

BUILD YOUR BABA THALI

Available as a bowl or a wrap

£5.95

1 CHOOSE YOUR BASE

Pilau Rice (VE)

Fragrant braised rice with dried fruit & spices

Khobez Wrap Base (VE)

Large flatbread wrap with rice & spinach

Coconut Dhal (VE)

Creamy coconut dhal with lentils & chickpeas

2 CHOOSE YOUR TOPPER

Spiced Chicken Kebab

Curry-spiced chicken kebab

Vegan Keema (VE)

Rich & spicy plant-based keema curry

Seekh Kebab

Spiced minced lamb kebab

Spiced Paneer (VE)

Roast paneer with peppers, onions & spices

3 CHOOSE YOUR SAUCE

Korma Sauce (V)

Mild & creamy coconut curry sauce

Masala Sauce (V)

Mild tomato curry sauce, finished with yoghurt

Rogan Josh Sauce (V)

Spicy curry sauce with chilli ginger & garlic

Jalfrezi Sauce (V)

Medium-spiced curry sauce with tomato, peppers & onions

NOW ADD SOME DELICIOUS EXTRAS

4 SALAD OR SAMBAL £1.00

Kachumba Coconut Salad

Refreshing smashed cucumber salad with lime, chilli & coconut

Sambara Slaw

Spiced shredded cabbage & carrot salad

Tomato Salad

Fresh diced tomato & red onion with lime & coriander

Carrot Chilli Pickle

Spicy carrot & green chilli pickle

5 CHUTNEYS & SAUCES £1.00

Mango Chutney

Classic sweet & tangy mango pickle

Mint Yoghurt

Creamy & cooling mint coconut yoghurt

Kashmiri Ketchup

Hot & spicy chilli ketchup

6 GARNISHES £0.50

Chilli & Herbs

Chopped chilis with mint & coriander

Bombay Sprinkle

A crunchy mix of puffed rice, crushed poppadoms, & crispy onions