

## salads and sides

MIXED PICKLE	3.5
CUCUMBER RAITA	5.0
ONION SALAD	5.0
KUCHUMBER SALAD	6.0
SLICED GARDEN SALAD	12.0
MINT SAUCE	3.5
MANGO CHUTNEY	3.5
PAPPADUMS	4.0
MIXED CONDIMENT PLATE	14.0
Served with Pappadums	

## bread

ROTI	4.0
BUTTER ROTI	4.2
NAAN	5.0
BUTTER NAAN	5.2
CHILLI NAAN	5.5
GARLIC NAAN	5.8
CHEESY NAAN	6.0
LACCHA PARATHA	6.0
ALOO PARATHA	5.5
Spicy potato filling	
PANEER KULCHA	6.5
Stuffed with spicy paneer filling	
PESHWARI NAAN	6.5
Stuffed with cherries, raisins, coconut & ground nuts	
KEEMA NAAN	6.5
Naan stuffed with spiced minced lamb	

# balti




Indian Cuisine

Lunch - 11:30 - 2:00  
Dinner - 5:30 - 10:00

3/2 St Georges Terrace

Perth 6000

Telephone: 9221 3306

 [balti.com.au](http://balti.com.au)  
 [@baltiperth](https://www.instagram.com/baltiperth)  
 [@baltiindian](https://www.facebook.com/baltiindian)

# balti

Indian Cuisine

take away  
MENU

- open 365 days -

9221 3306

\*FREE DELIVERY

\*free delivery on orders over \$50 & within a 3km radius

## starters

ROASTED MASALA CASHEWS	6
CHILLI CHIPS	9
ONION BHAJI	11
FRIED POTATO CAKES - aloo tikki	11
POTATO & PEA PASTRIES - samosa	12
HARA BHARA KEBAB	14
BAKED CHEESE WITH SPICES - paneer tikka	16
GARLIC CHICKEN FILLETS - lahsooni murgh tikka	16
	Entrée
	Main
	30
HALF TANDOORI CHICKEN	20
MASALA CHOPS	18
LAMB SKEWERS - seekh kebab	18
LAMB CUTLETS	22
	Entrée
	Main
	36
CHILLI FISH FRY - amritsari fish	19
CHICKEN FRITTERS - murgh pakora	16
SPICY WHITEBAIT	18
CHILLI SQUID	18
KING PRAWN CUTLETS	22
TANDOORI SALMON	27

Please see the main menu for item descriptions and specials

 [balti.com.au](http://balti.com.au)

## main

### chicken

BUTTER CHICKEN - murgh makhani	26
CHICKEN LABABDAR	27
CHICKEN TIKKA MASALA	27
CHICKEN IN SAFFRON & ALMOND SAUCE - murgh zafferani	27
CHICKEN CHETTINAD	28
CHICKEN VINDALOO	28

### lamb and goat

LAMB VINDALOO	28
LAMB MADRAS	28
LAMB ROGAN JOSH	28
LAMB WITH MASALA SPINACH - gosht saagwala	28
GOAT CURRY	30

### seafood

FISH CURRY - kerala fish	35
PRAWN JALFREZI	36

### vegetarian

YELLOW LENTILS WITH SPINACH - tadka daal	11	Side dish
	18	Main
PUNJABI FIVE LENTIL MIX - daal makhani	12	Side dish
	20	Main
MIXED VEGETABLES - subzi	20	
OKRA - bhindi masala	22	
EGGPLANT CRUSH - baingan bharta	22	
MASALA SOYA CHAAP	23	
SPINACH PUREE WITH HOMEMADE CHEESE - palak paneer	23	
SAUTÉED HOMEMADE CHEESE - paneer masala	24	
MALAI KOFTA	25	
BALTI SHAHI PANEER	25	

### rice

STEAMED BASMATI	Per head	4.5
SAFFRON JEERA PULAO	Per head	5.0
BIRYANI	Vegetable	21.5
	Chicken	23.5
	Goat	26.5

Delicious aromatic combination of basmati rice, saffron & cardamon, with either fresh vegetables or chicken or goat, served with a side of fresh cucumber yogurt