



BALBIR'S

Menu

autumn winter 19/20

Welcome to Balbir's.

Thank you for choosing to dine with us. Over the past few years, we have invited some very talented and creative chefs over from India, Nepal and Pakistan to join and work alongside our established team. Our dishes are prepared using the finest ingredients available to us. On this menu, you will find both dishes prepared using traditional recipes from various regions of India and some contemporary dishes that have been re-invented taking advantage of good local produce and modern cooking styles.

We endeavour to keep our food and service standards very high, however taste in food is very personal and subjective. If by any chance any dish is not to your satisfaction, please let us know at the start of your meal so we can modify it. We will be happy to help; we want to make your visit a happy one!

Pre -Starters & Nibbles

Poppodum	£0.85	Spiced Onions	£1.95
Bowl of mini poppodums	£2.45	Mango Chutney	£1.60
Ginger & Carrot Pickle	£1.90	Mint & Cucumber Raita	£2.85

Bhel Pouri (vg)

A vibrant mix of dry roasted pulses, peanuts, gram flour straw, red onion, fresh coriander and juicy tamarind chutneys - served with mini

poppadums. £5.95

* Contains Peanuts

Pani Puri (vg)

National street food of India! Crispy crackers stuffed with a spicy chickpea and potato salsa, filled with spiced tamarind water.

(self-assembly required) £5.25

If you have any special dietary requirements, allergies or intolerances, please let us know when taking your order and we will be happy to accommodate.

Please note - there is a full allergen content menu available if required.

Starters

Tandoori Salmon

A house favourite, lightly marinade in aromatic spices then cooked off in our real charcoal tandoori oven. £6.95

Spicy Calamari

Fried squid with a red chilli batter, served with a sharp tamarind dip. £5.95

Lamb Chops

Marinated for 24 hours, these grilled chops are bursting with aromatic spices and flavour. £10.75

Sheekh Kebab

Tender lamb, minced with spices and fresh herbs grilled in the tandoor. £6.95

Chicken Malai Tikka

Soft creamy marinade spiced with black pepper, green chilli, cardamom and cashew. £7.25

65

South Indian fried street food, marinated in garlic, chilli and fresh curry leaf. Finished with butter and cream. Cauliflower £5.75 Chicken £7.25

Pav Bhaji (v)

Mumbai's favourite street food. Spicy mix of potato and vegetables cooked with a generous helping of butter and red chilli. Served with toasted bread roll. £6.95

Bhatura Chana (v)

A lighter style of fried poori bread, served with spiced tangy chickpeas. £6.75

Malai Mushrooms (v)

North Indian classic, rich creamy mushrooms cooked with ginger and garlic, flavoured with our house garam masala. £6.50

Paneer Tikka Shashlik (v)

Indian cheese roasted in the tandoor with bell peppers and onions. £6.75

Pakora

Choice of vegetable, fish, chicken, aubergine, mushroom or cauliflower £5.25

*£1.50 supplement for fish or chicken

Main Course

Goanese Fish Curry (hot)

Fresh white fish cooked with coconut cream, tamarind and chilli. £17.75

Bengali Macchi

Monkfish tails cooked with mustard seeds, tomato and green chilli. £17.95

Jhinga Achari (hot)

King prawns cooked with yogurt, tomato, green chilli, with ground fenugreek and cumin seed, cooked together giving a sharp pickled flavour. £17.95

Chicken Bhoona Garam Masala

Classic north Indian spices including cumin, cinnamon, cardamom, cloves cooked through with onions and green chilli. £12.25

Chicken Aloo Methi

Diced potato and tender cuts of chicken cooked through a medium spicy curry made with fresh choppy fenugreek leaf £12.50

Chicken Chettinad (hot)

Traditional south Indian cooking with black pepper, poppy seed, curry leaves and sundried red chillies. £12.95

Chicken Xacuti (very hot)

A traditional Goanese curry with coconut, tamarind and sundried chilli. £12.50

Chicken Butter Masala

Marinated with green cardamom and mace then simmered in a tomato curry with green chilli, cardamom and cloves. £12.75

Chicken Malai Korma

A mild curry cooked in onion gravy with cream. £12.50

Chicken Tikka Chasni

Cooked with a mango chutney and tomato, has a sharp tangy flavour. £12.50

Trio of Chicken Tikka

Best fillets of chicken breast marinated then roasted in tandoori oven, flavoured in malai, tandoori and achari spices. Served with half bowl rice and sauce. £16.95

Haleem

A slow cooked stew from the middle east, Pakistan and India. made with pulled meats (chicken and lamb) blended with wheat, lentils and whole spices. £13.50

