

# Banana Leaf

## VegetarianVegan Gluten Free and Healthy

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Tuesday – Thursday 11:30 a.m. to 9:00 p.m. Friday – Saturday 11:30 a.m. to 9:30 p.m. Sunday 12:00 p.m. – 9:00 p.m. Closed Monday

### OUR MISSION

Banana Leaf is a Vegetarian only Restaurant. All our menu items are VEGETARIAN, they are clearly marked, **V** for Vegan Items and **G** for Gulten FREE Items. We have marked all menu items: **VA** Vegan available, **GA** Gluten free available

- To treat each customer as we would treat a guest at our house.
- To serve the freshest, best tasting food to you, our guest.
- To provide unmatched value for money.
- To provide a great dining experience.

If for any reason, we fail to meet any of our stated goals, please feel free to ask for the owners. We will be happy to take care of you and make this a wonderful dining experience for you and your family.

As every item featured in our menu is made from scratch after you order, the a la carte items will take around 25 minutes to be served. We appreciate your patience during this time and ask that you enjoy our Chaats or other appetizers from our elaborate selection during this time.

Bon Appetite  
Kamal Panchal  
Owner

### OUR FOOD

**Chaats** are extremely flavorful “Street Food” available in the western part of India. These consist of sweet, spicy, tangy and crispy treats made with several homemade ingredients. We are the only restaurant (That we know of) that makes all the ingredients in-house so that we may guarantee you an authentic “Street-Like” experience.

**Bajji and Pakoras** are traditional South Indian snack items. Made with a specially prepared chickpea batter, these items offer a sumptuous start to the evening. Typically eaten with a sweet item and “*filter coffee or masala chai*”.

**Vadai** is made by soaking select lentils and grinding them to a fine consistency, seasoned and fried. They have a donut like appearance. Vadas are either soft (Medu Vada) or crunchy (Dal Vadas) are served with coconut chutney and Sāmbhar.

**Idli** is the quintessential South Indian snack item. Par boiled rice and lentil batter is steamed to perfection into small donut shapes. Made with no oil, it is extremely healthy and always recommended.

**Sāmbhar** is an essential component of a South Indian meal. Boiled lentils are cooked with vegetables such as pumpkin and drumsticks. Sometimes a coconut seasoning is added depending on the other items in the main course.

**Dosais:** These are thin rice crepes, skillfully hand turned on a skillet. A classic South Indian specialty, served with chutney and Sāmbhar. Masala (or stuffing) normally consists of lightly sautéed and seasoned potatoes, peas and onions. All dosais are served with house Sāmbhar and Coconut Chutney.












**Utthappam:** Is a near cousin to the Dosai family, except that they are thick and more filling. Like Dosais, they are also served with Sāmbhar and Chutney.

**Curries** are an extremely flavorful mix of vegetables as stated in the menu. We use fresh vegetables and home spices to provide a mouthwatering combination. Curries are eaten with Rotis and Rice. Curries include more than just “Curry” and some curries don’t include “Curry” at all. The mix of spices and vegetables has come to be known as curry.

**Paratha/Roti** is made of wheat and is used as breads. In appearance they resemble Flat Bread and each partaha is handmade and used to scoop curries, Daals. Some partahas are flavorful just by themselves.




**Daal** is of soupy consistency and made with lentils. Different Lentils made different daal and depending on the way the daals are cooked they derive their name. Tarka Daal is slow cooked; Daal Makhani has quite a bit of butter as its garnish and so on. Daals are eaten either with Rice or as an accompaniment to the curries as part of the meal.

