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## BALBIR'S

Church St

We hope you have all been keeping safe and well during these difficult times.  
Thank you for your continued support. We are delighted to be open and able to serve again.  
Balbir, Gurmit, Neki & the team.

Thank you for choosing to dine with us. Over the past few years, we have invited some very talented and creative chefs over from India, Nepal and Pakistan to join and work alongside our established team. Our dishes are prepared using the finest ingredients available to us. On this menu, you will find both dishes prepared using traditional recipes from various regions of India and some contemporary dishes that have been re-invented taking advantage of good local produce and modern cooking styles.

### Cold Starters & Nibbles

#### Bhel Poori (vg)[p]

A vibrant mix of dry roasted pulses, peanuts, gram flour straw, red onion, fresh coriander and juicy tamarind chutneys - served with mini poppadums. £6.50

#### Pani Puri (vg)[g]

National street food of India! Crispy crackers stuffed with a spicy chickpea and potato salsa, filled with spiced tamarind water.  
(self-assembly required) £5.75

Crisp Okra Fries (vg)	£3.25	Katchumbar Salad (vg)	£3.15
		Mint & Cucumber Raita (v)	£3.15
Poppodum (vg)	£0.95		
Bowl of mini poppodums	£2.95	Spiced Onions (vg)	£2.15
Ginger & Carrot Pickle (vg)	£1.90	Mango Chutney (vg)	£1.75

If you have any special dietary requirements, allergies, or intolerances, please let us know when taking your order and we will be happy to accommodate.

(v) = vegetarian, (vg) = Vegan

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[n] = nuts, [p] = peanuts, [d] = milk  
[mo] = Molluscs, [m] = mustard, [f] = fish, [c] = crustaceans, [g] = gluten

## Starters

### **Tandoori Salmon [f]**

A house favourite, lightly marinated in aromatic spices then cooked off in our real charcoal tandoori oven. £7.70

### **Spicy Calamari [mo]**

Fried squid with a red chilli batter, served with a sharp tamarind dip. £6.60

### **Lamb Chops [d]**

Marinated for 24 hours, these grilled chops are bursting with aromatic spices and flavour. £11.85

### **Sheekh Kebab**

Tender lamb, minced with spices and fresh herbs grilled in the tandoor. £7.95

### **Chicken Malai Tikka [d]**

Soft creamy marinade spiced with black pepper, green chilli and cardamom. £7.95

### **65 [d]**

South Indian fried street food, marinated in garlic, chilli and fresh curry leaf. Finished with butter and cream. Cauliflower (v) £6.35 Chicken £7.70

### **Bhatura Chana (v)[g]**

A lighter style of fried poori bread, served with spiced tangy chickpeas. £7.15

### **Malai Mushrooms (v) [d]**

North Indian classic, rich creamy mushrooms cooked with ginger and garlic, flavoured with our house garam masala. £7.15

### **Paneer Tikka Shashlik (v) [d]**

Indian cheese roasted in the tandoor with bell peppers and onions. £7.45

Aubergine Pakora (vg)	£5.50	Vegetable Pakora (vg)	£5.50
Cauliflower Pakora (vg)	£5.50	Chicken Pakora	£6.25
Mushroom Pakora (vg)	£5.50	Fish Pakora [f]	£6.25

*\*All our pakoras are made gluten free and can be served with vegan chutney.*

## Main Course

(Sunday to Thursday, curry dishes can be served as half portions.)

### **Goanese Fish Curry** (hot) [f] [m]

Fresh monkfish cooked with coconut cream, tamarind and chilli. £17.60 (£8.80)

### **Bengali Macchi** [f] [m]

Fresh monkfish cooked with mustard seeds, tomato and green chilli. £17.60 (£8.80)

### **Jhinga Achari** (hot) [c]

King prawns cooked with yogurt, tomato, green chilli, with ground fenugreek and cumin seed, cooked together giving a sharp pickled flavour. £19.80 (£9.90)

### **Chicken Bhoona Garam Masala** [d]

Classic north Indian spices including cumin, cinnamon, cardamom, cloves cooked through with onions and green chilli. £13.75 (£6.85)

### **Chicken Aloo Methi**

Diced potato and tender cuts of chicken cooked through a medium spicy curry made with fresh choppy fenugreek leaf £14.30 (£7.15)

### **Chicken Chettinad** (hot) [m]

Traditional south Indian cooking with black pepper, poppy seed, curry leaves and sundried red chillies. £14.30 (£7.15)

### **Chicken Tikka Parsi** (hot) [d]

Cooked with daal and green chilli, made with a touch of mango chutney for a slightly sweet and spicy lift. £13.75 (£6.85)

### **Chicken Xacuti** (very hot) [d] [m]

A traditional Goanese curry with coconut, tamarind and sundried chilli. £13.75 (£6.85)

### **Chicken Butter Masala** [d]

Marinated with green cardamom and mace then simmered in a tomato curry with green chilli, cardamom and cloves. £14.30 (£7.15)

### **Chicken Tikka Chasni** [d]

Cooked with a mango chutney and tomato, has a sharp tangy flavour. £13.75 (£6.85)

### **Chicken Malai Korma** [d]

A mild curry cooked in onion gravy with cream. £13.75 (£6.85)

