NAMASKAR





AA ROSETTES AWARD FOR CULINARY EXCELLENCE

The grandeur of India's culinary traditions seamlessly blends with the elegance of London's dining scene. Located in The Great Hall, formerly part of the historic St. Olave's Grammar School, Baluchi evokes a sense of timeless luxury with its soaring ceilings and intricate architectural details. Inspired by India's diverse regions, our menu offers an authentic yet contemporary take on beloved dishes from Pan India.

Once a gathering place for students, this historic venue now hosts a modern gastronomic journey. At Baluchi, we honor the past while crafting flavours for the present, offering a pan-Indian dining experience like no other in London.

MENU À LA CARTE



BREAKFAST MENU

(Available from 7:00 AM to 10:00 AM)

Avocado on English muffin Creamy avocado served atop a toasted English muffin	£12.00
American Pancakes Topped with whipped cream, seasonal fruits, chia seeds, hazelnuts and melon seeds	£12.00
Organic Porridge Served warm and hearty	£11.00
Two Free range eggs cooked to order Your choice of Fried, Boiled, Scrambled or Poached served with Brown or White toast	£12.00
Omelette Choice of Ham, Mushroom, Spinach or Cheese served with Brown or White toast	£14.00
Super breakfast bowl Granola with hazelnuts, chia seeds, flax seeds, honey and almond milk	£12.50
Eggs Benedict Poached eggs with hollandaise sauce and ham on an English muffin	£15.00
Eggs Royale Poached eggs with hollandaise sauce and smoked salmon on an English muffin	£15.00
Superspeed waffles Topped with berries, whipped Chantilly, maple syrup and chocolate sauce	£10.00

VE - Vegan, V - Vegetarian

INDIAN BREAKFAST MENU

Aloo Paratha (V) Indian flatbread stuffed with spiced potatoes, served with yoghurt and Indian pickle	£12.00
Medu Vada (VE) Fried lentil dumplings served with sambar (lentil and vegetable broth) and coconut chutney	£12.00
Masala Uttapam (VE) Soft rice pancake topped with onion, tomatoes, coriander and peppers, served with sambar, coconut chutney, and tomato chutney	£13.50
Idli Sambar (VE) Steamed rice cakes served with sambar (lentil and vegetable broth), coconut chutney and tomato chutney	£13.50
Bombay Masala Omelette Free-range eggs cooked with Bombay onions, tomatoes, coriander, green chilli and Indian spice	£15.00
Upma A South Indian savoury breakfast made with semolina, nuts, spices and curry leaves	£13.50
Vegetable Poha A healthy breakfast favourite made with flattened rice, potatoes, vegetables and peanuts	£15.00
ST. OLAVE'S BREAKFAST: FULL ENGLISH	£30.00

Two Free-Range Eggs: Prepared to your preference – Poached, Scrambled, Fried, or Boiled Cumberland Sausages, Streaky Bacon, Grilled Tomatoes (V), Hash Browns (V), Baked Beans (V), Sautéed Mushrooms: Infused with thyme and butter (V)

Toast: Your choice of White, Brown, or Gluten-Free

VE - Vegan, V - Vegetarian

THE BEGINNING (TERM ONE) (Available from 12:00 PM to 10:00 PM)

Pappadoms & Chutney Homemade pickles and chutneys	£8.00
Tandoori Soya Tikka (VE) Tandoor-cooked soyabean chunks marinated in Kashmiri chilli and skewered	£15.50
Ajwaini Paneer Tikka (V) Tandoor-grilled cottage cheese infused with turmeric and carom	£17.00
Dahi Ke Kebab (V) Crispy patties of hung yoghurt, creamy cheese, saffron and delicate spices	£17.00
Kasundhi Salmon Green peas coconut chutney, mustard and tomato emulsion	£19.50
Murgh Kali Mirch Free-range chicken breast, marinated in crushed Tellicherry black pepper, Greek yoghurt, soft cheese and coriander gel	£19.50
Lamb Chops Cress salad, smoked aubergine and potato chokha, beet crisp	£27.00
Kebab Platter Lamb Seekh Kebab, Murgh Kali Mirch, Kasundhi Salmon	£21.00 / £40.00
Kebab Platter Veg Soya Tikka, Coconut Malai Broccoli, Ajwaini Paneer Tikka	£18.00 / £36.00

