THE BABUL'S 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

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.

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

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

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

Our prawns are served in the shell to maintain their delicious flavour.

We take the order all in one go - it's the Babul's way.
Don't be like Ian on Tripadvisor and cry when we say no to poppadoms before you order.

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

NIBBLES

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

NAAN BREAD IS ON THE BACK
That actually translates as 'bread bread' is on the back.

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.

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.

SMALL PLATES

FROM THE GRILL

SHISH KEBABS 6.5
Aromatically spiced minced meat kebab served with a cooling mint raita.

TIKKA BITES 6.5
Chunks of chicken in chef's signature tikka marinades served with a cooling mint raita.
Also available in Mango Malai.

DYNAMITE PRAWNS 8.5
Juicy King prawns in our Tandoori Naga marinade, served with Naga salad.

DADA'S CHOPS 8.5
Succulent lamb chops marinated in Tandoori Naga served with Naga salad.

NAGA WINGS 6.5
King chicken wings barbecued in naga tandoori marinade. Served with Naga salad

FROM THE FRYER
Served with a cooling mint raita.

MINI ONION BHAJIS 6.5
Thinly sliced onions in a spiced gram flour batter, deep-fried until crisp.

VEG SAMOSAS 6.5
A spiced kissed potato and vegetable filling wrapped in a deep-fried crisp pastry.

COBRA PAKORA 6.5
Seasoned fish bites coated in a spiced Cobra beer batter, deep fried until golden.

BABUL'S

@BABULSOFFICIAL

LET'S CHAAT 6.9

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

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

BHEL PURI
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
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.

GULLY GOBI CHAAT
Spiced Cauliflower florets on a bed of spicy Chickpea and potato salad, drizzled with tamarind, and Mumbai Hariali topped with coriander, pomegranate and crispy vermicelli noodles.

KEEMA PAU
Mouthwatering and warmly spiced lamb keema layered on a toasted challa pau... Pau!

ALOO TIKKI CHAAT
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.

VEGAN 6.5

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, softened lentils, finished with a punchy blend of spices.

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

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

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

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

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

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

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

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

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

FRIES AND TOTS

1 PICK YOUR POTATO

SKIN-ON FRIES

TATER TOTS

SWEET POTATO FRIES

2 PICK YOUR STYLE

BASIC AND BRILLIANT 4.5
You can't beat a classic! Your chosen fries or tots come the old-fashioned way.

GUNPOWDER SEASONED 5.5
Seasoned with gunpowder that packs a punch.

NAGA SEASONED 5.5
Wok fried with chilli flakes and fiery hot Naga.

FULLY LOADED TIKKA 7.5
Loaded with mozzarella cheese, pulled chicken tikka with onions & peppers, drizzled with mint raita & buffalo sauce.

FULLY LOADED KEEMA 7.5
Loaded with mozzarella cheese, spicy minced lamb & chilli flakes, drizzled with mint raita & buffalo sauce.

FULLY LOADED CHILLI CHEESE 7.5
Loaded with Mozzarella cheese, mixed spices, fresh chillis & chilli flakes.

SCAN FOR ALL THINGS BABUL'S

There's always something going on, keep checking our website and socials for exciting events and updates.

THERE'S MORE TO SEE!
FLIP OVER FOR THE BIG PLATES

CURRY CORNER

1 CHOOSE YOUR PROTEIN

VEGETABLE	10.9	CHICKEN	10.9
PANEER	11.9	CHICKEN TIKKA	11.9
KING PRAWN	15.9	LAMB	12.9

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!

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

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

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.

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 FLAVOUR

MANGO MALAI
Mild and creamy.

HARIYALI
Herby and fragrant.

TIKKA
Medium and Warming.

TANDOORI NAGA
Hot and fiery.

2 CHOOSE YOUR PROTEIN

DICED CHICKEN, BREAST OR THIGH	12.9	LAMB CHOPS	16.9
KING WINGS	12.9	SALMON FILLET	14.9
PORTOBELLO MUSHROOMS	10.9	KING PRAWNS	16.9

TAKE A WALK ON THE MILD SIDE 11.9

This is a safe space free from judgement - if you want a mild dish, you get you a mild dish.

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

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?

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 12.9
From Kolkata with love as chickpeas, cauliflowers and sweet potato are submerged in a curry leaf coconutty sauce.

KING OF KERELA 16.9
Oh hail, royalty has arrived! The juiciest and meatiest of King Prawns, simmered in a fragrant sauce, a creamy touch.

DOI MURGH 13.9
The OG Korma. Slow cooked chicken thighs cooked with mustard seeds fried onion purée and yoghurt.

RAIGHAR LAMB 15.9
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.

PANEER SAAG 12.9
An ode to our Saaga... fried slices of paneer placed in a creamy spinach sauce, topped with kale crisps.

IMLI PRAWNS 16.9
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 13.9

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 | Vegetable

RICE 3.9

Usually serves one. Choose between these options:

Boiled Onion | Pilau Coconut | Mushroom

NAAN 3.9

Bread, but like, really really good bread.

Choose from plain, or one of the flavours below

Cheese | Garlic | Keema | Peshwari

THE SPICE GUIDE

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

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

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

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

MEDIUM
Good balance of flavour and a little heat, great for those finding their feet.

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

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
- DAIRY
- GLUTEN
- MUSTARD SEEDS
- FISH
- CRUSTACEANS
- VEGETARIAN
- VEGAN

ROOM FOR DESSERT?

Hot drinks and desserts can be ordered from the tablet.

CELEBRATE IN STYLE

Order our sparkling celebration drinks from the tablet.