

REDEFINING THE INDIAN DINING EXPERIENCE

Welcome to Blanc NRI, a unique Indian dining experience that tantalizes your senses with beautiful food and a stunning dining experience.



At Blanc we take delight in serving you with light, refined dishes that are visually pleasing and quiver the taste-buds beyond words. Coupled with an atmosphere that is deliberately understated, Blanc NRI is at the forefront of providing a full and complete experience of true Indian dining.

The Indian restaurant specializes in serving kebabs and curries ranging from the North West, The South, The Awadh Region and the streets of Delhi. All our dishes are specially prepared for you by our seasoned chefs using the freshest ingredients. Our endeavour is to bestow on you the bliss of the sublime blend of aroma, texture and spice with each preparation.

We are not afraid to explore uncharted waters and so, travel, research, innovation are only some of the ways we achieve this end. The result of this is that we keep our dishes different from what anybody else has to offer thus ensuring you always have a unique experience when you dine at Blanc NRI.



The management has worked tirelessly to find people from all corners of the world that share the Blanc vision to go above and beyond in order to strive for perfection. The owner's meticulous obsession for perfection and attention to detail has resulted in a restaurant that will have a special place in your heart and be a place where you go to create memories not just to eat.

WELCOME TO BLANC NRI

NOTE: PRICES INCLUSIVE OF VAT

BLANC NRI

"To eat is a
necessity,
but to eat
intelligently
is an art."

Francois de la Rochefoucauld

APPETISERS

PORTION OF PAPADOMS	£2
PICKLE TRAY	£2

STARTERS

KALI MIRCH TIKKA	£4
Boneless chicken cubes in a marinade of black pepper, cream & cheddar grilled in a clay oven [D]	
MURGH TIKKA ANGAR	£5
Chicken morsels in a spicy chilli marinade, famously from the Punjab region	
CRAB CAKES 🍷	£6
Crab patties shallow fried with malabar spices [D]	
KING PRAWN PURI 🍷	£6
King prawns spiced with a bhuna sauce and smothered on a traditional puri [G]	
LAMB POTATO CHOPS	£6
Potato patty stuffed with diced lamb coated with breadcrumbs and peri peri tomato sauce	
SHAHI GILAWAT KE KEBAB	£6
Smoked baby lamb mince with awadhi masala / chilli flakes [D]	
FISH BREAD PAKORA 🍷	£5
Masala coated tilapia fillets rolled in bread and shallow fried	
TIGER PRAWN MALABAR STYLE 🍷	£7
Crispy fried fresh water tiger prawns in yeracud pepper masala [D]	
TEKNAF TANDORI DRUMSTICK 🍷🍷	£6
Chicken drumsticks in a tikka marinade grilled in a clay oven [D]	
CHICKEN - 65	£5
Succulent chicken morsels crispy fried tossed in yoghurt and spices [D]	
RAUNAQ-E-SEEKH	£4
Traditional seekh kebab of minced chicken flavoured with coriander, tomatoes, mint and spring onion	



VEGETARIAN STARTERS

ALOO CHAAT PURI	£5
Potato with made with sliced potatoes, chickpeas and a touch of tamarind (GIV)	
KAFFIR LIME LEAF PANEER TIKKA	£6
Spiced kacchumber and pesto (DIV)	

CHARCOAL MEZZES

The most disarming, unpretentious, and intimate meal, designed for lots of laughter and the deepest of conversations with friends and loved ones

MURGH TIKKA SHASHLIK SKEWERS	12
KALIMRICH SHASHLIK SKEWERS	12
KAFIR LIME PANEER SHASHLIK SKEWERS	12
CLASSIC MIX GRILL	15

BOWL CURRIES

LAMB CHOPS BHUNA MASALA 🌶️🌶️	£13
Succulent baby lamb chops in a robust onion and tomato masala flavoured with cinnamon	
SCOTCH BONNET 🌶️🌶️	£11
Chicken, lamb or vegetable. Cooked in traditional, Bangladeshi style with entailing exotic naga chillies. Hot	
SATKORA 🌶️	£11
Chicken, lamb or vegetable. Traditional Bengali dish cooked with highly flavoured spices and Bangladeshi lime to bring a tangy, spicy and exquisite flavour	
SAGWALA CHICKEN OR LAMB 🌶️	£11
Cooked with fresh spinach and spices, medium flavour	

