NAMASKAR



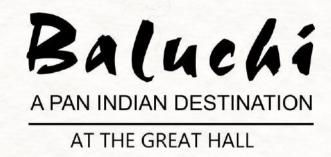


AA ROSETTES AWARD FOR CULINARY EXCELLENCE

The grandeur of India's culinary traditions seamlessly blends with the elegance of London's dining scene. Located in The Great Hall, formerly part of the historic St. Olave's Grammar School, Baluchi evokes a sense of timeless luxury with its soaring ceilings and intricate architectural details. Inspired by India's diverse regions, our menu offers an authentic yet contemporary take on beloved dishes from Pan India.

Once a gathering place for students, this historic venue now hosts a modern gastronomic journey. At Baluchi, we honor the past while crafting flavours for the present, offering a pan-Indian dining experience like no other in London.

MENU À LA CARTE



BREAKFAST MENU

(Available from 7:00 AM to 10:00 AM)

Avocado on English muffin (NF) Creamy avocado served atop a toasted English muffin	£12.00
American Pancakes Topped with whipped cream, seasonal fruits, chia seeds, hazelnuts, and melon seeds	£12.00
Organic Porridge (NF) Served warm and hearty	£11.00
Two Free range eggs cooked to order (NF, GF) Your choice of Fried, Boiled, Scrambled, or Poached	£12.00
Omelette (NF, GF) Choice of Ham, Mushroom, Spinach, or Cheese	£14.00
Super breakfast bowl (NF) Granola with hazelnuts, chia seeds, flax seeds, honey, and almond milk	£12.50
Eggs Benedict (NF) Poached eggs with hollandaise sauce and ham on an English muffin	£15.00
Eggs Royale (NF) Poached eggs with hollandaise sauce and smoked salmon on an English muffin	£15.00
Superspeed waffles (NF)	£10.00

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Topped with berries, whipped Chantilly, maple syrup, and chocolate sauce

INDIAN BREAKFAST MENU

Aloo Paratha (V, NF) Indian flatbread stuffed with spiced potatoes, served with yoghurt and Indian pickle	£12.00
Medu Vada (Ve, GF) Fried lentil dumplings served with sambar (lentil and vegetable broth) and coconut chutney	£12.00
Masala Uttapam (Ve, GF) Soft rice pancake topped with onion, tomatoes, coriander, and peppers, served with sambar, coconut chutney, and tomato chutney	£13.50
Idli Sambar (Ve, GF) Steamed rice cakes served with sambar (lentil and vegetable broth), coconut chutney, and tomato chutney	£13.50
Bombay Masala Omelette Free-range eggs cooked with Bombay onions, tomatoes, coriander, green chilli, and Indian spice	£15.00
Upma A South Indian savoury breakfast made with semolina, nuts, spices, and curry leaves	£13.50
Vegetable Poha (GF) A healthy breakfast favourite made with flattened rice, potatoes, vegetables, and peanuts	£15.00
ST. OLAVE'S BREAKFAST: FULL ENGLISH	£30.00

Two Free-Range Eggs: Prepared to your preference – Poached, Scrambled, Fried, or Boiled Cumberland Sausages, Streaky Bacon, Grilled Tomatoes (V, GF), Hash Browns (V, GF), Baked Beans (V, GF), Sautéed Mushrooms: Infused with thyme and butter (V, GF) Toast: Your choice of White, Brown, or Gluten-Free

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THE BEGINNING (TERM ONE)

(Available from 12:00 PM to 10:00 PM)

Tandoori Root Vege	etables (Ve, GF)
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Celeriac, sweet potatoes, beetroot raita, coconut pachadi

£14.50

Achari Paneer Tikka (V, GF)

Charred cottage cheese marinated with pickled spices, served with coriander chutney and sago crumble

£16.00

Charred Salmon (GF)

Served with green pea coconut chutney and mustard-tomato emulsion

£18.00

Sandalwood Chicken Tikka (GF)

Sandalwood-scented, tandoor-roasted free-range chicken, served with cashew crumble and coriander gel

£18.50

Lamb Chops (GF)

Accompanied by cress salad, smoked aubergine and potato chokha, and beetroot crisp

£24.00

Kebab Platter (GF)

Lamb Seekh Kebab, Sandalwood Chicken Tikka, and Charred Salmon

for one £21.00/ for two £40.00

Kebab Platter Veg (GF)

Tandoori Root Vegetables, Coconut Malai Broccoli Sprouts, and Achari Paneer Tikka

for one £18.00/ for two £35.00

MID-TERM MAINS

Dal Baluchi (V, GF)

Slow-cooked black lentils, prepared overnight to a rich and creamy perfection

£18.00

Purani Dilli Ka Butter Chicken (GF)

Old Delhi-style tandoor-roasted free-range chicken, served in a tomato and fenugreek sauce

