

RICE / NAAN

- 38. **Steam Rice** £4.99
Boiled basmati rice.
- 39. **Saffron Pilau Rice** £5.99
Fragrant basmati rice, aromatic spices.
- 40. **Egg Rice** £7.00
Egg fried rice.
- 41. **Mushroom Pilau Rice** £7.00
Rice cooked with savory mushrooms.
- 42. **Naan** £4.00
Soft, fluffy, baked bread.
- 43. **Butter Naan** £4.50
Soft, fluffy, tandoori-baked bread with butter.
- 44. **Garlic Naan** £5.00
Soft naan bread with garlic.
- 45. **Cheese Naan** £6.00
Naan bread filled with cheese.
- 46. **Lachha Paratha** £4.00
Layered, flaky, circular Indian bread.
- 47. **Roti** £3.00
Circular Indian bread.



SUNDRIES

- 48. **Pineapple Raita** £4.99
Roast pineapple with Greek yoghurt roast cumin
- 49. **Chutney Set** £4.99
Mango Chutney, Mint Chutney & Tamarind Chutney
- 50. **Green Salad** £7.99
Green salad with iceberg lettuce with carrot, cherry tomato, fresh lemon, with mozzarella cheese

Note: If you have any food allergies, Please speak to a member of our team who will be happy to help with your query.

! - Medium | !! - Hot | !!! - Extremely Hot
 V - Vegetarian | G - Gluten | D - Dairy
 N - Nuts | E - Egg | M - Mustard | F - Fish

VISA
 We accept all major credit cards & debit cards



BALTI RESTAURANT

INDIAN & NEPALESE CUISINE



DINE IN MENU

www.baltirestaurant.co.uk

OPENING HOURS
 OPEN 7 DAYS A WEEK
 5 PM - 10.30 PM



VEG STARTER

- 1. **Papadam** £3.00
Served with mango chutney
- 2. **Crispy Cassava** £5.98
Fried cassava slices, crunchy exterior, tender inside, lightly seasoned
- 3. **Samosa** £6.99
Crispy sastry, spiced potato filling, triangular, deep-fried, savory snack, popular in Indian cuisines.
- 4. **Aloo Papri Chat** £8.50
Broken potatoes with tangy chutney with yogurt, sev onion, spices, vibrant, flavorful street food.
- 5. **Tandoori Soya Chops (vegan)** £8.00
Marinated soya chunks, grilled, smoky flavour, vibrant spices, tender, protein-rich, Indian delicacy.
- 6. **Dahi Kebab** £6.99
Creamy yogurt patties with mozzarella cheese, spiced, pan-fried, crispy outside, soft inside, delicious vegetarian appetizer.
- 7. **Samosa Chat** £8.50
Crumbled samosas, tangy chutneys, yogurt, chickpeas, sev, onions, spices, vibrant, flavorful street food.
- 8. **Paneer Tikka** £9.00
Marinated paneer cubes, skewered, grilled, smoky flavour, vibrant spices, popular Indian appetizer.



NON VEG STARTER

- 11. **Chicken Lollipop** £8.50
Marinated chicken wings, frenched, coated, deep-fried, spicy, flavourful, popular Indo-Chinese appetizer.
- 12. **Tangri Kebab** £13.50
Marinated chicken drumstick, yogurt, spices, grilled in tandoor, smoky, tender, iconic Indian dish.
- 13. **Lamb Seekh Kebab** £11.00
Minced lamb, spices, herbs, molded onto skewers, grilled, juicy, flavourful Indian delicacy.
- 14. **Chicken Tikka** £12.00
Marinated chicken chunks, yogurt, spices, grilled in tandoor, tender, smoky, quintessential Indian appetizer.
- 15. **Kebab Platter** £18.00
Assortment of grilled meats, marinated in spices, tender, juicy, flavourful, perfect for sharing. (Chicken Tikka, Malai Tikka, Seekh Kebab & Tandoori Chicken)
- 16. **Amritsar Fish** £11.99
Tender fish fillets, coated in spiced gram flour batter, deep-fried, crispy, flavourful, Punjabi delicacy.

WRAP

- 17. **Chicken Tikka Wrap** £9.00
Grilled chicken tikka, wrapped in soft flatbread, with fresh veggies, sauces, flavourful.
- 18. **Lamb Seekh Wrap** £9.00
Grilled lamb seekh kebab, wrapped in flatbread, with salad, sauces, bursting with flavour.
- 19. **Paneer Tikka Wrap** £9.00
Grilled paneer tikka, wrapped in soft flatbread, with crisp veggies, sauces, deliciously satisfying.



