



Appetizes

- 1 **Papadam - 25**
Grilled lightly spiced lentil cracker
- 2 **Vegetable Samosa (3 pcs) - 100**
Crispy pastry puffs stuffed with potato peas and spices
- 3 **Mixed Vegetable Pakora - 120**
Vegetable fritters dipped in spiced gram flour batter then deep fried, served with tamarind chutney
- 4 **Paneer Pakora - 150**
Home made cheese cubes dipped in spiced chickpea flour then deep fried, served with green mint chutney
- 5 **Onion Bhajis - 120**
Pieces of onion mixed with various spices, dipped in chickpea batter, deep fried, served with tamarind chutney

Salads

- 6 **Mixed Indian Salad - 90**
- 7 **Fresh Green Chili Onion Salad - 90**
- 8 **Paneer and Mint Kachumber Salad - 110**

Yoghurts

- 9 **Plain Home Made Yoghurt - 80**
- 10 **Cucumber Raita - 90**
Grated fresh cucumber dipped in yoghurt with exotic spices
- 11 **Mixed Raita - 120**
A refreshing mixture of onions, vegetables and spices in yoghurt
- 12 **Alu Raita - 110**
Yoghurt with diced potatoes topped with a variety of toasted spices
- 13 **Boondi Raita - 110**
Tiny gram flour dumplings in yoghurt, seasoned with a selection of spices
- 14 **Mint Raita - 110**
Whipped yoghurt with chopped fresh mint, chillies and onions

Rice Curries

- 15 **White Steamed Rice - 45**
- 16 **Yellow Saffron Rice - 90**
- 17 **Zeera Rice - 90**
Rice cooked with cumin seeds and other Indian spices
- 18 **Peas Pilau - 120**
Rice cooked with fresh garden green peas

Biryani Dishes

- 20 **Vegetable Biryani - 50**
Saffron rice sauteed with garden fresh vegetables, herbs and savoury spices
- 21 **Chicken Biryani - 220**
Saffron rice slowly simmered with boneless chicken herbs and savoury spices
- 22 **Lamb Biryani - 290**
Boneless lamb simmered with rice and gently seared with fresh herbs and spices

Indian Bread

- 23 **Chapati - 40**
Grilled whole wheat bread
- 24 **Tandori Roti - 40**
Unleavened whole wheat flat bread baked in a clay oven
- 25 **Tandori Lacha Plain Parantha - 105**
Unleavened whole wheat butter layered bread
- 26 **Plain Naan - 55**
Flat leavened white bread
- 27 **Butter Naan - 80**
Flat leavened white bread topped with butter
- 28 **Alu Naan - 120**
Stuffed with mashed potatoes, onions, ginger, chillies and spices
- 29 **Onion Naan - 120**
Stuffed with fresh onions, spices and topped with butter
- 30 **Garlic Naan - 120**
Topped with zesty garlic, cilantro, brushed with butter
- 31 **Paneer Naan - 185**
Stuffed with home made cottage cheese and traditional spices
- 32 **Cheese Naan - 195**
Stuffed with melting mozzarella cheese and spices
- 33 **Keema Naan - 215**
Stuffed with minced lamb, fresh herbs and topped with butter
- 34 **Alu Paratha - 185**
Layered bread stuffed with mashed potato, ginger, chillies and spices
- 35 **Mint and Onion Paratha - 185**
Layered bread stuffed with a combination of onions, fresh mint and spices cooked in butter
- 36 **Gobi Paratha - 185**
Layered bread with grated cauliflower and spices
- 37 **Plain Paratha - 105**
Whole wheat layered bread cooked in butter



MRS. BALBIR'S

Chicken Curries

- 37 Butter Chicken - 290**
Tandoori chicken tikka slowly simmered in our award winning sensational sauce
- 38 Chicken Tikka Masala (Butter Chicken) - 290**
Tandoori boneless chicken tikka cooked with exotic spices in a thick sauce
- 39 Chicken Sagwalla - 250**
Marinated chicken simmered with highly creamed spinach and spices
- 40 Chicken Masala Kerai - 270**
Pieces of chicken cooked in traditional Punjabi style sauce with extra spices
- 41 Chicken Korma - 250**
Chicken smothered in yoghurt, milk sauce and light spices
- 42 Chicken Vindaloo - 250**
Large pieces of chicken with tender potatoes cooked in a hot blistering tangy sauce
- 43 Chicken Curry - 200**
Classic Punjabi curry homemade style
- 44 Chicken Do Piazza - 220**
Boneless chicken cooked in exotic spices with onions and yoghurt
- 45 Chicken Jalfrezi - 250**
Chicken with vegetables cooked in a delicately spiced sauce
- 46 Chicken Madras - 250**
South Indian style chicken curry cooked in coconut milk and spices

Lamb Curries

- 47 Rogan Josh - 300**
A Kashmiri speciality, lamb cooked in yoghurt with a blend of our own spices
- 48 Keema Mattar - 320**
Seasoned minced lamb cooked with fresh green peas, herbs and exotic spices
- 49 Lamb Masala Kerai - 350**
Preparation of boneless lamb cooked in a thick sauce with aromatic spices
- 50 Lamb Korma - 350**
Boneless lamb cooked in a mild cream sauce seasoned with light spices
- 51 Lamb Spinach - 350**
Chunks of lamb simmered in creamy spinach with herbs and a variety of spices

52 Lamb Vindaloo - 350

Tender pieces of lamb cooked with potatoes and extra chillies in a succulent sauce

53 Lamb Curry - 350

Piece of lamb cooked in a traditional curry sauce of ginger, garlic, onions, tomato and spices

54 Lamb Do Piazza - 350

Pieces of marinated lamb simmered in a yoghurt sauce with onions

Fish & Seafood Curries

57 Goan Fish Curry - 320

Boneless chunks of fresh fish cooked in traditional Indian curry style

58 Malabar Coconut Tiger Prawn Curry - 330

Large prawns pan-seared with cream of coconut in an exquisite cordial sauce

59 Prawn or Fish Vindaloo - 350

Prawn or fish cooked in a fiery sauce with tender potatoes

From the Tandoor

74 Tandoori Chicken - 300

Chicken on the bone marinated with traditional tandoori spices and barbequed in a clay oven

75 Tandoori Chicken Tikka - 290

Boneless pieces of chicken marinated in yoghurt and spices and cooked on a skewer in a tandoor oven

76 Lamb Seekh Kebab - 360

Finely minced lamb, seasoned with chopped ginger, herbs and spices Then grilled on a skewer in a tandoor oven

77 Tandoori Fish Tikka - 390

Chunks of fresh boneless fish marinated in yoghurt and freshly ground spices then baked in a tandoor oven

78 Tandoori Prawns - 390

Tiger prawns marinated in a selection of spices then soaked in yoghurt then grilled in a clay oven

79 Paneer Tikka - 290

Homemade cottage cheese pieces marinated with exotic spices then grilled in a clay oven

Desserts

80 Gulab Jaman - 120

Deep fried balls of homemade cheese, milk and flour smothered in rose water syrup