OLD FAVOURITE MAIN COURSE

Let's take your taste buds on a journey that promise's you the comfort you are a custom to.

BALTI
A style of cooking that was developed in Birmingham more than 25 years ago. Named according to the vessel in which it is served, this dish made with an aromatic blend of spices, which you can taste in the thick sauce

TIKKA MASALA (D) (N)
Everybody's favourite, mild, creamy & delicious dish, this dish is known as the most popular Indian dish in Britain

CURRY
These dishes are made using a traditional family recipe, to create a sauce, which is light, but rich in flavour

PATHIA
A combination of various herbs, fresh ginger, tomato, garlic & soya sauce. Sweet & sour, fairly hot

BHUNA
These dishes are made with a combination of herbs & spices, prepared with fried onions & fresh tomatoes

DOPIYAZA
Cooked with generous potions of onions & capsicum. Fairly hot

KORMA (D) (N)
Very mild sweet dish prepared with fresh coconut cream, milk, butter & onion sauce

GARLIC FRY
Highly recommended the sauce has fried onion & extra garlic to give that authentic home style taste

DARJEELING
These dishes served in a fairly hot sauce with onion & peppers cooked in an aromatic blend of spices & fresh coriander

ACHARI
Tender pieces of lamb OR chicken are cooked with a blend of aromatic spices, onion & herbs & the achari taste is created by the addition of pickles. Highly recommended

SAAG WALA
These dishes are prepared with fried onion, fresh ginger, garlic & fresh spinach

MADRAS (S)
Madras sauce is a fairly hot curry sauce, madras slightly hot cooked with herb & spices

VINDALOO (S)
Vindaloo is an Indian curry dish popular in region of Goa, vindaloo very hot & tangy sauce

ALL OF THE CONNOISSEURS SPECIALITIES ARE AVAILABLE IN:

CHICKEN BREAST	£8.50	TENDER LAMB	£8.99
CHICKEN TIKKA	£8.99	MIXED VEGETABLES	£7.50
PRAWNS	£8.50	CHICKEN & LAMB	£10.50
KING PRAWNS	£9.50		

ANY ADDITION VEGETABLE £1.50 MEAT £2.00 SEAFOOD £2.50
BACABA SPECIAL MIX WITH CHICKEN/LAMB & PRAWNS £10.50

VEGETARIAN

TARKA DAL (D)
Traditional yellow lentil flavoured with crisply fried garlic & onion, tempered with asafetida & cumin

BOMBAY ALOO
Potato cooked with tomatoes & seasoned with mustard seeds & lemon juice

£6.99

ALOO GOBI
Potato & cauliflower cooked in its own steam in an enclosed dish, lightly spiced

PINDI CHOLE
Chickpeas cooked with tomatoes, garlic & ginger, flavoured with Bacaba aromati ground masala mix

VEGETABLE MAIN COURSE ARE AVAILABLE AS SIDE DISHES: £4.50

CHAWAL & ROTI

STEAMED RICE Steamed aged basmati rice	£1.85	**LEMON CHILLI RICE** Aromatic basmati rice cooked with fresh lemons, chilli & onion juliennes	£2.99
PULAO RICE (D) Aromatic basmati rice cooked with brown onion & spices	£2.00	**EGG FRIED RICE** Plain boiled rice fried with shallots & scrambled egg	£3.50
MUSHROOM RICE Pulao rice cooked with sliced mushrooms & spices	£2.99	**KEEMA PULAO RICE** Basmati rice cooked with fresh spicy minced lamb	£3.50
MUTTER PULAO Aromatic basmati rice cooked with garden green peas	£2.99	**JEERA RICE**	£2.99

BACABA BIRYANI: (D)

Aromatic preparation of basmati rice layered with spiced vegetables OR chicken OR lamb, garnished with mint, saffron, individually baked under a special flaky crust.
Served with raitha OR sauce

VEGETABLES	£7.99	KING PRAWNS	£9.50
CHICKEN	£8.50	BACABA SPECIAL Mixed with chicken, lamb & prawns	£10.50
LAMB	£9.50		

SALAD

KACHUMBER SALAD Tangy Indian tossed salad of diced tomatoes, onions & cucumbers, dressed with chaat masala & lemon juice	£1.99	**MIX RAITA (D)** Strained yoghurt with roasted cumin, cucumber, tomato & onion	£1.99
HARA BHARA SALAD Mix green salad served with green chilli & lemon wedges	£1.99	**PAPAD (G)**	£0.50
		CHUTNEY	£0.50
		CHIPS	£1.99
		MASALA CHIPS	£2.99

