

Bhuna)))

A combination of spices fried together with onions, tomatoes and peppers to provide a dish of medium strength and rather dry consistency;

Dopiaza)))

Combination of chunky cut onions and capsicums briskly fried in selected spices with grater use of bay leaves and cinnamon producing rich Aromatic flavour.

Pathia)))

Similar combination to bhuna but with a squeeze of lemon juice, chilli powder producing a mouth watering fairly hot, sweet and sour dish.

Rogan Josh)))

A speciality dish, from the mountain regions of Himalayas; a rich bhuna style dish with greater use of onions, garlic, ginger, tomatoes and fresh coriander sambal (salsa) on top.

Korma) A delicate preparation of sugar, coconut, ground almond and fresh cream Creating a very mild, gentle but appetizing flavour.

Pick your Sauce

Add spinach or mushroom or potatoes for added flavour & body for 50p extra

Balti Chicken or Lamb or Prawn	5.25
Special Mixed	5.60
King Prawn	7.85
Chicken or Lamb or Prawn	4.60
Chicken or Lamb Tikka	5.35
Mixed Vegetable	4.50

Korai)))

Cooked with capsicums, onions, tomatoes, fresh garlic and ginger producing a rich tick sauce served in a sizzling skillet.

Pick your Sauce

Add spinach or mushroom or potatoes for added flavour & body for 50p extra

Balti Chicken, Lamb or Prawn	5.95
Special Mixed	6.50
King Prawn	7.95
Chicken, Lamb or Prawn	5.50
Chicken Tikka or Lamb Tikka	5.95
Mixed Vegetable	5.25

ENGLISH MEALS

(Served with chips and salad- 50p extra for mushrooms)

Omelettes (Chicken, Mushrooms or Prawns)	4.95
Salads (Chicken, Chicken Tikka, Prawn or Egg)	4.50
Fried Chicken, Roast Chicken OR Fried Scampi	5.95

VEGETARIAN MEAL DEALS

SET MEAL 1 (for 2 person)

Papadams & Pickles,
Aloo Chat, Samosa,
Vegetable Samber
Vegetable Makhani,
Pilau Rice, Onion Rice,
Bombay Aloo & Nan

£20.95

SET MEAL 2 (for 2 person)

Papadams & Pickles
Vegetable Chat,
Stuffed Mushrooms
Vegetable Korai,
Shahi Vegetable
Novratan Rice, Lemon Rice
Tarka Dal & Cheese Nan

£22.95

Madras)))

Origins of south India, this dish is also popular in rest of India and world for the use of hot spices, lemon juice and fresh coriander, producing a rich and fairly hot dish.

Vindaloo)))

A very special and aromatic hot dish produced with the use of a special blend of spices, garlic, ginger and coriander for hot curry lovers.

Samber)))

A fairly hot, spicy, sweet and sour Ceylonese dish, based upon the use of lentils and Lemon juice for sharp distinctive flavour.

Dhansak)

With the use of a special combination of spices, lentils, sugar, lemon juice and pineapple, producing a refreshing sweet and sour dish of taste.

SUNDRIES

Boiled Rice	£1.75	Plain Nan or Paratha	£1.75
Pilau Rice/Garlic Rice	£1.95	Tandoori Nan	£1.30
Mushroom Rice	£2.50	Keema Nan or Garlic & Keema	£2.25
Chicken Tikka Nan Bread	£2.25	Onion Kulcha/Chilli Nan	£2.25
Lemon / Chilli Rice	£2.25	Garlic or Garlic & Coriander Nan	£2.25
Garlic & Chilli Rice	£2.50	Cheese & Onion	£2.25
Keema Rice / Coconut Rice	£2.50	Moghlai Nan	£2.25
Vegetable Rice / Peas Rice	£2.50	Peshwari Nan	£2.25
Novratan Rice (fruit)	£2.50	Garlic Cheese Nan	£2.25
Chicken Tikka Rice	£2.50	Stuffed Paratha(vegetables)	£2.25
Onion Rice / Egg Rice	£2.25	All other Sauces	£2.00
Chips	£1.25	Aloo Paratha	£2.25
Raitha / Green Salad	£1.25	Medium or Madras Curry Sauce	£1.50
Plain/spicy papadom	£0.50	Garlic and coriander paratha	£2.25
Pickle Tray	£1.20	Stuffed Nan	£2.25
Chapati/ Puri	£0.80	Chicken Tikka or Keema paratha	£2.50

