



1992

1992 England International Teddy Sheringham, Sam, Salim, Terry Wilson, Mani & Dean Saunders launched Balti Style Set Meal

SPICE IS LIFE

BALTI STYLE SET MENU

£9.95

5.30 to 10pm every night of the week

Choose a starter and a main course with pilaw rice or plain Nan bread or Tandoori Roti

Starters

- Aloo Veg (Pakora)
- Chick Peas (Chat)
- Spiced Mushroom

Balti Salmon Main Courses

- Balti Vegetable
- Balti Paneer



- Balti Chicken
- Balti Meat (+75p)
- Balti Prawn

Please do not use in conjunction with any other promotions

PRE

THEATRE

2 Course Express set meal

Choose a starter & a main course

5.35 – 6.55pm (need to vacate before 8pm for this offer)

£8.95

Theatre meal not to be used with any other promotions

STARTERS



Samosas Dall Soup (Lentil) Chef's mix starters


- ~ Chef's Choice of mix starters
- ~ Vegetable or meat Samosas
- ~ Mulligataeany OR Dall soup

Main course

Served with Pilaw Rice or a plain Nan bread

Chicken Korma mild curry coconut touch
Tender pieces of chicken simmered in a creamy and brown garlic gravy with rich aroma of mild spices and coconut


Chicken Tikka Mashalla mild creamy
Chicken tikka cooked in a mild tandoori creamy sauce

Veg & Paneer Jalfrazi 
warm to Hot Indian cheese & vegetable Cooked with green chillies & warm spice like home cooking



Vegetable Roganjosh medium garlic spicy
Selected Vegetable cooked with browned onions, fresh ginger & gently simmered in roasted spices with garlic

Prawn Sag Medium healthy dish
cooked with healthy spicy spinach and onion. (Thick sauce)

Chicken Jalfrazi spicy and slight Hot 
Boneless chicken cooked with green peppers and onions in a spicy sauce. Popular Indian dish



Serving since 1969

TheBalti House

Special mid week Deal
booking please visit
www.thebaltihouse.com
Out of hours

Special Vegan
Vegetarian dishes

Food Allergies
Traces of nuts may found in menu
items. We advise you to speak to a
member of staff if you have any food
allergies or intolerances

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www.thebaltihouse.com
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International
Indian food Peru style
Creamy Jalfrazi / Creamy Roganjosh
Latest Delhi India Sizzle dish
SIZZLE LAMB OR KING PRWAN

Translated menu available in FRENCH, SPANISH and MANDARIN

APPETISERS

Platter (Chef's choice of mix starters) Vegetarian or Non Vegetarian Platter

Platter for 4— £ 3.95 per person

Platter for 3— £ 3.95 per person

Platter for 2— £ 4.15 per person

Platter for 1— £ 4.65 per person

Around
Six Chef's
Special s
items
per person



Samosa

Triangular pastry filled with vegetable or mince mix and deep fried

3.65

Prawn or Chicken Puri

Spiced prawn or Chicken & served on special hot puri bread

4.35

Spicy Tandoori Chicken wing

Chicken marinated in yoghurt with spices & cooked in clay oven.

3.95

Hot meat or Chicken (Spicy medium or Hot)

Special spice to prepare this best seller spicy meat to perfection.

4.65

Kashmiri Ran

(Tender spiced chicken tikka)

Marinated and prepared with mouth watering mango coating splash



Chicken Pakora (Tender spiced chicken tikka)

Tender Tikka prepare with light spice deep fried to crispy taste.

4.35

Onion Bhaji

Sliced onion coated with chick pea flower butter & deep fried



3.65

Seekh Kebab

Minced lamb and spices grilled on a skewer in clay oven

4.35

Fish Pakora

Strips of white fish spiced and deep fried to crispy perfection.

4.65

Shashlick Tikka (Boneless Chicken)

Spicy chicken marinated in yogurt, skewered with capsicums

4.65

King prawn Puri

Light Spicy King prawn wrapped with special hot puri bread

5.95

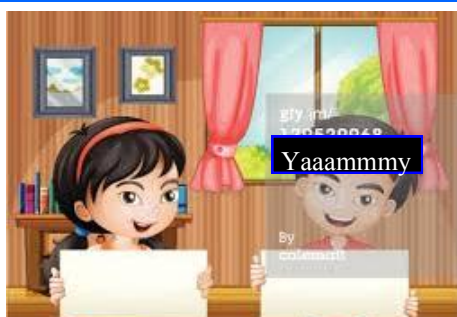
Tandoori Paneer (Indian cottage cheese)

Light Spice ,garlic, coriander lightly barbecued in clay oven

3.95

Children's Set Menu up to age 11

Small £5.95 Medium £6.65 Large £6.95



Main courses

Chicken Tikka Masala

Chicken or Vegetable Korma (mild)

