

BABUL'S

COFFEE • CURRY • COCKTAILS

TAKE AWAY

9 MARKET PLACE, BARNARD CASTLE, DL12 8NF

01833 630575

AVAILABLE FROM 5PM-10PM

OPENING HOURS

DAYTIME: 8.30PM-4PM
EVENING: 5PM-10PM
COCKTAILS: 5PM-11PM

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NIBBLES

A little something while you wait... Usually serves one but pick a few and share.

POPPADOM 🌿 A big lentil frisbee. Not for throwing.	0.5	ROASTED RED PEPPER HUMMUS 🌿 With crudités.	1.5
POPACHOS 🌿 Mini popadoms, choose; seasoned or plain.	0.7	SPICY OLIVES 🌿 Green and black olives in a spiced and citrus oil.	1.5
FAR FAR 🌿 Sugar coated rackers... classic, colourful and crisp.	0.8	PICKLE TRAY 🟢🟢 Mango chutney, lime pickle, mint yoghurt & red onion chutney.	1.5
KALE CRISPS 🌿 Deep-fried, dusted with a pungent spiced chaat masala blend.	1.0		

STARTERS

VEGETABLE SAMOSA 🌿 A spiced kissed potato and vegetable filling wrapped in a deep-fried crisp pastry.	3.0	TIKKA BITES 🌿 Chef's signature tikka marinade served with a cooling mint raita.	3.5
MINI ONION BHAJI 🌿 Thinly sliced onions in a spiced gram flour batter, deep-fried until crisp accompanied with a cooling mint raita.	3.0	SHISH KEBAB 🌿 Aromatically spiced minced lamb kebab served with a cooling mint raita.	3.5
LAMB SAMOSA 🌿 A punchy lamb mince and veg filling wrapped in a deep-fried crisp pastry.	3.5	DADA'S LAMB CHOPS 🌿 Succulent lamb chops marinated for 24 hours in our Tandoori Naga marinade served with a Naga Tomato dip.	5.0
COBRA PAKORAS 🌿 Seasoned fish bites coated in a spiced Cobra beer batter deep-fried until golden served with cooling mint raita.	3.5	DYNAMITE PRAWNS 🌿 Juicy King prawns in our Tandoori Naga marinade, served with Naga Tomato dip.	5.0

LET'S CHAAT

Like Chef Babul, our team love a good chaat...why not chat over a chaat, a vibrant and Indian roadside snack comprising of layers of texture and tantalizing flavours.

PANI PURI BOMBS 🌿 Flavour explosive crisp pastry shells filled with potato, chickpeas and coriander served with a tamarind sauce.	3.5	KEEMA PAU 🌿 Mouthwatering and warmly spiced lamb keema served with a buttered and toasted bread roll... Pau!!	5.0
JACKFRUIT LOADED POPACHOS 🌿 Pulled jackfruit in a lightly spiced tomato sauce on mini lentil crisps.	5.0	CHANA PAU 🌿 Mixed chickpeas in a lightly spiced curry served with a buttered and toasted bread roll.	5.0
KEEMA LOADED POPACHOS 🌿 Aromatically spiced lamb mince on mini lentil crisps topped with cheese and chilli.	5.0	SAMOSA CHAAT 🌿 Broken pieces of vegetable samosas on curried chickpeas, topped with sweetened yoghurt, a mixture of chutneys and crisp vermicelli noodles.	5.0

THE UNDAAL

They say a Bengali home is incomplete without an Undaal, a traditional kitchen. We pride ourselves on Babul's Undaal, in particular our sizzling hot grill section. All of our grills are accompanied with a fresh, steamed melody of kale, tenderstem broccoli and mangetout.

WHAT'S YOUR FLAVOUR?

MALAI 🌿 Mild & Creamy ○	TIKKA 🌿 Medium & Warming ○
HARIYALI 🌿 Herby & Fragrant ○	TANDOORI NAGA 🌿 Hot & Fiery ○

CHOOSE YOUR PROTEIN

PORTOBELLO MUSHROOMS ●	6.0	DICED CHICKEN ○	9.0
CAULIFLOWER STEAK ●	6.0	LAMB CHOPS	11.0
1/2 AUBERGINE ●	6.0	SALMON FILLET ●	12.0
1/2 CHICKEN ○	9.0	KING PRAWNS ●	13.0
MIX IT UP	A mixture of Tikka Bites, Shish Kebab, Portobello Mushrooms, ¼ Chicken & Lamb Chops in a Tikka marinade.		13.0

BABUL'S SIGNATURES

Dedicated to Babul's experiences in the subcontinent, here is our selection of curries that celebrate and represent our ethos; authentic, homely and delicious. Our selection has something for everyone, from vegan and coconutty to meaty and fiery.

