



Baluchi Set Menu

Sharing menu – £55 per person (minimum two guests)

Pre- Starters

POPPADOMS BASKET
Homemade pickles and chutneys

Starters

(Tandoori Kebab Platter – Non-Vegetarian or Vegetarian Selection)

MURGH KALI MIRCH

Free-range chicken, Tellicherry black pepper

AJWAINI PANEER TIKKA (V)

Cottage cheese, turmeric, carom seeds

BHATTI KI SEEKH

Charcoal-grilled lamb seekh, Indian spices

COCONUT MALAI BROCCOLI (VE)

Beet curried yoghurt, pickled garlic

KASUNDHI SALMON

Mustard, tomato emulsion, coconut chutney

TANDOORI SOYA TIKKA (VE)

Soybean chunks, Kashmiri chilli skewered

Mains

ALLEPPEY KOZHI CURRY

Succulent chicken cooked in a rich aromatic blend of coconut milk and spices

PALAK PANEER (V)

A healthy spinach dish made with paneer, garlic and garam masala

DAL BALUCHI (V)

Slow-cooked black lentils with a rich, creamy texture

BAINGAN BHARTA (V)

Smoked, chopped aubergine with herbs and spices

MID - TERM ACCOMPANIMENTS

Bread Basket, Saffron Pulao, Raita

Trio of Desserts

GAJAR KA HALWA (V)

A very popular North Indian Dessert

RASMALAI (V)

Indian cottage cheese dumplings soaked

GUD KA PARATHA (V)

Saffron paratha stuffed with jaggery



The Beginning - Term 1

(Starters)

PAPPADOMS & CHUTNEY Homemade pickles and chutneys	£ 8.00
TANDOORI SOYA TIKKA (VE) Tandoor-cooked soyabean chunks marinated in 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
KARAHI SPICED ORKNEY SCALLOPS Samphire pakora, roasted red pepper coulis	£ 19.50
TANDOORI OCTOPUS Indian spiced octopus cooked in tandoor and served 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

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

KASUNDHI SALMON £ 19.50
Green peas coconut chutney, mustard and tomato emulsion

MURGH KALI MIRCH £ 19.50
Free-range chicken breast, marinated in crushed tellicherry black pepper, greek yoghurt, soft cheese and coriander gel

LAMB CHOPS £ 27.00
Cress salad, smoked aubergine and potato chokha, beet crisp

KEBAB PLATER £ 21.00 / £ 40.00
Lamb Seekh Kebab, Murgh Kali Mirch, Kasundhi Salmon

KEBAB PLATTER (V) £ 18.00 / £ 36.00
Soya Tikka, Coconut Malai Broccoli, Ajwaini Paneer Tikka

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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, malabar sauce, couscous upma	£ 30.00
CHAR GRILLED KING PRAWNS FROM CLAY OVEN King prawns, sautéed spinach, samphire pakora, curry leaves moilee	£ 32.00
PURANI DILLI KA BUTTER CHICKEN Old Delhi-style tandoor roasted free-range chicken, 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, 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

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Biryanis & Rice

HYDERABADI MURGH BIRYANI £ 27.00

Free-range chicken and basmati rice cooked on “Dum” in subtly flavored chicken stock

HYDERABADI GOSHT BIRYANI £ 30.00

Classic Hyderabad-style kenthish lamb and basmati rice slow cooked on “Dum” in flavored lamb stock

SUBZ BIRYANI (V) £ 22.50

Aromatic preparation of seasonal vegetables, basmati rice with subtle spices

SAFFRON PULAO (V) £ 7.00

Light and aromatic basmati rice flavoured with saffron

COCONUT RICE (V) £ 7.00

White rice cooked with freshly grated coconut and southern tempering

SADA CHAWAL (V) £ 6.00

Plain steamed basmati rice, the perfect side to any curry

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Founder Chairman's Favourites

(All Suitable for Sharing)

KADHI PAKODA (V) Onion dumplings in tempered yoghurt	£ 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, cumin, ginger, 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 yoghurt tempered with mustard and curry leaf	£ 7.00
SUBZ RAITA (V) Greek yoghurt, cucumber, tomato, roasted garlic	£ 7.00

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Indian Breads

(All Suitable for Sharing)

TANDOORI ROTI (VE) £ 5.50
Flatbread made with wholemeal flour

NAAN - LEAVENED BREAD OF REFINED WHEAT FLOUR (V)
Garlic £ 6.00
Chilli Garlic £ 6.00
Plain / Butter £ 6.00
Rogani Naan £ 6.00

KULCHA - LEAVENED REFINED FLOUR BREAD WITH YOUR CHOICE OF FILLING (V)
Three Cheese Kulcha £ 7.00
Aloo Truffle Kulcha £ 7.00
Mango and Coconut Kulcha £ 7.00

PARATHA - FLAKEY WHOLE WHEAT BREAD (V) £ 7.00
Laccha, Pudina

HINDUSTANI ROTIYAAN (V) £ 16.00
Laccha Paratha, Garlic Naan, Mango and Coconut Naan

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Term Break

(Desserts)

PAAN KI KULFI (V) Betel leaf flavoured Indian ice cream	£ 15.00
ZAFRANI PHIRNI (V) Ground rice delicately cooked with saffron and nuts	£ 15.00
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) A very popular North Indian Dessert made out of carrot	£ 15.00
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

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