

Vegetables, Rice and Bread

Mixed Vegetables Nine vegetables cooked in spices.	2.65	Mushroom Bhaji Subze Tandoori	2.65 3.75
Tarka Dal Lentils fried with garlic and butter.	2.65	Mixed vegetables marinated in traditional spices and then cooked over charcoal.	
Sag Aloo Potatoes and spinach.	2.65	Dum Tori Courgettes cooked with turmeric and ground mango.	3.10
Aloo Gobi Potatoes and cauliflower.	2.65	Tarka Sag Dal Lentils and spinach.	3.10
Chana Masala Chick peas cooked in spices.	2.65	Green Beans Fogath Fresh green beans with sweet coconut and spices.	3.25
Mutter Paneer Green peas and home made cheese.	3.25	Dhingri Palak Spinach and mushrooms tossed in cumin and ginger.	3.10
Sag Paneer Spinach and home made cheese.	3.25	Dal Makhni Black lentils in a creamy thick sauce.	2.65
Khumb Mutter Chick peas and mushrooms.	2.65	Crispy Fried Potatoes Thin slices of fried potatoes.	2.65
Cauliflower Bhaji	2.65	Gujarati Pumpkin Red pumpkin sauteed with black onion seeds and spices.	3.50
Sag Bhaji Spinach.	2.65	Paneer Jalfrezi Home made cheese with chopped onions, ginger, capsicum, tomatoes, green chillies and special spices.	3.50
Bhindi Dupeaza Okra, tomato and onion curry combination seasoned with coriander.	3.25		
Brijnjal Bhaji Aubergine.	2.65		
Bombay Aloo Spicy potatoes.	2.65		
Rice Baired rice.	1.75	Narial Chawal Basmati rice with shredded coconut.	2.95
Pulao Rice Basmati rice with saffron.	2.35	Special Fried Rice Pulao rice with prawns, eggs and peas.	3.50
Peas Pulao Basmati rice with peas.	2.50	Mushroom Rice	3.25
Nan Indian bread baked in the tandoor.	1.75	Rolli Two layers of bread baked in the tandoor.	1.75
Keema Nan Nan stuffed with minced lamb.	2.50	Chapati Thin bread baked over hot iron.	1.15
Vegetable Nan Nan stuffed with vegetables.	2.50	Papadam Plain or spicy.	0.60
Peshawari Nan Nan stuffed with chopped dried nuts and coconut.	2.50	Relishes Mango Chutney, Mixed Pickle, Onion Salad or Mint Sauce.	0.60
Paratha Two layers of bread deep fried.	1.75	Raitna Cool yoghurt with cucumber, tomatoes, potatoes, onions and carrots.	1.95
Stuffed Paratha Stuffed with vegetables.	2.50		

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RESTAURANT



119 Brockley Rise, Forest Hill, London SE23 1JP

Reservations:

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E: mail@babur.info www.babur.info

À la carte menu at home

Our entire restaurant menu is available for you to enjoy at home including our old favourites and new exciting dishes. Please ask when ordering or check our website.

Sunday Buffet Lunch

Take a rest from the kitchen and enjoy a real family treat. Only 10.95 per person. Children 7-12 years old 6.95 and kids up to 7 eat FREE.

Outside Catering

For any special occasion - weddings, anniversaries, birthdays or product launches let Babur organise your catering. Canapés start from as little as 5.00 per person.

Restaurant open 7 days.

Lunch 12.00-2.30pm. Dinner 6.00-11.30pm.

No other restaurant can boast such excellence.
Recommended by the most influential food critics in London.



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HOME DINING MENU

FREE DELIVERY ORDER HOTLINE:

020 8291 4314 or 020 8291 4266

Open 6 days, 6pm to Midnight, closed Tuesday

443 Brockley Road, Crofton Park, London SE4 2PJ

Starters

Aloo Choff	Mashed potatoes and vegetables rolled in cashewnuts then fried till golden.	2.95
Samosa	Minced lamb or vegetables wrapped in pastry and deep fried.	2.50
Vegetable Pakora	Balls of mixed vegetables and spices bound together with gram flour.	2.50
Pathia Puree	Spiced fried prawns on a pancake.	3.75
Khas Sheik Kebab	Minced lamb mixed with corn rolled in finely chopped peppers, onions, herbs and spices then skewered to grill to perfection.	3.25
Afghani Kebab	Lightly spiced marinated chunks of chicken. Succulent from the tandoor.	3.50
Tikka	Pieces of lamb or chicken marinated in yoghurt then cooked over charcoal with special spices.	3.25
Tandoori Chicken	Spring chicken marinated in yoghurt with herbs and spices then cooked in the tandoor.	2.75
King Prawn Butterfly	Mildly spiced king prawn fried in batter.	4.25
Onion Bhaji	Snack of crisp, spiced onions and gram flour fritters.	2.50
Spicy Crab & Salmon Balls	Minced crab and salmon bound with mashed potatoes, flavoured with lemon grass and roasted cumin seeds.	5.75
Qutubshahi	Chunks of tasty saith fish trapped in a light batter.	4.50
Mysore Chilli Prawns	Light batter fried prawns tossed with green chillies, curry leaves and yoghurt.	3.95