(S) Denotes dish is spicy hot
(N) Items may containing nuts or traces of nuts
(G) Denotes items containing wheat and gluten
(D) Denotes item containing Dairy

NAAN & ROTI

All Breads containing wheat & gluten

NAAN Classical Indian bread	£1.99	**CHEESE NAAN** Soft bread stuffed with mozzarella	£2.99
GARLIC NAAN Soft bread spread with lots of freshly chopped garlic	£2.00	**ONION KULCHA** Naan stuffed with spicy onion & coriander	£2.99
KEEMA NAAN Soft bread stuffed with spicy minced lamb	£3.50	**PANEER KULCHA** Naan stuffed with Indian cottage cheese & spices	£2.99
PESHWARI NAAN (N) Soft bread stuffed with dried fruit & coconut	£3.50	**ALOO KULCHA** Naan stuffed with potato & oion masala	£2.99
GARLIC CHILLI CORIANDER NAAN (S) Naan with fresh chillies & coriander leaves	£2.99	**LACCHA BUTTER PARATHA** Layered Indian bread. Flaky & crispy. Ideal bread to accompany Indian curries	£2.99
GARLIC CHILLI CHEESE CORIANDER NAAN (S) Naan with fres chillies, cheese, garlic & coriander leaves	£3.50	**TANDOORI ROTI** Baked Indian bread in tandoor	£1.50
HONEY NAAN Soft bread with honey	£2.99	**TAWA ROTI** Flat unleavened Indian bread	£1.50

KIDS MENU

CHICKEN TIKKA MASALA (N) £6.50
Served with steam rice

CHICKEN NUGGETS & CHIPS (G) £4.99
Fried chicken morsels with chips

CHICKEN TIKKA & CHIPS £4.99
Mildly spiced chicken tikka in sauce with chips

RICE & CHIPS £2.99

BACABA DESSERTS

Time to spoil yourself, end this invitation on a sweet note & do not hold back

RASMALAI (D) £3.99
A milk-based sweet dessert served cold with sweetened milk

GULAB JAMUN (D) £2.99
Classic milk reduction & cottage cheese dumpling served hot

KESARI MATKA KULFI (D) £3.99
Homemade Indian special blended of kulfi ice cream with saffron sauce, decorated with pistachio & almonds

HONEY POT (D) (N) £3.99
Vanilla ice cream with nut pieces topped with glazed almonds & honey sauce

BACABA PINEAPPLE(D) £3.99
Pineapple ice cream with pineapple pieces in a real pineapple shell

COCONUT HELADO (D) (N) £3.99
Half a coconut shell filled with creamy coconut ice cream

CHOCOLATE GATEAUX (D) £3.99
Traditional French cake made with chocolate fudge

CHEESE CAKE (D) £3.99
Light dessert to finish your meal

0121 552 4756 - 532 4076

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Terms & Conditions:
Management reserve the right to refuse service without any reason.
Offers cannot be used in conjuction with any other offer.
Management Can Withdraw Any Offer Any Time

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COCKTAIL BAR & DINING

Indian Restaurant MENU

OPENING TIME

MON - THURS: 3PM - 11PM
FRI - SAT: 1PM - 11PM
SUN: 1PM - 10PM

DELIVERY TIME

MON - THURS: 5PM - 10:30PM
FRI - SAT: 5PM - 10:50PM
SUN: 5PM - 9:30PM

THE FOOD AWARDS ENGLAND 2017

THE FOOD AWARDS ENGLAND 2018

ChefOnline
ARTA 2019
Certificate of Excellence
Awarded to
Bacaba Indian Restaurant
West Midlands
Regional Winner

DELIVERY

Minimum Order £12.00, Within 3 Mile Radius. Over 3 Mile £1 Charge Per Mile.

