

## Side Dishes

<b>Bombay Potatoes</b>	<b>£3.65</b>	<b>Tarka Dall</b> (lentils)	<b>£3.65</b>
<b>Mixed Vegetable Bhaji</b>	<b>£3.65</b>	<b>Sag Bhaji</b>	<b>£3.65</b>
<b>Aloo Gobi</b> (cauliflower)	<b>£3.65</b>	<b>Sag Paneer</b> (Indian cheese)	<b>£3.95</b>
<b>Aubergine Bhaji</b>	<b>£3.65</b>	<b>Green Salad</b>	<b>£1.65</b>
<b>Sag Aloo</b>	<b>£3.65</b>	<b>Raitha</b> (cucumber or onion)	<b>£1.45</b>
<b>Matter Paneer</b> (indian cheese)	<b>£3.95</b>	<b>Fried Mushrooms</b>	<b>£2.95</b>

## Balti Style Set Menu £6.65

Choose any starter and a main course from below

\*Vegetarian

#Vegan



### Starters

Chick peas\*#(Chat)  
Cauliflower\*#(pakora)  
Spiced Mushroom\*#  
Aloo Pakora\*#(Potatoe)

### Main Courses

Balti Lamb+75p    Balti Salmon  
Balti Chicken    Balti Paneer\*  
Balti Vegetable\*#    Balti Prawn

# The Balti House

[www.thebaltihouse.com](http://www.thebaltihouse.com)

As seen on ITV and Sky's 'The Restaurant Show'

35 Heathcoat Street  
Hockley Lace market  
Nottingham, NG1 3AG

## TAKE-OUT MENU



Deliveries for large orders require longer notice  
Loading bay outside Balti House for collections



We have an extensive Menu of Balti, Indian and Vegetarian Indian Cuisine. Special dishes can be prepared on request.

### Opening Hours

Monday—Thursday 5.30 PM - Midnight  
Friday—Saturday 5.30 PM - 1 AM  
Sunday 5.30 PM - Midnight (including Bank Holiday)  
Private party can be arranged Sunday afternoon

Restaurant menu available online  
Special deals can be arranged for large parties (10 - 40 persons)

Apartments or cul-de-sacs may require collection from entrance. Please call for availability of delivery.



Balti House party buffet food has been enjoyed by many sportsmen, including Bangladesh cricketers (above) Buffets are laid out for large parties and special occasions.

Dairy free living and delicious recipes for a healthier lifestyle

## Pure Vegan

Many great products that make it easy to replace dairy and eggs



### STARTERS

**Vegetable Samosa** £2.45  
Triangular deep fried pasties  
**Vegetable Chapati puree** £2.45

### STARTERS

**Spice Musroom** £2.45  
**Mulligatawny soup** £2.45  
**Aloo Pakora**( Potato) £2.45

## Vegan Main Courses

Channa Aloo Jalfrezi	£5.50	Vegetable Pilaw +Sauce	£6.95
Vege Vegan Masala	£5.95	Veg Gobi Roganjosh	£5.95
Vegetable Madras	£5.50	Vegetable Ceylon	£5.95
Mushrom Alo Bhanna	£5.50	Sag Curry	£5.95
World Vege Jalfrazi	£5.95	World Veg Vindaloo	£5.95
Palak Aloo Bhuna	£5.95	Aubergine Mushroom	£5.95

## Side Dishes

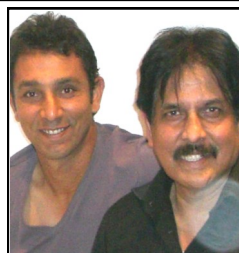
Bombay Potatoes	£3.65	Sag Bhaji	£3.65
Mixed Vegetable Bhaji	£3.65	Bhindi Bhaji	£3.65
Aloo Gobi (cauliflower)	£3.65	Veg or mushroom Rice	£2.95
Aubergine Bhaji	£3.65	Chapati	£0.95
Sag Aloo	£3.65	Green Salad	£1.65



Please allow adequate time for delivery as each meal is freshly prepared to the high standard you expect from The Balti House after your order is taken.



