

THE BABULS

SHARING EXPERIENCE

This is the side where you pick a bunch of plates, they arrive as they are ready, you share the food out and enjoy!

There's big plates on the back if sharing isn't your thing (no judgement)

GOOD STUFF TO KNOW BEFORE YOU ORDER



Order your drinks on our tablet. We have all your favourites from cocktails to coffees.



Your food arrives as it's ready for a true Babul's experience.



Press "Order Food" on the tablet and a team member will take your food order.



This is a nut free menu - squirrels hate it here. We have an allergy key on the back for everything else.



When you are ready to pay, press "View Bill" on the tablet then press Cash or Card.



We have a spice guide on the back so you can see what's too hot to handle.



All our Vegan food is marked with our little green plant. Keep an eye out.



This side of the menu has your small plates, perfect for sharing. The big plates are on the back.



Taking photos of the food is definitely allowed, remember to tag us on your socials. #Babulous



Remember to tell your friends, or better still, bring them with you.

BABUL'S



NIBBLES

Treat yourself to a little something while you wait... Usually serves one but pick a few and share.

PICKLE TRAY ●●● 3.5
Gotta love those pickles and all their pickley goodness. Mango chutney, lime pickle, mint yoghurt & red onion chutney.

POPPADOM ● 0.9
A big lentil frisbee. Not for throwing.

FAR FAR ●○ 1.0
Sugar coated crackers... classic, colourful and crisp.

SMALL PLATES

SHISH KEBABS ●●○ 5.9
Aromatically spiced minced meat kebab served with a cooling mint raita.

DYNAMITE PRAWNS ●●● 7.9
Juicy King prawns in our Tandoori Naga marinade, served with Naga Tomato dip.

TIKKA BITES ●●○ 5.9
Chunks of chicken in chef's signature tikka marinades served with a cooling mint raita. Also available in Mango Malai.

DADA'S CHOPS ●●○ 7.9
Succulent lamb chops marinated in Tandoori Naga served with a Naga Tomato dip.

NAGA WINGS ●●○ 5.9
King chicken wings barbecued in naga tandoori marinade.



LET'S CHAAT

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

PANI PURI BOMBS ●●●○ 6.9
Flavour explosive crisp pastry shells filled with potato, chickpeas and coriander, served with a pot of punchy tamarind dressing.

BHEL PURI ●●●○ 6.9
Papad basket with puffed rice and chillis on a bed of spicy Chickpea and potato salad, drizzled with tamarind, yoghurt and Mumbai Hariali topped with coriander, pomegranate and crispy vermicelli noodles.

SAMOSA CHAAT ●●●●○ 6.9
Broken pieces of veg somosa on a bed of spicy Chickpea and potato salad, drizzled with tamarind, yoghurt and Mumbai Hariali topped with coriander, pomegranate and crispy vermicelli noodles.

NAAN BREAD IS ON THE BACK

That actually translates as 'bread bread' is on the back.

KALE CRISPS ●●● 1.5
Deep-fried and seasoned with Babul's gunpowder.

SPICY OLIVES ●●●○ 2.9
Green olives marinated in a spiced citrus oil.

DIPS ●●●○ 1.0
Choose between; Mango chutney, red onion chutney, lime pickle, mint yoghurt, mumbai sauce, naga salsa or buffalo sauce.



MINI ONION BHAJIS ●●●○ 5.9
Thinly sliced onions in a spiced gram flour batter, deep-fried until crisp accompanied with a cooling mint raita.

LAMB SAMOSAS ●●○ 5.9
A punchy lamb mince and veg filling wrapped in a deep-fried crisp pastry.

COBRA PAKORAS ●●○ 5.9
Seasoned fish bites coated in a spiced Cobra beer batter deep-fried until golden served with cooling mint raita.

VEG SAMOSAS ●●●○ 5.9
A spiced kissed potato and vegetable filling wrapped in a deep-fried crisp pastry.

OKRA FRIES ●●○ 5.9
Highly addictive 'Lady's finger' food. Deep fried until crisp, seasoned with Babul's gunpowder.



VEGAN

Each plate is plant based and showcases how humble vegetables can be elevated to an exciting explosion of flavours.



TADKA DHAL ●●○ 5.9
A must-have in many Indian homes, softened lentils, finished with a punchy blend of spices.

MUSHROOM BHAJI ●●○ 5.9
Portabello mushroom chunks wok fried and finished in a spiced bhuna sauce.

