

Chaat Corner

SOCIAL BHEL (N) (D) (G)

Toasted corn, puffed rice blended with assorted chutneys

DAHI SEVPURI (D) (G)

A crispy puff puri stuffed with spicy potatoes and topped with yogurt & assorted chutneys

MANGO CHICKPEA CHAAT

Chickpeas, red onion, green chilli, fresh lime juice with mango twist

DELHI PAPDI CHAAT (D) (G)

Fried flour cracker with spicy potatoes & chick pea, topped with yogurt, assorted chutney

SAMOSA CHAAT (D) (G)

Masala chana, cocktail samosa with mint, tamarind & sweet yogurt chutney

ALOO TIKKI CHAAT (D)

Spicy chana, crispy potato cake with assorted chutneys

DAHI VADA (D) (M) (G)

Lentil fritters dunked in creamy yogurt, topped with assorted chutneys

Vegetarian Starter

VEGETABLE SAMOSA (G)

Homemade triangles of light, crisp, filo pastry stuffed with fresh vegetables

VADA PAV (G) (D)

Fried potato dumplings in soft bun, an indian sandwich

ONION & POTATO BHAIJAS (D)

Classic Indian Finger food

MEDU VADA (G) (M)

South Indian street food, Black lentil fritters served with Curry leaves & coconut chutney

CRISPY CHILLI CAULIFLOWER (G)

Batter-coated crispy cauliflower with chillies, salt & pepper

PAV BHAIJ (D) (G)

Mashed vegetables with hot buttered buns

CHILLI PANEER (D) (G)

Diced paneer, spring onion, peppers, chilli garlic sauce

TANDOORI GRILLED PANEER (D)

Cottage cheese, pineapples, olives

MALAI BROCCOLI (D)

Fresh broccoli, cheese, cardamom powder

VEG PLATTER (D) (M) (G)

Grilled paneer, veg samosa, broccoli, Pakora

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Non Veg Starter

7.5 CHICKEN TIKKA (D)

Chicken thigh, kashmiri chilli powder, yogurt

7.5 TANDOORI CHICKEN (D) (M)

Grilled chicken breast & leg

1990'S CHILLI CHICKEN (G)

Fried chicken bites tossed in a sweet, spicy and slightly tangy chili sauce

CHICKEN MOMO (G) (M)

Steam dumpling with smoked tomato chutney

CHICKEN KEMPU (D) (M)

Crispy chicken breast, kaffir lime dip

8.5 MEAT SAMOSA (G)

Filo pastry filled with minced meat

8.5 KEEMA PAV (D) (G)

Minced lamb with toasted mini buns

7.5 LAMB CHOPS (D) (G)

Hampshire chops marinated with spices & malt vinegar

FISH FRY

Battered fish in Indian spices, golden fried

TANDOORI PINK SALMON (D)

Grilled salmon, dill leaves, salad

SALT & PEPPER CALAMARI (C)

Crispy fried squid with sambhal chutney

GUNPOWDER PRAWNS (G) (M)

Social special fried prawns with gunpowder

GARLIC & CHILLI PRAWNS (G)

Tiger prawns, peppers, chilli garlic sauce

WILD TANDOORI KING PRAWNS (M) (C) (D)

King prawns marinated with mustard paste

GRILLED OCTOPUS (S)

Sweet potato, asparagus & salad leaves

GRILLED PLATTER (D) (M) (C)

Chicken tikka, Tandoori prawns, salmon, Lamb chop

Vegetarian Mains

PALAK PANEER (D)

Cottage cheese with fresh spinach puree

PANEER BUTTER MASALA (D)

Cottage cheese with creamy tomato sauce

BHINDI / TOSS OKRA

Stir fry okra, onion tomatoes

TAWA VEGETABLES

Seasonal vegetables with onion tomato masala

CURRY LEAF POTATOES (M)

Baby potatoes, curry leaves, garlic & ginger

CHANA MASALA

Spicy chickpea, onion, tomatoes

DAL PALAK

Tempered yellow lentils with spinach

HOUSE BLACK DAL (D)