### APPETIZERS

	<b>Sāmbhar Vada</b> – Vada soaked in Sāmbhar. Served with coconut chutney. <b>V G</b> .....	3.99
	<b>Milagai Bajji (Chili Pakora)</b> – Select chilies seasoned, deeped in chicpea batter and fried. <b>V G</b> .....	3.99
	<b>Vegetable Pakoda</b> (South Indian Style) – crispy batter fried vegetables. <b>V G</b> .....	3.99
	<b>Samosa</b> – Triangle shaped fried patties, stuffed with mashed potatoes. (2 pcs.) <b>V</b> .....	2.99
	<b>Idli</b> – Served with chutney and Sāmbhar. <b>V G</b> .....	3.49
	<b>Batata Vada</b> – Boiled potatoes, mildly spiced, fried with a chick pea batter. Served with Chutney. (5 pcs.) <b>V G</b> .....	3.99
	<b>Vada Pav /Indian Style Curry Veggie Burger</b> – A specialty of India, a patty made with potatoes and spices, garnished with sweet and spicy sauce and served on a bun. <b>V</b> .....	2.99
	<b>Masala Papadum/Indian Style Chips for Meal</b> – Lentil based crispy tortila served roasted or fried garnished with onion, tomato, cilantro and zesty spices. (2 pcs.) <b>V G</b> .....	1.99
	<b>Panir Pakora</b> – Fresh panir pieces dipped in chickpea flour batter than deep fried. (7 pcs.) <b>G</b> .....	4.99
	<b>Cashews Buttered and Peppered</b> – Freshly butter sauted cashews and then simmered in fresh ground pepper served pipping hot. <b>G VA</b> .....	3.99
	<b>Panir Chilli Fry</b> – Rectagular cut panir pieces with green pepper, green chillies, and onion cooked in chilli sauce and soy sauce with a zesty touch of fresh garlic and garnished with fresh cilantro. (6 pcs.) <b>G</b> .....	5.99









### SOUPS

Our soups are made to order with only fresh vegetables. No preservatives or artificial flavors are added. Soups are served with fresh Puri/fried flour Bread.

	<b>Tomato</b> – Fresh tomatoes with herbs and spices. <b>G VA</b> .....	3.99
	<b>Spinach</b> – Fresh leaf Spinach with ginger, garlic and mild spices. <b>G VA</b> .....	3.99
	<b>Rasam</b> – A tastefully appetizing “South Indian” accompaniment to Vadais and Rice or may be served as a soup style starter to a South Indian meal. Tomatoes are boiled with specially ground spices and seasoned with mustard seeds, asafetida, cumin and cilantro. <b>V G</b> .....	3.99

### CHAATS APPETIZERS

Street Food of India

	<b>Bhel Puri</b> – Puffed rice krispies mixed in a tangy and sweet sauce made of dates and tamrind with onions, potatoes, and cilantro. <b>V GA</b> .....	3.99
	<b>Pani Puri</b> – Small round hard puris (puffed cream of wheat crackers) and mashed potatoes cooked whole chickpeas along with some finely chopped onions and the chutneys is the stuffing. The chutneys are hot and sweet. The pani (water) is made of tamarind and mint leaves, mixedwith spices of cumin and black salt. (6 pcs.) <b>V</b> .....	3.79
	<b>Ragda Pattis</b> – Spicy Potato patti, simmered and seasoned with ragda, green peas gravy mixed in spices. (3 patties) <b>V GA</b> .....	3.99
	<b>Sev puri</b> – Crispy flat puris, (puffed cream of wheat crackers) topped with onion and potato mix, garnished with sev, tamarind, and hot chutney sauce. (6 pcs.) <b>V</b> .....	3.79
	<b>Dahi Batata Puri</b> – Crispy flat puris, (puffed cream of wheat crackers) potato and onion mix. Topped with a layer of yogurt, garnished with sev, tamarind and hot chutney sauce. (6 pcs) .....	3.79
	<b>Khasta Kachori</b> – Large spicy shell made from wheat flour, stuffed with lentil, potatoes, sweet and spicy sauce garnished with sev. (2 pcs.) <b>VA</b> .....	3.49
	<b>Dahi Vada</b> – Hot deep fried vadas soaked and are covered with a thick beaten yogurt. (3 pcs.) <b>G</b> .....	3.49
	<b>Samosa Chaat</b> – Samosa covered with gravy of chick peas mixture covered with spices. <b>G</b> .....	3.99

Other Special Chaats will be available and will be priced separately. Please ask us for details.



















DOSAIS AND UTTHAPPAMS

All Dosais and Utthappams served with Sambar (lentil soup) and Coconut chutney

 <b>Sada Dosai</b> – Plain Dosai. <span>V</span> <span>G</span> .....	6.99
 <b>Masala Dosai</b> – Dosa served with potato masala. <span>V</span> <span>G</span> .....	7.99
 <b>Mysore Dosai</b> – Has hot chutney on the inside maybe spicy. <span>V</span> <span>G</span> .....	8.99
 <b>Paneer Dosai</b> – Dosai made with sprinkling of paneer. <span>G</span> .....	9.99
 <b>Rava Dosai</b> – Dosa made out of cream of wheat. <span>V</span> .....	8.99
 <b>Rava Masala Dosai</b> – Rava Dosai served with masala. <span>V</span> .....	9.99
 <b>Cheese Dosai</b> – Dosa with cheese. <span>G</span> .....	9.99
 <b>Vegetable Utthappam</b> – Utthappam topped with fresh cut vegetables. <span>V</span> <span>G</span> .....	7.99
 <b>Onion Peas Utthappam</b> <span>V</span> <span>G</span> .....	7.99
 <b>Chili Utthappam</b> <span>V</span> <span>G</span> .....	7.99
 <b>Coconut Utthappam</b> – Utthappam topped with freshly grated coconut. <span>V</span> <span>G</span> .....	7.99








