

# Balti House Takeaway Menu

## Starters

<b>Tandoori lamb chops</b>	<b>£5.95</b>
<b>Onion Bhaji</b>	<b>£2.95</b>
<b>Somosa choice of chicken, Lamb or Vegetable</b>	<b>£2.20</b>
<b>Aloo Tikki</b> <i>Pan fried potato cake with yoghurt and tamarind</i>	<b>£3.95</b>
<b>Lamb Tikka</b>	<b>£3.55</b>
<b>Tiger Prawn Thoran</b> <i>Stir – fried Crisp tiger prawns with tamarind and Malabar mosala</i>	<b>£4.95</b>
<b>Bhoona Tiger Prawn Puri</b>	<b>£4.95</b>
<b>Sheek Kebab</b>	<b>£3.55</b>
<b>Chicken Tikka</b>	<b>£3.55</b>
<b>Murg Panka</b> <i>Chicken wings in plum chutney coating barbecued over charcoal</i>	<b>£3.55</b>
<b>Duck Tikka</b>	<b>£4.95</b>
<b>Stir-fry Beef</b> with coconut, vinegar and sesame	<b>£4.95</b>
<b>Mixed kebab</b> a combination of chicken Tikka, sheek kebab and onion bhaji	<b>£4.95</b>
<b>Vegetable Kebab</b>	<b>£3.55</b>
<b>Chicken Cafreal Kebab</b> <i>Chicken drumsticks char grilled with piri piri sauce</i>	<b>£4.10</b>
<b>Chicken pakoras</b> <i>Lightly spiced Batter coated chicken pieces fried to perfection</i>	<b>£3.95</b>
<b>Vegetable pakoras</b> <i>deep fried Batter coated vegetables lightly spiced</i>	<b>£2.95</b>
<b>Shandesh</b> <i>Shredded chicken pieces covered with chickpea bread and coated with bread crumbs and shallow fried</i>	<b>£3.55</b>
<b>Popadums</b>	<b>£0.60 each</b>

## Tandoori dishes

<b>Char grilled Chicken Drum Sticks</b>	<b>£6.55</b>
<b>Chicken or Lamb Tikka</b>	<b>£5.95</b>
<b>Lamb Shashlick</b>	<b>£7.90</b>
<b>½ on the bone Chicken chargrilled with piri piri sauce</b>	<b>£7.55</b>
<b>Barbecued Lamb Chops</b>	<b>£8.90</b>
<b>Salmon Tikka</b>	<b>£7.55</b>
<b>Piri piri style char grilled King prawns</b>	<b>£8.95</b>

## Beef dishes

<b>Beef Mehmanaz</b>	<b>£7.90</b>
<i>A distinctive combination of tender beef blended with selection of spices tomatoes and onion. One of the most tasteful beef dishes</i>	
<b>Beef Jalfrazey</b>	<b>£7.95</b>
<i>Pieces of prime beef cooked in a spicy hot sauce with green chillies, turmeric and ginger</i>	
<b>Beef Moilee</b>	<b>£7.55</b>
<i>A Goan speciality robustly flavoured with plum vinegar cream of coconut and curry leaves</i>	
<b>Malabar Beef Stew</b>	<b>£7.75</b>
<i>A delicacy from kerella region. With boneless pieces of beef cooked with vegetables, coconut milk and fresh spices</i>	

## Balti House Specials

Our Chef's selection comprises of a distinctive range of curries which you may have tried before, however, each dish is prepared in our particular way for that special flavour unique here in Balti House

<b>Chicken or Lamb Balti</b>	<b>£6.55</b>
<i>Our in house speciality with blend of spices and herbs</i>	
<b>Chicken or Lamb Badam Pasanda</b>	<b>£6.50</b>
<i>Chicken or Tender lamb in a special spicy cream sauce with almonds</i>	
<b>Stuffed Chicken Masala</b>	<b>£7.25</b>
<i>Chicken breast stuffed with mushroom and spinach then cooked in a creamy curry sauce with medium spices</i>	
<b>Tandoori butter chicken</b>	<b>£6.50</b>
<i>Chicken tikka pieces cooked with ground almond and cream in mild spices flavoured with bay leaf</i>	

<b>Moglai Chicken</b>	<b>£6.95</b>
<i>Muglai chicken is a mild dish and is cooked with a touch of cream and a fruity sauce</i>	
<b>Garlic Chilli Chicken</b>	<b>£6.55</b>
<i>Cooked fairly hot with green chilli, garlic, tomatoes and special spices</i>	
<b>Dum Piayazi</b>	<b>£6.55</b>
<i>Strips of chicken supreme and chopped mushroom cooked with spiced fried onions in a light - medium spicy sauce with coriander and ginger</i>	
<b>Lamb Malai chops</b>	<b>£9.95</b>
<i>Lamb chops in a marinade of home- made sauce with garlic, ginger with touch of red chilli</i>	
<b>Lamb Pindi</b>	<b>£6.10</b>
<i>Lamb pieces with potatoes and boiled egg. Fairly hot with ginger and coriander</i>	
<b>Sally Lamb</b>	<b>£5.95</b>
<i>Tender pieces of lamb cooked with dried apricots in a spicy red mosala sauce with yoghurt.</i>	

## **Poultry dishes**

The finest breast of chicken only is used to produce a range of superb chicken curries.

