



RESTAURANT MENU

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BANJARA AT MANEKCHOWK



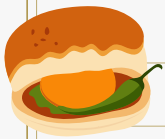
SHORBA KI DAWAT THE FEAST OF SOUPS

Mulligatawny 5

Mulligatawny Shorba is a spiced Indian soup with a base of lentils and vegetables, seasoned with a blend of curry spices like cumin, coriander, and turmeric.

Tomato 5

Tomato Shorba is a tangy and flavorful Indian soup made primarily from tomatoes, seasoned with aromatic spices like cumin, ginger, and garlic.



GALI MOHALLE SE STREET FOOD

Vada pav/Dabeli 4

A Mumbai street food consisting of a spicy potato fritter sandwiched OR tangy potato filling stuffed inside a soft bun, garnished with roasted peanuts, pomegranate seeds.

Pani Puri/Sev Puri/Papdi Chaat 8

Small puri balls filled with spiced chickpeas, black peas & spiced water OR Puri filled with sweet yogurt & chaat chutneys OR Papdi filled with boiled chickpeas, potatoes, spicy & sweet chutneys, curd

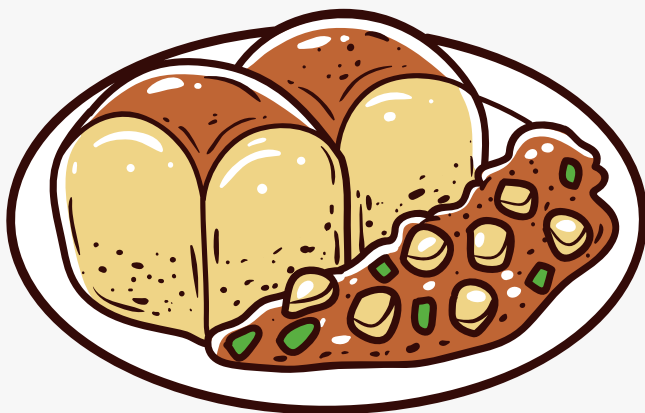
Paav Bhaji 12

Mumbai Pav Bhaji consists of a spicy mashed vegetable curry (bhaji) made from potatoes, peas, tomatoes, and spices, served with buttered and toasted bread rolls (pav).

Bhakhri Pizza 8

Amul Cheese

A fusion dish from Ahmedabad,, a crispy Gujarati flatbread (bhakhri) topped with spicy sauces, vegetables, and cheese,.



SWAD KA ARAMBH FLAVORFUL APPETIZERS

Mix Pakora Platter 10

Assortment of crispy pakoras including paneer, onion, potato, and spinach fritters, served with tangy chutney and cooling mint raita.

Punjabi Samosa 5

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

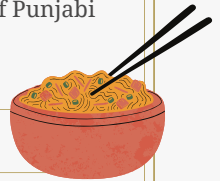
Chicken - 65 10

Bite size pieces of chicken coated in spicy masala marination.

Achari Malai Soya Chaap 14

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

CHINA GATE INDO-CHINESE STYLE



Chilli - Paneer/Chicken/Shrimp 11/12/14

Crispy paneer chunks or choose from chicken or shrimp, tossed in a fiery, flavorful sauce with green chilies, garlic, and soy sauce for a deliciously spicy treat.

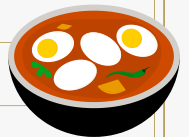
Hakka Noodles - Veg/Chicken/Shrimp 10/12/14

Stir-fried noodles with mixed vegetables, or choose from chicken or shrimp, tossed in a savory blend of Asian sauces.

Fried Rice - Veg/Chicken/Shrimp 10/12/14

Aromatic rice stir-fried with vegetables, or opt for chicken or shrimp, tossed in savory Asian seasonings.

ANDA BAHAR EGG MAINS



Boiled Egg Masala 6

Boiled eggs in a spicy and flavorful tomato-based gravy, with Indian spices like cumin, coriander, and turmeric.

