

**balti**  
indian cuisine

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**M E N 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		9
<b>POTATO and PEA PASTRIES</b> - <i>samosa</i> Perennial favourite... crispy potato & pea filled pastries		10
<b>FRIED POTATO CAKES</b> - <i>aloo tiki</i> Potato patties spiced and served with yoghurt and tamarind sauce		10
<b>BAKED CHEESE WITH SPICES</b> - <i>paneer tikka</i> Paneer (homemade cheese) marinated in spices and roasted in the tandoor		15
<b>GARLIC ROAST CHICKEN FILLETS</b> - <i>lahsooni murg tikka</i> Chicken fillet marinated in yoghurt, garlic and spices & cooked in the tandoor	Entrée Main	16 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 Whole	16 28
<b>CLOVE SMOKED LAMB KEBABS</b> - <i>gilawati kebabs</i> Melt-in-the-mouth kebabs, thrice minced lamb with aromatic spices moulded into patties and pan fried		20
<b>MINCED LAMB SKEWERS</b> - <i>seekh kebab</i> Minced lamb with herbs and spices skewered and roasted in the tandoor		16
<b>LAMB CUTLETS</b> Lamb cutlets marinated then cooked over charcoal	Entrée Main	21 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		17
<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 Main	25 36

## TASTING PLATES

<b>VEGETARIAN TASTING PLATE</b> Samosa, aloo tiki, onion bhajji and paneer tikka	Per head	15
<b>MIXED STARTERS TASTING PLATE</b> Samosa, paneer tikka, lahsooni murg tikka and amritsari fish	Per head	18
<b>TANDOORI TASTING PLATE</b> Paneer tikka, lahsooni murgh tikka, seekh kebab, tandoori salmon	For Two	32

## BREADS

<b>ROTI</b>	3.5	<b>GARLIC NAAN</b>	4.5
<b>PARATHA</b>	4	<b>CHEESE NAAN</b>	4.5
<b>ALOO PARATHA</b> Potato filling	4.5	<b>PESHWARI NAAN</b> Stuffed with cherries, raisins, coconut and ground nuts	4.5
<b>BUTTER NAAN</b>	4.5	<b>KEEMA NAAN</b> Naan stuffed with spiced minced lamb	4.5
<b>NAAN</b>	4		

## SALADS & SIDES

<b>CUCUMBER RAITA</b>	5	<b>MINT</b>	Sauce 3.5
<b>KUCHUMBER SALAD</b>	5	<b>DATE &amp; TAMARIND</b>	Sauce 3.5
<b>CHOP GREEN CHILLI</b>	5	<b>PAPPADAMS</b>	3.5
<b>ONION SALAD</b>	5	<b>MIXED CONDIMENT PLATE</b>	12.5
<b>MIXED PICKLE</b>	3.5	with Pappadams	
<b>MANGO CHUTNEY</b>	3.5		

## MAINS

<b>PUNJABI FIVE LENTIL MIX</b> - <i>dhal makhani</i> Traditional slow cooked mixed lentils	Side dish Main	9 16
<b>YELLOW LENTILS WITH SPINACH</b> - <i>tarka dhal</i> Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander	Side dish Main	9 16
<b>MIXED VEGETABLES</b> - <i>subzi</i> Mixed seasonal vegetable curry		9
<b>OKRA</b> - <i>bhindi masala</i> Okra sautéed with onion and spices		18
<b>EGGPLANT CRUSH</b> - <i>baingan bharta</i> Hugely popular chopped eggplant curry		18
<b>SAUTEED HOMEMADE CHEESE</b> - <i>paneer masala</i> Paneer sautéed with red and green capsicum tomato and onion		18
<b>SPINACH PUREE WITH HOMEMADE CHEESE</b> - <i>palak paneer</i> Pureed English spinach and paneer... delicious		18
<b>CHICKEN VINDALOO</b> Very hot portuguese inspired curry - chicken thigh fillets simmered in malt vinegar based sauce with red hot chilli.		26
<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 saags</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>LAMB VINDALOO</b> Very hot portuguese inspired curry - lamb fillets simmered in malt vinegar based sauce with red hot chilli		26
<b>BRAISED DRY SPICED LAMB</b> - <i>Lamb bhuna masala</i> Lamb fillets simmered in spicy sauce served dry		26
<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		26
<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		26
<b>LAMB SHANKS</b> Slow cooked lamb shank in dark rich spiced gravy		28
<b>GOAT CURRY</b> Baby goat meat on the bone simmered in hot and spicy sauce made with chef's special selection of spices		28
<b>FISH CURRY</b> - <i>kerala fish</i> South Indian style fish curry with mustard and curry leaves		30
<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>WHOLE ROASTED FISH</b> - <i>tandoori fish</i> Fresh whole fish of the day marinated in spices and roasted in the tandoor.		30
<b>SPICED PRAWN CURRY</b> - <i>jinga masala</i> Dry style curry of prawns, tomatoes, onions, capsicum, ginger and red chilli		32
<b>STEAMED BASMATI</b>	Per head	4
<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 & cardamon and fresh cucumber yogurt raita on side	Vegetable Chicken Goat	17.5 19.5 21.5