

BALTI KING

ASIAN CUISINE

MENU

OUR AIM

Our aim is to provide the finest food from and around the Asian continent and from the new generation of British Asian cuisines. Our passion is to provide quality food with excellent service. Our menu has been inspired by the exceptional taste, colour and aroma around the Asian world - from Bangladesh to India, From Pakistan to Malaysia, and back to Thailand. We believe that good food takes time to cook. Good food cannot be cooked with huge number of staff but with highly knowledged chefs. If time is a concern we kindly request you to notify a member of our staff, and we will do our utmost best to meet your satisfaction.

OUR REGIONAL INSPIRATION

Our inspirations have come from across the world including;

 **Indian**,  **Bangladeshi**,  **British Asian**,  **Thai**,
 **Sri Lankan**,  **Pakistani**,  **Malaysian**

HEALTH CONSCIOUS

Balti King aims to provide quality, tasty food but also healthy food. Good food should not have to be unhealthy; therefore we endeavour to meet our customers' dietary requirement from using low salt, less fat, less sugar content and fresh ingredients. Therefore we encourage our customer to notify our staff of their requirements when ordering. Also lookout for  mark for recommended healthy options.

MENU and INGREDIENTS

We use a variety of fresh ingredients for your desired taste. Please specify your taste accordingly.

Our Non vegetarian ingredients are;

Beef, Lamb, Chicken, Tiger Prawns, Prawns, Asian white fish and Cod.

Our vegetarian ingredients are;

A full list is available in the vegetarian section of the menu.

Please Note:

ALLERGIES

Some of our **menu items contain nuts, seeds, and other allergen**. There is a small risk that tiny traces of these may be in any other dishes or food served here. We understand the dangers to those with severe allergies.

Please ask a member of our staff who may be able to offer an alternative choice or look to withdraw any allergen from the dish.

MINIMUM ORDER WHEN EATING INSIDE

We respect all our customers who may be small eaters. In order that we maintain a competitive restaurant price, we kindly request all guests to order at least 1 main course or the equivalent when eating inside.

CORKAGE CHARGE

As we endeavour to keep our menu prices low and with an extensive soft drinks menu on the premises, we kindly request no soft drinks are brought onto the premises. All **soft drinks brought on to the premises will occur corkage charge at £3.50 per item.**

BUFFET MENU

It is advised that in order to prevent food wastage, any dishes ordered and not finished will be charged at 50% of the menu price. Please could we request you to order only the amount you are able to finish? You may order as many times as you wish.

 = Mild  = Medium  = Fairly Hot (Madras)  = Hot (Madras to Vindaloo)  = Very hot (Vindaloo)
 = Contains Nuts  = Healthier Option  = Vegetarian Option available/recommended

SET MEALS and PICK n MIX

CURRY SET MEAL for 1	£10.45
2pc Onion Bhaji – with Green Salad and Mint Yoghurt, Chicken, Meat, or Veg Bhuna, Plain Rice, Plain Nan, Popadom – with Onion salad.	
SPECIAL MIX SET MEAL for 1	£11.95
Chicken Tikka or Onion Bhaji – with Green Salad and Mint Yoghurt, Tikka Masala, Jal Bombay Aloo, Plain rice, Plain Nan, Popadom – with Onion salad.	
SPECIAL TANDOORI SET MEAL for 1	£11.95
Kofta Kebab or Chicken Tikka – with Green Salad and Mint Yoghurt, ½ Tandoori Chicken, Jal Bombay Aloo, Plain rice, Plain Nan, Popadom – with Onion salad.	
BALTI SET MEAL for 2	£16.95
4pc Onion Bhaji – with Green Salad and Mint Yoghurt, Chicken Balti, Balti Vegetable Masala, Plain rice, Plain Nan, 2 Popadom – with Onion salad.	
CURRY SET MEAL for 2	£16.95
4pc Onion Bhaji – with Green Salad and Mint Yoghurt, Chicken Tikka Masala, Lamb Bhuna, Pilau rice, Plain Nan, 2 Popadom – with Onion salad.	
3 COURSE TALI	£8.95
(Please note this dish is served on large plate and is smaller than usual portion size.) A choice of Pakora or Samosa – with Green Salad and Mint Yoghurt, Any 1 Main course from Chef special Menu, Plain Rice, Any 1 Side (Pilau Rice, or Plain Nan).	
PICK and MIX SPECIAL	£11.95
1 Popadom & Chutney tray, Any 1 Starter, Any 1 Main course from Chef special Menu, Any 1 Rice or Nan	
PICK and MIX GRANDE	£15.95
1 Popadom & Chutney tray, Any 1 Starter, Any 1 Main course from Chef special Menu, Any 1 Fresh Vegetables, Any 1 Rice and Nan, Complimentary Tea or Coffee.	
BUFFET 1	£11.95
Starters Includes: Any Pakoras, Any Tikka or Kebabs, Any Samosa, Chef's Special Menu – excludes Seafood.	
BUFFET 2 / BUFFET 3 – FULL MENU add extra £1	£12.95
Any Starters + Any non seafood main course / Full Menu	
SERIOUSLY TRADITIONAL - SPECIAL 4 course BANQUET for 4	£59.95
(Please note: Main courses can take upto 80 minutes for serving.) 4 Papdi, 4 Toasted Popadoms, Choice of starter x 4, Traditionally home cooked Chicken, Traditionally home cooked Lamb or Fish, Choice of Fresh Vegetables x 2, Pilau Rice for 4, and 2 Plain Nan.	