VEGETARIAN MAINS

- 20. **Dal Makhani** £9.99
Creamy black lentils, simmered with butter, cream, spices, rich, indulgent North Indian dish.
- 21. **Paneer Tikka Masala** £10.99
Grilled paneer cubes, simmered in creamy tomato-based gravy, with spices, rich, flavourful.
- 22. **Paneer Makhani** £9.99
Cubes of paneer cooked in creamy tomato gravy, buttery, rich, and flavourful North Indian delight.
- 23. **Jeera Aloo** £8.99
Dice cut potatoes cooking with cumin seed, fresh ginger and lemon
- 24. **Pindi Chana Masala** £8.99
Chickpeas cooked with onions, tomatoes, spices, flavourful, vegan, staple dish in Indian cuisine.
- 25. **Aloo Gobi** £9.00
Cauliflower and potatoes cooked with spices, tomatoes, onions, flavourful, classic North Indian dish.
- 26. **Tadka Dal** £8.99
Lentils cooked with spices, tempered with aromatic tadka, cumin, garlic, onions.

NON VEG MAINS

- 27. **Butter Chicken** £10.00
Tender chicken in creamy tomato gravy, buttery, rich, mildly spiced, iconic Indian comfort dish.
- 28. **Railway Lamb Curry** £12.99
Slow-cooked lamb with potatoes, onions, tomatoes and spices.
- 29. **Lamb Champaran** £17.00
Succulent mutton chunks marinated and cooked in a pool of spices and herbs.
- 30. **Karahi Lamb** £13.99
Tender lamb cooked in a spicy tomato-based curry, flavoured with aromatic spices, rich and indulgent.
- 31. **Lamb Madras** £13.50
Tender lamb cooked in a spicy coconut-based curry, flavoured with traditional Indian spices.
- 32. **Chicken Tikka Masala** £12.99
Grilled chicken in creamy tomato-based curry, with aromatic spices, rich, flavourful, beloved Indian dish.
- 33. **Special Balti Chicken Curry** £14.00
Tender chicken cooked in a spicy, tangy sauce with aromatic spices, distinctive flavour.
- 34. **Coconut Fish Curry** £11.99
Slices onion and tomato fresh green garlic with coconut milk.



BIRYANI

- 35. **Chicken Parda Biryani** £11.99
Basmati rice, tender chicken, aromatic spices, cooked together, flavourful, beloved Indian rice dish. Served with pineapple raita.
- 36. **Lamb Parda Biryani** £12.99
Basmati rice, succulent lamb, aromatic spices, slow-cooked, layered, iconic Indian rice dish. Served with pineapple raita.
- 37. **Biryani Rice** £9.00
Basmati rice aromatic spices, cooked together, flavourful, beloved Indian rice dish. Served with pineapple raita.

MOMO

- 9. **Steam Veg or Chicken Momo** £8.99
Steamed dumplings filled with spiced minced chicken or veg. Served with tangy dipping sauce.
- 10. **Fried Veg or Chicken Momo** £8.99
Pan-fried dumplings filled with spiced minced chicken or veg. Served with tangy dipping sauce.





BALTI RESTAURANT
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**DRINKS
MENU**

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MOCKTAILS

Non-Alcoholic Drinks

CLASSIC MOJITO £6.99

Pasteurised lemon and lime Juice drink with mint flavouring , sugar and sweetener.

STRAWBERRY DAIQUIRI £6.99

Pasteurised strawberry and lime Juice drink with sugar and sweetener.

PINA COLADA £6.99

Pasteurised pineapple, coconut Juice drink with sweetener.

PASSION FRUIT MARTINI £6.99

Pasteurised Passion fruit and lemon Juice drink with sugar and sweetener.

SOFT DRINKS

JUICE £3.99
Orange / Apple / Mango

WATER £3.99
Still / Sparkling

SPRITE / FANTA £3.99

REGULAR / DIET COKE £3.99

LASSI £3.99
Sweet / Mango

HOT DRINKS

HERBAL TEA £3.99

- Mint Tea
- Chamomile Tea
- Zingy Lemon & Ginger Tea
- Lemon Tea
- Earl Grey Tea
- Fresh Ginger Honey Lemon Tea

MASALA TEA £3.99

Cardamom, Cloves & Ginger

COFFEE £3.99

- Americano
- Espresso
- Cappuchino
- White Coffee
- Cordado
- Latte Macchiato
- Hot Chocolate
- Cafe Mocha

ENGLISH BREAKFAST TEA £3.99