MID-TERM MAINS

Nadru Ke Kofta (V) Lotus stem and cottage cheese dumpling in saffron, ginger and fennel sauce	£21.50
Dal Baluchi (V) Slow-cooked black lentils, prepared overnight to a rich and creamy perfection	£20.00
Purani Dilli Ka Butter Chicken Old Delhi-style tandoor-roasted free-range chicken, served in a tomato and fenugreek sauce	£25.00
Alleppey Kozhi Curry Succelant chicken cooked in a rich aromatic blend of coconut milk and spices	£24.00
Murgh Adraki Free-range chicken breast, ginger and tomato sauce and seasonal vegetables	£25.00
Dum Ka Nalli Gosht A Kashmiri delicacy: slow-cooked lamb shank in a rich, creamy saffron, cashew and fennel sauce	£35.00
$\begin{array}{l} \textbf{Palak Paneer (V)} \\ \textbf{A healthy spinach dish made with paneer, garlic and garam masala} \end{array}$	£19.00
Aloo Jeera (VE) A flavorful and delicious North Indian dish made with potatoes	£14.50
Tadka Dal (VE) Tempered Yellow lentils, cumin, ginger, tomatoes and green chilli	£15.50

Subz Panchmel (V) Seasonal green vegetables tossed in Indian spices	£18.50
Baingan Bharta (V) Smoked, chopped aubergine with herbs and spices	£17.00
Beetroot Raita (V) Cooked grated beetroot with mustard and curry leaf tempered yoghurt	£7.00
Subz Raita (V) Greek Yoghurt, Cucumber, Tomato, Roast Garlic	£7.00
MID-TERM BIRYANI AND RICE	
Hyderabadi Murgh Biryani Free-range chicken and basmati rice cooked on "Oum" in subtly flavored chicken stock	£27.00
Hyderabadi Gosht Biryani Classic Hyderabadi-style kentish lamb and basmati rice slow cooked on "Dum" in flavored lamb stock	£30.00
Subz Biryani (V) Aromatic preparation of seasonal vegetables, Basmati rice with subtle spices	£22.50
Saffron Pulao (V) Light and aromatic basmati rice flavoured with saffron	£7.00
Coconut Rice (V) White rice cooked with freshly grated coconut and southern tempering	£7.00
Sada Chawal (V) Plain steamed basmati rice, the perfect side to any curry	£6.00

VE - Vegan, V - Vegetarian

INDIAN BREADS- SUITABLE FOR SHARING

Tandoori Roti (VE) Flatbread made with wholemeal flour	£5.50
Naan - Leavened bread made from refined wheat flour	
Garlic	£6.00
Chilli Garlic	£6.00
Plain / Butter	£6.00
Rogini Naan	£6.00
Kulcha – Leavened refined flour bread with your choice of filling	
Three Cheese Kulcha	£7.00
Aloo Truffle Kulcha	£7.00
Mango and Coconut Kulcha	£7.00
Paratha	
Flaky whole wheat bread: Laccha or Pudina	£7.00
Hindustani Rotiyan	
A selection of breads: Laccha Paratha, Garlic Naan, Mango and Coconut Naan	£ 16.00

SALADS, SANDWICH AND PASTA

Chicken Caesar Salad Baby gem lettuce, free-range egg, anchovies, parmesan, gluten-free croutons, Caesar dressing and grilled chicken	£21.50
$\begin{tabular}{l} Veg \ Caesar \ Salad \ (V) \\ Baby \ gem \ lettuce, \ parmesan, \ gluten-free \ croutons, \ Caesar \ dressing \ and \ grilled \ paneer \ (free-range \ egg \ optional) \\ \end{tabular}$	£20.50
LaLiT Signature Pizza with Grilled Chicken Grilled chicken, onions, mixed peppers, olives, basil leaves, goat's cheese, mozzarella, sun-dried tomatoes and mushrooms	£21.00
Baluchi Signature Pizza (V) Onions, mixed peppers, olives, basil leaves, goat's cheese, mozzarella, sun-dried tomatoes and mushrooms	£19.50
Headmaster's Burger Tandoori chicken burger with a slice of mature cheddar, baby spinach and thick-cut chips	£16.50
Teacher's Sandwich Succulent chicken tikka, grilled bacon, coriander mayonnaise and mature cheese on brown bread	£14.50
Mushroom and Chicken Tagliatelle Pasta Creamy mushroom cheese sauce with tagliatelle, sun-dried tomatoes, mushrooms, chicken and parmesan	£20.00

Basil and Tomato Tagliatelle Pasta Tagliatelle with basil and tomato sauce, sun-dried tomatoes, cherry tomatoes and parmesan	£18.00
Roasted Salmon Served with tomato lemon sauce, butter and cumin-tossed vegetables	£22.00
Grilled Chicken Served with tomato lemon sauce, butter and cumin-tossed vegetables	£21.50
DESSERTS	
Zafrani Phirni (V) Ground rice delicately cooked with saffron and nuts	£13.00
Malpua Rabri Tart (V) Sweet pancake with reduced milk, served in a tart	£15.00
Gud ka Paratha (V) Saffron paratha stuffed with jaggery and fresh coconut served with rabadi	£15.00
Rasmalai (V) $ \text{Indian cottage cheese dumplings soaked in saffron flavoured milk} $	£13.00
Gajar ka Halwa (V) A very popular North Indian Dessert made out of carrot	£14.00