Desi Masala Omlette/Bhurji 8

A hearty Indian omelette/bhurji made with eggs, onions, tomatoes, green chilies, and cilantro, spiced with turmeric, cumin, and chili powder.

Egg Lababdar/Anda Curry 10

An Indian specialty featuring Sunnyside-up eggs or Boiled eggs simmered in a creamy tomato-based gravy with spices like cumin, coriander, and garam masala.

BANJARA AT MANEKCHOWK



SABZI MANDI SE VEGETARIAN MAINS

Aloo Gobi 10

Aloo Gobi is a classic Indian dish made with potatoes (aloo) and cauliflower (gobi), cooked with onions, tomatoes, and spices.

Amritsari Chole 10

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

Malai Kofta 15

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

Sarson Da Saag/ Palak Paneer/ Saag Cheese 15/16/18

Creamy and rich mustard greens cooked with spices, offering a hearty, traditional Punjabi dish. Add Cheese flavor to it.

Paneer Manpasand 16

Makhanwala/Tikka/Bhurji

Soft paneer in a rich, creamy, buttery tomato gravy OR Grilled marinated paneer served with tangy chutney OR Scrambled paneer cooked with onions, tomatoes, and spices.

Bhindi Masala / Baingan Bharta 14

Stir-fried okra in a spicy, tangy blend of onions, tomatoes, and Indian spices OR Smoky, mashed eggplant cooked with onions, tomatoes, and aromatic spices.

Dal Tadka/ Dal Makhani 12/14

Delicious yellow lentil made with fresh cumin, ghee and authentic spices OR black lentils cooked with Indian spices, butter and cream.

TANDOOR KE TUKDE TANDOORI DISHES DELIGHT

Angarey Paneer/Kakori Kebab 15/14

Fresh Indian cottage cheese cubes barbequed in a clay oven OR soft, flavorful vegetarian kebab made from a mix of vegetables, paneer, and aromatic spices.

Tandoori Tikka Shrimp/Lamb/Salmon 18/22/18

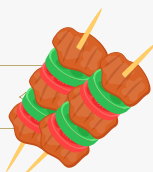
Shrimp/Lamb/Salmon marinated in a spicy tandoori blend and grilled to perfection in a tandoor, served with a zesty mint chutney.

Lehsuni Chicken Tikka 18

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

Lamb Seekh Kebab 18

Classic Indian dish made with spiced ground lamb, chargrilled on skewers until charred and juicy.



MANSAAHARI SAFAR NON - VEGETARIAN MAINS



Butter Chicken/Chicken Tikka Masala 16/18

Aromatic golden chicken pieces swimming in an incredible curry sauce OR Yogurt marinated chicken, skewered and chargrilled for barbeque flavors.

Vindaloo Chicken/Lamb/Shrimp 16/20/20

Delicious, spicy & flavorful Portuguese - Indian dish made by cooking chicken/Lamb/Shrimp in vindaloo spice paste.

Chicken/Goat Kadhai 16/20

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

Goat/Shrimp Curry 20

Goat slowly simmered in a spicy curry sauce with yogurt, tomatoes, onion, garlic and ginger OR Tropical side to savor with shrimp in a spicy, sour gravy with a highlight of coconut flavor

Lamb Chop Masala 24

(3 pieces). Warming, aromatic, succulent and flavorful dish with lamb chops coated in a masala paste.

ROTI KULCHA AUR NAAN INDIAN BREADS DELIGHT



Naan Manpasand 4

Butter/Cheese/Garlic

Popular Indian flatbread made using refined flour, generously coated with butter/cheese or garlic.

Tandoori/Roomali Roti 3/5

Tandoori Flatbread made with whole wheat OR Unleavened Indian bread traditionally made in the Awadhi Mughlai and Hyderabad cuisine.