MAIN DISHES

BUTTER CHICKEN	£10
Tandoori masala marinated succulent chicken, makhani gravy, fenugreek [D]	
CHICKEN TIKKA LABAB 🍗	£11
Boneless morsels of tandoori chicken makhani gravy, tomato and onion [D]	
KOZHI VARHA CURRY 🍗	£11
Boneless grilled chicken or vegetable with a distinct flavour of chettinad masala	
KADAHI KHURCHAN 🍗🍗	£12
Chicken or lamb in a crushed coriander and red chilli masala with peppers	
HYDERABADI GOSHT ACHARI QUORMA 🍗	£12
Diced lamb in a yoghurt base pickling spices gravy [D]	
CHILGOJA	£13
Chicken or vegetable coated with pinenut paste cooked in clay oven, simmered in a cream sauce [D]	
RAILWAY CURRY 🍗	£13
Taste of the Raj. Flavoured lamb with a stamp from Spencers Railway Catering services at Victoria Terminus	
TEKNAF MURGH AWADHI 🍗🍗	£13
Chicken drumsticks simmered in brown onion, yoghurt gravy with a dash of lazzat-e taam spice powder	

BIRYANI

KAAS DEGH BIRYANI	£14
Biryani dates back at to Moghul times, when emperors sought to impress ... chicken or lamb slow-cooked to intensify the flavour	

SEAFOOD

GRILLED SEA BASS MALABAR	£14
Fillet of sea bass grilled, served on steamed rice cake with malabar sauce	
LOBSTER MOILEE	£18
Lobster meat in a rich coconut sauce flavoured with ginger, molgapodi mash	
JHINGA HARA PYAZ KALIMIRCH 🍷🍷	£14
King prawns in a heady onion and tomato masala with scallions and black peppercorns	
MALAI KING PRAWNS	£14
King prawns simmered in poshto daana and kasundi mustard	

VEGETARIAN SPECIALITIES

PANEER TIKKA LABAB 🍷	£10
Cottage cheese cubes cooked in a clay oven on a bed of rich tomato sauce [D V]	
PLANTAIN KOFTA PUKHTAN STYLE	£9
Raw plantain and cottage cheese dumplings in a flavourful velvety sauce [D V]	

SIDE DISHES

SAAG BHAJI	6
PALAK PANEER	6
SAAG ALOO	6
MAWA ALOO JEERA SIDE	£6
Baby potatoes tossed in cumin seeds and spices with reduced milk. [D V]	
ALOO CAPSICUM CHETTINAD	£8
Potatoes and capsicum in a creamy chettinad sauce [V]	
DAL TADKA	£6
Pigeon peas tempered with garlic & red chillies [V]	

BREADS

NAAN	£3
Plain / Butter / Buknu [GIV]	
KHURMEE NAAN	£4
With a glaze of apricot and tomato [GIV]	
CHEESE AND CHILLI NAAN (GIV)	£4
KEEMA NAAN (GIV)	£4
SWEET NAAN (GIV)	£4
GARLIC CHEESE NAAN (GIV)	£4
GARLIC AND CORIANDER NAAN (GIV)	£4
TANDOOR ROTI plain (GIV)	£2
AMRITSARI KULCHA (GIV)	£4
Stuffing of mashed potatoes with pomegranate seeds [DIV]	

RICE

SAFED BASMATI RICE	£3
Steamed long grain basmati rice [V]	
JEERA PULAO	£4
Fragrant long grain basmati rice cooked on dum [V]	

SUNDRIES

PLAIN RAITA (DIV)	£3
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DESSERTS

HUSN-E ARA	£6
King Akbars delight, crispy fried bread stuffed with kesari pineapple compote topped with nutty rabarhi [G I N]	
BLUEBERRY SHRIKHAND PARFAIT	£5
Blueberry frozen yoghurt. Boondi Streusel [D I D]	
HOT GULABJAMUN	£5
Kesar pista gulab jamun [D I N]	
RAS MALAI	£6
Authentic, fresh, truly moreish taste sensations [D I N]	

DIETARY INFORMATION

Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at any of our establishment. Please inform staff of any known food allergies and we will do our best to accommodate your requirements. The management reserves the right to refuse service and alter prices without advance notice.

G Contains Gluten **D** Contains Dairy **N** Contains Nuts
E Contains Eggs **V** Suitable for vegetarian



CELERY



SOY (SOYAI)



TREE NUTS



PEANUTS



CRUSTACEANS



GLUTEN WHEAT



SESAME



LUPIN



MUSTARD



SULPHITE



FISH



MOLLUSKS



MILK



EGG



VEGAN

If you have allergies or special dietary requirements, please let a member of staff know. THANK YOU - DHANYA VAAD