

**balti**  
indian cuisine

3 / 2 St Georges Terrace

Perth 6000

Telephone : 9221 3306

Fax : 9225 4315

**OPEN 365 DAYS!**

**balti**  
indian cuisine

**M E D U**

## STARTERS

<b>CASHEW NUTS</b> Roasted spicy nuts	6
<b>CHILLI CHIPS</b> Hand cut potato chips, sea salt and chilli	8
<b>ONION BHAJJI</b> Chopped onion and chilli parcels fried	10
<b>FRIED POTATO CAKES</b> - <i>aloo tiki</i> Potato patties spiced and served with yoghurt and tamarind sauce	10
<b>POTATO and PEA PASTRIES</b> - <i>samosa</i> Perennial favourite... crispy potato & pea filled pastries	12
<b>BAKED CHEESE WITH SPICES</b> - <i>paneer tikka</i> Paneer (homemade cheese) marinated in spices and roasted in the tandoor	16
<b>GARLIC CHICKEN FILLETS</b> - <i>lahsooni murg tikka</i> Chicken fillet marinated in yoghurt, garlic and spices & cooked in the tandoor	Entrée 16 Main 28
<b>WHOLE ROAST CHICKEN</b> - <i>tandoori chicken</i> Traditional chicken on the bone marinated in yoghurt, garlic, ginger and red spices and roasted over charcoal in the tandoor	Half 16 Whole 28
<b>MASALA CHOPS</b> Succulent lamb loin chops marinated with garlic ginger and spices. Char grilled to perfection.	18
<b>LAMB SKEWERS</b> - <i>seekh kebab</i> Minced lamb with herbs and spices skewered and roasted in the tandoor	17
<b>LAMB CUTLETS</b> Lamb cutlets marinated then cooked over charcoal	Entrée 21 Main 35
<b>CHILLI FISH FRY</b> - <i>amritsari fish</i> Fillets of fish dipped in spiced batter and fried	18
<b>CHICKEN FRITTERS</b> - <i>murgh pakora</i> Chicken fillet dipped in spiced chickpea batter and fried	16
<b>SPICY WHITEBAIT</b> Whitebait dipped in batter and fried crispy	16
<b>CHILLI SQUID</b> Squid tentacles coated with spices and chilli and fried crisp	16
<b>CHOPPED PRAWN FRITTERS</b> - <i>prawn pakora</i> Chopped prawns in lightly spiced chickpea batter fried golden	20
<b>KING PRAWN CUTLETS</b> Local king prawns butterflied, coated with spices and fried golden	21
<b>TANDOORI SALMON</b> Tasmanian Atlantic salmon fillets marinated in thick yogurt, ginger, garlic, green chilli, fresh coriander root & dill, mint & spices, cooked in the tandoor	Entrée 25 Main 36

## TASTING PLATES

<b>VEGETARIAN TASTING PLATE</b> Samosa, aloo tiki, onion bhajji and paneer tikka	Per head 16
<b>MIXED STARTERS TASTING PLATE</b> Samosa, paneer tikka, lahsooni murg tikka and amritsari fish	Per head 17
<b>TANDOORI TASTING PLATE</b> Paneer tikka, lahsooni murgh tikka, seekh kebab, tandoori salmon	For Two 36

## BREADS

<b>ROTI</b>	3.5	<b>GARLIC NAAN</b>	5.0
<b>PARATHA</b>	4.5	<b>CHEESE NAAN</b>	5.0
<b>ALOO PARATHA</b> Spicy Potato filling	5.0	<b>PESHWARI NAAN</b> Stuffed with cherries, raisins, coconut and ground nuts	6.0
<b>BUTTER NAAN</b>	4.5	<b>KEEMA NAAN</b> Naan stuffed with spiced minced lamb	6.0
<b>NAAN</b>	4.5		
<b>CHILLI NAAN</b>	5.0		

