

## Lamb

Lamb Rogan Josh	26
Lamb with Masala Spinach - Gosht Saagwalla	26
Lamb with Onions - Mutton do Piazza	26
Lamb in creamy almond sauce - Lamb Korma	26

## Accompaniments

Cucumber Raita	5	Tamarind Sauce	3.5
Kuchumber salad	5	Pappadums	3.5
Mixed Pickle	3.5	Selection of Four Accompaniments	12.5
Mango Chutney	3.5	(includes pappadums, mango chutney, mint & coriander sauce & raita)	
Mint & Coriander Sauce	3.5		

## Rice and Bread

Steamed Basmati Rice	per head 4	Naan	4
Fried Jeera Rice	per head 4.5	Garlic Naan	4.5
Saffron Pulao	per head 4.5	Cheese Naan	4.5
Roti	3.5	Peshwari Naan	5
Paratha	4	Kheema Naan	5
Aloo Paratha	4.5		

PLEASE NOTE: Most of our curries can be adjusted & made hotter or milder to your taste.

**balti**  
indian cuisine

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**balti**  
indian cuisine

take away  
menu

**9221 3306**

**FREE DELIVERY\***

\*FREE DELIVERY for orders over \$50 & within a 3km radius.  
Delivery charge for outside the 3km zone.

## starters

<b>Tomato Soup</b> - Tamatar Shorba	7.5
<b>Onion Rings</b> - Onion Lacha Masala	9
<b>Potato &amp; Pea Pastries</b> - Samosa	10
<b>Baked Cheese with Pickling Spices</b> - Aachari Paneer	16
<b>Chicken Fritters</b> - Murgh Pakora	16
<b>Charcoal Roasted Chicken Drumsticks</b> - Murgh Tangdi Kebab	16
<b>Garlic Roast Chicken Fillets</b> - Lahsooni Murgh Tikka	Entre 16 Main 28
<b>Clove Smoked Tender Lamb Kebab</b> - Gilawati Kebabs	20
<b>Minced Lamb Skewers</b> - Khas Seekh Kebab	16
<b>Fish Fritters</b> - Maachi Amritsari	17
<b>Whitebait in Garlic &amp; Pepper Batter</b>	16
<b>Bengali - Style Fish Cake with Raisins</b>	17.5
<b>King Prawn Cutlets with Corn &amp; Rice Crust</b>	18
<b>Tandoori-Style Salmon with Green Spices</b>	Entre 21 Main 32
<b>Tandoori-Style Prawns with Fennel &amp; Coriander Seeds</b>	Entre 20 Main 30
<b>Tandoori Baby Octopus</b>	18

## main

### chicken

<b>Chicken Vindaloo</b>	26
<b>Chicken in Spiced Spinach Sauce</b> - Murgh Saag	26
<b>Chicken in Saffron &amp; Almond Sauce</b> - Murgh Zafferani	26
<b>Butter Chicken</b> - Murgh Makhani	26

## balti specialities

<b>Hyderbadi-Style Biryani</b>	Vegetable 16.5 Chicken 18.5 / Goat 20.5
<b>Goan Prawn Rice</b>	30
<b>Lamb Shank Chettinad</b>	28
<b>Chicken Bharwaan</b>	28
<b>Roasted Whole Fish with Spiced Crust</b>	28
<b>Goat Curry</b>	28
<b>Rack of Lamb with mint &amp; coriander sauce</b>	32
<b>Steamed Fish in Banana Leaf</b> - Maachi Kela Patha	30

## vegetarian

<b>Punjabi Five Lentil Mix</b> - Dhal Makani	Main 16 Side dish 9
<b>Yellow Lentils</b> - Tarka Dhal	Main 16 Side dish 9
<b>Chickpea &amp; Potato Curry</b> - Channa Aloo Masala	16
<b>Mushroom &amp; Peas</b> - Shabnam Curry	16
<b>Okra</b> - Bhindi Do Piazza	17
<b>Stuffed baby Eggplant Crush</b> - Baingan Bharta	17
<b>Sautéed Homemade Cheese</b> - Paneer Masala	17
<b>Spinach Puree with Homemade Cheese</b> - Palak Paneer	17
<b>Kadi Pakora</b> - Dumplings in yogurt curry	18
<b>Spinach Curry</b> - Saag	16

## seafood

<b>Hyderabadi - Style Fish Korma</b>	30
<b>Amritsari Fish Masala</b>	30
<b>Prawn &amp; Coconut Curry</b> - Prawn Molee	32
<b>Prawn Fry</b> - Jinga Masala	32