



BALBIR'S

Streamline Dinner Menu

We hope you have all been keeping safe and well during these difficult times. We have streamlined our menu so as to include the most popular items. We hope you understand that it's 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!

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

Starters

Tandoori Salmon

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

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

Paneer Tikka Shashlik (v)

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

Pakora

Choice of vegetable, fish, chicken or cauliflower £5.25

*£1.50 supplement for fish or chicken

Main Course

Palak Paneer (v)

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

Mix vegetable Sabji

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

Tarka Daal (vg)

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

Goanese Fish Curry (hot)

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

Bengal Salmon

North eastern flavours cooked with mustard seeds, tomato and green chilli. £12.95
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 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

Lamb Passanda

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

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

Dum Hyderabadi 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

		Katchumbar Salad	2.75
Jeera Rice	3.50	Pilau Rice	3.85
Plain Naan	3.60	Peshwari Naan	4.60
Garlic Naan	3.85		
Plain Flour Roti	1.75		
Tandoori Roti	2.75	Plain Flour Paratha	3.75
Missi Roti (gf)	2.50	Wholemeal Paratha	3.75