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Shababs ladypool road

Many (about 10) years ago, Shabab was a regular date on my eating out diary. The reason was reasonably priced food, that tasted delicious. I remember the Mutton Tikka starter and the Mutton (variation) Baltis. The years roled by, and I lost the balti habit, although I never forgot Shabab. After recently revisiting Ladypool Road on several occasions, I noticed that Shabab were still doing business, but the place looked rather quiet and in the need of "help". Then all of a sudden Shabab was closed down, and I thought that they had lost the battle against the recession. I then noticed that refurbishment was taking place, and I promised myself that I would visit again, once the restaurant was reopened. This evening, I kept that promise, and I'm glad that I did. The new Shabab looks nothing like the old version, but thankfully the food tastes just like it used to (I can't say that I remember exactly how it used to taste, but I remember it being good). Tonight, my friends and I all went for our regular choice of starter - Sheek Kebab. They were OK. No they weren't, they were excellent ! They were some of the best Sheek Kebabs we have ever had, and we have eaten quite a few ! We like our Kebabs "slightly rubbery", slightly burnt and slightly hot and spicy, and that's what we got. I forgot to mention the free poppadoms, they were not only "free", they were very good (as opposed to stale/greasy/over cooked). Pops and starters were served with a yoghurt/mint/red dip with onions mixed in. So, after "Round 1", we had high hopes for the main course. Over the years, me and my friends have got used to good starters + average main course, average starters + average main course, and very rarely good starters + good main course. Tonight was a very rare occasion. Very good starters + very good main courses, all round ! I had Lamb (posher than Mutton) Tikka Masala Jalfrezi. It wasn't crazy hot, but it was very spicy - just what I like. My friends had Lamb + Spinach Balti, Keema Balti and a Chicken Tikka Garlic Chilli Balti. They all agreed that it was "spot on". We now have another "favourite" balti restaurant on our list, and it is very near, if not top of that list. By the way, the staff are friendly and efficient. We didn't feel rushed, but we didn't have to wait too long for our orders to be taken or our food to arrive. This allowed us enough time to wash down our starters with a drop of lager, and to discuss how good the kebabs were. And as Mr Munro mentioned earlier, the glass topped tables, covering the permanent menus really did add to the experience. I'm glad that Shabab has maintained this ancient balti tradition. Return visits are certain. Deepalis - SparkhillA Alfred Road, BirminghamAdil's BaltiStoney Lane, BirminghamDesi by ImleesMoseley Road, Balsall Heath, BirminghamImleesAlcester Road, Moseley, BirminghamTipu SultanAlcester Road, BirminghamShake HouseStoney Lane, BirminghamHeavenly DessertsLadypool Road, BirminghamToro's Steak HouseLadypool Rd, Birmingham Enjoy 40% off your first four recipe boxes - cook fresh, eat well. Delicious ingredients delivered to your door — latest discounts Each service offers its own twist on the subscribe, select, receive and cook format. Make huge savings on your first order from Naked Wines Want deep authentic flavours in every dish? Start your discount spice box trial. Experience counts and we have bags of it, Shababs was originally founded in 1987 and is recognised as a legendary balti house thriving in Birmingham. We are one of four authentic balti restaurants left in Birmingham - (Birmingham Mail 2012). Traditional cooking techniques capture the true spirit of the balti. The balti is cooked in the same dish as it is served in and the diner is expected to eat out of the same dish too! Our unique method of preparing the balti is a proven healthier alternative to a ordinary curry because it is cooked on a high flame burning up all the excess oil in the dish. The oldest balti in Shababs kitchen is over 18 years old. Each scoop with our freshly baked breads will ignite different flavours from the spices making it a real pleasure to dine at Shababs. We pride ourselves in providing satisfaction of the highest degree in fine surroundings. Our waiting staff are focussed and on first name terms with many of our returning customers. CAUTION! Plates are hot. Traditional balti dishes are cooked and served in the same dish. All the flavours are retained in this authentic dish and virtually go off like fireworks as each scoop gives out different flavours. Shababs Restaurant - bringing you an exceptional experience in Birmingham's Balti Triangle. TripAdvisorVideo Behind the scenes at Shababs Follow Us

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