

N A M A S K A R

Baluchi

A PAN INDIAN DESTINATION

AT THE GREAT HALL



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.

HIGH-CHAI

INDIAN AFTERNOON TEA

Indulge in a modern twist on traditional Indian afternoon tea, featuring spiced chai, flavorful chaats, and artisanal mithai for an exquisite experience.
Priced at £49 per person.

VEGETARIAN SELECTION

Dhokhla

Savoury, steamed chickpea cakes with tangy chutneys

Mumbai Bhel

Puffed rice tossed with fresh tomatoes, onions, coriander and homemade Indian chutneys

Sabud Dana Tikki

Golden fried tapioca pearl and spiced potato cutlets



Bharwan Mirch Ke Pakode

Batter fried padron peppers stuffed with masala potatoes

Paneer Tikki Mini Burger

Home style cottage cheese tikki in a Brioche bun

Punjaabi Samose

Crispy, golden pastries filled with spiced potatoes and peas, served with authentic chutneys



Naan Khatai

Our own Indian take on the shortbread cookies – made with refined flour & chickpea flour

Shrikhand

Mini tartlets filled with sweet hung curd, green cardamom, and pistachio crumble

Motichoor ke Laddoo

Roundels of sweetened chickpea flour globules flavoured with nuts

Gajar Ka Halwa

Mini tartlets with garden carrots, sweetened milk, almonds & rose petal crumble

*Please speak to your server regarding any allergy concerns and food intolerances which you may have. Whilst every effort is made, we can't guarantee that the dishes are free from traces of allergens.

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NON-VEGETARIAN SELECTION

Dhokhla

Savoury, steamed chickpea cakes with tangy chutneys

Mumbai Bhel

Puffed rice tossed with fresh tomatoes, onions, coriander and homemade Indian chutneys

Sabud Dana Tikki

Golden fried tapioca pearl and spiced potato cutlets



Amritsari Machhli

Golden Fried Tilapia Fish delicately marinated with Fresh Ginger, Garlic and Carrom Seeds

Tandoori Chicken Mini Burgers

Pulled Tandoori Chicken Brioche Sliders with Mint mayonnaise

Punjaabi Samose

Crispy, golden pastries filled with spiced potatoes and peas, served with authentic chutneys



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THE HIGH CHAI POUR

Gulabi Lassi

A Refreshing Sweet Yoghurt Drink flavoured with Rose Syrup

Masala Chai

A Lalit Blend Masala Chai – Tea cooked with Milk, Fresh Ginger, Cardamom and chefs special spices



THE HIGH CHAI BAR (charged extra as per applicable pricing)

Coffee Selection

A variety of freshly brewed coffees, crafted to suit every taste—bold, smooth, and perfectly balanced

Teas & Infusions

A selection of fine teas and aromatic infusions, from classic blends to soothing herbal brews

Wine Selection

A carefully curated selection of fine wines to complement your experience

Champagne

Celebrate with our elegant champagne selection, perfect for any special moment

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