

Balti Nailsworth

takeaway and restaurant

THE HIGH COMMISSION OF BANGLADESHI FOOD

বাল্টি নেইলস্‌ওয়ার্থ



Take Away Menu

01453 839393

We have very many Vegetarian Dishes,
they are shown with a 'V' or the price has a **green background**

Please note that our dishes may contain one or more of the following allergens:
Nuts, Shellfish, Eggs, Milk, Mustard, Vegetable Ghee. If in doubt please ask a member of staff



Having an event?
We are happy to cater
for parties.
Please come and talk to us to
see what we can do for you.

Open 7days a week including Bank Holidays
Sun-Thu 5:00pm to 10:00pm, Fri-Sat 5:00pm to 10:30pm

www.baltinailsworth.com

The management reserves the right to refuse service without disclosing reasons

Cards accepted: minimum charge £15

Starters

- 1 **GARLIC MUSHROOM V** £4.25
- 2 **ONION BHAJI V** £4.25
- 3 **SAMOSA** (Vegetable/Meat) £4.00
- 4 **CHICKEN TIKKA** £4.50
- 5 **SHEEK KEBAB** £4.50
- 6 **SHAMI KEBAB** £4.75
- 7 **PAKORA** (Chicken/Vegetable) £4.75
- 8 **TANDOORI MIXED KEBAB** £5.25
- 9 **CHAT** (Chicken/Chana/Aloo/Vegetable/Quorn) £5.25
- 10 **PRAWN PURI** £5.25

Tandoori

Rice not included

- 11 **VEGETABLE TIKKA CHARUKA V** £8.25
A lifetime experience for vegetarians to have a taste of very famous BBQ Tikka in vegetables: combination of roasted potato, cauliflower, peas, sprouts, diced onion tomato with marinated tandoori spice, sprinkle of exciting spices & herbs.
- 12 **QUORN TIKKA CHARUKA V** £8.50
Quorn made with 100% vegetables but looks & tastes like chicken. Cooked with BBQ spices, garnished with fried onion, capsicum & herbs.
- 13 **CHICKEN TIKKA CHARUKA** £8.50
Diced boneless spring chicken. Garnished with fried onion and capsicum.
- 14 **TANDOORI CHICKEN CHARUKA** £8.75
On the bone pieces of spring chicken. Served 1/2 a chicken per portion.
- 15 **CHICKEN SHASHLIK MUSHROOM** £9.50
Diced boneless chicken with onion, capsicum & tomato. Cooked in the tandoori oven. Garnished with fried mushroom.
- 16 **BOTI KEBAB** £9.95
Diced small pieces of lamb tikka stir fried in frying pan with onion, capsicum, peas, mushroom, tomato & coriander.
- 17 **TANDOORI MIXED GRILL CHARUKA** £10.50
Consists of Lamb Tikka, Chicken Tikka, Sheek Kebab & Tandoori chicken. Served with nan bread.
- 18 **TANDOORI KING PRAWN CHARUKA** £12.50
Tandoori cooked king sized prawns, garnished with fried onion.

All tandoori dishes are served with salad and mint sauce

Chef's Specials

Rice not included

- 19 **BICHI LAMB OR CHICKEN** (medium to hot) £9.50
Lamb or chicken cooked with a special type of split Bangladeshi bean seed, called 'Bichi'. Cooked with onion, capsicum, coriander, spices, fenugreek, green chilli and diced tomato
- 20 **REZALA** (fairly hot) £9.50
On the bone tandoori chicken cooked with green chilli, selected herbs & spices with mince meat to make nice & thick sauce.
- 21 **CHICKEN BENGAL MASALA** (medium) £9.50
Cooked with finely chopped onion, spices & fresh herbs, minced meat and potato.
- 22 **NAGA BHUNA** (hot) £9.50
Chicken or lamb tikka cooked with onion, fresh tomato, coriander & fenugreek and added Naga pickle
- 23 **CHICKEN/LAMB TIKKA SAG** (medium) £9.50
Tikka cooked with spinach, onion, coriander, spice, fenugreek.
- 24 **CHICKEN/LAMB TIKKA DANSAK** (hot) £9.50
Tikka cooked with hot, sweet & sour sauce with lentils
- 25 **NAIRKOLI CHINGRI** (medium to hot) £12.50
King Prawn cooked with aromatic spies and herbs, fresh green chillies, coriander with grated coconut for an extra taste of Bangladesh.
- 26 **SHOBI KATAN** (medium to hot) **V** £8.25
Sprouts, cauliflower, potato and vegetable mince, cooked with finely chopped onion, coriander and selected herbs & spices, with thick sauce.
- 27 **LABRA** (medium) **V** £8.25
Aubergines, okra & spinach cooked in a spicy tangy lentil sauce. One of the best selling dishes. No feast without Labra in Bangladeshi villages.
- 28 **VEGETABLE BALTI V** £8.25
Chose your own combination of three from: potato, cauliflower, peas, chick peas, aubergine, sag, okra, dal
- 29 **CHICKEN/LAMB TIKKA BHUNA** (medium) £8.75
Tikka cooked with onion, fresh tomato, coriander & fenugreek
- 30 **CHICK/LAMB TIKKA MADRAS/VINDALOO** (hot) £8.75
Tikka cooked with chilli hot spicy curry sauce.
- 31 **CHICKEN/LAMB TIKKA KORMA** (mild) £8.75
Tikka cooked with mild spices in dairy based special sauce including dry ground coconut.