Appertizers - Something while you wait

Plain or Spicy Poppadom – Crispy savoury	£ .65
Toasted Poppadom – Crispy savoury	£ .75
Bombay Duck – Tandoori cooked crispy dried fish	£ .95
Prawn Crackers – Crispy savoury	£ 1.95
Pickle Tray – Mango Chutney, Onion & Mint Chutney, Mixed Veg Pickle sauce, Minted Yoghurt	£.65pp

Starters


Starter Platter – based on 4 people   £12.95
Mixture of Veg and Non Veg starters. Based on 4 people.

Kofta Kebab  £ 2.95
Minced meatballs cooked as a kebab with Onions, Peppers, and Coriander.

Tandoori Mix Kebab  £ 3.95
Chicken and Lamb Tikka, and Shish Kebab.


Fat Chicken Breast  £ 3.50
Marinated Chicken Tikka stuffed with Minced Meat


Kofta Kebab  £ 2.95
Minced meatballs cooked as a kebab with Onions, Peppers, and Coriander.

Chicken & Mango  £ 3.50
Chicken Tikka in caramelised fresh Mango Chunks.


T.H.W.  £ 3.50
Spicy Chicken wings slowly cooked in clay oven.

Peri Peri Chicken  £ 3.50
Grilled Chicken strips marinated in hot and spicy tangy sauce.


Spicy Tiger Prawns  £ 3.50
Served in a bed of crunchy lettuce topped with freshly cut Bangladeshi Cucumber and Tomato Salsa salad.

Bangladeshi Fish Fry  £ 3.50
Lightly spiced white fish, shallow fried till golden crispy. Served on a bed of crunchy lettuce with freshly cut Cucumber and Tomato crunch.

Mussels £ 3.50
Mussels on fresh herb and creamy coconut milk or spicy Tomato and Garlic sauce



Tum Yaam  £ 3.95
Thai inspired Chicken or king prawn soup with lime leaves and coconut milk

Chatt   £ 3.50
Chicken, Lamb Tikka, or Chick Peas & Potato in tangy Cucumber and Mango spice.

On Puree   £ 3.50
Prawn, King Prawn, or Chatt

Half Pepper   £ 3.50
Slow Tandoori roasted half pepper stuffed with Bangladeshi mashed Garlic and Onion Potato chutney.





Pakora (2pc)   £ 1.95
Onion, Chicken Tikka, Aubergine, Cauliflower, Potato or Cheese in spicy batter.

Samosa (2pc)   £ 1.95
All time favourite savoury, Veg, Chicken, or Lamb

Shashlick Kebab   £ 3.95
Chicken or Lamb Tikka, Green Pepper, and Onion on skewer, cooked in Tandoori

The Clay Oven – The Healthier Options

Marinated in a variety of exotic spices and herbs, cooked in a Tandoori Clay Oven at 400 degrees.

