

LET'S DO VEGAN THE BABUL'S WAY

NIBBLES

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

POPPADOM

0.9

A big lentil frisbee. Not for throwing.

FAR FAR O

1.0

Sugar coated crackers... classic, colourful and crisp.

SPICY OLIVES



2.9

Green olives marinated in a spiced citrus oil.

KALE CRISPS

1.5

Deep-fried and seasoned with Babul's gunpowder.

DIPS



1.0

Choose between; Mango chutney, red onion chutney, lime pickle, mumbai sauce, naga salsa or buffalo sauce.

SMALL PLATES

Each plate is plant based and showcases how humble vegetables can be elevated to an exciting explosion of flavours.

6.5

TADKA DHAL



A must-have in many Indian homes, softened lentils, finished with a punchy blend of spices.

MUSHROOM BHAJI



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

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.

MINI ONION BHAJIS



Thinly sliced onions in a spiced gram flour batter, deep-fried until crisp accompanied with a mumbai hariali sauce.

PANI PURI BOMBS



6.9

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

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.

MUMBAI SHAKARKAND



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

SAAG BATETA



Softened new potatoes coated in a mildly spiced spinach sauce.

CRUSHED BATETA



Crushed new potatoes stir-fried with seasoned mustard and cumin seeds with a hint of chilli.

OKRA FRIES



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

GULLY GOBI CHAAT



6.9

Roasted cauliflower florets marinated with our spiced marinade served with chickpea and potato salad topped with fresh coriander, and pomegranate.

CAN YOU HANDLE THE HEAT?

Check our spice guide and allergy key on the back

SIGNATURES

KOLKATA EXPRESS



12.9

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

BIRYANI TIFFIN



13.9

Our vegetable Biryani are all prepared with layers of a rich warmly spiced sauce, an aromatic fragrant Basmati Rice, served with a traditional street food kichuri sauce.

FRIES & TOTS

CHOOSE FROM:

SKIN-ON FRIES

TATER TOTS

SWEET POTATO FRIES

JUST PLAIN

4.5

Just fries or tots. Pretty good ones though.

GUNPOWDER



5.5

Gunpowder that packs a punch.

NAGA



5.5

Wok-fried with chilli flakes and fiery hot naga.

RICE

3.9

Usually serves one. Choose between these options:

Boiled
Pilau

Onion
Mushroom

Mushroom
Coconut

CURRY CORNER

All of your favourite curries are available with our mix of cauliflower, broccoli, carrot, baby corn and mange-tout.

10.9

BHUNA



Sauce is simmered until thick and almost reduced, finished with chunks of fresh tomato.

DOPIAZA



An aromatic onion sauce spiced with a Bangladeshi blend of spices, finished off with a sprinkle of crispy fried onions

ROGAN JOSH



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

PALAK



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

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 a chef's blend of chillies, pungent with mustard seeds 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.

GOOD THINGS TO KNOW



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.



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.



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



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



This is a nut free menu - squirrels hate it here. use our allergy key for everything else



Taking photos of the food is definitely allowed, remember to tag us on your socials. #Babulous



Remember to tell your friends, or better still, bring them with you.

SWEET TREATS AVAILABLE ON THE TABLET

Desserts, coffees and all kinds of good stuff can be ordered using our tablet.



SCAN FOR ALL THINGS BABUL'S



THE SPICE GUIDE

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



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

BABUL'S



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