



BALBIR'S

Menu – Dec 20 to Mar 21

We hope you have all been keeping safe and well during these difficult times. We have streamlined our menu to include the most popular items. We hope you understand that it is not possible for us to operate at full capacity whilst maintaining social distancing and adhering to the guidelines, but we have tried to ensure that there is something here for everyone to enjoy.

Stay safe and thank you for your continued support.

Balbir, Neki & the team!

(v) = vegetarian, (vg) = Vegan

[m] mustard, [f] fish, [c] crustaceans, [g] gluten, [n] nuts, [p] peanuts, [d] milk,

Starters

Bhel Poori (vg) [p]

A vibrant mix of dry roasted pulses, peanuts, gram flour straw, red onion, fresh coriander, and juicy tamarind chutneys - with poppadums. £5.95

Paneer Tikka Shashlik (v) [d]

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

Gobi Mirch Masala (vg)

Masala filled chilli peppers served with a sharp dry roasted Cauliflower steak £5.95

Bhatura Chana (v) [g]

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

Vegetable Pakora (v)

Tandoori Salmon [f]

Lightly roasted Salmon first marinated in aromatic tandoori spices. Served with apple and carrot chutney. £6.95

Amritsari Macchi [g][f]

North Indian fish fry, battered with gram flour, cracked spices, and red chilli. served with fresh mint dip. £6.95

Chicken Malai Tikka [d][n]

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

Chicken 65 [d]

South Indian fried street food, marinated in garlic, chilli, and fresh curry leaf. Finished with butter and cream. £6.95

Spiced Lamb Chops

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

Main Course

Tarka Daal (vg)

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

Aloo Chana Masala (vg)

Simple north Indian potato and chickpea curry. £10.50

Baingan Bharta (vg)

Roasted aubergine cooked down with onions, chilli, tomato, and spices. £11.50

Mushroom Bhaji (vg)

Light dry curry sliced mushrooms stir-fried with onions and spices. £10.95

Sarson Ka Saag (v) [d][m]

Fenugreek leaf, spinach leaf and mustard leaf cooked down with ginger, garlic, and north Indian spices £11.95

Malai Kofta (v) [d]

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

Palak Paneer (v) [d][m]

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

Bengali Macchi [f][m]

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

Malabar Coast Fish Curry [f][m]

Flavoured with garlic, mustard seeds, tamarind, and chilli. £14.95

Jhinga Achari (hot) [c]

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

Trio of Chicken Tikka [d]

Dry roasted chicken flavoured with three different spice marinades. Classic tandoori, creamy malai, and sharp achari. Served with half bowl rice and sauce. £16.95

North Indian Chicken Tari

Traditional thin curry, onions, green chilli, and potato. Spiced with cumin, cinnamon, cardamon, cloves £12.25

Chicken Bharta

Spiced chicken and aubergine curry, with fresh coriander and chilli. £12.95

Chicken Tikka Karahi

Classic bhoona with onion, ginger, garlic, tomato, and bell peppers £12.95

Chicken Chettinad (hot) [m]

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

Chicken Parsi

Chicken tikka cooked with lentils and green chilli, made with a touch of mango chutney for a sharp sweet lift. £12.95

Chicken Tikka Chasni [d]

Onion and tomato base, with sharp tangy mango chutney. £12.50

Lamb Ginger Bhoona

Traditional bhoona based sauce of cooked onions, ginger, garlic, and tomato. Finished with more fresh ginger and garam masala £13.75

Lamb Saag

Onion based lamb curry cooked through a saag made with spinach and mustard leaves. £13.50

Lamb Pudina

Lamb curry cooked fresh mint, tomato, ginger, and coriander. Spiced with our garam masala. £13.50

Spiced Lamb Shank

Tender Lamb braised in an onion, tomato gravy flavoured with whole spices including jeera, cardamom, and clove. £13.95

Lamb Mirchi Korma (hot) [d]

Spicy lamb curry simmered in a rich cream onion gravy. Cooked with bell pepper and green chilli £13.50

Sides & Accompaniments

Green Chilli Fries (hot)	3.50	Masala Chips	3.60
Jeera Rice	3.50	Pilau Rice [d]	3.85
Steamed Brown Rice	3.50	Vegetable Pilau	3.75
Plain Naan [g]	3.60	Peshwari Naan [n g]	4.60
Garlic Naan [g]	3.85	Onion Kulcha [g]	4.85
Plain Flour Roti [g]	1.75		
Tandoori Roti [g]	2.75	Plain Flour Paratha [g]	3.75
Missi Roti	2.50	Wholemeal Paratha [g]	3.75

Pre -Starters & Nibbles

Poppodum	£0.85	Spiced Onions	£1.95
		Mango Chutney	£1.60
Ginger & Carrot Pickle	£1.90	Mint & Cucumber Raita	£2.85

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 if you are interested.

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