KOLKATA EXPRESS 🌿 From Kolkata with love as chickpeas, cauliflowers and sweet potato are submerged in a mildly spiced curry leaf coconutty sauce.	8.0	MAA'S MAACHER JHOL 🌿 Evoking childhood memories, mum's simple yet satisfying fish stew. Fish chunks steeped in a mustard seed spiced tomato sauce.	11.0
PANEER SAAG 🌿 An ode to our Saaga... fried slices of paneer placed in an creamy spinach sauce, finished with cherry tomatoes and crispy fried kale chips.	8.0	COLOMBO KARI 🌿 A 'kari' using Sri Lanka's most precious ingredients where marinated chicken thigh sits in an aromatic spiced ginger and tamarind sauce.	11.0
RAIGHAR LAMB 🌿 Melt in the mouth chunks of lamb in a spicy, pungent and tangy sauce, finished with a sprinkle of sweet desiccated coconut.	11.0	KING OF KERELA 🌿 Oh hail, royalty has arrived! The juiciest and meatiest of King Prawns, simmered in a fragrant sauce proud with a punchy pungency.	13.0

CURRY CORNER

VEGETABLE 🌿	6.0	CHICKEN TIKKA ●	8.0
CHICKEN	7.0	LAMB	9.0
JACKFRUIT 🌿	8.0	KING PRAWN ●	11.0
PANEER ●	8.0	MAA'S KING PRAWN ●	13.0

KORMA ●
Very little heat but heaps of flavour and lashings of creamy richness. Unavailable in Jackfruit.

SAAGWALLA 🌿
A subtly spiced sauce with sautéed ginger and garlic finished off with our house spinach.

MAKHANI ●○
Makhani means 'with butter', but with our Makhani you also get a depth of oozing flavour and richness.

KORAH 🌿
Chunky peppers infused with fragrant herbs and spices and finely chopped onions, tomatoes, garlic and ginger.

TIKKA MASALA ●○
Here we pay homage to the nation's favourite dish - rich, creamy, mildly spiced but oh so humble.

JALFREZI 🌿
Our take on this Bangladeshi classic is a winner with a refined blend of spices and addition of red and green peppers.

TANDOORI MASALA ●○
A celebration of roasted tandoori spices simmered in a yoghurt sauce.

DHANSAK 🌿
A royal delicately spiced, simmered lentil sauce finished off with a squeeze of lemon. Sweet and Sour.

PASSANDA ●○
Fragrant spices simmered in a sweet creamy sauce finished off with a little butter.

PODINA ZAAL 🌿
A refreshing combination of garden mint and chilli's simmered with onions and spices.

HARIYALI ●
A refreshing and feel-good blend of spinach, coriander, mint and green chilli finished off in a yoghurt sauce.

ACHARI 🌿
Meaning spicy pickle, synonymous to a North Indian home. Our recipe has a fiery mix of chilli pickle, chunky peppers and onions.

DOPIAZA 🌿
An aromatic onion sauce spiced with a Bangladeshi blend of spices, finished off with a sprinkle of crispy fried onions.

SHATKORA NAGA 🌿
When life gives you lemons, we'll make it into a curry and what better combination than shatkora and naga chili.

BHUNA 🌿
Our chefs spend a little longer with this dish; the sauce is simmered until thick and almost reduced, finished off with chunks of fresh tomato.

MADRAS 🌿
Fiery with chef's blend of chillies, with mustard seeds and rich with tomato.

BALTI 🌿
Quick cooking and ferocious heat... a stir-fried subtly spiced curry with chunks of onions and peppers.

VINDALOO 🌿
Originating from the original Portuguese dish 'meat in a garlic wine marinade', we've refined ours with fresh lemon juice.

ROGAN JOSH 🌿
An elaborate dish with layers of flavour from caramelized onion, garlic and ginger base finished off with a spicy tomato topping.

NOW OPEN DAYTIME

We are now open during the day! Start your day with an all day Indian Breakfast or pop in for a quick coffee break. Available from 8.30PM.

Available only in Vegetable, Chicken Tikka or Maa's King Prawn

Available only in Vegetable, Chicken Tikka, Lamb or Maa's King Prawn

DIPS

& SAUCES

MANGO CHUTNEY	0.5	RED ONION CHUTNEY	0.5
MINT YOGHURT	0.5	MUMBAI HARIYALI	0.5
LIME PICKLE	0.5	NAGA TOMATO	0.5

CHILLI

CHART



VERY MILD

A mix of sugar & spice makes it creamy and nice.