Tikka 	£ 6.75
<i>Plain, Garlic, or Jal, Chicken or Lamb served with Chips or Nan. Jal or Garlic add extra.</i>	£ .65
Tandoori Chicken 	£ 6.75
<i>On the bone - Breast or Leg of Chicken, or King Prawns marinated in unique Tandoori spice.</i>	
T.M.G 	£ 9.75
<i>Chicken and Lamb Tikka, Tandoori Chicken, Shish Kebab and Nan bread.</i>	
Wrap 	£ 6.75
<i>Chicken, Lamb Tikka, or Shish Kebab rolled in thin chapatti bread served with chips and green side salad.</i>	

Seasonal Signature Balti Dishes

Traditionally inspired, from the village to the city, from street to indoor cooking, our chef brings you Asia to your table.

 Shahi Korma 	with any rice or bread	£8.95
<i>Inspired by the traditional Bangladeshi Koorma. Chicken in a sweet and creamy textured Cardamon and Star Aniseed sauce.</i>		
 Shilaam Bathaasi Koorma 	with any rice or bread	£8.95
<i>A regional difference, of the Koorma. Chicken in a sweet and creamy textured sauce with coconut and rose aroma.</i>		
 Butter Wings 	with any rice or bread	£ 8.95
<i>Tandoori cooked Chicken wings smothered in creamy butter sauce with coriander.</i>		
 Adonik Koorma 	with any rice or bread	£ 8.95
<i>This is not Korma, this is Koorma - traditional Bangladeshi Korma with a modern twist. Chicken in a creamy textured with a slight chilli kicked butter sauce.</i>		
 Tandoori cooked Tilapia 	with any rice or bread	£ 9.95
<i>Whole Tilapia fish lightly spiced and cooked in Tandoori clay oven.</i>		
 Maasser TarCurry 	with any rice or bread	£10.95
<i>Lightly spiced Asian fish, cooked in a consistent fish curry sauce with vegetables.</i>		
 Mussels 	with any rice or bread	£ 9.95
<i>Mussels on fresh herb and creamy coconut milk or spicy Tomato and Garlic sauce.</i>		
 Hydrabadi (Special) Biryani 		£ 8.95
<i>A unique biryani dish served in traditional layered stack of spicy and moist Chicken, Meat, King Prawn or fresh vegetables, Bangladeshi omelette, and biryani rice.</i>		
 Shaat Kora 	with any rice or bread	£ 8.95
<i>A traditional Sylheti influenced Beef or a choice of Seafood cooked in a special citrus based sauce giving a unique fresh bitter but tangy flavour with aroma of freshly cut Coriander leaves.</i>		
 Hariali (Indian Green Curry) 	with any rice or bread	£ 8.95
<i>Chicken or a choice of Seafood. An infusion of fresh green spice and herbs cooked in a special creamy sauce with fresh green chillies.</i>		
 Thai Green Curry 	with any rice or bread	£ 8.95
<i>Chicken or Seafood. An infusion of fresh green spice and herbs cooked in a special creamy sauce with fresh green chillies.</i>		
 Shootki Shiraa 	with any rice or bread	£ 9.95
<i>Seafood cooked in a traditional thin consistent dry fish curry sauce with vegetables.</i>		



House Special Balti Dishes

It's what we as Balti King recommend you to taste. A combination of British Indo/Bangla, and Traditional cooking is fused to create what we as Balti King call the taste of the two worlds.

All dishes available as Vegan or Vegetarian option.

 **Butter Chicken/Vegetables**    **with any rice or bread** £ 8.95

Marinated Chicken or fresh vegetables cooked in a delicate creamy almond based butter sauce topped with garnished with Cashew nuts for a sweet twist.

 **Jaipuri**    **with any rice or bread** £ 8.95

Chicken or Vegetarian mild dish with aromatic taste from fresh ginger and coriander roots medium creamy sauce.

 **Peshwari**    **with any rice or bread** £ 8.95

Chicken or Vegetarian dish cooked in with green pepper and onion squares in mild creamy sauce textured with Almond and Coconut.

