

VEGETABLE DISHES

SAG PANEER - served with cheddar cheese	... 3.50
MUSHROOM BHAJI 3.25
KABULI CHANA 3.25
BEGUN BHAJI 3.25
ALOO GOBI 3.25
BOMBAY POTATO 3.25
DALL TARKA 3.25
SAG ALOO 3.25
SAG BHAJI - SPINACH 3.25
MIXED VEGETABLE CURRY - side dish 3.25

BABURCHI'S EXCLUSIVE VEGETARIAN DISHES

VEGETABLE JAFRANI 5.50
VEGETABLE JHAL PIAZA - fairly hot 5.50
GARLIC VEGETABLE BALTI 5.50
ALOO BEGUN BALTI 5.50
MADRAS VEGATABLE SAMBA 5.50
VEGETABLE BAHAR PONEER - served with cheddar cheese 5.50
a mixture of all our vegetable marinated in peppers, herbs and spices and turmeric, then fried in a special chat spice, added to this is a fine sauce and cheese. a delicate eastern dish with a unique flavour	

TANDOORI BREADS

GARLIC NAN 2.60
NAN 2.25
KULCHA NAN 2.60
CHEESE NAN 2.60
PESHWARI NAN 2.60
MOGLAI NAN 3.10
KEMMA NAA 2.75

SUNDRIES

LEMON RICE 3.10
CHAAPTI 1.25
MUSHROOM FRIED RICE 3.10
RAITA 1.10
SPECIAL MIXED FRIED RICE 3.10
GREEN SALAD 1.10
PLAIN BOILED RICE 2.25
PILAU RICE BASMATI 2.50
CHIPS 2.25
STUFFED PARATHA 2.75
PAPADOM 0.70
PARATHA MAKHANI 2.95
MASSALA PAPADOM 0.70
PURI 1.95
MENGO CHATNI 0.60
LIME PICK 0.60

SET MEALS

SET MEAL FOR ONE PERSON£12.95
SHABJI TALA (FOR VEGETARIANS)MOGLAI TALA
(FOR NON VEGETARIANS)

SET MEAL FOR TWO PERSONS£19.95
PAPADOMS, SALAD, CHICKEN TIKKA SAMOSA, 1 CHICKEN ROGON,
1 CHICKEN TIKKA MASALA, 1 PILAU RICE & 1 NAN

SET MEALS FOR THREE PERSON£29.95
PAPDOM SALAD, SAMOSA, ONION BHAJI, 1 CHICKEN PASANDA,
1 CHICKEN TIKKA, 1 CHICKEN BALTI, 2 PILAU RICE & 1 NAN £28.95

SET MEALS FOR FOUR PERSON£42.95
PAPADUM, SALAD, SHEEK KEBAB, CHICKEN TIKKA, SAMOSA,
ONION BHAJI, 1 CHICKEN PASANDA, 1 CHICKEN CHILLI,
1 CHICKEN BALTI, 1 CHICKEN TIKKA MASALA, 2 PILAU RICE & 2 NAN



About us

The baburchi was established in 1988 and has develop into one of gloucestershire's most famous indian resturants. winner of the best indian cuisine awards highlighted on central television, bbc radio and various news articles. If goes without saying the baburchi is the best restaurant in gloucester.

We specialise in autentic cuisine, traditional balti dishes and various dishes from all sides of the indian continent. it is our aim to provide customers satisfaction at the highest level. when it comes to quality indian cuisine it's the taste that makes the difference, so come on in and enjoy as you discover the taste of baburchi.

WE DO OUTSIDE CATERING

FOR ALL ENQUIRYS PLEASE CALL 01452 300 615

WE ACCEPT ALL MAJOR CREDIT CARDS

we no longer accept cheque but can take card payment over the phone

TERMS AND CONDITONS

The mangement reserved the right to refuse service without disclosing reasons. offers cannot be used in conjunction with any other offers. the managemet reserves the right to change prices without prior notice. all price include vat



B A B U R C H I
C U I S I N E

TANDOORI & BALTI SPECIALISTS
licensed Restaurant

FREE HOME DELIVERY

To all local homes & business for orders over £15
within a 4 mile radius. last delivery 11pm

OPEN 7 DAYS A WEEK

Weekdays: 12noon -2pm & 5.30pm to 11.30pm

Weekends: 5.30pm to 12midnight

Ask
about our
All You Can Eat
Buffet
Menu!



01452 300 615 / 01452 503 268

www.baburchicuisine.co.uk

40-42 Bristol Road, Gloucester, GL1 5SD

Serving Gloucester for over 20 years



APPETISERS

PAKORA chicken, prawn or vegetable	3.75
CHAT chicken, lamb and vegetable	3.50
CHICKEN OR LAMB TIKKA 4 pieces	3.50
SHEEK KEBAB minced lamb cooked in the tandoor	3.50
SHAMI KEBAB minced lamb cooked in the tandoor with spicy omelette	3.50
ONION BHAJI 4 pieces	2.95
TANDOORI MIX STARTER	3.95
PRAWN PUREE	3.75
SOMOSA MEAT OR SPICY VEGETABLE stuffed in a crispy pastry ..	2.50
MOGLAI KEBAB	3.50
Minced lamb kebab with garlic, chilli, cheese and coriander	

BALTI DISHES

Stir fried with a combination of many different medium spices, fresh coriander, green pepper and fenugreek. served in a balti pan

