



Citibank Restaurant Week Bangalore September 2013

Non – Vegetarian Thali Menu

Subz Masale Ka Murakkat

An extract of selected vegetables, delicately blended with exotic herbs and spices

Murgh Ki Reshmi Seekh

A Baluchi signature! Hand pounded luscious skewered chicken mince

Macchali Methi

Fenugreek flavored fish fillet just tempered with mild gravy

Dum Nalli Ka Gosht

Baby lamb shanks prepared in tantalizing yoghurt gravy

Bhuna Saag

A traditional pan seared spinach, fenugreek and khatta saag

Dal Baluchi

Baluchi signature! Our specialty Dal prepared overnight with lots of care to perfection

Zafrani pulao

Ulta tawa paratha

Zaffrani Rasmalai



Vegetarian Thali Menu

Subz Masale Ka Murakkat

An extract of selected vegetables, delicately blended with exotic herbs and spices

Dhuan Aur Sarson Ke Paneer

Smoked cottage cheese chunks marinated with yogurt based masala

Lahori Paneer Ke Parchey

Thin slices of grilled cottage cheese rolled over in rich cashew based gravy

Wah Wah Khumb

Quick Kadai Flipped mushrooms with goat cheese and onions

Bhuna Saag

A traditional pan seared spinach, fenugreek and khatta saag

Dal Baluchi

Baluchi signature! Our specialty Dal prepared overnight with lots of care to perfection

Zafrani pulao

Ulta tawa paratha

Zaffrani Rasmalai



Price : Rs 750/- per head plus applied taxes & service charges

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