 **Chicken Badham Passanda**    **with any rice or bread** £ 8.95


Mild creamy Red Grape, almond and peanut sauce.

 **Begum Bahaar**  **with any rice or bread** £ 8.95

An excellent combination of marinated chicken, and tender minced meat, delicately cooked together in a spicy but medium sauce.

 **Gosht Khatta Masala**   **with any rice or bread** £ 8.95

Beef served in medium but spicy mint based sauce.

 **Achari Masala**   **with any rice or bread** £ 8.95


Chicken, Meat, a choice of Seafood, or fresh vegetables cooked in medium spiced pickled raw mango sauce.

 **Kofta Masala**   **with any rice or bread** £ 8.55

Marinated tender minced meatballs cooked in tomato based Masala sauce

 **Chef Special Biryani**   **with Vegetable sauce** £ 8.95

A unique blend of mild spices cooked in an aromatic basmati rice chicken, meat, and Prawn topped with grated Cheese, Onion and Coriander omelette.

 **Methi Gosht**     **with any rice or bread** £ 8.95

Medium spiced Beef with a bitter and aromatic taste of herby fenugreek leaves.

 **Chilli Masala**   **with any rice or bread** £ 8.95

Chicken, Meat, a choice of Seafood, or Veg cooked in fresh Green Chilli and mixed herb sauce.

 **Tandoori Garlic Chilli Chicken**   **with any rice or bread** £ 8.95


Chicken or fresh vegetables cooked in generous throw of fresh chillies and fried garlic.

 **Rajasthani Bhuna**   **with any rice or bread** £ 8.95

Chicken, Meat or fresh vegetables folded in black pepper based thick sauce garnished with shallow fried birds eye chilli and garlic.

 **Dorset Naaga**    **with any rice or bread** £ 8.95





Chicken, Meat, or a choice of Seafood, cooked in a fresh Scotch Bonnet chilli sauce

 **Goan Jalfry**     **with any rice or bread** £ 7.95

Influenced from Goa in India. Chicken, Lamb, a choice of Seafood, or fresh vegetables stir fried with thinly sliced mixed onions and generous throw of fresh chillies before garnished with snow flakes of crushed red chillies.

Chef Special Balti

The Old with the New. Chef's own twist to modernising the old classic Indian cuisine.

	Tikka / Tandoori	Chicken /T.H.W/ Veg	Beef/M incd Meat/ Prwn	King Prwn	Fish
All dishes served with a choice of rice or bread.					
 Aakhni – Bangladeshi Biryani 🍛 <i>A unique blend of mild spices cooked in an aromatic basmati rice with your chosen taste. Served with Veggie Sauce.</i>	7.95	7.25	7.50	9.50	10.50
 Nasi Goreng 🍛 <i>Malaysian influenced Chicken and Rice dish with lime leaves, and sultanas.</i>			8.95		
 Sagwala 🍛 <i>Moderately spiced with spinach and then garnished with garlic</i>	8.95	7.25	7.50	9.50	10.50
 Shahi Rogan 🍛 <i>Medium curry topped with a layer of creamed tomato sauce</i>	8.95	7.25	7.50	9.50	10.50
 Chana / Bhindi / Loobhi Bhuna 🍛 <i>Medium spiced with thick sauce and chickpeas/Okra / French beans.</i>	8.95	7.25	7.50	9.50	10.50
 Jeera – Cumin 🍛 <i>Medium spiced with a unique aromatic taste</i>	8.95	7.25	7.50	9.50	10.50
 Original Balti 🍛 <i>Birmingham invention of a unique medium thick sauce curry with large pepper and tomato chunks.</i>	8.95	7.25	7.50	9.50	10.50
 South Indian Samber 🍛 <i>Fairly hot with a sharp taste and a twist of fresh lemon, mixed veg and lentils</i>	8.95	7.25	7.50	9.50	10.50
 Ceyloni 🍛 <i>Sri Lankan influenced curry fairly spiced with coconut milk</i>	8.95	7.25	7.50	9.50	10.50

Side Dishes

It's more than just your five a day and what easier way to have it. A lightly spiced vegetarian sautés and side.