Chicken or Vegetable Balti (mild or medium)

Soft drinks

Coca cola or Lemonade

Ice cream

Not to be used with any other promotions

Tandoori Dishes

EXOTIC TANDOORI DISHES SPICED AND BARBEQUED IN LAVA FIRED "CLAY OVENS"



2008 Sri lankan Cricket Star JaySuriya thanked Sam for 5*tandoori mix Grill



Tandoor placed in 1977. On relax days we let our customer to see Tandoor

TANDOORI DISHES SERVED WITH Sizzlers mix, Sauce and green salad

Tandoori Mixed Grill 8.95

Tandoori chicken, chicken Tikka & sheek kebab

Chicken Tikka 8.95

boneless barbequed juicy tender chicken

Fish Tikka special 8.95

New 2015 off the bone fish dish

1/2 Tandoori Chicken 8.95

On the bone barbequed chicken

TIKKA SPECIALS (Juicy dishes)

Hot and extra spicy on request only

Chicken Tikka Masala (Mild) 8.35

Chicken Tikka Rogonjosh 8.95

Chicken Tikka Patia Slight Hot 8.95

Paneer Tikka Masala 8.35

Roasted Indian cheese

Chicken Tikka Pasanda 8.95

(Mild with almonds)

Chicken Tikka Jalfrazi 8.95

spicy green chilly makes this dish warm

English Cuisine (served with salad and chips)

Chicken or Prawn or Omelette 7.95 Tandoori Roast Chicken 7.95

BALTI HOUSE NOTTINGHAM INTERNATIONAL SECTION



Miss Gao Chan from Shanghai, Translated Balti House menu in Mandarin

Balti House Menu Translated In French, Spanish and Mandarin

International taste (UK PERU)

Creamy Jalfrazi

Cooked with green chillies & warm creamy spices in UK-PERU style

Vegetable	7.95
Chicken	8.95
Lamb	9.95
King prawn	10.95
Chicken Tikka	8.95

Machu Pichu, Peru



Sabbir (Sam) visited several cities of Peru and discovered mouth watering Dishes. The head Chef of Mantra Restaurant in Lima shared creamy Jalfrazi & Rogan Josh Cooking.

International taste (UK PERU)

Creamy Roganjosh

Cooked with fresh garlic & medium creamy spices in UK-PERU style

Vegetable	7.95
Chicken	8.95
Lamb	9.95
King prawn	10.95
Chicken Tikka	8.95

Speciality

Please let us know your spice preference mild, medium or Hot

Garlic Chilli Chicken	8.95
Hot spiced chicken cooked with garlic & exotic green chillies	
Lamb Sag or Chicken	8.95
(Medium cooking with Spinach leaf and light spices)	
Patro Chicken	8.95
Cast cooking with roots spice (only place in UK to cook this medium dish)	
Butter Makhani Chicken	8.95
Tender chicken cooked with rich spices & butter (Mild/Medium)	
Sizzle King prawn or Lamb or Chicken	9.95
Garlic & coriander based latest Indian dish special medium spicy sizzeling cooked in cast sizzle dish	

King prawn or Lamb Rogonjosh	9.95
Cooked with fresh garlic all the way in medium spice	
Prawn or Chicken Dupiaza	8.95
Selected seasoned and tasty onion based medium curry	
Balti House Special	9.35
Chicken, lamb and prawn cooked with selected medium spices and cover special flavours with an omelette	
Chicken Balti or Lamb	8.95
Cast dish medium popular dish with herb onion, capsicum.	
Lamb or Chicken Jalfrazi	8.95
Cooking with Warm spices & green chillies (Medium-Hot)	
Chicken Dansak	Lentil- based medium dish 8.95

BIRANI DISHES (MEDIUM)

The following are mixed with rice & vegetables, spicy fried and covered with an omelette. Vegetable sauce included

Vegetable or Paneer Birani	8.95
Chicken	8.95
Lamb Birani	9.95
Prawn Birani	8.95
Chicken Tikka Birani	8.95
King Prawn Birani	11.95



Selection of popular regional dishes

will be freshly prepared

Chicken	8.35	Prawn	8.35	Lamb	8.95
Vegetarian	7.95	King Prawn	9.95		

Korma	(Mild) cream & coconut/almond based mild dish
Bhuna	tomato based popular medium dish
Patia	fairly hot garnished with fresh capsicum & tomato
Methi	exotic Methi leaves create a great flavoured dish
Madras	(Hot juicy curry)
Ceylon	Very Hot curry
Acharia	Lime/mango pickle based spicy medium dish