Balti extra spice option available with medium to hot dishes 50p extra

Biryani

- 32 **MIX VEGETABLE BIRYANI** (medium) **V** £9.50
Fried pilau rice with mixed vegetables.
- 33 **CHICKEN OR CHICKEN TIKKA BIRYANI** (medium) £9.95
Fried pilau rice with spicy plain chicken or chicken tikka.
- 34 **LAMB OR LAMB TIKKA BIRYANI** (medium) £9.95
Fried pilau rice with spicy plain lamb or lamb tikka.
- 35 **PRAWN BIRYANI** (medium) £9.95
Fried pilau rice with spicy prawns.
- 36 **CHICKEN/VEGETABLE MOSHLIN BIRYANI** (mild) £9.95
Pilau rice fried with mixed vegetables, sultanas almonds, coconut, banana, dry fruits, nuts, garnished with pineapple & coconut. Sauce comes as a vegetable korma.
- 37 **CHICKEN/VEGETABLE SOUTH INDIAN BIRYANI** (hot) £9.95
Pilau rice fried with mixed vegetables, coriander, fresh green chilli, diced onion & capsicum. Fried Garlic & Ginger flavoured.
- 38 **KING PRAWN BIRYANI** (medium) £12.50
Fried pilau rice with spicy king prawns served with salad and vegetable sauce.

All the biryani dishes are served with vegetable sauce

Top of The World

Rice not included

- 39 MURGI MAKANI** (mild) Cooked with fragrant mild spices, ground almond & coconut in a creamy sauce.
- 40 PASANDA** (mild) Cooked with selected aromatic spices, special creamy sauce with ground almond & coconut.
- 41 TIKKA MASALA** (medium to mild) Cooked in sauce made with yogurt a delicate blend of aromatic spices & herbs, coconut.
- 42 KORAH** (medium) Cooked in an iron wok with delicious spices, herbs, fried onions, capsicum & tomatoes. Served as a semi dry dish.
- 43 CHILLI** (hot) Cooked with fresh green chilli, onions, fresh coriander, and many other flavoured spices with red sauce.
- 44 JHALPIAZ** (hot) Cooked with onion, capsicum, coriander, fenugreek, fairly hot spices, fresh green chilli to add extra taste to one of the most popular dishes.
- 45 TAMARIND** (hot) Cooked with finely chopped onion, capsicum, coriander, green chilli, fenugreek and a very thick tamarind sauce.
- 46 TIKKA PATIA** (hot) Cooked with sweet, sour and hot sauce.

