



Spice @ Route 77

By BALBIR'S

We hope you have all been keeping safe and well during these difficult times.
We are delighted to be back and open! Thank you for your continued support.
Balbir and family.

Cold Starters & Nibbles

Bhel Poori (vg)

A vibrant mix of dry roasted pulses, peanuts, gram flour straw, red onion, fresh coriander and juicy tamarind chutneys - served with mini poppadums. £5.95
* Contains Peanuts

Pani Puri (vg)

National street food of India! Crispy crackers stuffed with a spicy chickpea and potato salsa, filled with spiced tamarind water.
(self-assembly required) £5.25

Poppodum	£0.85	Spiced Onions	£1.95
Bowl of mini poppodums	£2.45	Mango Chutney	£1.60
Ginger & Carrot Pickle	£1.90	Mint & Cucumber Raita	£2.85

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.

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!

(v) = vegetarian, (vg) = Vegan

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

Starters

Tandoori Salmon [f]

A house favourite, lightly marinated in aromatic spices then cooked off in the tandoori oven. £6.95

Spicy Calamari [f]

Fried squid with a red chilli batter, served with a sharp tamarind dip. £5.95

Lamb Chops [d]

Marinated for 24 hours, these grilled chops are bursting with aromatic spices and flavour. £10.75

Sheekh Kebab

Tender lamb, minced with spices and fresh herbs grilled in the tandoor. £6.95

Chicken Malai Tikka [d]

Soft creamy marinade spiced with black pepper, green chilli and cardamom. £7.25

Chicken 65 [d]

South Indian fried street food, marinated in garlic, chilli and fresh curry leaf. Finished with butter and cream. £6.95

Bhatura Chana (v)[g]

A lighter style of fried poori bread, served with spiced tangy chickpeas. £6.75

Aubergine Pakora (v)	4.95	Vegetable Pakora (v)	4.95
Cauliflower Pakora (v)	4.95	Chicken Pakora	5.50
Mushroom Pakora (v)	4.95	Fish Pakora [f]	5.50

*All Pakora can be served with vegan chutney

Main Course

(All curry dishes can be served as half portions.)

Goanese Fish Curry [f] [m]

Fresh white fish cooked with coconut cream, tamarind and chilli. £15.95 (£8.00)

Bengali Macchi [f] [m]

Monkfish cooked with mustard seeds, tomato and green chilli. £15.95 (£8.00)

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. £17.95 (£9.00)

Chicken Bhoona Garam Masala [d]

Classic north Indian spices including cumin, cinnamon, cardamom, cloves cooked through with onions and green chilli. £12.25 (£6.15)

Chicken Aloo Methi

Diced potato and tender cuts of chicken cooked through a medium spicy curry made with fresh choppy fenugreek leaf £12.50 (£6.25)

Chicken Chettinad (hot) [m]

Traditional south Indian cooking with black pepper, poppy seed, curry leaves and sundried red chillies. £12.95 (£6.50)

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

A traditional Goanese curry with coconut, tamarind and sundried chilli. £12.50 (£6.25)

Chicken Butter Masala [d]

Marinated with green cardamom and mace then simmered in a tomato curry with green chilli, cardamom and cloves. £12.80 (£6.40)

Chicken Malai Korma [d]

A mild curry cooked in onion gravy with cream. £12.50 (£6.25)

Chicken Tikka Chasni [d]

Cooked with a mango chutney and tomato, has a sharp tangy flavour. £12.50 (£6.25)

Lamb Passanda

Lamb simmered in yoghurt and cream flavoured with cloves. Finished with almonds and sultanas. Beautiful flavours. £13.50 (£6.75)

Lamb Rogan Josh

A Kashmiri dish flavoured with dry ginger, aniseed and garam masala. £13.50 (£6.75)

Lamb Achari (½ hot)

Tomato and green chilli, with ground fenugreek and cumin seeds, cooked together with Indian pickles made in-house. £13.50 (£6.75)

Lamb Ginger Bhoona

Karahi style bhoona cooked in a based sauce of ginger, garlic, onions and tomato finished with garam masala and fresh ginger £13.80 (£6.40)

Malai Kofta (v)

A beautiful north Indian recipe. Vegetable dumplings made from paneer and potato cooked in a creamy cashew nut sauce. £11.95 (£6.00)

Palak Paneer (v)

Homemade paneer tossed in chopped spinach and fenugreek leaf with turmeric and cumin seed. £11.95 (£6.00)

Paneer Butter Masala (v) (½ hot)

Paneer simmered in a cardamom and clove spicy curry. £11.95 (£6.00)

Mixed Vegetable Bhoona (vg)

Selection of market fresh vegetables curried in karahi masala with onions and tomato spiced with garam masala. £10.95 (£5.50)

Mushroom Bhaji (vg)

Light dry curry, sliced mushrooms stir-fried with onions and spices. £10.95 (£5.50)

Aloo Chana Masala (vg)

Simple north Indian potato and chickpea curry. £10.50 (£5.25)

Panjabi Tarka Daal (vg)

Mixed lentils tempered with garlic, chilli, cumin seeds, onion & tomato. £9.95 (£5.00)

Trio of Chicken Tikka [d]

Best fillets of chicken breast marinated then roasted in tandoori oven, flavoured in malai, tandoori and achari spices. Served with half bowl rice and sauce. £16.95

Dum Hyderabad Biryani (serves two)

Beautiful dish made in the traditional way. Chicken off the bone steam cooked between layers of aromatic rice flavoured with rose water, fresh ginger, mint, fried onion and our house garam masala. Served with Daal and Raita, £18.00
Great for sharing or as an alternative to rice.

Sides & Accompaniments

Green Chilli Fries (hot)	3.50	Masala Chips	3.60
Jeera Rice	3.50	Pilau Rice [d]	3.85
Plain Naan [g]	3.60	Peshwari Naan [g]	4.60
Garlic Naan [g]	3.85	Onion Kulcha [g]	4.85
Roti [g]	1.75		
Tandoori Roti [g]	2.75	Plain Flour Paratha [g]	3.75
Missi Roti	2.50	Wholemeal Paratha [g]	3.75

If you have any questions about the menu, please ask. We are always happy to help. Enjoy your meal

Banquet style dining

The banquet has become one of the most popular ways to dine at Balbir's. We 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. It is a great dining experience and a nice introduction to the restaurant. 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, all served to your table.

Banquet dinners start from £30.00 per guest, please ask if you are interested.



BALBIR'S RESTAURANTS

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