SIDE DISHES

£1.95

(Served with main Course only)

Bombay Aloo	Vegetable Bhaji
Aloo Methi (Potato & Fenugreek leaves)	Mushroom Bhaji
Aloo Jeera (Potato & Roasted Cumin)	Cauliflower Bhaji
Aloo Gobi (potato& cauliflower)	Sag Paneer (spinach & cheese)
Sag Aloo (spinach & potato)	Tarka Dhal (red split lentils)
Channa Bhajee (Chick peas)	Aloo Channa
Bindi Bhajee (Okra)	Motor Paneer

SET MEALS

SET MEAL 1

(For 2 person)

Papadams & Pickles
Onion bhajee & sheik Kebab
Chicken Bhuna
Lamb Dopiaza
Pilau Rice (2)
Mushroom Bhajee & Nan

£20.95

SET MEAL 2

(For 2 person)

Papadams & Pickles
Samosa & Chicken Tikka
Chicken Tikka Rogan-josh
Special Biryani
Pilau Rice (1)
Sag Paneer & Nan

£22.95

SET MEAL 3

(for 2 person)

Papadams & Pickles
Chicken Chat
Stuffed Mushrooms
Chicken Tikka Mossalla
Chicken Dhansak
Pilau Rice, Onion Rice
Sag Aloo & Garlic Nan

£23.95

SET MEAL 4

(for 2 person)

Papadams & Pickles
Chicken Pakora
Tandoori Mixed Kebab
Lamb Balti
Garlic Chicken Tikka
Pilau Rice
Mushroom Rice
Aloo Gobi & Kulcha Nan

£24.95

TANDOORI SET MEAL 5

(for 2 person)

Papadams & Pickles
Tandoori Mixed Starter
Chicken Tikka
Tandoori Lamb Chops
Pilau Rice
Vegetable Rice
Sag Paneer & Nan

£26.95

SET MEAL 6 (For Four)

Papadams & Pickles
Mixed Starter
Balti Garlic Chicken
Shahi Chicken Mossalla
Chicken Tikka Mossalla
Lamb Bhuna, Aloo Gobi
Pilau Rice, Keema Rice,
Nan(2)

£46.95

A Warm Welcome to

BALTI SPICE

Restaurant & Takeaway

Fully - Licensed

If you like what we do tell others
If you don't like something please tell us

FREE DELIVERY

On Order Over £10.00

(within 3 Miles)

(minimum delivery time is 30 - 45min)

SPECIAL OFFER

5 Course Meal

Mon - Thursday
5.00pm to 10.00pm

£9.95

(Excludes Takeaway Orders)
Available till 10 p.m.

Low Calorie
Food Available
on request

Please ask
for your
requirements

The Management welcomes your patronage & will be glad to help with your selection. We look forward to many more opportunities to Welcome you

OPENING TIMES:

Sun - Thurs 5pm - 11pm

Fri - Sat 5pm - 12pm midnight

113, Duke Street, ST HELENS WA10 2JG

Tel: 01744 21000



We accept all major Credit & Debit Cards
Cheques accepted with valid Banker's Card

The Management has the right to refuse custom without giving any reason

STARTERS

Served with salad and mint sauce

Chicken Bhaji	2.25
Machli Tikka (Fillets white fish)	2.50
Tandoori chicken	2.50
Chicken tikka/ Lamb tikka	2.50
Onion Bhajee (4)	2.00
Sheek kebab (2) / Shami kebab (2)	2.35
Reshmi kebab (spicy lamb burger wrapped in omelette)	2.35
Pakora (chicken, vegetable or potato)	2.60
Tandoori mixed kebab (consists of sheek kebab, chicken and lamb tikka)	3.10
Mixed Starter (onion bhajee, samosa, sheek kebab and chicken pakora)	3.10
King prawn butter fly	3.35
King prawn puri	3.50
Prawn puri / Mushroom Puri	2.60
Chat (chicken, lamb, vegetable, aloo, channa or mushrooms)	2.60
Samosa (meat or vegetable)	2.00
Tandoori lamb chops	2.95
Garlic chicken/ Lamb tikka	2.60
Garlic Mushrooms	2.35
Stuffed Mushrooms (minced meat or vegetable)	2.35
Mulligatawny soup (spicy)/ Dhal soup (lentil)	2.20
Prawn cocktail / Scampi	2.75
Balti Spice starter (each) (Serves 2 to 4 people) for 2 persons	9.00