Sam and Forest Boss Frank Clerk at a Cultural show partly sponsored by Balti



Sam & Pakistan international cricket star Azhar Mahmood at The Balti House



Sri Lankan cricket star Sanath Jayasuriya and Sam at The Balti House

## Sundries

<b>Nan Bread</b>	<b>£1.95</b>	<b>Papadom</b>	<b>£0.65</b>
<b>Keema Nan</b> (meat)	<b>£2.35</b>	<b>Spice Papadom</b>	<b>£0.65</b>
<b>Paratha</b>	<b>£2.35</b>	<b>Chapati</b>	<b>£0.95</b>
<b>Keema Paratha</b> (meat)	<b>£2.35</b>	<b>Puri</b>	<b>£0.95</b>
<b>Garlic Nan</b>	<b>£2.35</b>	<b>Chips</b>	<b>£1.95</b>
<b>Peshwari Nan</b> (sweet)	<b>£2.35</b>	<b>Pilaw Rice or Boil Rice</b>	<b>£1.95</b>
<b>Cheese Nan</b>	<b>£2.35</b>	<b>Chutney</b> Mango,Onion,Mint	<b>£1.25</b>
<b>Tandoori Roti</b>	<b>£1.95</b>	<b>Extra Topping</b> added to any item	<b>£0.85</b>

\*=Vegetarians      **Appetizers**      # = Vegan

Chefs choice of mixed starters £3.95

Samosa*#	£2.45	Onion Bhaji*	£2.45
<small>Triangular deep fried pasties</small>		<small>Deep fried fritter with onion, egg &amp; spices</small>	
Vegetable poori*#	£3.50	Chicken/Prawn poori	£3.50
Sheek Kabab	£3.50	Chicken Tikka	£3.50
Tandoori Chicken	£3.50	Hot Meat/Chicken	£3.95
King prawn Poori	£5.95	Mix Kebab	£3.50

## Traditional Main Course

### Korma (Very Mild)

Cooked with fresh cream, coconut & mild spices.

### Dansak (Sweet & Mild)

Cooked with lentil, pineapple and sweet spice

Vegetable*#	£5.50	Prawn	£5.65
Chicken	£5.95	King Prawn	£7.95
Keema	£5.95	Lamb	£6.95



### Vindaloo Medium juicy curry

### Madras Hot juicy curry

Vegetable*#	£5.50	Prawn	£5.95
Chicken	£5.95	King Prawn	£7.95
Keema	£5.95	Lamb	£6.95

### Ceylon Very Hot juicy curry

### Pall Hottest curry on the menu

Chicken or Prawn £6.95      Lamb £6.95      King Prawn £7.95

## Birani Dishes (Medium)

The following are mixed with basmati rice, vegetables fried with butter and are covered with an omelet. Separate birani sauce is included.

Vegetable Birani*#	£6.95	Paneer Birani*	£6.95
Mushroom Birani*#	£6.95	Chicken Tikka Birani	£7.95
Chicken Birani	£7.95	King Prawn Birani	£8.95
Lamb Birani	£8.95	Paneer Tikka Birani*	£7.35

## Tandoori Dishes served with salad & sauce



### Tandoori Mixed Grill £6.95

(Tandoori Chicken, Tikka and Kebab)

### Chicken Tikka (off the bone) £6.95

### 1/2 Tandoori Chicken £6.95

## Tikka Specials

Chicken Tikka Masala	£5.95	Paneer Tikka Jalfrazi*	£5.95
Chicken Tikka Bhuna	£5.95	Chicken Tikka Pasanda	£6.35
Chicken Tikka Rogonjosh	£6.35	Chicken Tikka Balti	£6.35
Chicken Tikka Jalfrazi	£6.95	Chicken Tikka Sag	£6.35

## Latest Sizzle Dishes

Garlic, coriander and methi leaf combinations

Sizzle Chicken or Prawn	£6.35
Sizzle Vegetable(*#)or *Paneer	£5.95
Sizzle Lamb	£6.95
Sizzle King Prawn	£7.95

## Popular Dishes

Makhani Chicken	£6.35
Garlic Chicken	£6.35
Makhani Lamb	£6.95
Dupiaja Chicken	£6.35