Balti extra spice option available with medium to hot dishes **50p** extra

Out of This World

Rice not included

- 47 BUTTER DELIGHT** (mild) Cooked in a red sauce made with yoghurt, a delicate blend of aromatic spice & herb and then garnished with a sauce made with almond, coconut fresh cream and vegetable ghee. Soft, smooth & silky.
- 48 ZAFRANI** (mild) Cooked with a selection of mild spices in a special sauce, made with ground coconut and almond, fresh cream & just a touch of lime juice for an extra special flavour. Mild, creamy with tangy taste.
- 49 BENAROSHI** (mild) Cooked with very mild spices, dry ground coconut and almond in a creamy rich sauce with a slice of Bangladeshi mango for a delicate taste.
- 50 MISTI** (mild) Chicken or meat dish, with prawns. Cooked in a delicate sauce made with fresh cream, ground almond and coconut, honey, authentic exotic spices & herbs creating a mild and never forgotten taste.
- 51 MOSHLIN KORMA** (mild) Cooked with mild spices in a rich creamy sauce with dry tropical fruits, dry coconut, banana, papaya etc. Mild.
- 52 NOBABI KORMA** (mild) Cooked with a blend of aromatic mild spices with rich thick coconut milk plus fresh cream, ground coconut. Mild. Curry's language of love.
- 53 GARLIC DELIGHT** (mild) Cooked with diced fried onion, capsicum, creamy mild spices, ground almond and coconut, with fried garlic. Mild with garlic flavour.
- 54 TIKKA GARLIC** (medium) Cooked with fried diced onion, capsicum & coriander and fried garlic. Garlic flavour.
- 55 GREEN CHICKEN** (fairly hot) Cooked with finely chopped onion, capsicum, coriander, green chilli, fenugreek and a very exciting fragrant green coloured thick sauce made from blended coriander, capsicum & garlic.
- 56 SOUTH INDIAN** (fairly hot) Cooked with fresh garlic & ginger, green chilli, exciting spices & herbs, fresh diced onion & capsicum. Garlic flavour with ginger.
- 57 NEPALI** (fairly hot) Cooked with onion, coriander, spices, fenugreek, green chilli, finely chopped lemon skin to create mouth watering taste.
- 58 KASUNDI** (fairly hot) Cooked with onion, coriander, spices, fenugreek, green chilli, finely chopped orange skin to create mouth watering taste.
- 59 SHATKORA CHICKEN/LAMB** (medium to hot) Chicken or lamb cooked with onion, coriander, spices, fenugreek, green chilli, finely chopped 'Shatkora' skin to create mouth-watering taste which is imported only from the part of Bangladesh called Sylhet.
- 60 MURALI** (fairly hot) Cooked with chickpeas, potato, green chilli, exotic spices in a delicate red sauce made from yoghurt.
- 61 NOKSHI** (fairly hot) Cooked with onion, herbs & spices, green chilli, coriander, fenugreek and mixed pickle of mango, chilli & lime to get authentic taste & flavour.
- 62 SALSA** (fairly hot) This highly popular dish cooked with onion, green chilli, fried garlic flakes and our own yoghurt which creates a great hot & cool taste.
- 63 JHAZ** (fairly hot) Cooked with chopped onion, capsicum, fresh herbs, green chilli and a touch of mustard for extra taste of Bangladesh.
- 64 BEGUN BAHAR** (fairly hot) Minced meat cooked with exciting spices, onion, coriander, green chilli, mushroom, aubergine, with special red sauce made with yoghurt.
- 65 JAMDANI** (fairly hot) Cooked with aromatic spices & herbs, fresh green chilli with chopped fried onion and capsicum.
- 66 TIKKA PONIR** (fairly hot) Cooked with selected herbs & spices added with green chilli & fresh coriander. Garnished with grated cheese to bring a mouth watering taste.
- 67 BORHANI** (fairly hot) Cooked with exciting minty yoghurt sauce made with green chilli, coriander, chopped onion & capsicum. One of the most popular dishes.
- 68 CHAT** (medium) Small pieces of chicken fried with finely chopped onion, coriander and special chat spices.

Balti extra spice option available with medium to hot dishes **50p** extra



Chicken
£8.75



Meat/Lamb
£9.75



King Prawn
£12.50



Vegetable
£8.25

Quorn

Quorn
£8.50

Talk of The Town

Rice not included

- 69 KORMA** (mild)
Cooked with mild spices in dairy based special sauce including dry ground coconut.
- 70 MALAYA** (mild)
Same as korma with added pineapple.
- 71 BHUNA** (medium)
Cooked with onion, fresh tomato, coriander & fenugreek
- 72 DUPIAZA** (medium)
Cooked with different spices, herbs and diced fried onions.
- 73 ROGON** (medium)
Cooked with spices & herbs, semi-dry & with tomato.
- 74 MADRAS** (hot)
Cooked with chilli hot spicy curry sauce.
- 75 VINDALOO** (hot)
Cooked with chilli extra hot spicy curry sauce.
- 76 SAG** (medium) this dish is **50p** extra
Spinach cooked with onion, coriander, spice, fenugreek.
- 77 DANSAK** (hot) this dish is **50p** extra
Cooked with hot, sweet & sour sauce with lentils.
- Balti extra spice option available with medium to hot dishes **50p** extra