Slow cooked black lentils with butter and cream

BENGUN KA BHARTA

Roasted eggplant mash with tomato & onion masala

Non Vegetarian Mains

PAN SEARED SEA BASS (D) (M)

Fresh sea bass, broccoli, coconut sauce

KADAI PRAWNS

Tiger prawns tossed with kadai spices & vegetables

SOCIAL CHICKEN CURRY

Home style chicken curry

BUTTER CHICKEN (D)

Chicken breast with rich creamy tomato sauce

CHICKEN TIKKA MASALA (D)

Boneless chicken thigh, fenugreek flavoured tomato sauce

SAAG CHICKEN (D)

Chicken thigh, fresh spinach puree, fenugreek leaves

KHEEMA RAJPUTHANI

Minced lamb cooked with onion tomatoes & green peas

RAILWAY LAMB CURRY

Fiery lamb curry with baby potatoes

KADAI LAMB MASALA

Lamb diced, dry red chilli, tomato, peppers

LAMB SHANK MADRAS (D)

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

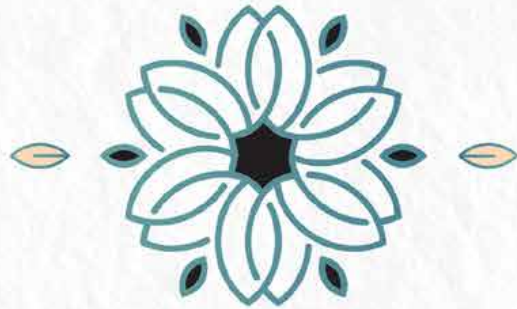
3.5

RAITA (D)

3.5

PLAIN YOGHURT (D)

3



B A L H A M

SOCIAL
L O N D O N

DESSERT *menu*

DESSERT *menu*



Gajar Ka Halwa
(D) (N) £7.00



Gulab Jamun With Rabdi
(D) (N) £7.00



Mango Rice Pudding
(D) (N) £7.00



Chocolate Banana
Spring Roll
(D) £7.00



Hot Chocolate Brownie
(D) £7.00



White Cheese & Raspberry
Brulee Cheesecake
(D) £7.00



teapots (SERVES TWO)

GREEN TEA | £4.50

FRESH MINT TEA | £4.50

ENGLISH BREAKFAST TEA | £4.50

MASALA CHAI | £4.75

coffee

AMERICANO | £3.00

CAPPUCINO | £3.50

LATTE | £3.50



ESPRESSO | £2.50

DOUBLE ESPRESSO | £4.00

IRISH COFFEE | £6.00



WHITE WINES

	175ML	250ML	BOTTLE
ARRUMACO VERDEJO (SPAIN)	8	10	30
Stone fruits, almonds, along with tips of citrus rind			
GABBIANO PINOT GRIGIO (ITALY)	8	10	30
Aromas of soft, ripe fruits, hints of hazelnuts & fresh lemons make this a truly distinctive Pinot Grigio.			
FAIRWAY CHENIN BLANC (SOUTH AFRICA)	8	10	30
Citrus Fruit With hint of Lime			
RONGOPAI SAUVIGNON BLANC (NEW ZEALAND)	9	11	33
Finely textured and generous palate with a crisp finish. Peach - Juicy – Citrus			
FERTUNA VERMENTINO (ITALY)			46.5
Full on the palate, Fresh - Fruity - Floral			
LANGLOIS CHATEAU POUILLY FUME (FRANCE)			48
Fresh and intense nose, citrus, fruits, almond taste with mineral hint			

