

## KULCHA AUR CHAAWAL

(Bread & Rice)

### RICE

Plain basmati rice	3.99
Pilau rice	5.25
Coconut rice	5.50

<b>MATAR PULAU</b>	8.50
Rice with peas	

<b>KASHMIRI PULAU</b>	8.50
Rice with nuts and raisins	

### BREAD

<b>Plain Naan</b> (plain flour bread in cooked in tandoor)	3.25
--	------

<b>Garlic Naan</b>	3.90
--------------------	------

<b>Roti</b> (wholemeal, vegan available)	2.90
--	------

<b>Garlic roti</b> (wholemeal, vegan available)	3.25
---	------

<b>Lachha paratha</b> (wholemeal, vegan available)	4.50
--	------

<b>Aaloo paratha</b> (wholemeal with potato & herbs, vegan available)	5.00
--	------

<b>Peshwari naan</b> (with nuts and raisins)	5.50
--	------

<b>Keema naan</b> (with lamb mince)	5.50
-------------------------------------	------

<b>Cheese naan</b>	5.50
--------------------	------

<b>Cheese &amp; garlic naan</b>	5.99
---------------------------------	------

### ACCOMPANIMENT

<b>Raita of the day</b>	3.99
-------------------------	------

<b>Cachumber</b> (lightly spiced cucumber, onions, tomato)	5.99
---	------

<b>Onion salad</b>	5.00
--------------------	------

<b>Mango chutney</b>	3.25
----------------------	------

<b>Pickles</b>	3.25
----------------	------

<b>Papadums</b>	3.50
-----------------	------

<b>Papad with mango chutney</b>	4.50
---------------------------------	------



## BASECAMP **NORTHCOTE**

102 High St, Northcote

Phone: (03) 9482 1168

[basecamprestaurant.com.au](http://basecamprestaurant.com.au)

### Coeliac & Nut Allergy:

We always do our best to avoid any wheat & nuts product in our gluten free/nut free food,

But we cannot guarantee the absence of traces of nuts & wheat since we use imported spices from India.

# BASECAMP RESTAURANT

HOME *of the* BIRMINGHAM BALTI

Indian / Balti & Himalayan Cuisine

Menu

### Fully Licenced

BYO wine only. Corkage \$2.50 per person

## ENTREE

<b>Vegetable Samosa (2 Pcs)</b>		<b>7.99</b>
Potatoes and peas filling	Vegetarian	
<b>Vegan Onion Bhaji</b>	Gluten free available/ Vegetarian	<b>7.99</b>
Chickpea-batter fried onion fritters		
<b>Palak Pakoda</b> 🍷	Gluten free available/ Vegetarian	<b>7.99</b>
Crunchy spinach leaves fritters		
<b>Vegan Chukander ki tikki</b>		<b>7.99</b>
Beetroot & potato patties flavoured with pomegranate		
<b>Vegan MOMO (8pcs)</b> 🍷🍷	Vegetarian	<b>12.90</b>
Nepal's most famous dumplings with sesame tomato chutney		
<b>Chicken MOMO (8pcs)</b> 🍷🍷		<b>12.90</b>
<b>Chicken Tikka (4pcs)</b> 🍷	Gluten free available	<b>13.90</b>
Roasted chicken thigh.		
<b>Lamb Cutlets (4pcs)</b>	Gluten free available	<b>19.90</b>
Green herbs, ginger and coriander flavoured lamb cutlets		
<b>Harabhara khumb (6pcs)</b> 🍷	Gluten free available/ Vegetarian	<b>14.90</b>
Tandoori roasted mushrooms		
<b>Seekh kebab (4pcs)</b>	Gluten free available	<b>13.90</b>
Lamb mince kebabs spiced with cinnamon and cloves		
<b>Half Tandoori Chicken</b>	Gluten free available	<b>13.90</b>
The king of Tandoori cuisine (on the bone)		
<b>Full Tandoori Chicken</b>	Gluten free available	<b>25.00</b>
<b>Tandoori Mix (8pcs)</b>	Gluten free available	<b>27.00</b>
Chicken tikka, samosa, palak pakoda, sheekh kebab		

