



STARTERS

- Monaco Lamb Chops (D, M)** £8.95
Farmer`s lamb chops coated with cracked pink pepper with watercress and lime rosemary dressing.
- Lamb Koobideh Kebab (D)** £7.50
Seasoned minced lamb chargrilled with homemade spices
- Mango and Honey Roasted Salmon (S, F)**... £8.50
Salmon steak marinated with soya sauce, teriyaki sauce, honey, and fresh mango puree.
- Kurnool Kissed Fish (M, S, E)** £8.25
Guntur chilli marinated fish tempered with semi cracked mustard and herbs.
- Chicken Thalappakatti (D, M)** £7.50
Grilled smoked chicken breast kissed with a unique burst of spices.
- Miryalu Kodi Fry (M, E, S, D)** £7.50
Shallow fried chicken coated with crusted black pepper, aromatic seasoning tossed with farmed black mustard and curry leaves.
- Prawn Roundels (C, D, F, E)** £8.95
Ground prawns seasoned with spices and coconut flavored rum accompanied with signature blueberry sauce.
- Jambiri Thokku (M, C, D)** £9.95
Mouthwatering jumbo prawns cooked in Tamilian flavors.
- Purple Basil Paneer (D, S, V)** £7.25
Wok tossed cottage cheese, infused with Szechwan peppercorn and organic purple basil.
- Blossom Fritters (V)** £6.50
Banana flower and onion seasoned with a mélange of spices, coated with gram flour and deep fried.
- Kurkure Bhindi (M, G, V)** £6.50
Crispy fried okra coated with homemade masala spices
- Sunehri Broccoli (D, M, V)** £7.25
Broccoli florets coated with spicy pickle and grilled in tandoor

10% DISCRETIONARY SERVICE CHARGE APPLIES
VEGAN OPTIONS AVAILABLE

- M - Mustard G - Gluten C - Crustacean
- V - Vegetarian N - Nuts E - Egg
- S - Soya Se - Sesame D- Milk & Dairy
- F - Fish seeds



Our Signature Dishes

All Our Signature Dishes are served with rice,
selected Balchão accompaniments of the day and Balchão special sauces

- Searred Pan-fried Fish (F, M, D)** £17.95
Herb infused pan fried seabass.
- Coastal Balchao (C, M, D)** £19.95
Fresh jumbo prawns kissed with Goan styled spices
- Rimini (D, M)** £18.95
Slices of beef tenderloin and matured with natural carica.
- Chicken Talma (D, M)** £17.50
Succulent chicken breast coated in homemade aromatic masala spices and stuffed with minced chicken and cheddar cheese.
- Lamb Premier (D, M)** £18.95
Overnight marinated lamb chunks cooked with spices, fresh coconut and onions.
- Soya Delight (S, D, M, V)** £14.95
Soya bean mini steaks wok-tossed with chopped herbs.

SIZZLER

(served with chef's special sauce)

- Lamb Chops Tooz (D, M)** £14.95
Lamb chops marinated overnight in Chef`s special spices.
- Chicken Royal Shish Tawook (D, M)** £12.95
Flamed Chicken sizzled in Ottoman style.
- Erachi Chutturachi (M, D)** £14.95
Slow roasted tenderloin chunks of beef flavored with silver coconut.
- Fish Renaissance (D, F, M)** £14.50
The vivid colour of vibrant herbs on marinated seabass giving it a refreshingly distinct taste.
- Prawn Dindigul (D, C, M)** £17.50
Fresh sweet water jumbo, infused with Tandoori spices and braised.
- Chargrilled Jackfruit (D, M, V)** £11.95
Baby green jackfruit grilled with spices and coconut flavours

CHEF'S SELECTED CURRIES

- Robust Chicken (D, M)**£12.50
Charcoal flamed chicken affair with silky, buttery smooth tomato gravy.
- Kolhapuri Chicken (D, M)**£12.50
A Maharashtrian styled chicken preparation.
- Murgh Hariyali (D, M)** £12.50
Chunks of chicken coated in a green herb sauce made with coriander and mint leaves
- Chicken Saag (D, M)** £12.50
Chicken cooked with baby spinach and homemade spices
- Bengali Sorse Chingdi (D, M)** £14.95
A traditional Bengali dish of prawns steamed in a sharp mustard, coconut, and yoghurt sauce.
- Malabar Meen Curry (D, M)** £14.95
A Goan styled slow cooked fish in a thick coconut sauce of an orange hue.
- Lamb Zardaloo (D, M)** £12.95
Indian subcontinent lamb delicacy.
- Lamb Banjara (D, M)** £12.95
A Rajasthani lamb dish cooked in delicate spices and curd.
- Lamb Saag (D, M)** £12.95
Lamb chunks cooked with baby spinach.
- Paneer Ka Khajaana (D, M, V)** £8.95
Indian cottage cheese made in Kadhai or Saag or Makhani style.
- Lahori Bhindi (D, M, V)** £8.50
Stir fried okra, onions and capsicums are mixed with flavorful Pakistani delicate spices.
- Vigna Lens (D, M, V)** £7.25
Mixed lentils tempered with selected spices.
- Manali Koottu(D, M,V)** £7.95
Melingue of vegetables, tempered with punch phoron and mixed with coconut milk.
- Baby Phanas (D, M, V)** £8.50
Green jackfruit cooked with selected spices and coconut.

ACCOMPANIMENTS

- Peshawari Naan (N, D, G)** £4.50
- Garlic Naan (G, D)** £2.95
- Plain Naan (G, D)** £2.50
- Tandoori Roti (G)** £2.25
- Lachha Paratha (G)** £3.25
- Steamed Rice** £2.95
- Butter Garlic Rice (D)** £3.50
- Balchao Signature Rice (D, M, S, C, F)** £6.95
- Raita (D, V)** £3.25
- Papadam and Chutney (M,Se)** £5.95
- Kurkure Bhindi (M, G, V)** £6.95
- Gunpowder Masala Fries (M, Se)** £3.95
- Garden Salad** £3.95