CHICKEN OR LAMB TIKKA BALTI	7.25
SAG TIKKA BALTI	7.50
SAG PRAWN BALTI	7.50
GARLIC TIKKA BALTI	7.25
KING PRAWN TIKKA BALTI	11.95

MASALA DISHES

Marinated with yoghurt and mild spices, grilled on charcoal fire and cooked in a medium to mild sauce

TANDOORI CHICKEN MASALA	7.25
TANDOORI LAMB MASALA	7.25
TANDOORI KING PRAWN MASALA	12.50

TANDOORI DISHES

TANDOORI CHICKEN 1/2 CHICKEN	7.25
CHIKEN OR LAMB TIKKA	6.95
TANDOORI KING PRAWN TIKKA	12.50
TANDOORI MIXED GRILL with nan	10.50
CHICKEN OR MEAT SHASHLIC served with chesse	7.95
CHICKEN CHAT	7.25

PASANDA DISHES

CHICKEN OR LAMB PASANDA	7.25
KING PRAWN PASANDA	12.50

CHICKEN DISHES

Rice required extra

SHAHI CHICKEN KORMA	5.95
MADRASI CHICKEN - fairly hot	5.95
CHICKEN BHUNA - medium spicy	5.95
CHICKEN PIAZA - with onions	5.95
CHICKEN TIKKA MADRAS	6.95
CHCIKEN TIKKA ROGAN	6.95

LAMB DISHES

Rice required extra

LAMB BHUNA	5.95
SHAHI LAMB KORMA - very mild	5.95
MADRAS LAMB	5.95
LAMB ROGAN	6.95
LAMB TIKKA BHUNA	6.95

PRAWN DISHES

Rice required extra

PRAWN MADRAS	6.95
PRAWN BHUNA - medium hot	6.95
PRAWN KORMA - very mild	6.95

KING PRAWN DISHES

KING PRAWN MADRAS	9.95
KING PRAWN BHUNA - spicy ..	9.95
KING PRAWN KORMA - very mild	9.95
TANDOORI KING PRAWN BHUNA	12.50

DANSAK DISHES

Served with pilau rice

CHICKEN DANSAK	7.50
LAMB DANSAK	7.50
PRAWN DANSAK	8.50
KING PRAWN DANSAK	11.95
CHICKEN TIKKA DANSAK	8.25

BIRYANI DISHES

All cooked with pilau rice, served with a vegetable curry sauce

CHICKEN TIKKA BIRYANI	8.50
KING PRAWN BIRYANI	10.95
PRAWN BIRYANI	8.95
VEGETABLE BIRYANI	6.75
CHICKEN OR MEAT BIRYANI	7.95

BABURCHI

SPECIAL CHEF'S RECOMMENDATION

please note that these dishes can be prepared to your taste

CHICKEN MOWCHAK

7.50
tender pieces or chicke and fresh prawn, marinated in a selection of imported spices form assam, added to this is delicious sauce prepared from extioc pepers and herbs, garlic, cream, honey and sesame seeds, hence creating a flavour unique only in this dish. medium hot to mild with a sweet texture

CHICKEN JAHLALE

7.25
tender pieces om meat or chicken marinated in a specicla spices and herbs imported from bangladesh, then cooked in delicate sauce made from yoghurt, cummin, tangerine, coriander and green chillies and then added to make this dish spicy and suitable for those who enjoy a rich spicy dish

CHICKEN JAFLONG

7.50
tender pieces of chicken marinated in a slelection of special peppers, marinated onion sauce and yoghurt, added to his fine sauce made from spical spices and herbs imported from bangladesh. marinated tomatoes, poppy seeds, ajwain and kalijevah arealso added to the sauce from a fuller spicy flavour. this dish comes from sylhet and is delicious to taste

GARLIC TIKKA DELIGHT'

7.25
pieces of breasted chicken marinated in combination of three mild spices then cooked with onion, garlic, corainder, green peppers and a combinaton of rich peppers

LAMB SHATKORA

7.25
tender pieces of lamb cooked with shatkora fruit which is part of the citrus fruit family. giving is a sweet and sour taste, medium hot. this is a favourite traditional curry in sylhet bangladesh.

JERAH GOSTH

7.25
tender pieces of english lamb, cooked in a bangladeshi style. which jerah as added flavour, a combination of a fairy hot taste, with coriander and green chillies

BEGUM BAHAR

7.50
marinated tender chicken, stir fried in a combination of four chilli spices, onions, garlic coriander, mushrooms, aubergines and a combination of peppers, marinated mince lamb added for extra taste, a delicate eastern dish once tasted never forgotten

NAWABI CHICKEN

7.25
tender pieces of chicken cooked in a charcoal then stir fried with onion, capsicum, a selection of herbs and spices a special sauce is the added with yoghurt for an extra meduim hot taste

CHICKEN TIKKA PONEER

7.25
cooked with cheddar cheese. tender pieces of chicken cooked in a clay oven then cooked with selected spices, added with cheese, fresh coriander and garlic. "once tasted, never forogotten"

CHICKEN HARIALI

7.25
tender pieces of chicken cooked in a clay oven, then cooked in an aromatic sauce with hot chilli grater taste with an amazing naga chili specially recommended for hot, hot lover (extremely hot)

TANDOORI GARLIC CHILLI CHICKEN

7.25
tandoori flavours chicken cooked in sauce made from seedless chilli, yoghurt, indian mustard and many other spices