## REGIONAL SPECIALS

<b>Kathmandu Chilli Chicken</b>	Vegan/G-Free available	<b>17.50</b>
Nepali chicken stir-fry 🍷🍷🍷		
<b>Baigan aur mirchi ka salan</b>	Gluten free available	<b>15.99</b>
Eggplant, capsicum in sesame, tomato and coconut sauce 🍷🍷		
<b>Laal Maans</b> 🍷🍷	Gluten free available	<b>17.90</b>
Pride of Rajasthan: lamb with cumin, paprika and pepper		
<b>Konkon fish</b> 🍷🍷	Gluten free available	<b>22.50</b>
Ling fillet with mustard curry leaves, tamarind and coconut		
<b>Railway fish curry</b> 🍷🍷	Gluten free available	<b>22.50</b>
This is what you find in dhabas around railway stations		
<b>Nihari Murg</b> 🍷🍷	Gluten free available	<b>17.50</b>
Chicken thigh curry with affron, mace, yogurt and fresh corriander		
<b>Murg jardaaloo korma</b> 🍷	Gluten free available	<b>17.90</b>
Chicken breast in apricot-flavoured creamy nutty korma sauce		
<b>Tin Masala ka Ghost (on the bone)</b>	G-free available	<b>17.90</b>
Keshav's favourite. Diced lamb leg with flavoured with stoneground green chilli, garlic, coriander 🍷🍷		
<b>Chilli Beef</b> 🍷🍷🍷	Gluten free available	<b>17.90</b>
Beef cooked with capsicum, onions, tomatoes and green chilli		
<b>Himalayan Goat Curry</b> 🍷🍷	Gluten free available	<b>17.90</b>
Goat curry on the bone from NEPAL		

## BALTI DISHES

Balti is a curry cooked in a wok known as balti with the special balti sauce. These curries offer a bit of heat, sourness and sweetness. With the addition of capsicum, onions and fresh corriander, they become simply irresistible, come with us on a culinary journey, through the Balti Triangle in Brimingham which originated in Baltistan, Pakistan.

<b>Balti lamb/ Balti beef</b> 🍷🍷	<b>18.50</b>
<b>Balti chicken breast</b> 🍷🍷	<b>17.99</b>
<b>Bhuna Ghost</b> (lamb, hot) 🍷🍷🍷	<b>18.50</b>
<b>Chicken Jalfrezie</b> (Thigh hot) 🍷🍷🍷	<b>17.90</b>
<b>Keema Matar</b> (Lamb mince and green peas) 🍷🍷	<b>18.50</b>

## THE USUAL SUSPECT

<b>Butter Chicken</b> 🍷	Gluten free available	<b>16.99</b>
Tomato and butter cream sauce		
<b>Lamb Rogan Josh</b> 🍷🍷	Gluten free available	<b>17.50</b>
Classic lamb curry		
<b>Beef Vindaloo</b>	Gluten free available	<b>17.50</b>
Chilli, vinegar and coconut-based sauce		
<b>Lamb Saag</b> 🍷	Gluten free available	<b>17.90</b>
Fine spinach puree finished with cream		
<b>Chicken Tikka Masala</b> 🍷🍷	Gluten free available	<b>16.99</b>
chicken breast fillet with a special blend of spices		
<b>Chicken Korma</b> 🍷	Gluten free available	<b>16.99</b>
Cooked with creamy nutty Korma spices		

## VEGETABLES

<b>Masala Tofu</b> 🍷🍷	Vegan/G-Free available	<b>15.50</b>
Firm tofu in tomato-based masala sauce		
<b>Balti mixed vegetable</b> 🍷🍷	Vegan/G-Free available	<b>14.99</b>
Seasonal mix vegies with balti sauce		
<b>Bhindi Aalo</b> 🍷🍷	Vegan/G-Free available	<b>15.99</b>
Potato & okra		
<b>Daal makhani</b> 🍷	Vegan/G-Free available	<b>13.99</b>
Kidney beans and black lentils		
<b>Palak Paneer</b> 🍷	Vegan/G-Free available	<b>15.50</b>
Spinach and cottage cheese		
<b>Butter Paneer Pasanda</b> 🍷🍷	Vegan/G-Free available	<b>15.90</b>
Paneer filled with nuts, cooked with tomato cream (makhani) sauce		
<b>Malai kofta</b> 🍷	Vegetarian	<b>15.50</b>
Potato and paneer dumplings in silky creamy sauce		
<b>Pumpkin Masala</b> 🍷🍷	Vegan/G-Free available	<b>14.99</b>
Tempered with mustard and curry leaves		
<b>Mushroom Matar</b> 🍷	Vegan/G-Free available	<b>15.50</b>
Mushroom and green peas with a touch of tomato and cream		
<b>Chana Masala (organic)</b> 🍷🍷	Vegan/G-Free available	<b>14.99</b>
Organic chickpea curry		
<b>Dum Aloo</b>		<b>13.99</b>