<b>Chicken Kurma (Mild)</b>	<b>£5.10</b>
<i>Tender chicken cooked off the bone in a creamy mildly spiced sauce</i>	
<b>Chicken Dupiaza</b>	<b>£4.95</b>
<i>Succulent chicken cooked with whole spring onions and herbs</i>	
<b>Chicken Rogon Josh</b>	<b>£4.95</b>
<i>Chicken cooked with pimento, tomatoes and onions and stir- fried in a special sauce</i>	
<b>Chicken Madras</b>	<b>£4.95</b>
<i>Fairly hot with garlic and ginger, a traditional dish</i>	
<b>Chicken Vindaloo</b>	<b>£5.10</b>
<i>A very hot curry dish, combinations of garlic, ginger and lemon juice</i>	
<b>Chicken Dhansak</b>	<b>£4.95</b>
<i>A sweet sour and hot curry, with lentils</i>	
<b>Bhoona Chicken Tikka</b>	<b>£6.10</b>
<i>A distinctive combination of chicken tikka, tomatoes, onions and spices</i>	
<b>Chana Chicken</b>	<b>£5.95</b>
<i>Strips of chicken cooked with chick peas, coriander and green chillies</i>	
<b>Chicken Tikka Jalfrezey</b>	<b>£6.55</b>
<i>Chicken tikka from the tandoori oven, then cooked in a spicy hot jalfrezey sauce</i>	

## Lamb dishes

<b>Shahi Korma</b>	<b>£5.10</b>
<i>A special mild curry with lamb in subtle spices and creamy sauce</i>	
<b>Lamb Rogan Josh</b>	<b>£5.10</b>
<i>Lamb cooked with pimento, tomatoes and onions and stir-fried in a special sauce</i>	
<b>Palak Gosth</b>	<b>£4.95</b>
<i>Lamb with fresh spinach and garlic to give a distinctive aroma and flavour</i>	
<b>Bhoona Lamb Tikka</b>	<b>£6.10</b>
<i>Barbecued lamb strips coked with onions, tomato and coriander drizzled with tamarind sauce</i>	
<b>Kofta kebab curry</b>	<b>£5.55</b>
<i>Minced lamb balls coked with onions and coriander with tomatoes in a lemonish sauce with touch of mint</i>	
<b>Lamb Dhansak</b>	<b>£4.95</b>
<i>A sweet sour and hot curry with lentils</i>	
<b>Achari gosth</b>	<b>£6.75</b>
<i>Tender Lamb cooked with selected pickles and in a spicy hot sauce</i>	
<b>Lamb Tikka Jalfrezey</b>	<b>£6.55</b>
<i>Tender Lamb tikka from the tandoori oven, then cooked in a spicy hot jalfrezey sauce</i>	

## Duck

A range of sensation new curries using the finest fresh lean duck

<b>Duck Delight</b>	<b>£6.95</b>
<i>Tender pieces of boneless duck cooked in the karai with orange flavoured sauce made with Grand Marnier liquor.</i>	
<b>Duck Raikat Jalmuri</b>	<b>£7.10</b>
<i>Jalfrazey style curry cooked with Diced lean duck spice fried onions, fresh green chillis and peppers.</i>	
<b>Duck Jalsha</b>	<b>£6.50</b>
<i>Barbecued duck pieces are mixed with apricot and ground coconut then cooked in a fairly hot sauce using lemon grass and coriander.</i>	
<b>Duck Bhoona</b>	<b>£6.50</b>
<i>A dry distinctive combination of tender duck with tomatoes and onion. One of the most tasteful duck dishes.</i>	
<b>Narikel Duck</b>	<b>£6.95</b>
<i>Lean duck pieces are cooked with cinnamon, green chillies and coriander lightly spices with green chillies.</i>	

## Sea food

<b>Jingha Palak</b>	<b>£7.95</b>
<i>King prawns cooked with spinach and garlic, a superb combination of flavours</i>	
<b>King Prawn Jalfrezey</b>	<b>£7.95</b>
<i>King prawns from the tandoori oven, then cooked in a spicy hot jalrezey sauce</i>	
<b>King Prawn Brinjel Bajja</b>	<b>£7.90</b>
<i>King Prawns and aubergines in wonderful spices and garnished with coriander</i>	
<b>Rossuni</b>	<b>£8.95</b>
<i>Chunks of King Prawns cooked with fresh garlic, onions, tomatoes and dried parsley. It's a mouth watering dish.</i>	
<b>King Prawn Dhansak</b>	<b>£7.90</b>
<i>Sweet sour and hot with lentils. Concentrated with cinnamon, black pepper and lemon juice</i>	
<b>King prawn Chilli Mosala .</b>	<b>£7.25</b>
<i>Another delicious curry from South India with ground coconut and green chilli in a sweet and fairly hot taste with khatyom mosala</i>	
<b>Kashmiri king prawn</b>	<b>£7.95</b>
<i>A subtle combination of king prawns and fruity sauce with mild spices</i>	