Lamb Passanda

Lamb simmered in yoghurt and cream flavoured with cloves. Finished with almonds and sultanas. Beautiful flavours. £13.50

Lamb Rogan Josh

A Kashmiri dish flavoured with dry ginger, aniseed and garam masala. £13.50

Lamb Achari (½ hot)

Tomato and green chilli, with ground fenugreek and cumin seeds, cooked together with Indian pickles made in-house. £13.50

Lamb Ginger Bhoona

Karahi style bhoona cooked in a based sauce of ginger, garlic, onions and tomato finished with garam masala and fresh ginger £13.75

Keema Aloo Methi

Minced lamb and potato curry cooked with onion, tomato, ginger and garlic. flavoured with garam masala with fresh fenugreek leaf. £13.50

Palak Paneer (v)

Homemade paneer tossed in chopped spinach and fenugreek leaf with turmeric and cumin seed. £11.95

Paneer Butter Masala (v) (½ hot)

Paneer simmered in a cardamom and clove spicy curry. £11.95

Malai Kofta (v)

A beautiful north Indian recipe. Vegetable dumplings made from paneer and potato cooked in a creamy cashew nut sauce. £12.00

Mixed Vegetable Bhoona (vg)

Selection of market fresh vegetables, curried in karahi masala with onions and tomato spiced with garam masala. £10.95

Aloo Jeera Achari (v)

Dry potato curry, spiced heavily with roasted cumin and sharp pickles. £10.25

Tarka Daal (vg)

Made in a Punjabi style, mixed lentils tempered with garlic, chilli, cumin seeds, onion & tomato. £9.95

Dum Hyderabad Biryani (serves two)

Beautiful dish made in the traditional way. Chicken off the bone steam cooked between layers of aromatic rice flavoured with rose water, fresh ginger, mint, fried onion and our house garam masala. Served with Daal and Raita, £18.00

Great for sharing or as an alternative to rice.

Sides & Accompaniments

Crisp Okra Fries	3.25	Katchumbar Salad	2.75
Green Chilli Fries (hot)	3.50	Masala Chips	3.60
Jeera Rice	3.50	Pilau Rice	3.85
Steamed Brown Rice	3.50	Vegetable Pilau	3.75
Plain Naan	3.60	Peshwari Naan	4.60
Garlic Naan	3.85	Onion Kulcha	4.85
Plain Flour Roti	1.75		
Tandoori Roti	2.75	Plain Flour Paratha	3.75
Missi Roti (gf)	2.50	Wholemeal Paratha	3.75

Banquet style dining

The banquet has become one of the most popular ways to dine at Balbir's. We will spend a few minutes at your table discussing guests tastes and dietary requirements. We then put a menu together for your table to share. It is a great dining experience and a nice introduction to the restaurant. Guests will try specials of the moment, some of our signature dishes, grills from the tandoor, some Indian street food and a selection of paired curry and accompaniments, all served to your table.

Banquet dinners start from £31.00 per guest, please ask your server to assist.

If you have any questions about the menu, please ask. We are always happy to help.
Enjoy your meal!

Set Menus

For all new guests and larger groups, we would like to recommend one of our set menus. Based on our banquet dinners, they have been chosen as an introduction to the restaurant, a great way to experience the menu and to try what have become our signature dishes and guest favourites over the years. Available for two guests or more, they have been designed to share.

<u>Menu A</u>	<u>Menu B</u>	<u>Menu C</u>
Bhel Poori	Bhel Poori	Pani Poori
Mixed Pakora & 65	Bhatura Chana	Pav Bhaji
***	Tandoori Salmon	Chicken 65
Choose a curry dish each from menu <small>(supplement of £2.00 on all fish dishes and dry tikka)</small>	***	Lamb Chops Spicy Calamari
Dum Hyderabad Biryani	Chicken Butter Masala	***
Tarka Daal	Chicken Chettinad	Chicken Chettinad
Mint & Cucumber Raita	Lamb Passanda	Lamb Ginger Bhoona
Garlic Naan	Mince Aloo Methi	Malai Kofta
	Haleem	Okra Fries
	Pilau Rice	Jeera Rice
	Garlic Naan	Plain Paratha
<hr/> Ideal for larger groups looking for a quick and delicious meal.	<hr/> Our signature meal A great way to try some of our house favourites.	<hr/> A beautiful meal with elements of street food, tandoori grill and curry.
£ 26.50 per guest	£ 31.00 per guest	£ 32.50 per guest

Sample menus for four guests.



BALBIR'S RESTAURANTS

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