(Jal) Bombay Potatoes	£ 2.95
Fresh Sag and homemade Paneer	£ 2.95
Fresh Sag Aloo	£ 2.95
Fresh Bhindi Bhaji	£ 2.95
Fresh Aubergine Bhaji	£ 2.95
Fresh Mushroom Bhaji	£ 2.95
Fresh Cauliflower Bhaji	£ 2.95
Fresh Kerela & Potato Bhaji	£ 2.95
Fresh French Beans Bhaji	£ 2.95
Fresh Potato and Peas Bhaji	£ 2.95
Fresh Potato and Chick Pea Bhaji	£ 2.95
Homemade Paneer and Peas	£ 2.95
Chick Peas Bhaji	£ 2.95
Dhal Bhaji – dry lentils	£ 2.95
Tarka / Makhan Dhal	£ 2.95
<i>Lentil garnished with generous amount of Garlic / Creamy and buttered lentils</i>	

Side Rice

Basmati rice cooked with your favourite ingredients

Plain Basmati (white) Rice	£ 1.95
Basmati Pilau (yellow) Rice	£ 2.25
<i>Basmati rice cooked in mild aromatic spice.</i>	
Plain Fried Rice	£ 2.25
<i>Basmati rice fried with caramelised onions</i>	
Chinese Fried Rice	£ 2.35
<i>Basmati rice fried in dark Soya sauce</i>	
Mushroom Fried Rice	£ 2.35
Chicken Fried Rice	£ 2.35
Special Fried Rice	£ 2.35
<i>Basmati rice cooked with freshly shredded carrots and egg</i>	
Egg Fried Rice	£ 2.35
Jeera Fried Rice	£ 2.35
Keema Fried Rice	£ 2.35

Side breads

You can have your own flavoured Nan bread. Mix and Match any of the following to suite your taste.

Cheese	Coriander	Garlic	Mix Veg
Methi	Potato	Egg	Onion
Chicken Tikka	Peshwari	Sesame	Keema

Plain Nan bread	£ 1.95
Any flavoured Nan bread	£ 2.65
Tandoori Roti - Wholemeal bread	£ 2.35
Chapatti or Puri – thin wholemeal bread / Deep fried	£ 1.35
Sweet Chapatti or Puri – sugar coated/deep fried thin wholemeal bread	£ 1.95

Sundries

Raita – Plain natural yoghurt with Cucumber, Cucumber & Tomato, Onion, or Mixed	£ 1.25
Plain Curry Sauce	£ 2.75
Special Curry Sauce – Korma, Masala, Madras, Ceylon et al.	£ 3.75
Chips	£ 1.25
Spicy / Cheesy Chips	£ 2.25
Potato Wedges	£ 2.25
Onion Rings	£ 2.25
Fried Mushroom	£ 2.50
Plain Green Salad	£ 2.25

Non Alcoholic soft drinks

Sparkling

Shloer	by the glass £ 1.25
Shloer buck fizz	by the glass £ 1.25
Elderflower Spritzer	by the glass £ 1.75
Pepsi	by the glass £ 1.75
Sparkling orange (8% real fruit juice)	by the glass £ 1.75
Cloudy Lemonade (4% real fruit juice)	by the glass £ 1.75
Lemonade (4% real fruit juice)	by the glass £ 1.75

Non Sparkling

J20	per bottle £ 1.95
Grape Juice	by the glass £ 1.95
Squash (Orange, Apple and black current)	by the glass £ 1.95

Traditional cold drinks

Limoo Paani – Fresh traditional lemon water	by the glass £ 1.95
Lassi – Fresh traditional yoghurt drink	by the glass £ 1.95
Rose Milkshake – traditional rose flavoured milkshake drink	by the Jug £ 4.95
Karela Juice – Fresh bitter fruit drink – remedy for diabetics	by the glass £ 1.95

Traditional Tea

Masala Chaa – Freshly brewed spiced tea	by the glass £ 1.45
Limmu Chaa – Freshly brewed with fresh lemon tea	by the glass £ 1.45
Limmu Adratt Chaa – Freshly brewed with fresh lemon and ginger tea	by the glass £ 1.45
Laal Chaa – Freshly lightly brewed tea	by the glass £ 1.00

Note: Corkage charge

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