Tandoori Delicacies

All these dishes include green salad and mint sauce

Mixed Grill	Perfect meal for one! Includes a variety of Tandoori dishes and nan bread.	9.25
Tikka	Pieces of lamb or chicken marinated in yoghurt then cooked over charcoal with special spices.	5.95
Tandoori Chicken	Spring chicken marinated in yoghurt with herbs and spices then cooked in the tandoor.	4.95
Shashlik	Chicken flavoured with special spices and cooked with onion, tomatoes and capsicum in the tandoor.	6.50

Hasina	Lamb flavoured with special spices and cooked with onion, tomatoes and capsicum in the tandoor.	6.50
Tandoori Salmon	Salmon marinated in yoghurt with herbs and spices then cooked in the tandoor.	6.95
Balak ka Tikka	Well spiced marinated duck breast cooked in the tandoor.	6.95
Boli Kebab	Lamb chops marinated for 24 hours in yoghurt, fresh herbs and cooked in the tandoor.	7.95
Tandoori King Prawn	Flavoured with spices and tenderly cooked over charcoal.	8.95

House Delicacies

Vegetarian Thali	A selection of brinjal bhaji, chana masala, tarka dal, aloo gobi served with nan and basmati rice.	8.75
Meat Thali	A selection of chicken tikka, boli kebab, murgh makhni and bhuna prawns served with nan and basmati rice.	11.50
Tikka Masala	Charcoal grilled chicken or lamb cooked in spices with cream and butter to babur's own recipe.	6.50
King Prawn Masala	Grilled over charcoal then cooked in cream and butter sauce with delicate spices.	9.50
Pasanda	Tender pieces of lamb or chicken in a cream sauce with a hint of spices. Newcomers to Indian cuisine will be delighted with this dish.	6.50
Seafood Mollie	The Indian bouillabaisse! Mussels, squid, king prawn, fish and scallops in a spiced coconut and crab stock.	9.95
Murgh Makhni	Mildly spiced chicken roasted in the Tandoor and then served in a cream and tomato sauce.	6.50
Jalfrezi	Pieces of meat or chicken cooked with chopped onions, ginger, capsicum, tomatoes, green chillies and special spices.	6.50
Chicken Chettinad	Diced chicken in a tomato and onion pureed sauce full of South Indian spices.	7.25
Sukka Kari	Tender pieces of lamb cooked with shallots, whole roasted spices, garlic and cashewnuts.	7.25
Classic Madras Baramundi Fish	A tomato based curry tempered with curry leaves, mustard and coconut.	7.75
Beef Xacuti	Julienne of beef simmered with tandoor roasted Goan spices.	7.50

Traditional Dishes


Kurma	Your selection cooked with cream and coconut to produce a very mild dish. Chicken, Meat or Prawn 4.50, King Prawn 6.50
Medium	For when you are feeling a little more adventurous. Chicken, Meat or Prawn 4.25, King Prawn 6.05
Madras	A well spiced thoroughbred dish, fairly hot to taste. Chicken, Meat or Prawn 4.35, King Prawn 6.15
Vindaloo	A very hot dish from Goa served with potatoes. Chicken, Meat or Prawn 4.50, King Prawn 6.55
Bhuna	A drier than usual curry packed with spicy flavours. Chicken, Meat or Prawn 4.95, King Prawn 6.95
Dupeza	An elegant dish cooked with whole spices and garnished with onion rings. Chicken, Meat or Prawn 4.95, King Prawn 6.95
Dhansak	A Parsee dish - hot, sweet and sour with a lentil base. Chicken, Meat or Prawn 4.95, King Prawn 6.95
Rogan-Josh	A medium hot dish cooked with green herbs, tomatoes and served in a rich sauce. Chicken or Meat 4.95
Kashmiri	A northern dish cooked with bananas and mildly spiced. Chicken, Meat or Prawn 4.95

Sag	Delicious curry of your choice cooked to perfection with lots of green spinach. Chicken, Meat or Prawn 4.95, King Prawn 6.95
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Biryani Delicacies

Biryani	Cooked with Basmati rice and a special blend of spices served with vegetable curry. Chicken, Meat or Prawn 6.75, King Prawn 9.25, Vegetable 5.50
Tikka Biryani	Pieces of lamb or chicken grilled in the tandoor then cooked with Basmati rice & served with vegetable curry. 8.25

Some dishes may contain traces of nuts.

Hot  Very Hot 