TANDOORI MOSSALLA SPECIALITIES


(marinated meat or prawns cooked in specially selected spices, fresh cream, yogurt and sugar to produce a very mild but delicate taste, Served with pilau rice or plain nan)

Mughlai (cream, sugar, coconut & scrambled egg)	7.25
Chicken Tikka Mossalla	7.25
Tandoori chicken Mossalla (off the bone)	7.25
Lamb Tikka Mossalla	7.25
Butter chicken (off the bone Tandoori chicken, fairly hot)	7.25
King prawn tikka Mossalla	9.25
House special	9.25
(two pieces of Tandoori chicken, keema and boiled egg cooked in selected aromatic herbs)	

TANDOORI MAIN COURSES

(Meat or King prawn marinated in yogurt and chef's specially selected spices, cooked in clay oven served with medium curry sauce fresh green salad, pilau rice, chips or plain nan)

Tandoori Chicken (½)	7.25
Chicken Tikka OR Lamb Tikka	7.25
Chicken OR Lamb Tikka Sashlik	7.25
Tandoori Lamb Chops (6)	8.95
Tandoori sea-bass (whole or filleted)	8.50
Tandoori King prawns	9.25
Tandoori Mixed Grill	8.95
(Tandoori chicken, chicken tikka, lamb tikka and sheek kebab)	

 Symbol with Chillies
Denotes Strength

CHEFS SPECIALITY

£7.25

Following dishes are available in chicken, lamb, prawn, king prawn, vegetable, ponir or mixed. They are cooked first in clay oven or pan fried then cooked in their individual sauces. Served with pilau rice or plain nan. Please add £2 extra for king prawn or mixed. £1.00 less for vegetarian option

Shahi Mossalla (cooked with finely chopped onions, tomatoes, peppers and fine English mustard, producing spicy sharp taste on the palate))))	
Rangila (medium hot, spicy, a little sweet and tangy, cross between Mossalla and Pathia))))	
Razatha (medium spiced, topped with fried onions, peppers and mushrooms))))	
Shalimar (spicy medium hot curry cooked with tomato, onions, green peppers and top with fried mushrooms and omelette))))	
Mussamon (tomatoes, onions, peppers fresh coriander and selected mixed vegetables cooked with your choice of meat or prawns to fairly hot taste))))	
Akhni (cooked in roasted aromatic herbs and spices with minced lamb in a fairly hot spicy sauce and decorated with slice egg, tomato and cucumber))))	
Garlic Mossalla (as the name suggests, these dishes will be cooked with lots of fresh garlic, onions, tomatoes, peppers, green chillies and fresh coriander))))	
Achari (cooked with onions, tomatoes, peppers, and mixed pickle producing a sharp tangy medium hot curry))))	
Kabuli Mossalla (medium spiced meat or prawns condensed curry cooked with chick peas and sautéed spinach))))	
Chilli Mossalla (cooked in onions, peppers, tomatoes, fresh green chillies in a yogurt and cream based sauce))))	
Sashlika (chunky pieces of roasted onions, tomatoes and green peppers cooked in selected spices to produce a medium hot and tasty dish))))	
Passanda (very mild dish consisting of cream, sugar, almond powder, yogurt and mild spices, topped with almond flakes))))	
Kashmiri (mango, pineapple and banana cooked in special blend of selected herb and spices to produce a very mild and fruity curry))))	
Mossallam (cinnamon, bay leaves, cardamom, boiled egg, and potatoes cooked in special authentic style medium curry))))	
Makhani (also known as makhanwalla, a very mild dish consists of selected mild spices, almond, coconut, sugar, cream and cheese))))	
Nawabi (Cooked with the use of potatoes and egg in a special thick medium sauce))))	
Goan Mossalla Cooked with lime juice, tamarind, garlic, ginger, onions, green chillies, coriander, coconut milk, mouth watering flavour. Combination of perfection with selected spices))))	
Karachi (fiercely hot with generous use of chillies, only for experienced & passionate curry lovers))))	

BIRYANI

Cooked with glowing basmati rice, fresh garlic, ginger, fresh coriander, selected spices, garnished with omelette, tomato, cucumber and served with a medium vegetable curry

