and sauce.

8. Sambar Vadai £2.99

9. Mirchi Bhaji (3) £2.40
Chilli dipped in a batter & fried

10. Medu Vadai (3) £2.40
A popular dish ideal as a starter made with lentil base.

11. Thayir Vadai (3) £2.99
Soaked in yoghurt and tempered with mustard, spices and coriander leaf.

12. Masala Vadai (3) £2.40
A combination of lentils soaked overnight and ground rough with fresh chilly and cumin seeds.



13. Potato bonda(2) £2.40
Spicy mashed potato balls dipped in gram flour batter and deep fried.

14. Cauliflower Manchurian £3.50
An Indian starter with Chinese flavour

Non-vegetarian Starters

15. Masala tawa fried fish (3) £4.00
Marinated Fish slices grilled.

16. Kozhi Varuval(6) £3.60
Chicken marinated in spices.
Famously known as 'Chicken 65'



17. Lamb/Chicken Pepper Fry(6) £4.00



Boneless lamb/chicken stir fried with spices and pepper.

18. Dakshin Yera (4) £4.50
King Prawn marinated with spices and deep fried.

19. Egg Podimas / Omlet **£2.50**

Made with Egg, onion & other Indian spices

20. Gundur Kodi Veppudu **£4.50**

Marinated chicken pieces with chillies and onion

Breakfast Menu
(1100hrs – 1300hrs)

21. Upma **£3.00**

Semolina tempered with curry leaves & lentils

22. Ven Pongal **£3.00**

Ven pongal is a popular dish in South Indian homes, made with rice and lentils.

Banana Leaf Speciality

23. Idly-3 & Sambar **£3.50**



Steamed cake made with lentiled batter served with sambar and chutneys.

24. Idly-2 & Vada-1 **£3.50**

Dosas

(All our dosas are made with rice and lentils)

25. Plain dosa **£4.00**

Plain crepe of ground rice & lentils prepared on a griddle served with speciality South Indian coconut chutney.

26. Masala dosa **£4.75**

Stuffed Dosa with mixed vegetables.

27. Paper dosa **£4.75**

A huge thin crepe.

28. King Dosai **£5.25**

A Giant Paper Dosa.



29. Egg dosa **£4.75**

30. Keerai dosa **£4.75**

Small thick plain dosas served with different herbs.

31. Stuffed dosa **£5.25**

Stuffed with different toppings
Chicken or Lamb



32. Rava dosa **£4.75**

Dosa made of Semolina

33. Rava Masala dosa **£5.25**

Rava Dosa with mixed vegetables.

34. Podi dosa **£4.75**

Traditional recipe of South India

35. Panneer dosa **£5.25**

Dosa made of South Asian Cheese

36. Panneer Masala dosa **£5.50**

Dosa made of South Asian Cheese & masala filling



37. Uttapam **£3.50**

A thick pan cake with different toppings (Cheese, Mixed Veg)

38. Appam(2) **£3.50**

A soft centred, lace edged grounded rice and coconut pancake cooked in a cast iron pot.

Main Course

ALL DISHES ARE SERVED WITH CHAPATTI (2) OR RICE

Vegetarian

39. Avial (Kerala) £5.10

A combination of hand picked mix vegetable in a coconut, ginger, green chilly paste cooked in whipped yoghurt.

40. Kara kozhambu (Tamilnadu) £5.10

Vegetables cooked in Tamilnadu special spices with a tinge of tamarind.

41. Vada Curry (Tamilnadu) £5.10

A mixture of Lentils with spices fried into balls & simmered in a special tamilnadu sauce

42. Mix-Veg korma (Tamilnadu) £5.10

Mix vegetables cooked with Coconut milk and Chettinadu spices.



43. Bagara Baingan (Andhra) £5.39

Slit aubergines cooked with authentic south Indian chettinadu spices.

44. Urulai Kezhangu Varuval (Tamilnadu) £4.20

Cubes of potato roasted in special Tamilnadu spices.

45. Kadalai Gassi (Karnataka) £5.10

Chick peas cooked in Mangalorean special spices.



46. Tomato pappu (Andhra) £4.79

Lentils cooked with special Andhra spices.

47. Sambar £3.59

Lentils cooked with Grounded Indian Spices.

48. Mirchi Ka salan (Andhra) £4.79

Variety of Ground spices, a touch of tamarind, cooked in a Andhra style.

49. Cabbage Fogath (Kerala) £4.79

Stir fried Cabbage with Mustard and grated Coconut.



50. Paneer Chettinadu £6.99

Paneer curry made of special ground chettinadu spices with a touch of pepper.

51. Paneer Butter Masala £6.99

Paneer curry made of special ground chettinadu spices with a touch of pepper.

52. Dhall Tadka £4.79

Lentils tempered with Cumin seeds

53. Veg Kofta Curry £6.59

Vegetable dumplings in gravy



Non-Vegetarian dishes Lamb dishes

54. Lamb Chettinadu (Tamilnadu) £6.60

Lamb curry with Chettinadu spices.

55. Lamb Korma

(Kerala)

£6.60

Lamb Stew simmered with Kerala spices & coconut.



