

BABA CURRY

BYO!
Corkage fee
per person:
\$2.50

ENTREES

CHICKEN TIKKA Boneless chicken cubes marinated in herbs and spices, roasted in a Tandorri oven	13.00
ONION BHAJI A generous serve of onion pieces coated in a chic peas batter and cooked until golden brown	12.00
VEGETABLE PAKORAS Bite sized pieces of seasonal vegetables coated in chick pea batter and cooked until golden brown, served with mint sauce	19.00
VEGETABLE SAMOSA (2 PER SERVE) Deep fried home-made triangular pastries stuffed with seasoned potatoes with spices	9.00
MEAT SAMOSA (2 PER SERVE) Deep fried home-made triangular pastries stuffed with cooked spiced beef mince "specialty of the house"	10.00
BREADS	
PLAIN NAAN	4.00
GARLIC NAAN	4.50
BUTTER NAAN	4.50
KEEMA NAAN	4.50
Bread stuffed with spiced lamb mince	
PESHWARI NAAN	5.00
Bread stuffed with a mixture of nuts & dates	
ALOO KULCHA	5.00
Bread stuffed with seasoned potato	
CHAPPATIS	4.00
Flat discs of wholemeal bread with a chewy texture	
CHEESE NAAN	4.50
CHEESE & CHICKEN NAAN	5.50
RICE	
STEAMED RICE	4.00
SAFFRON RICE	6.00
COCONUT RICE	8.00

VEGETARIAN

PALAK PANEER Fresh home-made cottage cheese and spinach cooked together in aromatic spices	20.00
AN AUTHENTIC INDIAN RECIPE	
DAAL MAKHANI A traditional combination of black lentils and beans cooked with spices	20.00
TARKA DAAL Yellow split lentils cooked in onion-tomato based sauce with spices	20.00
KADAI PANEER Pieces of cottage cheese pan-fried with capsicums, onions and fresh tomato, finished with a hint of a romantic spice	20.00
MALAI KOFTA Mildly spiced home-made potato and cheese dumplings cooked in a special creamy sauce	20.00
MATTAR PANEER Cheese cubes cooked with green peas and a traditional blend of Indian spices	20.00
VEGETABLE KORMA A combination of seasonal vegetables cooked in a thick and rich sauce with mild spice and a hint of cream	20.00
VEGETABLE MADRAS A combination of seasonal vegetables cooked in a thick and rich coconut flavoured sauce	20.00
BUTTER PANEER Cottage cheese cooked with tomato based creamy butter sauce	20.00
CHANA MASALA Chick peas curry cooked in onion-tomato based sauce with the touch of spices	20.00
JEERA ALOO A dry potato curry cooked with roasted cumin and mustard seed spices, and coriander	20.00
ALOO GOBHI A dry potato and cauliflower curry cooked with roasted cumin and mustard seed spices, and coriander	20.00
EGGPLANT MASALA Eggplant curry cooked in onion-tomato based sauce with other spices and cumin seed	20.00
BIRYANI	
Aromatic, spiced basmati rice boiled with meat and aromatic spices	22.00
LAMB, BEEF, CHICKEN	25.00
GOAT	
VEGETABLE Spiced rice cooked with garden fresh vegetables	20.00

BUTTER SAUCE

Tomato, butter and cream sauce blended and thicked with almonds, addition of garlic, ginger, garam masala, cumin, coriander powder and other spices	
CHICKEN, LAMB, BEEF	23.00
GOAT, PRAWN	26.00

ONION CURRY SAUCE

Spiced onion-tomato based sauce cooked with aromatic tangy Indian spices	
CHICKEN, LAMB, BEEF, FISH	23.00
GOAT, PRAWN	26.00

KORMA SAUCE

Onion-tomato based sauce thickened with cashews and a touch of other herbs and spices. It makes nice mild to hot creamy curries	
CHICKEN, LAMB, BEEF	23.00
GOAT	26.00

MADRAS SAUCE

Coconut flavoured onion-tomato sauce with addition of other herbs and spices	
CHICKEN, LAMB, BEEF, FISH	23.00
GOAT, PRAWN	26.00

MASALA SAUCE

Thick onion-tomato based sauce cooked with herbs and spices. Curries cooked with extra onions, capsicum and mushrooms to make mouth watering tangy flavour	
CHICKEN, LAMB, BEEF, FISH	23.00
GOAT, PRAWN	26.00

MANGO FLAVOUR SAUCE

Onion-tomato based sauce with the hint of mango flavour. Mango pulp and spices used to make sweet mild curries	
CHICKEN, LAMB, BEEF	23.00
GOAT	26.00

ROGAN JOSH

Tomato based sauce flavoured with garlic, ginger and aromatic spices	
CHICKEN, LAMB, BEEF	23.00
GOAT	26.00

SAAG

Fresh spinach cooked with traditional Indian spices and thickened with onion, tomato and almonds, blended to make a nice green spinach sauce	
CHICKEN, LAMB, BEEF	23.00
GOAT	26.00

VINDALOO

Hot and spicy onion-tomato based sauce cooked with all the hot spices. Curries cooked with a hint of Vindaloo paste	
CHICKEN, LAMB, BEEF, FISH	23.00
GOAT, PRAWN	26.00

DINE-IN SPECIAL

BANQUET FOR 2

Chef's selection of entree tasters & papadams	70.00
Choose any two curries	
1 serve of saffron or plain rice	
Basket of assorted naan bread	
Choose a dessert each	

BANQUET FOR 4

Chef's selection of entree tasters & papadams	140.00
Choose any four curries	
2 serves of saffron or plain rice	
Basket of assorted naan bread	
Choose a dessert each	

SIDE DISHES

PAPADUMS (5 PER SERVE) Gluten Free	4.00
Crispy lentil wafers that compliment all curries	
RAITA	5.00
A yoghurt side with mint and cucumber perfect to cool any dish down	
MANGO CHUTNEY	4.00
Hot, sweet and tangy, a traditional accompaniment for curries	
MIXED PICKLE	3.50
A hot, tangy accompaniment for curries	

DESSERTS

GULAB JAMUN (2 PIECES)	7.00
Milk dumplings soaked in rose water syrup	
SEMOLINA HALWA	7.00
Roasted semolina in purified butter	
MILK CAKES (3 PIECES)	7.00
baked milk powder and cream	

TRADITIONAL DRINKS

ROSE LASSI	6.00
MANGO LASSI	6.00
PLAIN LASSI	6.00
MASALA TEA	6.00

All our curries are
GLUTEN FREE!

Also ask about **DAIRY FREE OPTIONS.**

We make the choosing easy!

babacurry.com.au

Prices are accurate at the time of printing, and may change from 1 November 2020



We can even cater for your Special Event!