**Lamb Passanda [d]**

Lamb simmered in yoghurt and cream flavoured with cloves. Finished with almonds and sultanas. Beautiful flavours. £14.85 (£7.45)

**Lamb Rogan Josh [d]**

A Kashmiri dish flavoured with dry ginger, aniseed and garam masala. £14.85 (£7.45)

**Lamb Ginger Bhoona**

Karahi style bhoona cooked in a based sauce of ginger, garlic, onions and tomato finished with garam masala and fresh ginger £15.20 (£7.45)

**Lamb Achari (hot)**

Tomato and green chilli, with ground fenugreek and cumin seeds, cooked together with Indian pickles made in-house. £14.85 (£7.45)

**Lamb Mirchi Korma (very hot) [d]**

Simmered in a rich cream sauce with bell pepper and green chilli. £15.20 (£7.45)

**Panjabi Tarka Daal (vg)**

Mixed lentils tempered with garlic, chilli, cumin seeds, onion & tomato. £11.00 (£5.50)

**Aloo Chana Masala (vg)**

Simple north Indian potato and chickpea curry. £11.55 (£5.75)

**Mushroom Bhaji (vg)**

Light dry curry, sliced mushrooms stir-fried with onions and spices. £12.10 (£6.05)

**Mixed Vegetable Bhoona (vg)**

Selection of market fresh vegetables curried in karahi masala with onions and tomato spiced with garam masala. £12.10 (£6.05)

**Baingan Bharta (vg)**

A favourite from Punjab. Roasted aubergine cooked down with onions, chilli, tomato, and spices. £13.20 (£6.60)

**Malai Kofta (v) [d][n]**

A beautiful north Indian recipe. Vegetable dumplings made from paneer and potato cooked in a creamy cashew nut sauce. £13.20 (£6.60)

**Paneer Butter Masala (v) [d] (½ hot)**

Paneer simmered in a cardamom and clove spicy curry. £13.20 (£6.60)

**Palak Paneer (v)[d]**

Homemade paneer tossed in chopped spinach and fenugreek leaf with turmeric and cumin seed. £13.20 (£6.60)

### **Trio of Chicken Tikka [d]**

Succulent fillets of chicken breast marinated then roasted in tandoori oven, flavoured in malai, tandoori and achari spices. Served with half bowl rice and sauce. £18.75

### **North Indian Chicken on the bone**

Chicken cooked on the bone cooked in a traditional tari (thin curry) with onions, green chilli and potato. Spiced with cumin, cinnamon & cloves. £14.95

### **Dum Hyderabadi Biryani (serves two) [d]**

Beautiful dish made in the traditional way. Served with daal and Raita.

**Chicken on the bone** steam cooked between layers of aromatic rice flavoured with rose water, fresh ginger, mint, fried onion, and our house garam masala. £24.00

(Great for sharing or as an alternative to rice)

### Sides & Accompaniments

Jeera Rice (vg)	£3.85	Pilau Rice (v) [d]	£3.95
Roti (vg) [g]	£2.95	Plain Flour Paratha (v) [g]	£4.50
Missi Roti (vg)	£2.95	Wholemeal Paratha (v) [g]	£4.50
Plain Naan (vg) [g]	£3.95	Peshwari Naan (v)[n][g][d]	£4.95
Garlic Naan (vg) [g]	£4.50	Onion Kulcha (vg) [g]	£5.50
Masala Chips (vg)	£3.95	Green Chilli Fries (hot)(vg)	£3.95

We endeavour to keep our food and service standards very high, however taste in food is very personal and subjective. If by any chance any dish is not to your satisfaction, please let us know at the start of your meal so we can modify it. We will be happy to help; we want to make your visit a happy one!

## Banquet style dining

The banquet has become one of the most popular ways to dine at Balbir's. Our head waiter will spend a few minutes at your table discussing guests tastes and dietary requirements. We then put a menu together for your table to share. This is a great way to experience the menu. Guests will try specials of the moment, some of our signature dishes, grills from the tandoor, some Indian street food and a selection of paired curry and accompaniments.

A unique dining experience, all served to your table.

For all new guests and larger groups,  
we would like to recommend our signature set menu.  
Based on our banquet dinner, it has been chosen as an introduction to the restaurant.  
A selection our signature dishes and Guests favourites over the years.  
Available for two guests or more, designed to share.

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### Bhel Poori

A vibrant mix of dry roasted pulses, peanuts, gram flour straw, red onion, fresh Coriander and juicy tamarind chutneys - served with mini poppadums.

### Bhatura Chana

A lighter style of fried poori bread, served with spiced tangy chickpeas.

### Tandoori Salmon

lightly marinade in aromatic spices then cooked off in our real charcoal tandoori oven.

### Chicken Butter Masala

Marinated with green cardamom and mace then simmered in a tomato curry with green chilli, cardamom, and cloves.

### Chicken Chettinad

Traditional south Indian cooking with black pepper, poppy seed, curry leaves and sundried red chillies.

### Lamb Ginger Bhoona

Karahi style bhoona cooked in a based sauce of ginger, garlic, onions and tomato finished with garam masala and fresh ginger.

### Punjabi Tarka Daal

Mixed lentils tempered with garlic, chilli, cumin seeds, onion & tomato.

### Garlic Naan Bread

### Pilau Rice

[d][m][f][p][g]

Banquet dinners start from £32.50 per guest.



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