0121 552 4756 - 532 4076

Bacaba Cocktail Bar & Dining 157-A City Road, Tividale, Oldbury, B69 1QP

www.bacaba.co.uk

JUST EAT

Uber Eats

CHEF SIGNATURE APPETIZERS

Explore your journey with tantalising flavours
that shall make you want more again & again

SEAFOOD

SALT & PEPPER KING PRAWNS (G) £7.95
King prawns lightly floured & tossed in our own secret salt pepper seasoning with fresh mix pepper & onions

TANDOORI SALMON TIKKA (D) £7.99
Scottish pink salmon marinated in a hung yoghurt special blend of Indian spices, flavoured with fenugreek leaves, chargrilled in a tandoor

FISH PAKORA (S) £5.99
Marinated in a blend of garlic & ginger, coated with spicy gram flour, fried until crispy golden brown

CHEF'S SPECIAL SEAFOOD MIXED GRILL (D) £16.95
Mixed seafood platter consisting of salmon tikka, king prawns, fish pakora, cod fish tikka, freshly cooked in tandoori, served on sizzlers with fresh green salad

CHICKEN

SALT & PEPPER CHICKEN (G) £6.50
Chicken lightly floured & tossed in our own secret salt pepper seasoning with mix pepper & onions

CHICKEN CHILLI (DRY) (G) (S) £7.50
Popular Indo-Chinese dish cooked with mix pepper, onion, soya & hot chilli sauce

LAMB

NAHSHILI CHAPS (ALCOHOL) (D) £7.99
Succulent baby lamb chops marinated with yoghurt, black cumin, blend of grounded spices (garam masala) & chilli powder, flamed in dark rum

MIX MEAT GRILL (D) HALF £7.99 / FULL £13.99
Selection of Indian tandoori grill - tandoori chicken tikka, tandoori achari chicken tikka, lamb chops, seekh kebab & chicken wings

BACABA JUMBO MIX GRILL (D) 22 PIECES £16.95
Selection of Indian tandoori large grills with - tandoori chicken tikka, tandoori achari chicken tikka, lamb chops, seekh kebab, tandoori chicken wings & fish pakora

VEGETARIAN

PAPRI CHAT (G) (D) £4.99
Crispy roasted potato served with freshly chopped ginger, fresh green chilli and coriander mixed with mango, tamaring and tomato chutney

CHILLI PANEER (S) (G) £5.99
Pan-fried chunks of homemade Indian cottage with onions & bell peppers spiced with garlic & green chillies, flavoured with hot chilli sauce & fresh lemon juice

BROCCOLI SURKH ANGAR (G) £5.99
Crispy fried broccoli tossed in chilli & garlic sauce

PANEER TIKKA SHASHLICK (D) £5.99
Homemade Indian cottage cheese, hung yoghurt & roasted gram flour, gently charred in a tandoor. Served with homemade mix vegetable

PANEER SALT & PEPPER (G) £5.99
Homemade Indian cottage cheese lightly floured & tossed in our secret salt pepper seasoning with chillies served with mix pepper & onions

PANI POORI (G) Served With Tangy Water £3.99

ONION KACHORI (G) £4.99
Served With Chef's Special Aloo Bhaji

OLD FAVOURITE APPETIZERS

Traditional delicacies that have been popular for ages

SEAFOOD

KING PRAWN POORI (G) £6.50
Succulent spicy king prawns on a fried flat bread base

PRAWN POORI (G) £5.50
Succulent spicy prawns on a fried flat bread base

TANDOORI FISH TIKKA (D) £6.50
Cod fish marinated with pickled flavoured spice, cooked in tandoor

CHICKEN

TANDOORI CHICKEN TIKKA (D) HALF £4.50 / FULL £7.50
Boneless chunks of chicken breast marinated in yoghurt, ginger & garlic extract. Traditionally cooked in the tandoor

TANDOORI ACHARI CHICKEN TIKKA (D) HALF £4.50 / FULL £7.50
Boneless chunks of chicken marinated in yoghurt, Indian pickle ginger & garlic extract. Traditionally cooked in the tandoor

TANDOORI CHICKEN WINGS (D) £4.99
Chicken wings marinated in yoghurt, ginger & garlic extract. Traditionally cooked in the tandoor

LAMB

SEEKH KEBAB £4.99
Lightly spiced minced lamb with a blend of fresh Indian spices, threaded on to a skewer & glazed golden in a tandoor

MEAT SAMOSA (G) (D) £4.99
Spicy minced lamb & peas together with roasted cumin seeds, wrapped in a triangular homemade pastry & deep fried served with masala chickpeas