## SALADS & SIDES

<b>CUCUMBER RAITA</b>	5.0	<b>MINT</b>	Sauce 3.5
<b>KUCHUMBER SALAD</b>	5.0	<b>DATE &amp; TAMARIND</b>	Sauce 3.5
<b>ONION SALAD</b>	5.0	<b>PAPPADUMS</b>	4.0
<b>MIXED PICKLE</b>	3.5	<b>MIXED CONDIMENT PLATE</b>	12.5
<b>MANGO CHUTNEY</b>	3.5	with Pappadums	

## MAINS

<b>YELLOW LENTILS WITH SPINACH</b> - <i>tarka dhal</i> Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander	Side dish 10 Main 18
<b>PUNJABI FIVE LENTIL MIX</b> - <i>dhal makhani</i> Traditional slow cooked mixed lentils	Side dish 10 Main 18
<b>MIXED VEGETABLES</b> - <i>subzi</i> Mixed seasonal vegetable curry	19
<b>OKRA</b> - <i>bhindi masala</i> Okra sautéed with onion and spices	20
<b>EGGPLANT CRUSH</b> - <i>baingan bharta</i> Hugely popular chopped eggplant curry	20
<b>SPINACH PUREE WITH HOMEMADE CHEESE</b> - <i>palak paneer</i> Pureed English spinach and paneer... delicious	20
<b>SAUTEED HOMEMADE CHEESE</b> - <i>paneer masala</i> Paneer sautéed with red and green capsicum tomato and onion	22
<b>MALAI KOFTA</b> Croquets of potatoes, cottage cheese and raisins simmered in a rich cashewnut and almond sauce.	22
<b>BUTTER CHICKEN</b> - <i>murgh makhani</i> Chicken fillet cooked in the tandoor, finished in a creamy sauce with tomatoes and cashew nut	26
<b>CHICKEN WITH SPINACH</b> - <i>murgh saagwalla</i> Chicken fillet in spinach sauce with onion, ginger, garlic, chilli & green spices	26
<b>CHICKEN TIKKA MASALA</b> Tandoor cooked chicken fillets in tomato based curry with capsicum	26
<b>CHICKEN IN SAFFRON &amp; ALMOND SAUCE</b> - <i>murgh zafferani</i> Chicken fillet marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds	26
<b>CHICKEN CHETTINAD</b> A very popular peppery hot South Indian chicken curry, laced with sliced onion, coconut & tomatoes.	28
<b>LAMB VINDALOO</b> Very hot portuguese inspired curry - lamb fillets simmered in malt vinegar based sauce with red hot chilli	28
<b>DRY BRAISED SPICY LAMB</b> - <i>Lamb bhuna masala</i> Lamb fillets simmered in spicy sauce served dry	28
<b>LAMB ROGAN JOSH</b> Lamb fillets simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes finished with rattan jyoth	28
<b>LAMB WITH MASALA SPINACH</b> - <i>gosht saagwalla</i> Diced lamb fillet sautéed in spinach, onion, ginger, garlic, chilli, ground green spices and garam masala sauce	28
<b>LAMB SHANKS</b> Slow cooked lamb shank in dark rich spiced gravy	30
<b>GOAT CURRY</b> Baby goat meat on the bone simmered in hot and spicy sauce made with chef's special selection of spices	30
<b>FISH CURRY</b> - <i>kerala fish</i> South Indian style fish curry with mustard seeds, coconut and curry leaves	32
<b>STEAMED FISH IN BANANA LEAF</b> - <i>maachi kela patha</i> Fillet of locally sourced red emperor marinated in coriander leaves, mint, ginger, grated coconut, cumin seeds & lemon wrapped in a banana leaf and then steamed.	32
<b>SPICY PRAWN CURRY</b> - <i>jinga masala</i> Dry style curry of prawns, tomatoes, onions, capsicum, ginger and red chilli	34
<b>STEAMED BASMATI</b>	Per head 4.0
<b>SAFFRON JEERA PULAO</b>	Per head 4.5
<b>HYDERBADI - STYLE BIRYANI</b> Delicious aromatic combination of basmati rice & either vegetables, chicken or goat meat served with saffron & cardamom and fresh cucumber yogurt raita on side	Vegetable 19.5 Chicken 22.5 Goat 25.5