RED WINES

	175ML	250ML	BOTTLE
ARRUMACO BOBAL (SPAIN)	8	10	30
Red fruits with floral touches followed by spicy notes.			
LA JOYA GRAN MERLOT RESERVA (CHILE)	8	10	30
Bright clear purple colour with a medium body. Cherry - Toasty - Lush (Vegan)			
COVILA TINTO (SPAIN)	8	10	30
Outstanding complexity and elegance, Fruit - Vanilla - Cocoa			
CHINCHERO MALBEC (ARGENTINA)	9	11	33
Deep red, rich berry and vanilla aroma. (Vegan)			
TORRE DEL FALASCO VALPOLICELLA METODO RIPASSO (ITALY)			44.5
Dry, full bodied style which is soft and fruity on the nose. Cherry - Chocolate - Mocha (Vegan)			
TRESCOY CHATEAUNEU DU PAPE (FRANCE)			49.5
Rustic Châteauneuf-du-Pape; spiced black fruit aromas and a velvety, warm palate (Vegan)			

SPARKLING WINES & CHAMPAGNES

	20CL	75CL
CHIO PROSECCO (ITALY)	10	35
Fresh fruity aromas. Citrus and green fruit on the palate. Pleasant finish. (Vegan)		
CHIO ROSE SPUMANTE (ITALY)		38
Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent. (Vegan)		
MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE (FRANCE)		85
Crisp green apple and lemon give way to white blossoms. Toasted cashew and brioche aromas add a vanilla-rich elegance. VEGAN		
MOËT & CHANDON ROSE IMPERIAL CHAMPAGNE		95
A lively, intense bouquet of red fruits wild strawberry, raspberry, cherry & slight hint of pepper.		

ROSE WINES

	175ML	250ML	BOTTLE
LE TUTU ROSE (FRANCE)	8	10	30
A pale Rosé wine with an expressive nose which displays notes of summer fruits -fresh raspberry and strawberries. (Vegan)			

SIGNATURE COCKTAILS

ESPRESSO MARTINI		11
Vanilla vodka, kahlua, fresh brew espresso		
PORNSTAR MARTINI		11
Vanilla vodka, passoa, passion fruit puree, shot of prosecco		
LYCHEE ROSE MARTINI		11
Vodka, lychee liqueur, rose syrup		
MS BALHAM		12
White rum, Malibu, Kwai feh, lime & lychee juice		
SOCIAL PICANTE		12
Reposado Tequila, Chilli, Lime & Agave Nectar		
TRUFFLE WASHED GOLD RUSH		12
Truffle washed bourbon, Drambuie, Lime juice, Maple, Angosutra bitter		
SOCIAL RICKY		12
Bombay Sapphire, Passion fruit, khus & Mandarin sherbet, Lime juice		
SUMMER IN PARIS		11
Vodka, Passoa, St. Germain, fresh cucumber, strawberry, lime juice		
SOCIAL MARGARITA		11
Tequila, cointreau, sweet & sour with your choice of flavour to go (classic, strawberry, mango, passion, chilli lime, cucumber basil)		
TIKKI TIKKI		12
Kraken spiced rum, malibu, archers, mango juice, cinnamon cordial lime juice		
APEROL SPRITZ		11
Aperol, fresh orange, prosecco & splash of soda		
SOUR : AMARETTO/ WHISKEY/ PISCO		11
Bourbon whiskey / Amareito / Pisco egg white, lime juice, sugar syrup		
GREEN APPLE & GINGER COLLIN		12
Gin, Apple sour, Ginger liqueur, lime juice, sparkling lemonade		
PATIALA PEG		13
Saffron infused bourbon, Orange bitter, house made demerara syrup		
LIQUID MARIJUANA		12
Tequila, Everleaf forest, Lime, Chilli, Agave nectar, Orange blossom water, coriander		

SOCIAL GIN & TONIC

All served in 50ml measures with tonic & herbs		
SIP SMITH		13
Olive, mediterranean herbs, tonic		
HENDRICKS		13
Cucumber, lime, lemon, cardamom, bay leaf, tonic		
OPIHR ORIENTAL SPICED		13
Rose petals, passionfruit, tonic		
MERMAID PINK GIN		13
Fresh strawberries, mint, rhubarb & raspberry tonic		

SOCIAL TEQ & TONIC

Tequila 50ml infused with natural flavours served with tonic water		
HIBISCUS & POMEGRANATE		13
GUAVA & BLOOD ORANGE		13

