



Babur

PRIVATE DINING & EVENTS



A CULINARY GEM IN SOUTH EAST LONDON




There is a surprise awaiting you in the heart of South East London, a multifaceted restaurant that has not only stood the test of time, but is constantly evolving its menus and cooking styles to represent the very best in contemporary cooking from India and the wider subcontinent.

Babur has consistently championed the diversity of India's cuisines in Honor Oak Park since 1985, and was recently crowned London's Best Fine Dining Restaurant at the Asian Curry Awards 2023.

Original cuisine, innovative cocktails, a price-conscious wine list and thoughtful service from a core team who have spent the last two decades working side-by-side, makes Babur a fantastic place for celebrations both big and small.



Babur

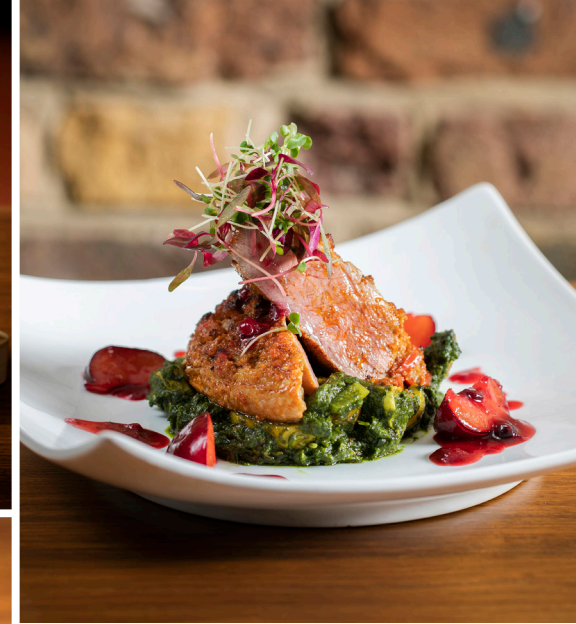
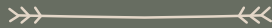
119 Brockley Rise, Forest Hill SE23 1JP | 020 8291 2400
mail@babur.info |    @BaburRestaurant | www.babur.info



OUR FOOD AND DRINK

Led by two talented chefs (formerly of the renowned luxury Oberoi Hotel Group) head chef Jiwan Lal and sous chef Praveen Kumar Gupta, the kitchen seamlessly shifts from the time-honored to the modern day, showcasing the best of well-known Indian classics along with less-familiar regional cuisines of the subcontinent.

The wine and cocktail lists match the breadth and scope of the food menus with by-the-glass wine recommendations for each dish (including red and white matches when both work) and the extensive range of cocktails employ infusions, spices, teas and barrel-aging – one is even smoked.



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PRIVATE DINING & EVENT OPTIONS

The restaurant is available for exclusive hire and offers a flexible entertaining space for all types of celebrations. The warm, open interiors feature exposed brickwork, stylish and comfortable leather banquettes and chairs and a beautifully eclectic collection of original artworks from local and Indian artists.

Seated: 74 | Standing: 85

Sound system | AV equipment | DJ hire



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SAMPLE 3 COURSE MENU

STARTERS

- Spiced crab meat, steamed gram flour cake, garlic butter
 - Goat shoulder tikka, cumin puff
- Spinach and sweet potato shingara

MAINS

- Baby monkfish tail, Goan coconut sauce
- Slow cooked coastal mutton masala
- Jackfruit and young peas dosa

SIDES

- Creamy - rich black lentils
- Garlicky spinach, mushroom
 - Pulao rice
- Mini bread basket

DESSERTS

- Spiced apricot and fig crumble, saffron custard
- Stem ginger and honey kulfi



SAMPLE CANAPE MENU

NON-VEGETARIAN CANAPES

- Black and white sesame cod ball • Smoked salmon on missi roti
- Tiger prawn with mustard and mango • Classic chicken tikka
- Chicken Sheikh kebab • Lamb shoulder tikka • Chapli kebab

VEGETARIAN CANAPES

- Gram flour battered deep fried potato balls
- Crispy fried cauliflower florets with roasted cumin powder
- Beetroot cutlet • Cottage cheese tikka • Chana papdi chat
- Crispy fried garlic mushroom • Mix vegetable pakora



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PRIVATE CATERING

Looking to host a private event at home
or an outside venue?

Babur can provide anything from canapés to cocktails,
a self-serve buffet, or a full meal with crockery, cutlery,
glassware and waiter service.

PRICES

Classic Menu for 50 guests from £24.95pp

Babur premium menu for 50 guests from £39.95pp



For further details and to discuss your requirements,
please email: mail@babur.info



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WHAT THE CRITICS SAY

"Ingredients are never less excellent, and they're put to good use in exciting, original cooking."

AA RESTAURANT GUIDE 2023

"It is attention to detail, stemming from a passion for its food, heritage and community, that has allowed Babur to stand the test of time and become a firm local favourite that residents point out with pride."

DISHCULT

"Babur is an absolute delight. From the service and quirky cocktails to the dishes and even the toilets, this babe had all the fixings of an upmarket eatery but without the exclusive pretense and price tag."

DESIGN MY NIGHT

"Babur recently celebrated its 37th birthday, testament to the fact that it's still the go-to option for locals wanting prettily plated Indian food that's a cut above your average high street curry house."

GOOD FOOD GUIDE 2023

"Babur maintains its standards and has a credible claim on being the best Indian in South East London thanks to its exciting dishes, excellent service and elegant interior."

HARDEN'S GUIDE 2023

"Good looks and innovative cooking make this passionately run and long-established Indian restaurant stand out."

MICHELIN GUIDE




"The dal is incredible. Creamy and buttery with tender black lentils and kidney beans it tasted nearly the same as Dishoom's House Black Daal except Babur's is even better. It sang with warm spices and was being so moreish, I'd reached the bottom within moments. Delicious."

MY LONDON

"A visit to Babur sets all the senses alight."

SOUTH LONDON PRESS



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