BABA CORN ●●○ 5.9
A delicious roadside snack. Crispy battered baby corn in a spicy, sweet, unami sauce for a bright and bold dish that everyone will love.

CHARRED BABY BAINGAIN ●●○ 5.9
These little roasted baby aubergines are bangin' in flavour.

BANG BANG BROCCOLI ●●○ 5.9
Fresh broccoli, cooked al dente pan-fried finished with gunpowder seasoning.

SPICED GOBI ●●○ 5.9
Cauliflower florets, lightly tossed in turmeric, garlic and coriander.

BOMBAY BATETA ●●○ 5.9
Baby new potatoes in a spiced bhuna sauce with tomatoes and coriander.

SAAG BATETA ●●○ 5.9
Softened new potatoes coated in a mildly spiced spinach sauce.

MUMBAI SHAKARKAND ●●○ 5.9
Soft, pleasantly sweet cubes of sweet potato spiced up with chilli, spice, black salt and laced with a squeeze of citrus.

CRUSHED BATETA ●●○ 5.9
Crushed new potatoes stir-fried with seasoned mustard and cumin seeds with a hint of chilli.

WANT FRIES WITH THAT?

JUST FRIES ● 3.9
Literally.. just fries.
Pretty good ones though.

SEASONED FRIES

GUNPOWDER ●●○ 4.9
Lightly salted fries with gunpowder that packs a punch.

NAGA ●●○ 4.9
Lightly salted fries wok-fried with chilli flakes and fiery hot naga.

...YOU COULD GO WILD AND GET LOADED FRIES

TIKKA ●●○ 6.9
Lightly salted fries topped with cheese, pulled chicken tikka, onions and peppers, drizzled with mint raita and buffalo sauce.

CHILLI CHEESE ●●○ 6.9
Lightly salted fries topped with melted cheese, fresh chillies and chilli flakes.

JACKFRUIT ●●○ 6.9
Lightly salted fries topped with lightly spiced pulled jackfruit.

KEEMA ●●○ 6.9
Lightly salted fries topped with medium spiced minced meat, chilli flakes, drizzled with raita and buffalo sauce.

ALOO TIKKI CHAAT ●●●○ 6.9
Crispy, spiced, savory mashed potato patties coated in bread crumbs on a bed of spicy Chickpea and potato salad, drizzled with tamarind, yoghurt and Mumbai Hariali topped with coriander, pomegranate and crispy vermicelli noodles.

IT DOESN'T STOP THERE!
FLIP OVER FOR THE BIG PLATES

CURRY CORNER

1 CHOOSE YOUR PROTEIN

VEGETABLE 	9.9	CHICKEN	9.9
JACKFRUIT 	10.9	CHICKEN TIKKA 	10.9
PANEER 	10.9	LAMB	11.9
KING PRAWN 	14.9		

2 CHOOSE YOUR FLAVOUR

HARIYALI

A refreshing and feel-good blend of spinach, coriander, mint and green chilli finished off in a thick cream.

DOPIAZA

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

BHUNA

Sauce is simmered until thick and almost reduced, finished with chunks of fresh tomato. We love this one!

ROGAN JOSH

An elaborate dish with layers of flavour from caramelised onion, garlic and ginger base finished with a spicy tomato topping.

PALAK

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

JALFREZI

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

DHANSAK

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

PODINA ZAAL

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

MADRAS

Fiery with chef's blend of chillies, smokey with Moroccan Harissa and rich with tomato.

VINDALOO

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

TAKE A WALK ON THE MILD SIDE 10.9

BABUL'S KORMA

Chicken Korma 2.0. Dairy-free edition! Very little heat but heaps of flavour, with lashings of dairy-free creamy coconutty richness. Did we mention it's dairy free?

PUNJABI BUTTER CHICKEN

Straight outta Punjab, this 1950's favourite is chicken tikka in a creamy blend of butter, tomato and fenugreek.

BABUL'S MASALA

Here we pay homage to the nation's favourite chicken tikka dish - rich, creamy, mildly spiced but oh so humble. Btw it's not red #justsaying

SIGNATURE CURRIES

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

KOLKATA EXPRESS 10.9

From Kolkata with love as chickpeas, cauliflowers and sweet potato are submerged in a curry leaf coconutty sauce.

PANEER SAAG 10.9

An ode to our Saaga... fried slices of paneer placed in a creamy spinach sauce, topped with kale crisps.