## Fish dishes

<b>Ayre Mass mosala</b>	<b>£7.10</b>
<i>Slices of the Bangladeshi king fish known as Ayre cooed in caramelised onion sauce with touch of cream and dried herbs.</i>	
<b>Ayre Jalfrezey .</b>	<b>£7.55</b>
<i>Pan fried Ayre, cooked in a spicy hot jalfrezey sauce with green chilli</i>	
<b>Mahi Kalyani</b>	<b>£7.55</b>
<i>Oven roasted Ayre fish then cooked in a roasted peanuts and yogurt based sauce with cream of coconut</i>	

## Biriani dishes

<b>Moglai style Chicken tikka Biriani</b>	<b>£7.95</b>
<b>Lamb Biriyani</b>	<b>£7.95</b>

## Vegetarian Dishes

All our vegetarian dishes are fresh market vegetables and only cooked with olive oil and sunflower oil, no animal flavouring are used to prepare these dishes.

<b>Korma Navaratan</b>	<b>£5.95</b>
<i>A combination of fresh vegetables tossed in a wok. And finished in a mild creamy sauce with coconut and honey</i>	
<b>Vegetable Mosala</b>	<b>£5.95</b>
<i>Seasonal vegetables cooked in a rich mosala sauce with ground coconut and yoghurt</i>	
<b>Persi vegetables</b>	<b>£5.50</b>
<i>A combination of lentils and fresh market vegetables in a sweet sour and hot sauce</i>	
<b>Punjabi Baigoan</b>	<b>£5.75</b>
<i>Aubergines stir-fried with sesame, roasted coconut and chickpeas in a tamarind sauce with coriander</i>	
<b>Kashmiri Malai Methi Motar</b>	<b>£5.95</b>
<i>Chopped mushroom cooked with green peas and cottage cheese in mild creamy sauce and seasoned with dried herbs.</i>	
<b>Sabzi Roghan Josh</b>	<b>£5.95</b>
<i>Stir-fried vegetables in light spices with hint of garlic and pimento then topped with fresh tomato and coriander sauce</i>	
<b>Paneer Shaak Amritsari</b>	<b>£6.50</b>
<i>Emerald spinach in a delicate combination with Soya – dill and cubes of home cheese tempered with mixed pepper, ginger and cumin</i>	

## Side dishes

<b>Bombay Aloo</b>	<b>£2.55</b>
<b>Mushroom Bhaji</b>	<b>£2.55</b>
<b>Shaak Aloo</b>	<b>£2.75</b>
<b>Shaak Paneer</b>	<b>£2.75</b>
<b>Aloo gobi</b>	<b>£2.75</b>
<b>Tarka Dall</b>	<b>£2.75</b>
<b>Chana mosala</b>	<b>£2.15</b>
<b>Punjabi – di – Dall</b>	<b>£2.95</b>
<i>(Slow cooked Black lentils)</i>	
<b>Kumb Matar</b>	<b>£2.95</b>
<i>(mushroom and peas stir-fried)</i>	
<b>Bendi Mosala</b>	<b>£2.95</b>
<i>( Spiced okra with tomatoes )</i>	
<b>Aubergine and chick peas</b>	<b>£2.95</b>

## Rice Dishes

<b>Basmati Pilau Rice</b>	<b>£1.90</b>
<b>Egg fried Rice</b>	<b>£1.90</b>
<b>Boiled Rice</b>	<b>£1.55</b>
<b>Mushroom Rice</b>	<b>£2.55</b>
<b>Lemon Rice</b>	<b>£2.25</b>

## Bread

<b>Nan</b> <i>Bread from the tandoor</i>	<b>£1.50</b>
<b>Keema Nan</b> <i>Stuffed with spicy minced lamb</i>	<b>£2.20</b>
<b>Peshwari Nan</b> <i>With herbs and coconut</i>	<b>£2.20</b>
<b>Garlic Nan</b>	<b>£1.90</b>
<b>Cheese Nan</b>	<b>£1.90</b>
<b>Chapathi</b>	<b>£1.50</b>
<b>Layered Paratha</b>	<b>£1.50</b>
<b>Tandoori Roti</b>	<b>£1.50</b>

## Savouries

<b>Cucumber Raita</b>	<b>£1.55</b>
<b>Mango Chutney</b>	<b>£0.55</b>
<b>Lime Pickle</b>	<b>£0.55</b>
<b>Onion Chutney</b>	<b>£0.55</b>
<b>Green salad</b>	<b>£2.55</b>