

## salads and sides

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CUCUMBER RAITA	5
KUCHUMBER SALAD	5
ONION SALAD	5
MIXED PICKLE	3.5
MANGO CHUTNEY	3.5
MINT	Sauce 3.5
DATE & TAMARIND	Sauce 3.5
PAPPADUMS	4.0
MIXED CONDIMENT PLATE with Pappadums	12.5

## bread

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

**balti**  
indian cuisine

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**balti**  
indian cuisine

take away  
menu

OPEN 365 DAYS!

**9221 3306**

**FREE DELIVERY\***

\*FREE DELIVERY for orders over \$50 & within a 3km radius.

# starters

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CASHEW NUTS	6
CHILLI CHIPS	8
ONION BHAJJI	10
FRIED POTATO CAKES - aloo tiki	10
POTATO and PEA PASTRIES - samosa	12
BAKED CHEESE WITH SPICES - paneer tikka	16
<b>GARLIC ROAST CHICKEN FILLETS</b> - Lahsooni Murgh Tikka	Entre 16 Main 28
<b>WHOLE ROAST CHICKEN</b> - tandoori chicken	Half 16 Whole 28
CHICKEN FRITTERS - murgh pakora	16
MASALA CHOPS	18
LAMB SKEWERS - seekh kebab	17
LAMB CUTLETS	Entre 21 Main 35
CHILLI FISH FRY - amritsari fish	18
SPICY WHITEBAIT	16
CHILLI SQUID	16
CHOPPED PRAWN FRITTERS - prawn pakora	20
KING PRAWN CUTLETS	21
TANDOORI SALMON	Entre 25 Main 36

# main meals

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## chicken

BUTTER CHICKEN	26
CHICKEN VINDALOO - hot	26
CHICKEN WITH SPINACH	26
CHICKEN IN SAFFRON & ALMOND SAUCE	26
CHICKEN CHETTINAD - med hot	30
CHICKEN TIKKA MASALA	26

## lamb

LAMB VINDALOO	28
DRY BRAISED SPICY LAMB	28
LAMB ROGAN JOSH	28
LAMB WITH MASALA SPINACH	28
LAMB SHANKS	30
GOAT CURRY	30

## seafood

FISH CURRY - kerala fish	32
STEAMED FISH IN BANANA LEAF - maachi kela patha	32
SPICY PRAWN CURRY - Jinga Masala	34

## vegetarian

PUNJABI FIVE LENTIL MIX - dhal makani	Main 18
	Side dish 10
YELLOW LENTILS WITH SPINACH - tarka dhal	Main 18
	Side dish 10
MIXED VEGETABLES - subzi	19
EGGPLANT CRUSH - baingan bharta	20
OKRA - bhindi masala	20
SPINACH PUREE WITH HOMEMADE CHEESE - palak paneer	20
SAUTEED HOMEMADE CHEESE - paneer masala	22
MALAI KOFTA	22

## rice

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STEAMED BASMATI	Per head 4
SAFFRON JEERA PULAO	Per head 4.5
<b>HYDERBADI - STYLE BIRYANI</b>	Vegetable 19.5
Delicious aromatic combination of basmati rice & either vegetables, chicken or goat meat	Chicken 22.5
served with saffron & cardamon and fresh cucumber yogurt raita on side	Goat 25.5