

Chaat Corner

SOCIAL BHEL (N) (D) (G)	7.5
Toasted corn, puffed rice blended with assorted chutneys	
DAHI SEVPURI (D) (G)	7.5
A crispy puff puri stuffed with spicy potatoes and topped with yogurt & assorted chutneys	
MANGO CHICKPEA CHAAT	8
Chickpeas, red onion, green chilli, fresh lime juice with mango twist	
DELHI PAPDI CHAAT (D) (G)	8
Fried flour cracker with spicy potatoes & chick pea, topped with yogurt, assorted chutney	
SAMOSA CHAAT (D) (G)	8.5
Masala chana, cocktail samosa with mint, tamarind & sweet yogurt chutney	
ALOO TIKKI CHAAT (D)	8.5
Spicy chana, crispy potato cake with assorted chutneys	
DAHI VADA (D) (M) (G)	7.5
Lentil fritters dunked in creamy yogurt, topped with assorted chutneys	

Vegetarian Starter

VEGETABLE SAMOSA (G)	6
Homemade triangles of light, crisp, filo pastry stuffed with fresh vegetables	
VADA PAV (G) (D)	8
Fried potato dumplings in soft bun, an indian sandwich	
ONION & POTATO BHAIJAS (D)	7
Classic Indian Finger food	
MEDU VADA (G) (M)	8
South Indian street food, Black lentil fritters served with Currys leaves & coconut chutney	
CRISPY CHILLI CAULIFLOWER (G)	10
Batter-coated crispy cauliflower with chillies, salt & pepper	
PAV BHAJI (D) (G)	10
Mashed vegetables with hot buttered buns	
CHILLI PANEER (D) (G)	10
Diced paneer, spring onion, peppers, chilli garlic sauce	
TANDOORI GRILLED PANEER (D)	10
Cottage cheese, pineapples, olives	
MALAI BROCCOLI (D)	9.5
Fresh broccoli, cheese, cardamom powder	
VEG PLATTER (D) (M) (G)	17.5
Grilled paneer, veg samosa, broccoli, Pakora	

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Non Veg Starter

CHICKEN TIKKA (D)	11
Chicken thigh, kashmiri chilli powder, yogurt	
TANDOORI CHICKEN (D) (M)	11
Grilled chicken breast & leg	
1990'S CHILLI CHICKEN (G)	11
Fried chicken bites tossed in a sweet, spicy and slightly tangy chili sauce	
CHICKEN MOMO (G) (M)	10
Steam dumpling with smoked tomato chutney	
CHICKEN KEMPU (D) (M)	10
Crispy chicken breast, kaffir lime dip	
MEAT SAMOSA (G)	6
Filo pastry filled with minced meat	
KEEMA PAV (D) (G)	11
Minced lamb with toasted mini buns	
LAMB CHOPS (D) (G)	14
Hampshire chops marinated with spices & malt vinegar	
FISH FRY	11
Battered fish in Indian spices, golden fried	
TANDOORI PINK SALMON (D)	14
Grilled salmon, dill leaves, salad	
SALT & PEPPER CALAMARI (C)	13
Crispy fried squid with sambhal chutney	
GUNPOWDER PRAWNS (G) (M)	13.5
Social special fried prawns with gunpowder	
GARLIC & CHILLI PRAWNS (G)	13.5
Tiger prawns, peppers, chilli garlic sauce	
WILD TANDOORI KING PRAWNS (M) (C) (D)	16
King prawns marinated with mustard paste	
GRILLED OCTOPUS (S)	16
Sweet potato, asparagus & salad leaves	
GRILLED PLATTER (D) (M) (C)	26
Chicken tikka, Tandoori prawns, salmon, Lamb chop	

Vegetarian Mains

PALAK PANEER (D)	11.5
Cottage cheese with fresh spinach puree	
PANEER BUTTER MASALA (D)	11.5
Cottage cheese with creamy tomato sauce	
BHINDI / TOSS OKRA	10.5
Stir fry okra, onion tomatoes	
TAWA VEGETABLES	10.5
Seasonal vegetables with onion tomato masala	
CURRY LEAF POTATOES (M)	10.5
Baby potatoes, curry leaves, garlic & ginger	
CHANA MASALA	10.5
Spicy chickpea, onion, tomatoes	

DAL PALAK	10.5
Tempered yellow lentils with spinach	
HOUSE BLACK DAL (D)	11
Slow cooked black lentils with butter and cream	
BENGUN KA BHARTA	11
Roasted eggplant mash with tomato & onion masala	

Non Vegetarian Mains

PAN SEARED SEA BASS (D) (M)	14.5
Fresh sea bass, broccoli, coconut sauce	
KADAI PRAWNS	15
Tiger prawns tossed with kadai spices & vegetables	
SOCIAL CHICKEN CURRY	13
Home style chicken curry	
BUTTER CHICKEN (D)	13
Chicken breast with rich creamy tomato sauce	
CHICKEN TIKKA MASALA (D)	13
Boneless chicken thigh, fenugreek flavoured tomato sauce	
SAAG CHICKEN (D)	13
Chicken thigh, fresh spinach puree, fenugreek leaves	
KHEEMA RAJPUTHANI	13
Minced lamb cooked with onion tomatoes & green peas	
RAILWAY LAMB CURRY	14
Fiery lamb curry with baby potatoes	
KADAI LAMB MASALA	14
Lamb diced, dry red chilli, tomato, peppers	
LAMB SHANK MADRAS (D)	16
Slow cooked lamb shank	

Bread, Rice & Biryani

ROTI (G)	3
PLAIN NAAN (G)	3.25
BUTTER NAAN (D) (G)	3.5
GARLIC NAAN (D) (G)	4
CHEESE & CORRIANDER NAAN (D)(G)	4.5
KEEMA NAAN (D) (G)	5
PESHWARI NAAN (D) (G)	4.5
LACHHA PARANTHA (D) (G)	4.5
PLAIN BASMATI RICE	4.5
PULAO RICE	4.75
MUSHROOM RICE	4.75
COCONUT RICE	5
VEG BIRYANI (D)	13
CHICKEN BIRYANI (D)	14
LAMB BIRYANI (D)	15

Accompaniments

PAPAD BASKET	4.5
CHAAT MASALA CHIPS	6
GREEN SALAD	4
ONION SALAD	3.5
RAITA (D)	3.5
PLAIN YOGHURT (D)	3