VEGETARIAN

VEGETABLE SAMOSA (G) (D) £3.99
Spicy potato cubes, onions & peas together with roasted cumin seeds, wrapped in a triangular homemade pastry & deep fried served with masala chickpeas

ONION BHAJI £3.99
Freshly sliced onion dipped in a lightly spiced batter with aromatic herbs & seasoned with salt & freshly ground pepper

ALOO TIKKI (G) (D) £3.99
Deep fried potatoes patty & chickpeas curry with special mild spices, chopped onions, fresh coriander & chutney served with masala chickpeas

CHEF SIGNATURE MAIN COURSE

Using age-old recipes & ideas, producing a truly distinctive layering of Indian ingredients

SEAFOOD

KING PRAWNS MASALA £9.50
Fresh diced king prawns cooked with tomato & onion, flavoured with special spice mix

FISH CURRY £8.50
Pieces of fish simmered in a traditional masala of onion, fresh coriander, green chilli

CHICKEN

BUTTER CHICKEN (D) £9.50
Classical tandoori chicken in a tomato & cream gravy, flavoured with dry fenugreek leaves, garnish with fresh cream & butter

CHICKEN JALFREZI £8.99
Strips of chicken breast stir-fried with chunky peppers & onions, spiced with slit chillies

CHICKEN CHETTINAD (N) £8.99
A classic hot & tangy south Indian dish of toasted spices in a deep rich coconut base sauce

CHICKEN CHILLI (SAUCE) (G) (S) £8.50
Popular Indo-Chinese dish cooked with mix pepper, onion, soya & hot chilli curry sauce

LAMB

MEAT TARIWALA £8.99
Home style spicy mutton on the bone cooked with tomato, ginger, chilli & chef special masala. The aroma of flavourful mutton curry itself stimulates the taste buds. One can eat stomach full but still crave for more remains

LAMB ROGAN JOSH £8.99
Diced lamb slowly simmered with onions, tomatoes & Indian spices. Finished with generous sprinkling of fresh coriander

LAMB BHUNA SHARABI (ALCOHOL) £9.99
Tender pieces of lamb cooked with chilli & coriander with a touch of whisky

LAMB CHETTINAD (N) £9.50
A classic hot & tangy south Indian dish of toasted spices in a deep rich sauce

CHANDNI CHOWK KA KEEMA (S) £7.99
Minced lamb cooked with onion & chef's special own masala

TAK-A-TAK
Typical Indian street food style, cooked on hot plate with secret herbs, chopped green chilli, coriander, onion, tomato & mix pepper

KING PRAWN £9.99 **LAMB** £9.50
CHICKEN £8.99 **PANEER (D)** £9.50

VEGETARIAN

SHAHI PANEER (D) (N) £9.50
Rich mughlai dish with cubes cottage cheese, cashewnuts, enhanced with mace & cardamom smooth creamy tomato gravy

KADHAI PANEER (D) £9.50
Traditional kadhai cooked in a special sauce prepared with methi leaves, fresh chopped onions, ginger, coriander, green peppers, tomatoes & tamarind sauce

MALAI KOFTA (D) £9.50
Fresh Indian cottage cheese dumpling in creamy tomato gravy

PALAK PANEER (D) £9.00
Indian soft cheese cooked with spinach & delicate blend spices

SARSON DA SAAG £9.00
Indian saag traditionally refers to mustard greens (sarso) & spinach slow cooked with blend of spices

BHINDI DO PYAZA £6.99
Fresh okra sauteed with dry-roasted spices, onion, tomato enriched with dry bacaba masala

MUTTER PANEER (D) £8.50
Muttar paneer dish is very popular in north India, Indian cottage cheese cooked with garden peas in tomato based curry & Indian spice

MIX VEGETABLE TARKARI £7.99
A melange of seasonal garden vegetables

BACABA DAAL MAKHANI WALI (DAAL MAKHANI) (D) £8.50
Classic black lentils slow cooked overnight

VEGETABLE MANCHURIAN £7.99
Veg Manchurian is an Indo-Chinese dish made of deep fries mixed vegetable dumplings tossed in spicy chinese sauce

SOYA MANCHURIAN (G) £6.99
Served With Indo-Chinese Spicy Sauce

PANEER CHETTINAD (D) £9.50
South Indian Special Masala Gravy With Curry Leave Coconut & Mustard Seeds

SOYA CHAMP CURRY (G) £9.99
Special Rajsthani Spicy Gravy

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