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BALBIR'S @ Route 77

Dinner Menu

As a local family-run restaurant, our commitment is to provide our community with a restaurant we can all be proud of, both through the excellence of our cuisine and the delivery of a professional yet relaxed service. Our kitchen is led by Satnam Singh who has been with us since we first opened in Symington back in 2001. Supporting him are two talented chefs, Ranjit Darar and Naresh Kumar both of whom have worked with Sati in our Glasgow west-end restaurant since 2006.

On this menu, you will find 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 using the finest ingredients available to us.

Welcome and thank you for choosing to dine with us.  
Balbir and family.

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#### Allergen Key

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

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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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#### 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 poppadum. £7.50

##### **Panni 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) £6.95

Poppadum	£0.95	Spiced Onions	£2.95
Bowl of mini poppadum's	£3.25	Mango Chutney	£1.95
Achar (Indian pickle)	£1.95	Mint & Cucumber Raita [d]	£3.75

## Starters

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

A house favourite, Fresh salmon fillets lightly marinated in aromatic herbs and spices then cooked off in the tandoori oven. Served with homemade chutney £7.95

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

Tender calamari rings seasoned with a mix of spices and red chilli. Lightly battered and crisped to perfection, served with a sharp tamarind dip. £6.95

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

Marinated for 24 hours, these grilled chops are bursting with aromatic spices and flavour. £12.95

### **Sheekh Kebab**

Tender ground spiced lamb, hand-moulded onto skewer, then grilled in the tandoor. Juicy, smoky, and savoury. Served with a side of mint yoghurt chutney. £8.50

### **Chicken Tikka Kali Mirch** [d]

Tender Chicken marinated in a blend of yogurt, spices, chilli, and black pepper. £8.50

### **65** [d]

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

**Chicken** £8.25

**Cauliflower** (v) £7.95

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

A lighter style of fried poori bread, served with spiced tangy chickpeas. £7.95

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

White mushrooms enveloped in a rich, creamy sauce infused with the warmth of ginger and garlic spiced with our house garam masala and a hint of black pepper. £7.50

### **Samosa Chaat** (v)[g][d][n]

Crispy, golden samosa, tangy tamarind chutney and cool mint yogurt. Finished with diced red onions, coriander, and gram flour straws. £7.50

Aubergine Pakora (v)	£6.70	Vegetable Pakora (v)	£6.50
Cauliflower Pakora (v)	£6.70	Chicken Pakora	£7.75
Mushroom Pakora (v)	£6.70	Fish Pakora [f]	£8.25

\*All Pakora are made without dairy and can be served with vegan chutney.

## Main Course

*(Sunday to Thursday, curry dishes can be served as small portions)*

### **Goanese Fish Curry** [f][m]

Fresh white fish is delicately cooked in a coconut-based curry, flavoured with tamarind, dry spices and crushed chilli. -the essence of Goa. £18.25 (£11.90)

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

Monkfish bathed in a fragrant and tangy mustard seed-based curry with tomato, nigella seeds, fenugreek seed and green chilli. £18.50 (£12.00)

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

This traditional sauce is a blend of Indian pickling spices including fenugreek, mustard seeds, cumin, and fennel. King prawns are cooked with yogurt, tomato, green chilli. All brought together for a vibrant curry with a sharp zesty kick with a hint of smokiness £18.50 (£12.00)

### **Salmon & Aubergine Curry** [f][m]

Spiced salmon cooked in a fragrant tomato-based curry with aubergine, creating a beautiful curry with different textures and tastes. £18.25 (£11.90)

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

Classic north Indian spices including cumin, cinnamon, cardamom, cloves cooked through with soft sweet onions, crushed garlic, fresh ginger and green chilli. £14.95 (£9.75)

### **Chicken Aloo Methi**

One pot cooking bursting with flavour, tender cuts of chicken cooked through a medium spicy curry made with fresh fenugreek leaf and diced potato £15.50 (£10.00)

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

Chicken tikka simmered in a blend of aromatic spices including cumin, coriander, star anise, tamarind, and sundried chili. A delightful balance of heat and coconut sweetness, capturing the essence of Goan cuisine £15.50 (£10.00)