0% COCKTAILS & LASSIS

MOSCOW MULE	8
Alcohol free vodka essence, ginger beer, lime & mint crafted to a fiery perfection	
BELLINI	8
Fusion of rich white peach aromas, dry prosecco notes & aromatic bitters	
FOREST PICANTE	8
Everleaf forest, Lime, Chilli, Agave nectar, Orange blossom water, Coriander	
ELDERFLOWER RASPBERRY COOLER	8
Elderflower cordial, fresh cucumber, raspberry, lime juice & lemonade	
SWEET LASSI (D)	6
MANGO LASSI (D)	6
PINEAPPLE & COCONUT LASSI (D)	6
BLUEBERRY & MATCHA LASSI (D)	6

STRAIGHT SHOTS (5 FOR 25)

B52	6
Kahlua, Bailey's, Cointreau	
BRAIN HAMMER AGE	6
Archers, Bailey's, Grenadine	
BABY GUINNESS	6
Coffee, Liqueur, Irish Cream	
JAGERBOMB	6
Jagermeister, Red Bull	

DRAUGHT BEER

	HALF	PINT	TOWER
SOCIAL HOUSE LAGER	4	6	30
COBRA	4	7	32
MADRI	4	7	32
BREWDOG IPA	4	7	32
GUINNESS MICRO DRAUGHT		7	

BOTTLES & CANS

ESTRELLA DAMM	5
MORETTI	5
SOL	5
REKORDERLIG CIDER (Apple, Strawberry-Lime)	5
COBRA ZERO	5

SOFT DRINKS

JUICE (ORANGE/ MANGO/ LYCHEE/ PASSION)	3.5
COKE/ DIET COKE/ LEMONADE	3.5
INDIAN TONIC	3.5
SLIMLINE TONIC	3.5
RHUBARB & RASPBERRY TONIC	3.5
SODA	3
STILL WATER/ SPARKLING WATER	4

SUNDAY ROAST

A unique fusion of the classic British Sunday Roast and bold Indian flavours. Enjoy a variety of meats and a hearty veggie alternative. All served with Indian-inspired sides and spices. A comforting twist on tradition - rich, vibrant, and satisfying.

Starters

Dahi Sev Puri (D) (G)	£7.50
Medu-Vada (G) (M)	£8.00
Chicken Kempu (D) (M)	£10.00
Crispy Chilli Cauliflower (G)	£10.00

Roasted Masala Chicken (D) (G) (M)	£25.00
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House salad, mustard & curry leaf potatoes, onion bhajia, rice papad, mango pickle, onion & coriander naan, stir-fry cabbage & gravy

Spiced Roasted Lamb Shank (D) (G) (M)	£28.00
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House salad, mustard & curry leaf potatoes, onion bhajia, rice papad, mango pickle, onion & coriander naan, stir-fry cabbage & gravy

Roasted Masala Seabream (D) (G) (M)	£25.00
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House salad, mustard & curry leaf potatoes, onion bhajia, rice papad, mango pickle, onion & coriander naan, stir-fry cabbage & gravy

Vegetarian Roast (D) (G) (M)	£22.00
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Achari broccoli steak, house salad, mustard & curry leaf potatoes, onion bhajia, rice papad, mango pickle, onion & coriander naan, stir-fry cabbage & coconut rice

Extras

Onion & Coriander Naan (D) (G)	£3.50
Curry Leaf Mashed Potato (D) (G) (M)	£3.50
Coconut Rice (M)	£4.00
Gravy (M)	£4.00

Desserts

Chocolate Brownie (D)	£7.00
Mango Rice Pudding (D)	£7.00
Mango Lassi (D)	£7.00

Go Bottomless: Get 90 minutes of free flowing, bubbles | Add £25.00

A 12.5% discretionary service charge is added to all bills. Our dishes might contain allergens, please ask a member of the staff for more details.

(G) GLUTEN (D) DAIRY (M) MUSTARD