

Baboo Ji's Plant-Based Goodness

Let's be 'Social' Plates

Share a selection of dishes with a friend ~ 28

fresh • delicious • easy going

Our 'Social' Plates come
with a choice of two curries, a dal tadka, a
large basmati or pilau rice, two naan bread & includes your
choice of two further dishes from the Hot and Cold Side options

HOT SIDE

Pindi Channa ^v hot heat	4.5
Tender chickpea with fiery tempering of cumin, garlic and ginger in tomato sauce	
Beet Thoran ^v medium or hot heat	4.5
Shredded beet with fresh coconut, infused with mustard	
Dal Tadka ^v medium or hot heat	4.5
Yellow lentils tempered with cumin seed, asafoetida	
Bombay Aloo ^v medium or hot heat	4.5
Potatoes flavoured with cumin	
Saag Aloo ^{vo} medium or hot heat	4.5
Spinach and potato, enriched with cream and butter	
Guncha-O-Kheema ^{vn} medium heat	4.5
Cauliflower, green pea and bell pepper with carom seeds	
Dal Makani mild heat	4.5
Urad dal cooked overnight, blended with butter ~ unique flavour and texture	
Ayurvedic Veggies ^v mild heat	4.5
Courgette and sugar snap pea with fresh coconut and tempered with mustard seeds and curry leaves	

COLD SIDE

Raita ^{vo} mild	3.5
Yogurt dip with cucumber, tomato and onion, flavoured with roasted cumin and dried mint	
Aloo Choka ^v medium heat	4.5
Potato, onion, tomato and coriander	
Sweetcorn & Spring Onion ^{vo} medium heat	4.5
Mixed with yogurt and turmeric	
Two Beans ^{vo} medium heat	4.5
Chickpea and kidney beans blended with fresh onions, tomato, tamarind and cucumber	
Carrot & Coconut ^v medium heat	4.5
Grated carrot and coconut infused with mustard, curry leaves and lemon juice	

There's plenty to choose from - so feel free to ask your server for their recommendations

From the Tandoor

Paneer Tikka medium heat	7.2
Soft indian cheese marinated with yogurt and spices	
Tofu Tikka ^v medium heat	6.5
Tofu marinated with vegan yogurt and spices	
Tandoori Mushroom ^v medium heat	6.5
Whole mushrooms marinated with ginger, garlic and spice, cooked in clay oven	
Flower Tandoori ^v medium heat	6.5
Broccoli and cauliflower marinated overnight in a blend of spices and roasted in the tandoor	



Chaats

Chaat is a street snack from the Indian Sub-continent

Served medium heat - can be made milder or hotter

Papri Chaat ^{vo g}	4.5
Crispy fried dough wafers topped with yogurt, tamarind, chopped tomato, onion, mint sauce and pomegranate	
Aloo Tikki ^{vo n}	5.0
Spiced shallow-fried potato fritters served with yogurt, tamarind, mint sauce and pomegranate	
Taley Aloo Ki Chaat ^{vo}	4.8
Potato and green peas crisply fried and blended with fresh onion, tomato and cucumber	

Curries & Rice

Our curries are served with basmati/pilau rice

Subz Meloni ^{vo}	8
Mixed veg and bell peppers cooked with spinach and spices, blended with cream and butter	
Dingri Mutter ^{vo n}	8
Mushroom and green peas in an exotic gravy of onion, tomato, cashew nuts and cream	
Paneer Makhani	8.6
Indian cheese (paneer) covered in a smooth buttery sauce of tomato and fenugreek leaves	
Gobhi Adraki ^{vo n}	8
Fresh cauliflower tossed in aromatic spices, blended in a tomato & onion gravy, with a strong flavour of ginger	
Goan Spicy Mixed Vegetable ^v	8
This is vegan and only comes hot & spicy, with mixed vegetables, coconut milk, cumin and chilli	
Paneer Harapyaz	8.6
Paneer, spring onions in a buttery onion & tomato sauce	

Delhi Fritters

Hara Bhara medium heat	4.8
Spinach, paneer, potato and spices, served with mint dip	
Sabudana Vada ^{vn} medium heat	4.8
Sago, potatoes and peanuts, served with mint dip	
Corn Tikki ^v medium heat	4.8
Corn and potato fritters, served with mint dip	

^v - vegan | ^{vo} - vegan option | ^g - gluten | ⁿ - contains nuts

Some dishes can be made without nuts or gluten. Ask your server before ordering. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS. We are not an allergen-free kitchen. Our dishes are subject to cross-contamination

Biryani

Highly seasoned rice dishes sauce is served separately - can be made milder or hotter

Vegetable Biryani ^{vo} medium heat	9
Basmati rice and vegetables with our original mix of spices, fresh mint, coriander and kewra flower water	
Chole Biryani ^{vo n} medium heat	9.3
Chickpeas, red kidney beans and roasted cashews	

Dosas

Fermented rice and lentil pancakes stuffed with spices, served with sambar broth and coconut chutney

Masala Dosa ^v medium heat	6
Stuffed with Baboo Ji's Indian potatoes and peas	
Paneer Dosa medium heat	6.5
Scrambled Indian cheese with spices	

Faves

Baboo Bhaji ^{vg} mild heat	4.8
Onion straws crisply fried and coated with gram flour, semolina and spice -	
Gunpowder Fries ^{vn}	4.8
request mild, medium, or explosive! Crispy fries tossed in a traditional south Indian gunpowder mix of red chilli and spice	
Samosa ^{vg} medium heat	3.8
Fried pastry with a savoury potato and pea filling and tamarind sauce	

Ands...

Basmati Rice ^v	2.3	Plain Naan ^{vg}	2.2
Lemon Rice ^v	2.7	Garlic Naan ^{vg}	2.5
Beetroot Rice ^v	2.7	Butter Naan ^{vg}	2.4
Pilau Rice ^v	2.3	Garlic/Chilli Naan ^{vg}	2.7
		Dips	1

Desserts

'Sizzling' Brownie ^{vg}	6
With vanilla ice cream and chocolate sauce	
Gajar Halwa ⁿ	6
Carrot-based sweet dessert pudding	
Pineapple ^v	6
Cooked in Tandoor, served chilled with Ice Cream	
White Chocolate Samosa ^g	6
White chocolate in a light, crispy pastry	
Ice Cream selection ^v	5