

Baluchi

A PAN INDIAN DESTINATION
AT THE GREAT HALL

THE BEGINNING (TERM ONE)

PAPPADOMS & CHUTNEY Homemade pickles and chutneys	£8.00
TANDOORI SOYA TIKKA (VE) Tandoor-cooked soya bean chunks marinated with Kashmiri chilli and skewered	£15.50
COCONUT MALAI BROCCOLI (VE) Beet-curried yoghurt, pickled garlic	£15.50
AJWAINI PANEER TIKKA (V) Tandoor-grilled cottage cheese infused with turmeric and carom seeds	£17.00
KARAHİ SPICED ORKNEY SCALLOPS Samphire pakora, roasted red pepper coulis	£19.50
TANDOORI OCTOPUS Tandoori octopus with masala seeds and pepper relish	£21.00
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 with Tellicherry pepper, yoghurt and soft cheese	£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 (V) 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 with a rich, creamy texture	£20.00
MEETHE NEEM KI MAHI Curry leaf-infused monkfish, moilee sauce, couscous upma	£30.00
CHAR GRILLED KING PRAWNS FROM CLAY OVEN King prawns, sauteed spinach, samphire pakora, curry leaves moilee	£32.00
PURANI DILLI KA BUTTER CHICKEN Old Delhi-style tandoor roasted free-range chicken in a tomato, fenugreek nutty sauce	£25.00
ALLEPPEY KOZHI CURRY Succulent chicken cooked in a rich aromatic blend of coconut milk and spices	£24.00
MURGH ADRAKI Free-range chicken breast with ginger and tomato sauce and seasonal vegetables	£25.00
DUM KA NALLI GOSHT A Kashmiri delicacy of slow-cooked lamb shank in fennel, cashew and saffron sauce	£35.00

BIRYANIS & RICE

HYDERABADI MURGH BIRYANI Free-range chicken and basmati rice cooked on "Dum" in flavored chicken stock	£27.00
HYDERABADI GOSHT BIRYANI Classic Hyderabad-style kentish lamb and basmati rice, slow cooked on "Dum"	£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

FOUNDER CHAIRMAN'S FAVOURITES

KADHI PAKODA (V) Crisp gram flour dumplings simmered in tangy spiced yoghurt curry	£18.50
PALAK PANEER (V) A healthy spinach dish made with paneer, garlic and garam masala	£19.00
ALOO JEERA (VE) A flavorful and delicious North Indian dish made with potatoes	£14.50
TADKA DAL (VE) Tempered Yellow lentils with cumin, ginger, garlic, tomatoes and green chilli	£15.50
SUBZ PANCHMEL (VE) 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, Roasted Garlic	£7.00

INDIAN BREADS (ALL SUITABLE FOR SHARING)

TANDOORI ROTI (VE) Flatbread made with wholemeal flour	£5.50
NAAN - LEAVENED BREAD OF REFINED WHEAT FLOUR	
Garlic	£6.00
Chilli Garlic	£6.00
Plain/ Butter	£6.00
Rogani Naan	£6.00
KULCHA - LEAVENED BREAD WITH YOUR CHOICE OF FILLING	
Three Cheese Kulcha	£7.00
Aloo Truffle Kulcha	£7.00
Mango and Coconut Kulcha	£7.00
PARATHA- FLAKEY WHOLE WHEAT BREAD (V) Laccha, Pudina	£7.00
HINDUSTANI ROTIYAAN (V) Laccha Paratha, Garlic Naan, Mango and Coconut Naan	£16.00

TERM BREAK (DESSERTS)

PAN KI KULFI (V) Betel leaf flavoured Indian ice cream	£15.00
ZAFRANI PHIRNI (V) Ground rice delicately cooked with saffron and nuts	£13.00
GUD KA PARATHA (V) Saffron paratha stuffed with jaggery and fresh coconut served with rabadi	£15.00
RASMALAI (V) Indian cottage cheese dumplings soaked in saffron flavoured milk	£13.00
GAJAR KA HALWA (V) Traditional Indian carrot pudding with milk, ghee and nuts	£14.00
ICE CREAM TRIO (3 SCOOPS) (VE) Vanilla pod Ice cream, Double chocolate Ice cream, Strawberry Ice cream	£13.00
SORBETS (VE) Blood Orange Sorbet, Lemon Sorbet, Alphonso Mango Sorbet	£13.00

VE - Vegan, V - Vegetarian

Please speak to your server regarding any allergy concerns you may have. Whilst every effort is made, we can't guarantee that each dish is free from traces of allergens.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.