DOI MURGH 13.9

The OG Korma. Slow cooked chicken thighs cooked with mustard seeds fried onion purée and yoghurt.

RAIGHAR LAMB 14.9

Inspired by Babul's village Raighar, melt in your mouth lamb sautéed with garlic, ginger, green chilli and sliced onions and peppers finished in a spicy tangy sauce.

KING OF KERELA 15.9

Oh hail, royalty has arrived! The juiciest and meatiest of King Prawns, simmered in a fragrant sauce, a creamy touch.

IMLI PRAWNS 15.9

Imli meaning tamarind. Marinated tiger prawns cooked with cumin seeds, onions and spices in a tangy tamarind sauce.

COLOMBO KARI 13.9

A 'kari' using Sri Lanka's most precious ingredients where chicken thigh sits in an aromatic spiced ginger and tamarind sauce.

RAILWAY LAMB 15.9

Once cooked by the chefs working on the Indian railways in the 1900's. This spicy lamb chop curry with potato is better than a hug!

BIRYANI TIFFIN

Our Biryanis are all prepared with layers of a rich warmly spiced sauce, an aromatic fragrant Basmati Rice, served with a traditional street food kichuri sauce. Choose between; chicken, lamb or vegetable.

12.9

NAAAAAAN 2.9

Add a flavour for 50p.
Take your pick:

Cheese Keema
Garlic Peshwari

RICE RICE BABY!

Usually serves one. Choose between these options:

Boiled Pilau Onion
Mushroom Coconut

3.9





THE UNDAAL

They say a Bengali home is incomplete without an Undaal, a traditional kitchen. All of our grills are accompanied with a fresh, steamed melody of kale, broccoli and mange-tout. Served with mint yoghurt.

1 CHOOSE YOUR PROTEIN

1/2 CHICKEN 	11.9	SALMON FILLET 	14.9
DICED BREAST 	11.9	KING PRAWNS 	15.9
DICED THIGH 	11.9	PORTOBELLO MUSHROOMS 	9.9
KING WINGS 	11.9		
LAMB CHOPS 	15.9		

2 CHOOSE YOUR FLAVOUR

MANGO MALAI 	TIKKA 
Mild and creamy.	Medium and Warming.
HARIYALI 	TANDOORI NAGA 
Herby and fragrant.	Hot and fiery.

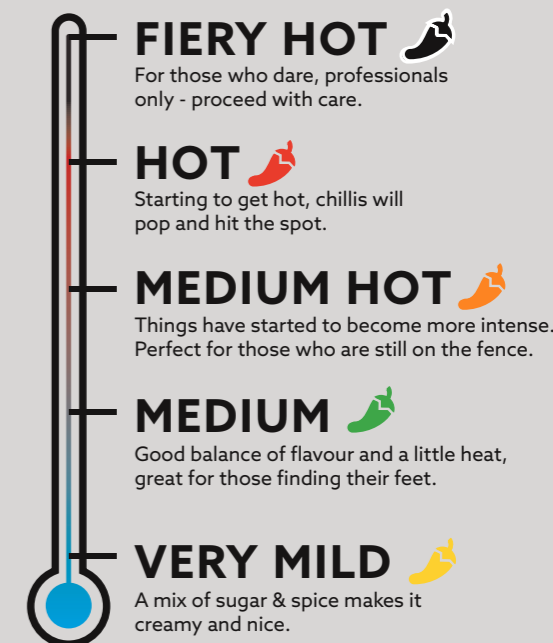
DON'T BE AFRAID TO MIX IT UP

Our own version of a mixed grill. A mixture of Diced Thigh, Shish Kebab, Portobello Mushroom, 1/4 Chicken & Lamb Chop in a Tikka marinade.

 15.9









THE SPICE GUIDE

Our chefs have rated our dishes from very mild to hot and put them in the form of a spiciness chart so you don't have to. We won't judge if you choose very mild.



ALLERGY KEY

We have listed the allergens which are contained in our dishes. You should always advise our team of any special dietary requirements or allergies. All of our dishes are nut-free.

 EGG	 FISH
 DAIRY	 CRUSTACEANS
 GLUTEN	 VEGETARIAN
 MUSTARD SEEDS	 VEGAN

DON'T FORGET TO GIVE US A SHOUTOUT ON OUR SOCIALS



@BABULSOFFICIAL