



## Timeless Classics

### Korma

For that milder taste...Coconut in Cream Sauce and Freshly Ground Spices

### Bhuna

A medium strength curry cooked with Onions, Herbs and aromatic Spices

### Duppiazza

A rich but mild flavoursome sauce combining Fresh Onions and Whole Spices

### Dhansak

A mild Lentil based dish blended with Pineapple and Lemon juice, sweet and sour

### Samber

'Hot & Spicy' a curry concoction cooked with Lentil and Garlic

### Madras

A 'Hot' favourite! a curry with Tomato Puree, Corriander and Ground Chillies for that exquisite flavour

### Vindaloo

Ground Chillies cooked with Herbs and a piece of Tomato to create a very hot but flavoured dish

### Pathia

A hot, sweet and sour tomato based curry with chillies

### Rogan Josh

A Tomato and Pimento based curry flavoured with Corriander, slightly hot

Chicken	£8.50
Lamb	£8.75
Chicken Tikka	£8.95
Prawn	£8.50
King Prawn	£10.90
Vegetable	£7.90



## Sides

Steamed Rice	£2.25	Bombay aloo	£3.25
Pilau Rice	£2.60	Saag aloo	£3.25
Special Rice	£3.25	Saag paneer	£3.25
Chips	£2.25	Chana bhaji	£3.25
		Mushroom bhaji	£3.25
Chappatti	£0.90	Aloo matter paneer	£3.25
Plain naan	£2.50	Saag in white wine & cream	£3.25
Garlic naan	£3.20	Tarka Dhal	£3.25
Peshwari	£3.20		
Garlic & cheese naan	£3.20		
Puri	£0.90		
Poppadom	£0.60		

All main courses are available in a vegetarian option, priced at £7.90

Traditional Raitha £2.50    Black House Dhall £2.50  
Babar Slaw £2.50



# Babar elephant

*exclusive indian cuisine*



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# MENU



## Babar Chef's Recommendations

<b>Raja Hara Pyaz</b> King prawns sauteed with ginger, black pepper, fresh spinach, and spring onion. (Medium)	£12.50
<b>Himalayan Ghost</b> Chicken or lamb cooked with garlic, ginger, mint, peppercorn and whole red chillies, finished with a himalayan sauce. (Medium)	£9.50
<b>Chicken Tikka Shahee Balti</b> Chicken with minced lamb combined with spices and vegetable oil, cooked with tomatoes, capsicum and onion then thickened to give a rich taste. (Medium/Hot)	£9.95
<b>Mumbai Makhani</b> Spiced chicken tikka with mushroom, cooked in onions and pepper, fried with fresh ground spices laced with brandy. (Medium/Hot)	£9.95
<b>Saagwalla</b> Medium curry dish cooked to taste with spinach and blended with rich spicy sauce. (Medium)	Chicken £9.50    Lamb £9.75    King Prawn £12.50
<b>South Indian Garlic</b> Coated pieces of meat are cooked in a medium sauce with fresh green chillies and plum tomatoes to give unique flavours. (Fairly Hot)	£9.90
<b>Babar Murghi</b> Breast of chicken marinated, balanced and cooked with mince lamb and served in a special creamy sauce. (Mild/Medium)	£10.90
<b>Bombay Biryani</b> Classic rice dish, chicken or lamb, fried in vegetable ghee with spice, spring onion and corriander. (Medium) Recommended with black house Dhall £2.50 or Babar slaw £2.50	£9.90
<b>Gourmet Assam Murghi</b> Breast of chicken garnished with cinnamon & hot spices with a zest of orange, served fairly hot, similar curry to a madras. (Medium/Hot)	£10.90
<b>Garlic Balti Hot</b> Chicken and Mushroom cooked in spices, cloves of garlic, plum tomatoes, green chillies garnished with corriander. (Medium/Hot)	£9.90
<b>Naga Special</b> Succulent chicken, lamb or king prawns, cooked with special Naga chilli pickle, crushed garlic, cumin seeds and ground mild spices. A popular dish of Bangladeshi origin with hot and spicy flavours.	Chicken/Lamb £9.75    King Prawn £12.50
<b>Bay of Bengal Fish Fillets</b> Cooked with zest of oranges, garnished with spice's and cinnamon and cherry tomatoes for a mouth watering taste.	£10.90

Please note: Our fish dishes may contain small bones.