King Prawn	9.25
Persian Chicken (Pineapple and banana fritter with fruity sauce)	9.25
Mixed (chicken, lamb and prawn)	7.95
Chicken, Lamb or Prawn	6.95
Chicken Tikka or Lamb Tikka	7.25
Mixed Vegetable (served with plain or vegetable curry sauce)	6.25
Balti Biryani (chicken, lamb or prawn)	7.50
(Combination of keema, peas, garlic, ginger & selected roasted spices)	
Balti Spice Special (mixed meat, prawn and keema & peas)	8.50

BALTI SPICE SPECIALITIES

£7.25

(Following dishes are available in chicken, lamb, prawn, king prawn, vegetable, ponir or mixed. They are cooked first in clay oven or pan fried then cooked in their individual sauces.

Served with pilau rice or plain nan.

(Please add £2 extra for king prawn or mixed. £1.00 less for vegetarian option)

Podina (your selection cooked in medium sauces with mint and fresh coriander))))	
Nepali (your selection cooked with mango chutney, coconut & naga chillies to produce sweet hot dish))))	
Balti spice Mossalla (this dish created by our chef with the use of freshly ground spices and secret ingredients to produce a distinct mild, sweet and spicy curry- to rival chicken tikka mossalla))))	
Badami (very mild dish cooked with ground almond, fresh cream, sugar, aromatic herbs & spices, and pure ghee))))	
Balti Akbori Cham Cham (medium spiced off the bone chicken cooked with onions, green peppers tomatoes and selected herbs and spices))))	
Tenga (your selection cooked with the use of tamarind & mango sauce together with herbs and spice for a hot sweet and sour dish, highly recommended by chef))))	
Mach Biran (Salmon fish freshly spiced and fried, served with salad, pilau rice and bhuna sauce))))	
Channa or Aloo Channa (your selection cooked with chick peas or chick peas and potatoes in a medium sauce with fresh herbs and spices))))	
Garlic Chilli (Chicken or Lamb Tikka) (your selection cooked with onions, fresh green chillies, sliced fresh garlic in a special authentic herbs and spicy sauce))))	
Sindi Korma (onions, garlic, tomatoes, green chillies, fenugreek leaves, coconut, yoghurt, cream, fresh lemon, bay leaves & garam massala))))	
Palak (your selection cooked with spinach, onions, green peppers and tomatoes in a medium sauce))))	
Methi (your selection cooked with fenugreek leaves and selected herbs & spices to medium strength))))	
Bindi (your selection cooked with okra in a special blend of herbs & spices))))	
Koliya (An exotic curry with excess use of garlic, ginger, egg and yogurt))))	
Rezalla (Cooked with the use of keema, onions, tomatoes, red peppers and chilli pickles in a special combination of herbs and spices for a medium hot dish))))	
Shahi Korma (similar taste to traditional korma but with onions fried in butter egg and nuts))))	
King prawn Delight (cooked in mild herbs & spices with the use of fresh cream and red wine))))	
Chingri macher Joul (King prawn cooked with a beautiful combination of selected herbs & spices to create a medium hot dish))))	

THALI

The following dishes are served in Thali which is a name for a large dinner plate used by Indian families for serving meals.

Vegetable Thali	9.95
(consists of vegetable korma, dhansak, bhuna, samosa, onion bhajee, rice and nan bread)	
Tandoori Thali	11.95
(consists of Tandoori chicken, sheik kebab, chicken tikka, lamb tikka, bhuna sauce, rice and nan bread)	
Mixed Meat Thali	11.95
(consists of prawn bhuna, lamb balti, chicken korma, pilau rice and nan bread)	

BALTI DISHES

A traditional authentic north Indian dish consists of onions, tomatoes, peppers, specially made balti spices to medium hot, garnished with fresh coriander; (add spinach, methi, zeera, mushrooms or potatoes for added flavour and body-50 pence extra)

Special mixed	6.50
King prawn	7.95
Chicken, Lamb or Prawn	5.50
Chicken Tikka or Lamb Tikka	5.95
Balti garlic Chicken or Lamb Tikka	6.25
Mixed vegetable, Mushrooms, Sag, Aloo or (Any combination)	5.25
Balti Exotica	7.95
(mixed tikka, prawn, king prawn & mushrooms cooked to perfection with selected spices to medium strength)	