



इठपुइ इकोववेइ वाने इलखीं ठोटेइ



(S) Spicy

(V) Vegetarian

(CS) Chef Special

MANCHOW SOUP

55

Dark brown medium spicy and sour soup prepared with vegetables and choice of additional chicken

TOMATO SOUP (V)

55

Sweet tomato soup with cream served with crispy garlic naan

ANGREZEE CHICKEN SALAD

70

Assorted lettuce, red beans, corn kernels, olives, corn tortilla strips and cheddar cheese tossed in ranch dressing, topped with barbeque chicken

TANDOORI CHICKEN SALAD (CS)

70

Grilled pieces of Tandoori Chicken on a bed of tomato, cucumber, onion with chutney & lemon

DELHI SAMOSA

50 / 60 / 70

Choice of Vegetable / Chicken / Lamb

Deep Fried stufed pastry filled with, potatoes, green peas, ginger and garlic

SINDHI PAPAD (V)

35 / 35 / 45

Choice of Fried / Roasted / Masala
Pepper crusted Indian Crackers

HUMMUS 60
120

*Individual choice of Olive Oil/ Wasabi/ Lamb / Super Spicy *
Platter choice of any 3*

CHICKEN LOLLIPOP 95

Babooji's own Chicken wings

OKRA FRIES (V) 70

Fried Ladyfingers Not Potatoes

MASALA TACOS 75 / 75 / 90

*Inspired by Mexican soft tacos, with choice of
Paneer, Chicken or Lamb*

HARABARA KEBAB (V) 65

*Deep fried patties of grated cottage cheese,
French beans, carrot, spinach, potato and herbs*

VADA PAO (V) 65

*Deep Fried Spicy Potato, along with spice chutney
served on Pao Bread*

HARISSA TAPAS 95 / 110

*Boneless pieces of Chicken or Lamb cooked in
tomato harissa sauce, yogurt and spices*



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BABOOJI TIKKAS

95 / 110 / 130 / 235

Paneer, Chicken, Fish or Prawn

Preparation style

Achari: Well known dish made with pickle, spices, split chili and coriander

Tandoori: Marinated in yogurt with garlic-ginger paste and our house tandoori spice-mix

Murgh Malai: Marinated, cooked and covered in yogurt, cheese, cream and cashew nut

PANEER CHILLI DRY (S) (V)

95

Square cut cottage cheese with green chilies, garlic and soya sauce

OMELLETE CHICKEN SEEKH KEBAB (CS)

110

Slices of bread wrapped with egg, spices topped with chicken seekh kebab

MANCHURIAN DRY (V)

75 / 95

Chindian style round balls of minced vegetables, garlic, ginger, green chilies, spring onion, deep fried in soya sauce

CHICKEN CRISPY

95

Crispy boneless pieces of chicken coated with corn flour in hot and sweet sauce

KEKRA CHILLI DRY**155**

Soft Shell Crab cooked with green chilies, garlic and soya sauce

SPICY KEKRA FRY (S) (CS)**155**

Deep Fried Soft Shell Crab sautéed with dry chili flakes & Lemon Butter

PRAWN KALEE MIRCH**215**

Crispy pieces of prawn coated with corn flour sautéed with BBQ and black pepper sauce

CHEESY ALOO (V)**75**

Cube pieces of roasted potato topped with toasted grated cheese

PAV BHAJI (V)**75**

Mashed potatoes, onion and tomatoes served with buttered pao bread

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BOMBAY SANDWICH (V)

75

Classic Bombay sandwich, bread stuffed with potato, cucumber, tomato, and onion

BOMBAY SLIDERS

105

Grilled spiced up chicken and lamb sliders served on naan bread with fries

KATHI ROLL

75 / 95 / 105

Rolled flat bread with choice of vegetables / chicken or lamb, green pepper and onion served with chutney

EGG BACON ROLL

95

Thin and flat tissue bread filled with Bacon, egg, green pepper and onion

FALAFEL ROLL (V)

95

Chickpeas mixed with vegetables, fried to perfection rolled with thin pita bread

NAAN PIZZA (CS)

95 / 110

Crispy pizza naan topped with cube pieces of chicken tikka masala, green & red paprika and mozzarella cheese

CHEESE BACON NAAN (CS)

90

Traditional naan bread stuffed with cheese and bacon served with special sauce

KEEMA PAO

80

Pao sliders filled with minced Lamb, marinated with mixed Indian spices



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PANEER BUTTER MASALA (V)