CURRIES

Our curries are made daily of hand picked vegetables, and therefore are subject to availability. All Curries are served with Steamed Rice, and your choice of any one piece of bread; chapati, puri, paratha, or gluten free rice flour bread.

 <b>Avial</b> – Select fresh vegetables. Seasoned and simmered in a mildly spiced coconut and yogurt gravy. <span>G</span> .....	10.99
 <b>Poriyal</b> – Cut vegetables (Beans/cabbage/potatoes or baby eggplant) lightly fried with, grated coconut and spices or made to order. <span>V</span> <span>G</span> .....	10.99
 <b>“Kadhai” Paneer</b> – Home made Cottage Cheese, cooked with green peppers, onions, tomatoes and herbs. <span>G</span> .....	11.99
 <b>Paneer Butter Masala</b> – Home Made Cottage Cheese, in a special gravy spiced with herbs and house spices. <span>G</span> .....	11.99
 <b>Malai Kofta</b> – Potato dumplings, simmered and covered with a rich spicy creamy sauce garnished coriander leaves. <span>GA</span> .....	11.99
 <b>Kadhi Pulao Bajriroti</b> – A Gujarati specialty; Vegetable Pulao, served with a soupy mix made with chick pea flour and house spices, ginger, curry leaves and cumin and served with bajriroti (a flat bread made with gluten free millet flour which is similar to buckwheat. <span>G</span> .....	11.99
 <b>Chole Bhature</b> – Huge fluffy flour bread, served with specially cooked Chick Pea Curry. <span>V</span> <span>GA</span> .....	9.99
 <b>Puri Bhaji</b> – Fluffy whole wheat bread (Puri 2 Nos.) served with a delicious potato curry, cooked with mild spices and herbs. <span>V</span> <span>GA</span> .....	9.99
 <b>Pav Bhaji</b> – A spicy vegetable “Gumbo” style mix served with butter roasted buns. Garnished with onions and a dash of lemon squeeze, this is a very popular item on the streets of western India.....	11.99
 <b>Undhiypuri</b> – An exotic mix of vegetables with authentic Gujarati spices. Served with fluffy puris. <span>V</span> <span>GA</span> (3 pcs.) .....	11.99
 <b>Puran Poli with Kadhi and Batata Bhaji</b> – Freshly made sweet Puran Poli (Sweet Roti or bread) served with Kadhi (Yogurt Soup) and Potato Curry.....	11.99
 <b>Palak Paneer</b> – Home made Paneer with mildly spiced fresh spinach; garnished with fennel and mustard seeds. <span>G</span> .....	11.99
 <b>Dal Tarka</b> – Freshly made Lentil Soup (Daal) garnished with herbs and spices. Recommended as an accompaniment to other curries. <span>V</span> <span>G</span> .....	10.99
 <b>Amul Cheese Kofta</b> – Fresh made kofta’s stuffed with real Amul cheese, dipped in rich gravy/curry. Amul is an imported Indian cheese which has a unique taste. ....	12.99
 <b>Cashew Curry</b> – Butter toasted cashews in mildly spiced rich curry. ....	12.99
 <b>Panir Bhurji</b> – Shredded panir cooked in fresh spices and garlic with onion and peppers. <span>G</span> .....	11.99











RICE SPECIALTIES

We use high quality Indian Basmati rice, to prepare our rice specialties daily.




 <b>Bise Bele Rice</b> – Rice cooked with select vegetables and lentils. <span>V</span> <span>G</span> .....	11.99
 <b>Tamarind Rice</b> – Rice cooked with a special tamarind sauce. <span>V</span> <span>G</span> .....	9.99
 <b>Coconut Rice</b> – Rice cooked with grated coconut and other house spices. <span>V</span> <span>G</span> .....	9.99
 <b>Lemon Rice</b> – Rice cooked with lemon extracts and other house spices. <span>V</span> <span>G</span> .....	9.99
 <b>Yogurt Rice</b> – Rice mixed with a combination of yogurt, ginger and select seasoning. <span>G</span> .....	9.99
 <b>Vegetable Biryani</b> – Vegetables cooked with rice and seasoned to perfection. <span>V</span> <span>G</span> .....	9.99
 <b>Tomato Rice</b> – Rice cooked with freash tomatoes and speciality spices <span>V</span> <span>G</span> .....	9.99

All rice dishes are served with raita and papadam.





INDIAN BREADS

 <b>Chapati (2pcs)</b> – Round whole wheat roasted flat bread. <span>V</span> .....	1.79
 <b>Puri (3pcs)</b> – Small round whole wheat puffed fried flat bread. <span>V</span> .....	2.49
 <b>Paratha (1pcs)</b> – Whole wheat flat bread lightly fried. <span>V</span> .....	1.49
 <b>Aloo Paratha ( 2pcs)</b> – Whole wheat flat bread stuffed with spiced potato lightly fried. Served with Yoghurt and pickle. <span>V</span> <span>GA</span> .....	4.49
 <b>Gobi Paratha ( 2pcs)</b> – Whole wheat flat bread stuffed with spiced Cauliflower. Served with Yoghurt and pickle. <span>V</span> <span>GA</span> .....	4.49
 <b>Paneer Paratha ( 2pcs)</b> – Whole wheat flat bread stuffed with spiced Cottage Cheese. Served with Yoghurt and pickle. <span>GA</span> .....	4.49
 <b>Bajra Roti (1pc)</b> – Bread made with Bajra. (millet similar to buckwheat) <span>V</span> <span>G</span> .....	1.25
 <b>Puran Poli</b> – Chapati stuffed with sweet lentil. <span>V</span> .....	1.79
 <b>Rice Flour Puri (1 pc)</b> – Fried. <span>V</span> <span>G</span> .....	.99
 <b>Rice Flour Chapati (1 pc)</b> – Roasted. <span>V</span> <span>G</span> .....	.99







HOT BEVERAGES

 <b>Authentic South Indian Filter Coffee</b> (NOT INSTANT COFFEE!!) We use fresh coffee Filtered into a South Indian decoction- made to order- will take 7 to 10 minutes. <span>G</span> <span>VA</span> .....	2.99
 <b>Masala Tea</b> – Tea leaves boiled with milk ginger, cardamom, and pepper and other home made tea spices. Made to order. <span>G</span> <span>VA</span> .....	1.99
 <b>Badam Milk</b> – Milk boiled with home made almond/pistachio saffron and cardamom mix. <span>G</span> .....	3.99

COLD BEVERAGES

 <b>Soda</b> .....	1.49
 <b>Lassi</b> – Yogurt smoothie blended with your choice of flavor (Sweet/ Salty/ Mango/ Rose/Khus). <span>G</span> .....	2.99
 <b>Saffron Lassi</b> – Yogurt smoothie blended with Saffron. <span>G</span> .....	3.99
 <b>Lilagar Thandai</b> – Virgin Bhaang, flavored milk with almonds, pistachio, saffron, fennel seeds and other spices. <span>G</span> .....	3.99

SWEETS

 <b>Puran Poli</b> – Skillfully made crepes stuffed with sweet mix. (1 Pc) <span>VA</span> <span>GA</span> .....	1.79
 <b>Ras Malai</b> – A soft succulent dessert made from milk and cottage cheese, garnished with Pistachio nuts. <span>G</span> .....	2.99
 <b>Gulab Jamoon</b> – Hand made dried milk and cottage cheese balls, lightly fried and soaked in sweet syrup and rose water. ....	2.99
 <b>Halwa</b> – Walnut, Almond, Carrot other seasonal varieties, check availability. <span>G</span> .....	2.99
 <b>Speciality Deserts</b> –Made for the day. ....	2.99
 <b>Vegan Deserts</b> – We always have Vegan Deserts for the day please ask your server. ....	2.99

INDIAN AFTER MINT

The term ‘meetha’ refers to sweet and ‘paan’ refers to leaf. The sweet leaf is stuffed with saunf, coconut and fruit preserves. Folded neatly in a triangle and is to be eaten in one go. Refresh your meal with our Indian after Mint, <b>‘Meetha Paan’</b> .....	1.49
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