56. Aattu Erachi Kozhambu

£6.00



Lamb curry made of special ground chettinadu spices with a touch of pepper.

Chicken Dishes

57. Chilli Chicken

£6.00

(Andra Pradesh)

Mysore special spicy chicken curry made with Indian Spices.



58. Kozhi Takkali Curry

(Tamilnadu)

£6.00

Tamilnadu special dish made out of tomato gravy & finished with ground Indian Spices.

59. Chicken Chettinadu

£6.00

Chicken curry made of special ground chettinadu spices with a touch of pepper.

60. Chicken coconut fry

£6.00

(Kerala)

Kerala speciality dish made with coconut milk, onion, ginger, cinnamon, cloves and green chilly.

61. Nellore Chicken Gravy

£6.00

(Andhra)



Andhra special chicken curry with chicken cubes cooked in south indian spices, coconut, sesame paste.

62. Kadai Chicken

£6.00

Chef's speciality dish

63. Kozhi Korma

£6.00

Chicken pieces simmered with spices & coconut.

64. Kozhi Coondapur

£6.00

Chicken cooked with traditional malabar spices

65. Meen Moilee (Kerala)

£6.00

A Signature kerala speciality made out of cocunut milk

Sea Food

66. Kozhambu

Tamilnadu special curry made of tamarind juice & special spices

Fish £6.00

Crab £6.50

Prawn £6.50



Selection of Biryani

OUR CHEFS SPECIALITY BIRYANI DISH AUTHENTICALLY COOKED IN RICE SERVED WITH CURRY SAUCE & RAITA.

67. Biryani

Chefs speciality dish



Lamb £6.50

Chicken £6.00

Prawn £7.00

68. Sabzi Biryani

Vegetarian biryani.

£6.00

69. Lemon Rice

Lime Flavoured rice tempered with Indian Spices

£4.20

70. Tomato Bhath £4.20

Tomato flavoured rice.



71. Pulihora £4.20

Tamarind Rice finished with Lentils.

72. Bisibela Bhath (Karnataka) £4.20

The rice made out of special ground spices, fresh vegetables, ghee, garam masala and lentils.

73. Jeera Pulau £4.20

Rice tossed in tempered cumin seeds in ghee.

74. Thayir sadam £4.20

Yogurt rice tempered with lentils.

Dessert

75. Gulab Jamun (2) £1.99

Comprised of fried dough soaked in sugar syrup.

76. Rasagulla (2) £1.99

An Indian dessert consisting of balls of cottage cheese soaked in sugary syrup.



77. Carrot Halwa £1.99

A popular desert from India made out of Grated carrot, nuts & sugar.



78. Jangiri (2) £1.99

Made of batter deep fried and soaked in Sugar syrup.

79. Jelebi (2) £1.99

80. Variety of Indian Sweets(2) £1.99

A piece of milky Indian sweet

81. Sugar Free Sweets (2) £2.50

First time in Scotland - Introducing low calorie sweets
On Special orders

Rotis

82. Chapatti (1) 65p

Indian thin bread made of wheat flour and rolled in to a thin layer and cooked in a griddle.

83. Puri -2 £3.00

Layered dough then Deep fried

84. Plain Paratha (2) £2.28

85. Malabar Paratha (1) £1.19

86. Puttu (2) £2.28

Drinks

87. Tea/ Masala Chai/ Coffee	£1.25
88. Soft Drinks	60p
89. Plain / Mango Lassi / Fresh Juice	£2.40
90. Rose Milk	£1.75

Set Meal

Set Meal - £ 6.50 Vegetarian

2-Chapathi, Rice,
Sambhar, Poriyal of
the day, Rasam,
Pappadum & Pickle
and a drink

Set Meal - £7.50 Non Vegetarian

2-Chappathi, Rice,
Chicken Curry, Veg
Curry, Raita and a
drink

Student Meal

Veg and Non Veg Meals available on a monthly basis.

Ask Manager for further details

17/11/07 - The Herald Magazine

'Stay Ahead of the Curve - This is superb honest to goodness south Indian food that has to be one of the best bargains in this city. Try it before everyone else does' - Ron Mckenna

13/10/08 - The Herald Magazine

'Fandabi Dosa - Banana Leaf specialises in these crisp, slightly sour-tasting crepes made from fermented rice and lentil batter. They range from the generously proportioned to the gigantic: about three feet long. You can watch them being made in the kitchen'

'caters authentically for the south Indian diaspora and anyone else who wants to taste the real cooking of Kerala, Tamil Nadu, Karnataka and Andhra Pradesh'

02/11/08 - The Sunday Times

'If you've got the hots for authentic south Asian cuisine, Banana Leaf could be just the ticket' - Allan Brown

Aug 09 - The Local News Glasgow

Offers a huge variety of South Indian Vegeterian dishes for under fiver(Including rice). Most interesting of allis their Student special - £90 for Veggie & £120 for Non Veg meals - they will deliver a different curry to your home every evening for a month

17/10/09 - The Herald Magazine

'The well prepared south Indian food at the Banana Leaf is a refreshing addition to the Glasgow Curry Scene' - Ron Mckenna

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ThankYou Visit Again

Please note that there is a surcharge
of 10% for all sit-in orders