Quorn

Chicken

Lamb

Prawn

King Prawn

Veg

Quorn

£8.00

£9.00

£8.50

£12.00

£7.50

£8.00

Side Dishes

- 95 SAG BHAJI** (spinach) **£4.50**
- 96 SAG ALOO** (spinach & potato) **£4.50**
- 97 MUSHROOM BHAJI** (fresh button mushroom) **£4.50**
- 98 TARKA DALL** (lentils with garlic flavour) **£4.50**
- 99 BEGUN BHAJI** (fresh aubergine) **£4.50**
- 100 CAULIFLOWER BHAJI** (fresh cauliflower) **£4.50**
- 101 KABOOI CHANA** (chick peas) **£4.50**
- 102 SHOBI BHAJI** (mixed vegetables) **£4.50**
- 103 BHINDI BHAJI** (fresh Ladies Fingers or okra) **£4.50**
- 104 ALOO GOBI** (potato & cauliflower) **£4.50**
- 105 BOMBAY ALOO** (Potato) **£4.50**
- 106 SPROUT BHAJI** (spicy Brussels sprouts) **£4.50**
- 107 DAL SHAMBER** (Sweet, sour & hot)
Lentils with mixed vegetables. **£4.75**
- 108 SAG/MOTOR PONIR** (spinach/peas with cheese) **£4.75**
- 109 SPICY DAL** (garlic flavoured & hot) **£4.75**
Garlic flavoured and hot with fresh tomato

Rice and Sundries

- 78 BOILED RICE** **£3.00**
Steamed rice
- 79 PILAU RICE** **£3.25**
Basmati rice cooked with vegetable ghee, bay leaves, cinnamon cardamon & cloves.
- 80 SPECIAL FRIED RICE** **£3.50**
Pilau rice fried with egg & peas.
- 81 EGG FRIED RICE** **£3.50**
Pilau rice fried with egg.
- 82 MUSHROOM FRIED RICE** **£3.50**
Pilau rice fried with spicy mushrooms.
- 83 VEGETABLE RICE** **£3.50**
Pilau rice fried with spicy mixed vegetables.
- 84 KEEMA RICE** **£3.50**
Pilau rice fried with spicy mince meat.
- 85 MILON RICE** **£3.50**
Fried Pilau rice with chopped onion, coriander, selected spices with mushroom & peas.
- 86 MOSLIN RICE** **£3.50**
Fried Pilau rice with chopped onion, sultanas, almonds, banana, pineapple, coconut, nuts, papaya etc.
- 87 LEMON RICE** **£3.50**
Pilau rice fried with finely chopped onion, lemon skin, herbs & spices. Lemon flavoured.
- 88 ORANGE RICE** **£3.50**
Pilau rice fried with finely chopped orange skin, onion, herbs & spices. Orange flavoured.
- 89 SOUTH INDIAN RICE** (hot) **£3.50**
Pilau rice fried with green chilli, fried garlic flakes, ginger, onion, coriander, selected herbs & spices.
- 90 RAITA** (cucumber/onion/plain) **£1.95**
Home made yogurt.
- 91 CHIPS** (only with meal) **£2.50**
- 92 CHUTNEY** **£0.70**
- 93 PAPADUM** **£0.70**
- 94 MASALA PAPADUM** **£0.70**

Breads

- 110 NAN V** **£3.00**
- 111 PONIR NAN V** **£3.50**
- 112 GARLIC NAN V** **£3.25**
- 113 VEGETABLE NAN V** **£3.25**
- 114 KEEMA NAN** **£3.25**
- 115 PESHWARI NAN V** **£3.25**
- 116 DISHA NAN** **£3.50**
- 117 CHICKEN SHAKA NAN** (fairly hot) **£3.50**
- 118 VEGETABLE SHAKA NAN** (fairly hot) **V** **£3.50**
- 119 MOGLI NAN** (fairly hot) **£3.50**
- 120 CHAPATI V** **£2.75**
- 121 STUFFED POROTA V** **£3.50**
- 122 POROTA V** **£3.00**
- 123 TIKKA ROLL** **£5.25**