MEDIUM

Good balance of flavour and a little heat, great for beginners still finding their feet.



MEDIUM HOT

Things have started to become more intense. Perfect for those who are still on the fence.



HOT

Starting to get hot, chillis will pop and hit the spot



FIERY HOT

For those who dare, professionals only - proceed with care.

ALLERGEN

KEY

EGG	FISH Phangash, Chital, Salmon
DAIRY Milk, Cream, Cheese	CRUSTACEANS Prawn, King Prawn
GLUTEN Wheat, Flour, Bread	VEGETARIAN
NUTS Peanuts, Almond, Mixed Nuts	VEGAN

ALLERGY & DIETARY REQUIREMENTS

We have listed the allergens which are contained in our dishes. You will see an easy to follow key guide which determines which dishes have certain allergens. We cook all our dishes fresh to order, which gives us room to adapt some of the dishes. If there is something that doesn't suit your requirements, please ask a member of staff.

You should always advise our team of any special dietary requirements, including intolerances and allergies. While we do our best to reduce the risk of cross-contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens.

Most of our dishes have been developed to be nut-free, however, because we keep nuts in our kitchen we cannot guarantee that any of our dishes are nut-free.

BIRIYANI

BOWLS

Chef's signature dish fitting for the emperor's of India, the exquisite Dum Biryani. Our Biryanis are all prepared with layers of a rich warmly spiced sauce, an aromatic fragrant Basmati Rice, rich caramelised onions.

VEGETABLE	7.0	CHICKEN TIKKA	9.0
CHICKEN	8.0	LAMB	10.0
JACKFRUIT	9.0	KING PRAWN	12.0
PANEER	9.0		

CHIPS

JUST CHIPS Literally... just chips	2.0	CHILLI CHIPS Stir fried with onions, peppers and chilli	3.0
MASALA CHIPS Lightly dusted with Babul's own chaat masala	2.5	KEEMA LOADED CHIPS Covered with warmly spiced lamb keema	3.0

RICE

CART

BOILED RICE	2.5	ONION RICE	3.0
PILAU RICE	2.5	MUSHROOM RICE	3.0
VEGETABLE RICE	3.0	COCONUT RICE	3.0
GARLIC RICE	3.0	EGG FRIED RICE	3.0

BREAD

STATION

CHAPATI	1.0	CHEESE NAAN	2.5
PLAIN NAAN	2.0	KEEMA NAAN	2.5
GARLIC NAAN	2.0	PESHWARI NAAN	2.5

VEGAN

SMALL PLATES

They may be small plates but they are certainly big in flavour, beautifully presented and most importantly, feel good. Each plate is plant based and showcases how humble vegetables can be elevated to an exciting explosion of flavours.

TADKA DHAL A must have in many Indian homes, tender softened lentils finished off with a punchy blend of spices.	3.0	TANDOORI TENDERSTEM BROCCOLI Brushed baby broccoli with Tandoori marinade and charred to perfection.	3.0
MUSHROOM BHAJI Mushroom chunks wok-fried and finished in a spiced bhuna sauce.	3.0	SPICED GOBI Cauliflower florets, lightly tossed in turmeric, garlic and coriander.	3.0
OKRA FRIES Highly addictive 'Lady's finger' food... battered, deep fried until crisp, and seasoned with tangy chaat masala.	3.0	BOMBAY BATETA Baby new potatoes in a spiced tomato sauce.	3.0
BABUL'S GARDEN GREENS A steamed melody of kale, tenderstem broccoli and mangetout.	3.0	SAAG BATETA Softened new potatoes coated in a mildly spiced spinach sauce.	3.0
CHARRED BABY BAINGAIN These little baby roasted aubergines are bangin' in flavour.	3.0	CHANA BATETA Mixed chickpea with baby new potatoes in a spiced tomato sauce.	3.0
SAMBHARO Wok-fried shredded cabbage and carrot, kicked up with chilli flakes and mustard seeds tossed in hot oil.	3.0	CRUSHED BATETA Crushed new potatoes stir fried with seasoned mustard and cumin seeds kissed with a hint of chilli.	3.0

SPOILT FOR CHOICE?

CHOOSE ANY 3 SMALL PLATES	8.0
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BUDDHA

BOWLS

Not only are our buddha bowls are good for the soul, but they're also delicious too! A bed of crisp mixed leaves, sliced avocado, grated carrot, minted onions, sliced cucumber, and cherry tomatoes, dressed in our house salad dressing.

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CHOOSE YOUR PROTEIN

CAULIFLOWER FLORETS	6.0	SALMON FILLET	10.0
DICED CHICKEN	8.0	KING PRAWN	11.0