95

Homemade cottage cheese with cream, onion, tomatoes, cashew nut gravy

LAMB CHOP MASALA

235

Lamb chop cooked with spices in onion and tomato gravy

MUTTON RARA MASALA

140

Minced mutton marinated with mint, ginger garlic herbs, fresh lemon and tomato gravy

BABOOJI MUTTON MASALA

210

Succulent pieces of Lamb with bone cooked with chef special spices

CHATPATA MUTTON MASALA (S)

185

Spicy and sour lamb cooked with red onion tomatoes serve with spicy gravy



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YELLOW DAAL (V)

95

Yellow lentils cooked with ginger, garlic, onions and herbs with choice of Indian pickles

BLACK DAAL (V)

95

Black lentils cooked with butter and cream

TOMATO CHEESE BARTHA (V) (CS)

95

Mashed grilled tomatoes cooked with cheese and herbs

MIXED VEGETABLE AFGHANI (V)

85

Mix vegetables with coriander leaves, ginger garlic, onion and fresh tomato paste

TANDOORI CHICKEN

125

Baby Chicken marinated with yogurt and Indian spices grilled in clay oven

TANDOORI CRAB (CS)

295

Whole crab marinated with yogurt and Indian spices grilled in clay oven (weekends only)

SHANK JOSH (CS)

275

Lamb Shank marinated with yogurt, onions, tomatoes and spicy gravy

LAMB ROGAN JOSH**140**

Tender pieces of mutton marinated with ginger garlic herbs cooked in onions, tomato

GOAN CURRY**105 / 135 / 180**

Chicken, Fish or Prawn
A Goan specialty served in spicy coconut curry

CHICKEN MAKHNI**105**

Succulent grilled pieces of Chicken cooked in tomato gravy with yogurt and spices

FISH TUKRA (CS)**135**

Pan fried snapper marinated with aromatic spices

GRILLED KOFTE**135 / 185**

Chicken or Lamb
Minced and mixed with homemade chili paste and spices

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BIRYANIS

95 / 115 / 140

*Vegetable, Chicken or Lamb
Homemade Indian rice with traditional spices and
personal choice of filling*

INDIAN RISOTTO (CS) (V)

95

*Basmati rice mixed with yogurt, spicy curry leaves
and mustard seed topped with chili flakes*

PLAIN BASMATI RICE

45

Plain Indian rice

JEERA RICE

55

*Basmati rice tossed in butter cumin seeds and fresh
coriander leaves*

VEGETABLE PULAO (V)

60

Basmati rice cooked with mixed vegetables

PEAS PULAO (V)

60

Basmati rice cooked with green peas

CHAPATI 25

Traditional whole wheat Indian thin bread

NAAN 30 / 35 / 35 / 45 / 50

BUTTER / MINT / GARLIC / CHEESE / KASHMIRI
Traditional white flour buttered bread

TANDOORI ROTI 35

Whole wheat Indian bread baked in clay oven

ROOMALI ROTI 45

Thin "handkerchief" bread made in ulta tawa

LACHA PARATHA 45

Traditional Whole wheat Indian thick bread

ALOO PARATHA / PANEER / ONION KULCHA 50

Whole wheat puff bread stuffed with potatoes and spices

CHICKEN PARATHA 60

Stuffed chicken paratha blended with onion fresh coriander, chillies and spices

MINCED LAMB PARATHA 70

Stuffed lamb paratha blended with onion fresh coriander, chillies and spices

GUR PAO	55
<i>Classic Chapatti filled with brown sugar</i>	
KULFI (MANGO OR PLAIN)	70
<i>Homemade Indian ice cream</i>	
ANGURI RASMALAI	60
<i>Cheesy milk balls dipped in thick boiled sweet milk</i>	
GULAB JAMUN	60
<i>Dumplings of reduced milk with cardamom and sugar syrup</i>	
TAWA BROWNIES	75
<i>Brownies roasted on hotplate served with choice of Ice Cream</i>	
GAJAR HALWA	75
<i>Grated carrots in sweet milk and dried fruits</i>	
BABOOJI SPECIAL KHAJURI SHAHI	95
<i>Bread stuffed with date palm dipped with milk, cardamom and saffron</i>	
BADAMI KHEER	75
<i>Indian rice pudding rice with pistachio, almond, milk, cardamom, saffron and rose water</i>	