Allergy Note: Our dishes may contain one or more of the following allergens: Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites. If in doubt please ask a member of staff



## Babar Grand Dinner's

<b>Whole Leg of Lamb</b> Marinated and stuffed with special spices then slow cooked . Served with complete side's rices and babar slaw and house dhal (serves 4 persons)	£70.00
<b>Whole Steamed Fish</b> Tropical Asian Boual fish marinated and stuffed with nice light spice's along with seafood . Garnished with coriander fresh lime mint and finest olive oil . Served with steamed rice and sauces. (Serves 4 to 6 persons.)	£120.00

\* please note grand dinner's must be pre ordered. 3 days in advance and pre paid

## Entree

<b>Trio Pakoras</b>	£4.90
<b>Amristari Fish</b> Lightly spiced & chargrilled.	£4.90
<b>King Prawn Garlic Special</b> Highly Recommended! King prawn in garlic and special spices	£7.90
<b>Seafood Sizzler</b>	£9.50
<b>BBQ Mango Chicken</b> Breast chicken marinated with mango, red chillies, garlic with spices grilled to perfection. (highly recommended).	£5.90
<b>Chilli Paneer (V)</b> Homemade indian cheese, stir fried in Indo Chinese spices.	£3.90
<b>Chicken Chatwala</b>	£3.90
<b>Murghi Chilli</b> Strips of chicken stir fried in oriental spices. (highly recommended).	£4.50
<b>Onion Bhajees (V)</b>	£3.90
<b>Sheek Kebab</b>	£3.90
<b>Chicken Pakora</b>	£3.90
<b>Mixed Kebab</b>	£4.90
<b>Chicken &amp; Mushroom Garlic Special</b>	£3.90
<b>Prawn on Puree</b>	£3.90
<b>King Prawn Puri</b>	£6.90
<b>Fillet of Sea Bass</b> Pan fried with light holdi spice, served with crunchy onions, peppers, green chillies and corriander	£5.90

<b>Pickles &amp; Chutney</b> A choice of pickles and chutney from the tray	60p per person
<b>Lassi Yogurt Drink</b> Often served with meals (sweet or salty)	Glass £2.00    Jug £5.50
<b>Mango Lassi</b>	Glass £2.00    Jug £5.50

## Barbecue Range

Our barbeque range dishes are marinated in a special recipe of exotic spices, skewered then barbecued, served with salad

<b>Grilled Chicken</b>	£9.50
<b>Grilled Lamb Tikka</b>	£9.50
<b>Grilled King Prawn Garlic</b>	£12.50
<b>Shashlick (Chicken or Lamb)</b>	£10.90
<b>Curry sauce to your taste</b>	£2.50



<b>Massala</b> Massala dishes are marinated in spices from a family recipe then barbecued and served in a special sauce.	
<b>Chicken tikka Massala</b>	£9.20
<b>King Prawn Tikka Massala</b>	£12.90
<b>Paneer Tikka Massala</b>	£7.90
<b>Makhani Chicken</b> Succulent Chicken off the bone, coated in a piquant India-style Yoghurt and Ground Spice Marinade, makes a perfect main course. Barbecued in traditional clay oven, cooked with Crushed Almonds, Dessicated Coconut, Fresh Cream and simmered gently in buttered sauce. (Mild/Medium)	£9.20
<b>Exotic Garlic Massala</b> Chicken tikka barbecued then cooked in a garlic massala sauce, served medium	£9.20
<b>Seabass</b> Pan fried with olive oil, garlic, herbs and placed on a bed of special sauce. (Medium)	£11.90
<b>Bengali Machli</b> This is a popular Bengali fish dish prepared specially spiced, then fried and served with prawn bhaji (a choice of mild, medium or hot curry sauce).	£12.90
<b>Baba Lucci (Sweet &amp; Sour Hot)</b> A sweet and hot sauce cooked in coriander, herbs and green chillies (Medium/Hot)	
<b>Baba Lucci Chicken</b>	£8.75
<b>Baba Lucci Lamb</b>	£8.95
<b>Baba Lucci King Prawn</b>	£11.95
<b>Jalfrezi</b> A sweet and hot sauce cooked in coriander, herbs and green chillies (Hot)	
<b>Chicken</b>	£8.75
<b>Lamb</b>	£8.95
<b>King Prawn</b>	£11.95
<b>Brummi Bolti</b> A curry originally from the Midlands. Served with a naan of your choice. (Medium Spicy)	
<b>Chicken</b>	£8.75
<b>Lamb</b>	£8.95
<b>King Prawn</b>	£11.95

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