## Chef's Specialties

Jalfrazi Chicken (Hot)	£6.35	Bhuna Chicken	£6.35
<small>Hot spice &amp; exotic green chillies</small>		<small>Popular medium and moist dish</small>	
Rogonjosh Chicken	£6.35	Methi Chicken	£6.35
<small>Cooked with spice and garlic</small>		<small>Cooking with exotic methi leaves</small>	
Patia Chicken (fairly hot)	£6.35	Sag Chicken (spinach leaf)	£6.35
Patro Chicken	£6.95	Balti Chicken or Prawn	£5.95
<small>Cooked in cast with Khaliberspic</small>		<small>Real fresh spicy and cast iron dish cooking</small>	
<small>Only place in uk cook this dish</small>			
Balti House Special	£7.35	Any dishes above with Lamb	£6.95
<small>Lamb, Chicken &amp; prawn cooked together with an omelet &amp; special flavor</small>			



From left: Teddy Sheringham, Sam, Salim, Terry Wilson, Mani and Dean Saunders at Balti House Tandoori Restaurant. (Photo 1992)

## Pure Vegetarian Meal



\*Vegetarians

#Vegan

Samosa*#	£2.45	Onion Bhaji*	£2.45
Vegetable puree*	£3.50	Veg Chapati puree*#	£3.50
Chat*# <small>Chick peas &amp; Aloo mesh</small>	£2.45	Cauliflower Pakora*#	£2.45
Spiced Mushroom*#	£2.45	Chef's Mixed starter*#	£3.95

## Vegetarian Main Courses

Vegetable Korma <small>mild</small>	£5.50	Vegetable Vindaloo <small>Medium</small>	£5.50
Sag Paneer <small>Indian Cheese</small>	£5.95	Vegetable Balti <small>Medium spicy</small>	£5.95
Vegetable Birani <small>Sauce &amp; Omelet</small>	£6.95	Paneer Balti <small>Medium spicy</small>	£5.95
Mattar Paneer <small>Peas &amp; Cheese</small>	£5.95	Vegetable Rogonjosh <small>garlic</small>	£5.95
Vegetable Patro <small>Smooth spicy</small>	£6.95	Paneer Birani <small>(Sauce &amp; Omelet)</small>	£6.95
Paneer Jalfrezi <small>Hot green chillies</small>	£5.95	Vege Jalfrezi <small>Hot with chillies</small>	£5.95
Channa Sag# <small>Spinach</small>	£5.95	Paneer Makhani <small>Fruity</small>	£5.95
Channa Tandoori Pasanda	£6.35	Channa Bhuna <small>Chick peas</small>	£5.95
Channa Makhani <small>Fruity</small>	£5.95	Paneer Tandoori Masala	£6.35
Mushroom Jalfrezi# <small>Chili Hot</small>	£5.95	Channa Jalfrezi Balti	£6.35

## ~A few useful explanations~

**Balti:** These dishes are cooked with onions, tomatoes & chopped capsicums using special herbs & spices in a cast iron Balti dish to glow style

**Bhuna:** Medium tomato based spicy dish—a thick saucy curry

**Bombay Aloo:** Potatoes tossed with onions and tasty moist spices.

**Chicken Tikka Masala:** Barbecued chicken cooked in smooth masala.

**Dupiaza:** Preparation of onions & medium spice create an onion dish

**Dansak:** Lentils, fresh spices & pineapple - a sweet & sour mild dish

**Jalfrezi:** Cooked with green chillies & warm spices to taste home cooking

**Korma:** Mild spices with fresh cream coconut to create creamy texture.

**Matter Paneer:** Green peas cooked with chunky roasted Indian cheese

**Makhani or Butter dish:** A mild creamy dish with in rich yogurt fruity

**Onion Bhaji:** Gram flower coated onion deep fried to a crispy texture.

**Prawn Poori:** Prawn in a rich moist sauce, served in a poori (fried bread)

**Pilau Rice:** Basmati rice cooked with saffron & touch of ghee

**Sheek Kabab:** Spiced mince lamb cooked in tandoor on a hot skewer.

**Tarka Dall:** Red lentil making an exotic dish tempered with garlic.

**Tandoori Chicken:** Marinated chicken barbecued in its own juices in tandoor