Bullet/Peshawari Naan 4

Soft, fluffy naan stuffed with spicy green chilies and herbs OR Sweet, soft naan stuffed with tutti frutti for a fruity delight.

Onion/Paneer Kulcha 4/5

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

Laccha Paratha/Bhature 3

Crispy flaky layered flatbreads made with a simple unleavened dough consisting of whole wheat flour OR Fluffy, deep-fried bread with a golden, crispy exterior.



'Some food may contain Nuts If there are any allergies, please inform us at the time of placing your order .
18% Service charge will be applied to all parties of 6 or more.

BANJARA AT MANEKCHOWK



MISHTAAN DESSERTS

Gulab Jamun 4

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

Gajar/Moong Dal Halva 5/8

Deliciously rich and creamy carrot pudding topped with crunchy almonds and cashews. OR a treat featuring roasted moong dal simmered in milk and ghee with cardamom and topped with cashews and almonds for a deliciously rich dessert.

Rasmalai 5

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



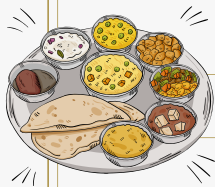
BIRYANI KI MEHEK THE AROMA OF BIRYANI

Vegetable/Paneer 12/15

Aromatic rice dish made with basmati rice, spices & mixed veggies/Paneer.

Egg/Chicken/Goat/Lamb/Shrimp 15/16/18/20/20

Aromatic rice dish made with basmati rice, spices & desired meat/egg.



DE THALI INDIAN PLATTER SPECIAL

Punjabi Thali (Veg) 20

FIXED (Everyday in Dinner only)--except Tuesdays

One Appetizer, Two Sabzis, One Lentil, Dal-Tadka Naan/Roti, Rice, One Sweet, Salad, Papad, Chutneys, Pickles, Sweet/Salted Lassi

Punjabi Thali (Non-Veg) 22

FIXED (Everyday in Dinner only)-except Tuesdays

One Appetizer, One Goat Curry, One Chicken Curry, One Veg Subji, Dal-Tadka Naan/Roti, Rice, One Sweet, Salad, Papad, Chutneys, Pickles, Sweet/Salted Lassi

Rajasthani Thali 20

FIXED (Thursdays in Dinner only)

One Appetizer, Two Sabzis, Panchmel Dal, Bati, Paratha, One Sweet, Papad, Chutneys, Pickles, Salad, Masala Chhas

Kathiyawadi-Gujarati Mauj Thali 20

FIXED (Friday-Saturday-Sunday in Dinner Only)

One Appetizer, Three Sabzis, One Kathol, Khathi Meethi Dal/Kadhi, Puri, Rotli, Rotlo, Rice/Khichdi, One Sweet, Papad, Chutneys, Pickles, Kachumbar/Sambharo, Masala Chhas

KOOL JALPAN SOFT BEVERAGES



Salted/Sweet/Mango Lassi 4

Yogurt based creamy, sweetened/salted/Mango flavored and chilled beverage from Punjabi cuisine.

Masala Soda 4

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

Thumps Up/Limca 3

A very popular sodas of India.



WEEKDAY LUNCH

1 ENTREE, 1 SIDE (CHEF'S CHOICE, NAAN AND RICE)
VEGETARIAN - 11 NON VEGETARIAN - 12 GOAT - 14

Vegetarian Entree 11

Saag Aloo

Paneer Makhanwala

Amritsari Chole

Baingan Bharta

Non-Vegetarian Entree 12/14

Chicken Kadhai

Chicken Dhania

Butter Chicken

Chicken Tikka Masala

Goat Korma

Vegetarian Specials 13

Falafel Roll

Chur Chur Naan with Chole

Paratha - Gobi/Aloo/Paneer

Pav Bhaji

Veg. Biryani

Non Vegetarian Specials 13

Bhurji Paav

Keema Paav

Chicken Roll

Tangdi Kebab

Chicken Biryani

Anda Biryani

