

BABU JI

BRUNCH MENU

Snacking, Salads and Sides

Papadi Chaat :: The motherland's version of nachos and salsa, a must try 10

Chickpea Pomegranate Salad :: Chickpea, cucumber, tomato, yoghurt, mint and tamarind chutney 10 V/GF

Paneer Tikka :: House made marinated and tandoori charred paneer, pear, ginger, cabbage slaw 10 V

Aloo Gobi Salad :: Spiced cauliflower and potato, cumin yogurt dressing, toasted pine nuts, raisins 10 V/GF

Tandoori Chicken Salad :: Free-range tandoori chicken, green salad, orange thyme dressing 12 GF

Chat Masala Spiced Fries :: Crushed pomegranate, dry green mango and chili spiced fries 5 V

Burgers, Buns and Frankies :: All Served with Masala Fries

2am Egg Bun :: Indian spiced egg, tomato, onion scramble sandwich. The after party street food of India. 10

Samosa Burger :: Crisp samosa, slaw and chutney on a bun. College canteen food that Indians crave for a lifetime 10 V

Butter Chicken Frankie :: Free-range butter chicken roll 12

Lamb Rogan Josh Frankie :: Spiced lamb roll 12

Mumbai Burger :: Mustard seed and curry leaf spiced potato burger with slaw, mint and yogurt chutney 10 V

Curry Over Rice Bowls

Butter Chicken :: Free range chicken marinated in yoghurt, tomato and fenugreek 10 GF

Lamb Rogan Josh :: Leg of lamb simmered with fennel, cardamom and clove 10 GF

Anjeer Kofta :: Fig and pomegranate kofta, cashew and shallot curry.

Certainly not just for vegetarians. 10 V/GF

Babu's Dhal :: Black lentil, ginger and garlic slow simmered 10 V/GF

Something Sweet and Something to Sip

Kulfi Ice Cream :: Cardamom, honey and pistachio, all natural, house-made ice cream 6 V/GF

Mango Lassi 4 V/GF

Chai Like We Drink in Our Homes :: Cardamom, ginger, fennel, clove slightly sweet milk tea 4

BABU JI

FROM THE STREET

Papadi Chaat :: The motherland's chickpea, cucumber, pomegranate, tamarind, mint & yogurt chutney version of nachos & salsa. A must try. 14

Batata Vada :: Mustard seed & curry leaf potato encased in chickpea flour pastry, topped with fresh radish, coriander, mint chutneys, broken chickpea noodles 14 GF

Gol Gappa :: A most favorite Indian street snack enjoyed by millions of Indians everyday...tangy, spicy, sweet & surprising 12

Paneer Tikka :: Marinated housemade tandoori paneer sandwich of ginger, pear & beetroot slaw 16 GF

Tandoori Chicken :: Spiced free range chicken charred in tandoor, mango salsa 18 GF

Rainbow Trout :: Tandoori charred whole Max Creek Rainbow Trout, ginger, honey 16 GF

Yoghurt Kebab :: Hung yoghurt croquette with spiced center, beetroot ginger sauce 14

Raita :: Cucumber, carrot & yogurt salad with toasted walnuts 5 GF

Naan :: Plain, Garlic & Chive or Sesame & Onion Seed 4 or three naan ordered as a basket 10

FROM THE POTS

Unauthentic Butter Chicken :: Murray's Family Farmed free range chicken marinated in yoghurt, ginger & garlic in tomato & fenugreek curry. The dish that turns non-Indian eaters into regulars 20 GF

Lamb Rogan Josh :: Leg of lamb slow cooked with fennel seed, black cardamom, bay leaf & cloves 20 GF

Goat Curry :: My village's on the bone goat curry 20 GF

Pork Vindaloo :: Oven baked pork belly simmered with garlic & apple cider vinegar. Goan style, not the fire hot British version 20 GF

Scallop Coconut Curry :: Blue Moon of Eastern Long Island raw sea scallops, turmeric, mustard seed & coconut milk based curry. A must try. This dish has a cult following in Melbourne, Australia. 25 GF *

Anjeer Kofta :: Fig & pomegranate kofta, cashew & shallot curry. Certainly not just for vegetarians. 16

Punjabi Khadi :: Cauliflower chickpea flour fritters, yoghurt & turmeric based curry. Staple dish of every Punjabi village 16 GF

Palak Paneer :: Garlic infused spinach, housemade paneer, cumin seeds & ginger 16 GF

Babu's Daal :: Black lentil, ginger & garlic slow simmered all day then cooked further atop the tandoor 14 GF

Premium Aged Basmati Sella Rice with cumin & lemon, serves two :: 5 GF

CHEF'S TABLE :: EAT LIKE A BABU JI

Chefs selection of entrees, curries, naan, rice & kulfi.: 40 per person

Whole table must order, minimum of four people

Our spices are prepared in facilities/our kitchen which regularly process/cook with nuts & gluten products

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness