

House cocktails

Currytini	6.95
<i>Bombay Sapphire gin and dry Cinzano with lime cordial, curry leaves and fresh green chilli makes a zingy Indian martini-Gimlet hybrid</i>	
Darjeeling Mist	6.50
<i>Superior iced tea using Darjeeling's famous brew, with the added bonus of gin, lime juice, mint and cassia bark</i>	
Shah-Shah	6.95
<i>Sagatiba cachaça, ginger, lime, mint and a splash of dark rum – Goa meets Copacabana</i>	
Pomegranate Margarita	6.95
<i>A passionate mix of Sauza white tequila, Cointreau, fresh lime and pomegranate puree</i>	
Mango-chilli Tornado	6.95
<i>Sweet aromatic Alfonso mango and Indian dry red chilli make a great Indian twist with Sauza white tequila and white rum</i>	
Sungura	6.95
<i>Exotic Indian Alfonso mango combined with lychee liqueur and black currant, charged with aromatic Myers's rum</i>	
Babur Mojito	7.25
<i>Our own version of the classic, with white rum, Havana club, Myers's rum, mint, lime and cinnamon, topped with Champagne</i>	
Himalayan Spring	6.95
<i>A sprightly blend of Scotch whisky, ginger, lime and fully matured sweet sherry</i>	
Old Fashioned Spice	6.95
<i>Buffalo Trace bourbon and Drambuie combined with clove and orange zest make a heart-warming version of the American classic</i>	

All our cocktails are made to an exacting standard so during busy periods your drink may take a bit longer but we hope you will find it worth the wait

Champagne cocktails

Strawberry Sparkler <i>Champagne, wild strawberry liquor</i>	7.95
Kir Royale <i>Champagne, crème de Cassis</i>	7.95
Pink Jaipur <i>Champagne, passion fruit liqueur, peach schnapps</i>	7.95
Champagne mojito <i>Classic refreshing mojito super-charged with champagne</i>	7.95

Classics

Martini <i>Absolute or Bombay Sapphire, shaken or stirred. Ask for more options</i>	6.50
Margarita <i>Tequila, Cointreau, lime</i>	6.50
Mint julep <i>Bourbon whisky, fresh mint, sugar</i>	6.50
Bloody Mary <i>Absolute, tomato juice and our own spices</i>	6.50
Cosmopolitan <i>Absolute, Cointreau, cranberry, lime juice</i>	6.50
Bramble <i>Bombay Sapphire, crème de mûre, gomme syrup, fresh lime</i>	6.50

Mocktails

Lassi	3.50
<i>Sweet, salted or mango</i>	
Beat the heat	4.25
<i>Pineapple juice, lime cordial, lime, mint - cool and shaken</i>	
Yellow submarine	3.75
<i>Deeply satisfying with banana, pineapple, mango on the rocks</i>	
Absolute apple	3.75
<i>Apple, caramel syrup, lime, mint</i>	
Ginger fizz	3.50
<i>Coca cola, fresh ginger, lime, sugar</i>	
Indian summer	3.95
<i>Orange juice, pineapple juice, mango juice and rose syrup</i>	
Lassi colada	3.95
<i>Pineapple, coconut and fresh lime with Greek yoghurt</i>	

What do you normally drink with Indian food? If you haven't tried wine before we hope our wine list will help you change your mind. Our wines have been chosen first and foremost because they taste good and offer great value. Secondly we have tasted them with the menu to make sure they work well with a range of dishes.

When it comes to matching food and wine there are no rules – you are in charge, but there are some useful pointers. You can choose to match or contrast. A highly flavoured dish is more likely to be complemented by a strongly flavoured wine. 'Sweet', warming spices will suit the contrast of a dry, more acidic wine - perhaps white, perhaps red, but don't forget versatile rose. The refreshing sharpness of ingredients like yoghurt, tamarind and lime needs refreshing acidity in the wine to balance. Chilli can make tannic red wines seem harsh so choose soft fruity reds.

Please feel free to experiment and ask the staff if you'd like a little advice.


Champagne & Sparkling

Glass 125 ml 

Good quality sparkling wine shouldn't be saved just for special occasions, there's something about it that works particularly well with Indian spicing.


Prosecco Spumante, Ca Morlin		24.95
Sergio Rosé NV Mionetto		26.75
Champagne Grande Reserve, Devaux NV	7.50 	36.95
Champagne Rose, Devaux NV		39.95
Champagne Brut Premier, Louis Roederer NV		48.25

Rosé





Glass 175 ml 

Cabernet Sauvignon Rosado Principe de Viana 2009, Spain <i>Lovely, blackcurrant flavours with a dry finish</i>		19.95
Syrah Rosé VDP d'Oc 2008, France <i>Straightforward and fruity</i>		20.50
Syrah/Petit Verdot, Chocalan 2010, Chile <i>Peppery spice notes complement the bright fruit character</i>	5.50 	21.50

White - Soft & fruity

Glass 175 ml 

We found that these wines, although mostly on the dry side, are softer and with their more pronounced fruitiness make very versatile partners for spicy dishes of all types.

Filosur Torrontes 2008, Mendoza, Argentina		17.75
<i>Rich, full, but still carrying fruit characteristics, soft and elegant</i>		
Chenin Blanc, Sula 2009, Nasik, India	4.75 	18.95
<i>Off-dry with tropical fruit and balancing fresh acidity. Handles spice well.</i>		
Goats do Roam White 2010, South Africa		19.25
<i>Yes it is a bad pun, but this Rhone-style white has lovely floral perfumes and a soft, dry palate.</i>		
Plantagenet Great Southern Chardonnay 2008, Australia	6.25 	24.75
<i>Clean floral aromas with nutty vanilan soft oak finish. Good fruity and citrus balance with long creamy finish</i>		
A Mano Fiano/Greco 2010, Puglia, Italy		19.95
<i>This blend of native grapes from southern Italy is vibrantly fruity, exotic and dry</i>		
Willunga100 Viognier 2009, McLaren Vale, Australia	5.50 	21.50
<i>Intense flora, spice and apricot aromas on the nose, nicely balanced with texture, creaminess and refreshing acidity</i>		
Koenig, Riesling 2008, Alsace, France		21.95
<i>Good aromatic nose with tropical fruits, pineapple and characteristic hint of petroleum. Rich mouth feel with a zesty long finish</i>		
Koenig, Pinot Gris 2008, Alsace, France	5.75 	22.95
<i>Floral nose with roasted almond, peach and sweet spices. Rich on the palate, heavy with intensely fruity character, and a long velvety finish</i>		
Sauvignon Blanc, Kim Crawford Marlborough 2009, New Zealand		23.25
<i>Classic full-tilt NZ Sauvignon, packed with aromatic, tropical fruit</i>		

White - Crisp, dry

Glass 175 ml 

These wines all have refreshing acidity and tend to be weightier and richer as you move down the list. They will make a happy marriage with fish and seafood in particular.

Malvasia Chardonnay, Primo 2010, Puglia Italy <i>Fresh, rich & dry with an aniseed and vanilla twist</i>	(no glass)	19.25
Cotes des Gascogne, Domaine de Saint Lannes 2009, France <i>Crisp and clean as a whistle, like delicate Sauvignon Blanc</i>	4.95 	19.50
Broken Rock Chenin Blanc 2010, South Africa <i>Fresh, lively acid balance with hints of pineapple and citrus</i>		20.25
Lois Grüner Veltliner, Loimer 2010, Austria <i>Zesty fruit, with clean citrus finish</i>		22.25
Verdelho, Herdade do Esporao 2009, Alentejo Portugal <i>Lots of enticing floral aromas – honeysuckle and lavender with hints of warm anise and ginger</i>		21.50
Godello, Mara Martin 2009, Monterrei, Spain <i>Intense floral nose with hint of spices, melon, pepper and peach. Medium bodied with refreshing acidity and a zesty long finish</i>		20.95
Pinot Grigio, Borgo dei Vassalli 2009, Italy <i>Bone dry, for grownups.</i>	5.75 	22.25
Chablis, Domaine Corinne Perchaud 2008, France <i>Steely, crisp, bone dry. Surprisingly versatile.</i>		27.25


Red – Fresh

Glass 175 ml 


The fresh acidity of these wines harmonises with sharper accented dishes, while the soft tannins make them appropriate both for fish dishes and chilli spice.

Corvina, Alpha Zeta 2009, Italy <i>Valpolicella-liked cherry bite</i>	4.95 	19.25
Borgo Selene 2010, Sicily, Italy <i>A warm, rich, lively mix of two indigenous varieties, Nerello Mascalese and Nero d'Avola, with black fruit, smooth on the palate</i>		18.25
Pleno Tempranillo 2009, Navarra, Spain <i>Straightforward & fruity, but quite dry</i>	4.75 	18.95
Fleurie, Domaine de Grands Cedres 2009, France <i>Floral and strawberry aromas, appealing fruit flavours, very soft but also rich and full with lots of character</i>		22.75
Merlot, Newen 2008, Patagonia, Argentina <i>Fresh fruit – cherry, blackcurrant, green pepper, cinnamon and good balance of oak and sweet spices</i>	5.75 	22.25
Bourgogne Pinot Noir, Jean-Claude Boisset 2009, France <i>Restrained red fruits, with a firm backbone</i>	(no glass)	23.50
Brouilly, Chateau de Pierreux 2009, France <i>Bouncy black fruit with freshness and soft tannins</i>		26.25

Red – Spicy

Glass 175 ml 

Sourced from generally warmer climates these spicy styles are generously proportioned and just what you need to match particularly spicy foods.

Carmenere, Vina Edmera 2009, Chile		19.25
<i>Soft structure with cinnamon, star anise and a hint of tobacco, complemented by a rich finish</i>		
Shiraz, Sula 2010, Nasik, India	5.50 	21.25
<i>Soft, generous, peppery</i>		
Cline Cellars Zinfandel 2009, California, USA		24.75
<i>With aromas of dark red fruits, anise and tobacco, the flavours of licorice and bitter chocolate, this is a delight</i>		
Hecula Monastrell 2008, Castano, Yecla, Spain		22.50
<i>Firm with complex aromas of raspberry, spices and liquorice, juicy blackberry notes with soft tannins and a long finish</i>		

Red – Full

Full-flavoured and full-bodied, these are for people who like more firmly structured wines. They work well with dark meats and stronger flavours.

Malbec, Andeluna 2009, Mendoza, Argentina	5.50 	21.95
<i>Lushly rich with cherry, plums, fig, coffee, chocolate, violets – you name it, it has it. We love it.</i>		
Caliterra Tributo Carmenere-Malbec 2006, Colchagua, Chile		25.95
<i>This blend of 60% Carmenere and 40% Malbec is ripe, full, with cherry, black currant, tobacco, cassis and a strong backbone</i>		
Shiraz/Viognier, Willunga 100 McLaren Vale 2007, Australia	5.75 	22.25
<i>Ripe and very fruity, but has depth and backbone</i>		
Nero d'Avola, Casa Vinicola 2009, Sicily, Italy	5.25 	20.95
<i>Dark fruit flavours with fresh bite and some grip</i>		

This list was compiled for Babur by Peter McCombie, MW.

Aperitifs 25ml 2.50

Cinzano Bianco, Martini Sweet or Dry, Dubonnet, Campari,
Malibu, Pimms No 1, Pernod, Archers

Sherry 100ml 4.50
Sweet, medium or dry

Spirits 25ml 2.75

Whisky, Gin, Vodka, Rum, Tequila

Premium Spirits 25ml 3.75

Amrut (Indian single malt), Glenmorangie, Glenfiddich, Dalwhinnie,
Laphroaig, J.W. Black label, Bombay Sapphire, Grey Goose,
Sagatiba, Martell V.S., Remy Martin, Myers's rum

Lager, Beer and Mineral

Cobra 330ml 2.50 660ml 4.50

Kingfisher 330ml 2.50 660ml 4.50

Cobra (Non alcoholic Lager) 330ml 2.50

Soft Drinks 225ml 1.95

Mixers 113ml 0.75

Fruit Juice 225ml 2.25

Bottled Mineral Water 750ml 2.95

Liqueurs 25ml 2.75

Benedictine, Cointreau, Sambuca, Drambuie, Southern Comfort,
Tia Maria, Grand Marnier, Amaretto, Araku, Bailey