£21.50

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Alleppey Kozhi Curry (GF, DF) A special chicken curry inspired by a cherished family recipe	£21.50
Murgh Pasanda Free-range chicken breast served with cumin-tossed spinach, kaffir lime, and ginger onion sauce	£24.00
Slow Cooked Lamb Shank (GF) A Kashmiri delicacy with slow-cooked lamb shank, fennel, cashew, and saffron	£32.00
Kadhi Pakoda (V) Popular yoghurt and chickpea flour curry, served with onion pakoras	£17.50
$\begin{array}{lll} \textbf{Palak Paneer (V)} \\ \textbf{Mushrooms stuffed with spiced cheese, potato, and Indian herbs} \end{array}$	£18.00
Aloo Jeera (Ve) A flavourful North Indian dish with potatoes and cumin seeds	£14.50
Tadka Dal (Ve, GF) Tempered yellow lentils with cumin, ginger, tomatoes, and green chilli	£14.00
Subz Panchmel (V, GF) Seasonal green vegetables tossed with aromatic Indian spices	£18.00
Ajwaini Bhindi (V, GF) Seasoned okra sautéed with carom seeds	£15.00
Burhani Raita with Pomegranate (V, GF) Greek yoghurt blended with roasted garlic and garnished with pomegranate	£5.50

MID-TERM BIRYANI AND RICE

Subz Biryani (V, GF) Fragrant basmati rice cooked with vegetables and rose petals	£21.00
Hyderabadi Murgh Biryani (GF) Free-range chicken and basmati rice, slow-cooked on "Dum"	£25.50
Hyderabadi Gosht Biryani (GF) Kentish lamb and basmati rice, slow-cooked on "Dum"	£27.50
Sada Chawal (V, GF) Steamed plain basmati rice	£5.00
Zaffrani Pulao (V, GF) Dum-cooked basmati rice infused with saffron	£6.00

INDIAN BREADS- SUITABLE FOR SHARING

Tandoori Roti (VE) Flatbread made with wholemeal flour	£4.50
Naan - Leavened bread made from refined wheat flour	
Garlic	£5.50
Chilli Garlic	£5.50
Plain / Butter	£5.00
Rogini Naan	£5.00
Kulcha – Leavened refined flour bread with your choice of filling	
Cheddar cheese	A W
Aloo Kulcha	£5.50
Mango and coconut	£5.50
	£5.50

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Paratha Flaky whole wheat bread: Laccha or Pudina	£5.50
Hindustani Rotiyan A selection of breads: Laccha Paratha, Garlic Naan, Mango and Coconut Naan	£15.00
SALAD SANDWICH AND PASTA	
Chicken Caesar Salad (GF, NF) Baby gem lettuce, free-range egg, anchovies, parmesan, gluten-free croutons, Caesar dressing, and grilled chicken	£21.50
Veg Caesar Salad (V, GF, NF) Baby gem lettuce, parmesan, gluten-free croutons, Caesar dressing, and grilled paneer (free-range egg optional)	£20.50
LaLiT Signature Pizza with Grilled Chicken (NF) Grilled chicken, onions, mixed peppers, olives, basil leaves, goat's cheese, mozzarella, sun-dried tomatoes, and mushrooms	£21.00
Baluchi Signature Pizza (V, NF) Onions, mixed peppers, olives, basil leaves, goat's cheese, mozzarella, sun-dried tomatoes, and mushrooms	£19.50
Headmaster's Burger (NF) Tandoori chicken burger with a slice of mature cheddar, baby spinach, and thick-cut chips	£16.50
Teacher's Sandwich (NF) Succulent chicken tikka, grilled bacon, coriander mayonnaise, and mature cheese on brown bread	£14.50
Mushroom and Chicken Tagliatelle Pasta (NF) Creamy mushroom cheese sauce with tagliatelle, sun-dried tomatoes, mushrooms, chicken, and parmesan	£20.00

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Basil and Tomato Tagliatelle Pasta (NF) Tagliatelle with basil and tomato sauce, sun-dried tomatoes, cherry tomatoes, and parmesan	£18.00
Roasted Salmon (GF) Served with tomato lemon sauce, butter, and cumin-tossed vegetables	£22.00
Grilled Chicken (GF) Served with tomato lemon sauce, butter, and cumin-tossed vegetables	£21.50
DESSERTS	
Saffron and Cheesecake (N) Served with forest fruit compote, lemon balm, and salted caramel popcorn	£16.50
Pal Payasam Brulé (N) A traditional Kerala dessert with a modern twist, served with caramelised banana and date pickle	£16.50
Rasmalai (N) Indian cottage cheese dumplings soaked in saffron-flavoured milk	£11.00
Gajar ka Halwa (N) A popular North Indian dessert made with slow-cooked carrots	£11.00