



BALBIR'S

Dinner MENU

Welcome to Balbir's

The homes of fine Indian cuisine, our recipes are based on home-style traditional cooking, with a contemporary twist.

Our dishes are prepared using the finest ingredients and cholesterol free oil, the recipes made with experienced chefs from India considering care of all vitamins and nutrition in food



For new diners, we suggest to allow our chefs to choose a small tasting menu for you, where we would put together a banquet style meal to introduce you to our food, while at the same time to cater for your tastes.

Sample Banquet Style Tasting menus for four guests

Dinner 'A' (£18.95 per person)
Bhel papperi *
Bhatura Channa *
Tandoori Salmon ***
Chicken Tava Chicken Tikka Chasni Chicken Achari Lamb Rogan Josh Pallak Panner *
Saffron Rice Garlic Naan

Dinner 'B' (£25.00 per person)
Aubergine fritters *
Lamb Fillet *
Mussels Malabar ***
Chicken Tarriwala Butter Chicken Lamb Ginger Bhoona Goanese Fish Curry Pallak Panner *
Lamb Biryani rice Selection of breads

These menus may be tweaked at your request, please ask for assistance

Starters

Bhel Poori (with pop)	4.85
<i>A exotic mix of gram flour straws, peanuts, fresh coriander and tamarind chutneys – served with popadum</i>	
Bhatura Chana	5.25
<i>Light flaky bread, deep-fried, gently spiced with fenugreek leaf and ajwain seeds, served with tangy sweet chickpeas.</i>	
Warm Panner Salad	5.85
Tandoori Salmon	5.95
<i>Fillet of salmon, delicately spiced in a hand curd marinade, roasted in a coal oven</i>	
Chicken Malai Tikka	5.95
<i>Breast of chicken marinade with soft cheese, yogurts and cream flavored with white pepper, cardamom and ground cashews nut</i>	
Lamb Fillet	8.25
<i>Lightly spiced with cinnamon and fenugreek, cooked in clay oven. Served with mashed potato's, spiced with roasted cumin.</i>	
Chicken Chaat	5.85
<i>Tandoori Drumsticks tossed in wok with tangy sauce</i>	
Mussels Malabar	9.95
<i>Cooked in a classic seafood style broth, spiced with garlic, mustard, tamarind and chilli. Served with a coriander garlic naan.</i>	

Pakorras

Vegetable Pakora	3.85
Aubergine Pakora	4.25
Cauliflower Pakora	4.25
Mushroom Pakora	4.25
Fish Pakora	5.65
Chicken Pakora (Supreme Chicken Breast)	5.45

Vegetable Dishes

Mixed Vegetable Bhoona 8.25

Combined of different mix veg, including okra and baby sweet corn, curried in karahi Masala and ground spices.

Khumb Mutter 7.95

Shiitake mushrooms and garden peas cooked with tomatoes, cream, onions and ground spices.

Bhindi Bhaji 7.95

Dry okra sauté in onion, blended with a bhoona masala

Malai kofta 7.95

A north Indian recipe with Vegetable dumplings cooked in a creamy cashew nut sauce

Daal Makhani 7.55

Black lentils slow cooked with butter and cream spiced with fenugreek (methi)

Paneer Palak 8.65

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

Fish & Seafood

Goanese fish Curry 15.95

A very traditional white fish recipe, Halibut simmered in a coconut cream sauce, with tamarind and green chilli

Bengali Machhi 16.95

Monkfish cooked in a traditional bangoli style with mustard tomato and green chilli, simmered in yogurt.

Salmon curry 12.95

Diced salmon cooked in a tomato tarri with coriander leaf and mustard flavors.

Jhinga Acharri 16.25

Ground fenugreek, mustard, and cumin seed. King prawns cooked with yoghurt, tomato and green chilli giving pickled flavors

Chicken Dishes

Tava Chicken 10.95

Supreme part of Chicken lightly marinated, stir-fried with onions and bell peppers

Malai Korma 10.45

A simple mild curry from lakhnow, cooked in onion gravy with cream.

Tikka Chasni 10.45

Chicken cooked with a mango chutney and tomato base sauce, this dish has a sharp tangy flavor

Chicken Karahi 10.45

Traditional bhoona cooking with chopped onions and tomato sauce, finished with bell peppers and fresh coriander.

Tandoori Masala 10.45

Char grilled chicken cooked in a blend of tomato and onion gravy

Butter Chicken 11.25

Supreme breast of chicken, marinated in green cardamom and mace. Simmered in a butter based tomato curry with green chilli.

Haryali Chicken 11.25

Tossed in spinach and fenugreek leaf, curried though with ginger, garlic and caramelized onions.

Parsi 10.45

Brought to India by Ancient Persians migrants. Sweet and sour with lentils and green chilli. Made with patia sauce, still a favorite at the Malabar coast.

Chicken Xacuti 10.95

A traditional goanis curry, fiery hot, with coconut, tamarind and sundried chilli -very hot

Tarriwala (on the bone) 10.45

Chicken cooked on the bone in a classic karahi massala thin gravy rich in cardamom, mace and ground coriander.

Jaipuree jeera 10.45

A very classic chicken curry, with aromatic cumin flavors

Lamb Dishes

Rogan Josh 11.95

A classic kashmiri dish from the era of the Moghul Empire ShahJhan, flavored of dry ginger, aniseed and garam massala

Lamb Biryani 12.95

Original dumpukth cooking. A preparation made of basmati rice and spiced lamb, sprinkled with fresh herbs and saffron

Ginger Bhoona 11.95

Cooked in Karahi style, tomato and garlic based sauce with fresh ginger.

Lamb Saag 12.25

Spinach, mustard leaf and broccoli, this blend has been a favorite recipe of punjab.

Passanda 11.95

Lamb simmered in yoghurt and cream flavored with cloves. Finished with almonds and sultanas

Mirchi Korma 11.95

Simmered in white gravy with green chilli and bell peppers.

Mince Lamb 11.95

Curried in a Karahi style, tomato, spinach leaf with ginger and garlic base

Breads & Rice

Naan	2.45	Boiled Rice	2.45
Garlic Naan	2.95	Saffron Pilau	2.95
Peshwari Naan	3.45	Peas Pilau	3.25
Onion Kulcha	3.95	Mushroom Pilau	3.25
Chapati (wholemeal)	1.95		
Tandoori Chapati	2.55		
Lachha Partha	3.45		
Maki-de roti	2.55		

Accompaniments

Poppodum	0.65	Mixed Pickle	0.95
Spiced Onions	1.25	Mint & Cucumber Raita	1.95
Mango Chutney	1.25	Katchumbar Salad	2.95



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