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

South Indian curry cooked in an aromatic blend of black pepper, poppy seed, fragrant curry leaves, and sundried red chilies. Slow cooked for a rich balance of spice and depth. £15.50 (£10.00)

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

Chicken tikka simmered in a fragrant daal sauce made with green chilli, and a touch of mango chutney for a slightly sweet and spicy lift. £14.95 (£9.75)

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

Chicken spiced with a green cardamom and mace-infused marinade, then gently simmered in a rich creamy tomato curry flavoured with green chili, cardamom, and cloves. £15.50 (£10.00)

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

Chicken tikka simmered in a sharp tangy tomato curry softened with cream and natural sweetness from mango chutney. £14.95 (£9.75)

### **Lamb Ginger Bhoona**

Karahi style bhoona cooked in a based sauce of ginger, garlic, onions, and tomato finished with garam masala and fresh ginger £15.95 (£10.40)

### **Lamb Passanda [d][n]**

Lamb curry simmered in yoghurt and cream, with almonds and sultanas flavoured with our house garam masala. Beautiful mild flavours. £15.95 (£10.40)

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

Lamb simmered in a rich cream and onion korma sauce enriched with green chilies, bell peppers, and a blend of aromatic spices. £15.95 (£10.40)

### **Lamb Saag [d][m]**

Lamb simmered in the velvety earthiness of saag. Mustard leaf, spinach, and other seasonal greens, slow-cooked allowing time to meld seamlessly with the spices, create nutrient-rich medley that is as comforting as it is nutritious. £15.95 (£10.40)

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

Homemade paneer (Indian cottage cheese) tossed in a vibrant puree of spinach, tomato, and onions. A Punjabi staple with earthy flavours of cumin seed, garam masala and coriander cooked together with fresh fenugreek and spinach leaf. £12.95 (£8.45)

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

Paneer simmered in a buttery tomato-based curry, infused with aromatic spices. a North Indian classic that's both comforting and rich in taste. £12.95 (£8.45)

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

A beautiful north Indian recipe. Vegetable dumplings made from paneer and potato cooked in a creamy cashew nut and tomato sauce. £13.95 (£8.95)

### **Baingan Bhurtha (vg)**

A favourite from north Indian. Roasted aubergine cooked down with onions, chilli, tomato, and ground spices creating a smoky savoury taste. £14.50 (£9.45)

### **Mixed Vegetable Bhoona (vg)**

Selection of market fresh vegetables curried in karahi masala with onions and tomato spiced with garam masala. £12.95 (£8.45)

### **Panjabi Tarka Daal (vg)**

Mixed lentils tempered with garlic, chilli, cumin seeds, onion & tomato. £11.95 (£7.80)

### **Aloo Chana Masala (vg)**

Simple north Indian potato and chickpea curry. £11.95 (£7.80)

### **Lamb On the Bone – Rogan Josh [d]**

Slow-cooked lamb in a fragrant tomato-based sauce with aromatic spices such as cumin, coriander, cardamom, aniseed, and Kashmiri red chilies. £15.95

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

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. £18.95

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

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 Tarka Daal and Raita, £24.00

(Great for sharing or as an alternative to rice.)

### Sides & Accompaniments

Green Chilli Fries -hot (vg)	£3.50	Masala Chips (vg)	£4.75
Kachumber Salad	£3.25		
Jeera Rice (vg)	£3.95	Pilau Rice (v)[d]	£4.20
		Mushroom Rice (v)[d]	£4.95
Plain Naan (vg)[g]	£4.20	Peshwari Naan (v)[g][d]	£4.95
Garlic Naan (vg)[g]	£4.75	Onion Kulcha (v)[g]	£5.50
Roti (vg)[g]	£2.55		
Tandoori Roti (v)[g]	£2.95	Plain Paratha (v)[g][d]	£3.95
Missi Roti - Gluten free (v)	£2.95	Vegetable Paratha (v)[g][d]	£4.50

## Balbir's Banquet

### Style dining

The banquet has become one of the most popular ways to dine at Balbir's. It is a great way to experience the menu and to try what have become our signature dishes and guest favourites over the years. 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 wonderful dining experience and a great 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 £32.50 per guest.

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!

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

Enjoy your meal.



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