Selection of Rice, Breads etc

Boiled Rice	2.15	Plain Nan	2.15
Pulao Rice	2.15	Butter Nan	2.15
Mushroom Rice	2.95	Garlic Nan	2.95
Egg fried Rice	2.95	Peshwari Nan	2.95
Vegetable Rice	2.95	Chilli Nan	2.95
Lemon Rice	2.95	Cheese Nan	2.95
Keema Rice	3.35	Keema Nan	2.95
Chips	2.35	Plain Paratha	2.95
Chapati	1.55	Stuffed Paratha	2.95
Puri	1.55	Tandoori Roti	2.15

Fisssh Chunky Goan Fish special

Fish prepared with minimal oil and a special mix of Goan and Bangladeshi spices

Fish Mild masalla	8.95
mild creamy dish	
Fish Balti	8.95
medium spice cast cooking dish	
Fish jalfrazi	8.95
warm spices & green chillies	



SIDE DISHES AND SUNDRIES

Bombay potatoes	£4.65	Tarka Dall lenton cooked roast garlic	£4.65	Curry Sauce	£3.95
Mixed vegetable Bhaji	£4.65	Bhindi Bhaji oakra or ladies finger	£4.65	Raitha yogurt onion	£1.95
Sag Aloo or sag Bhaji	£4.65	Sag Paneer or Mattar Paneer	£4.95	Fried Mushroom	£3.95
Mushroom Bhaji	£4.65	Aloo Gobi potato & spicy cauliflower	£4.65	Green salad	£1.95

Papadum	75p
Spiced Papadum	75p
Mango chutney	45p
Onion chutney	45p



Mint sauce	45p
Lime pickle	75p
Red Diamond	45p
Extra topping	75p

PURE VEGETARIAN MEAL



Vegetable Samosa	3.65
Onion Bhaji	3.65
Vegetable puree	4.65

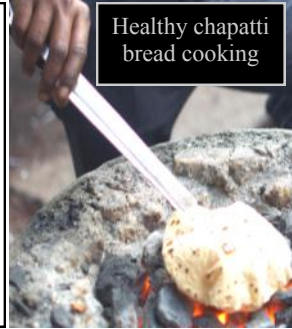
STARTERS

Vegetarian mix platter	4.65
Samosa	3.65

Latest Paneer Pakora	3.95
Aloo Veg Pakora	3.95
Spiced Mushroom	3.65

VEGETARIAN MAIN COURSES

Vegetable Balti	7.95
Fresh vegetables cooked in a Balti dish with Medium spice	
Vegetable Jalfrezi	7.95
Fresh vegetables cooked in warm spice & green chilli	
Sag Paneer (Indian Cheese)	7.95
Tender Indian cheese cooked with fresh spinach & Medium spice	
Vegetable Patro	8.95
Only place in the UK cook this Khaliber roots spice dish in a cast pot	
Channa Jalfrezi Chickpea spicy chilli dish	7.95
Channa Tandoori Pasanda mild spicy	7.95



Healthy chapatti bread cooking

Paneer Balti (Indian Cheese)	7.95
Tender Indian cheese cooked in a Cast Balti dish & Medium spicy	
Paneer Jalfrezi	7.95
Tender Indian cheese cooked in warm spice & green chilli	
Matter Paneer (Indian Cheese)	7.95
Tender Indian cheese cooked with fresh spinach & Medium spice	
Paneer Tandoori Masalla	7.95
Baked Indian Cheese cooked with masalla sauce	
Channa Sag Spicy chickpeas & spinach	7.95
Paneer Makhani Mildest fruity butter dish	7.95

VEGETARIAN SIDE DISHES AND SUNDRIES

Bhindi Bhajee (Okra)	4.65
Egg Fried or Vegetable rice	2.95
Chapati	1.55
Pilaw or Boil Rice	2.35
Paratha	2.95

Sabzi Bhajee(mixed vegetable)	4.65
Sag Paneer or Matter Paneer	4.95
Bombay Potatoes (Aloo)	4.65
Mushroom Bhajee	4.65
Tarka Dall(garlic based lentils)	4.65

Plain Butter Nan	2.35
Cheese Nan	2.95
Peshwari Nan	2.95
Papadom	0.75
Chutney tray (mixed)	1.35

PURE



VEGAN

Dairy free living and delicious recipes for a healthier lifestyle

Many great products that make it easy to replace dairy & eggs

Chat (Chick Peas)	3.65
Aloo Vege pakora	3.65

STARTERS

Mulligatawny soup £3.65

Vegetable Chapati puree	4.35
Vegetable Samosa	3.65

VEGAN MAIN COURSES

Channa Aloo Jalfrezi (Fairley Hot)	7.95
Steamed Chick peas cooked with warm spices & green chillies	
Vegetable Vegan Masalla (Mild)	7.95
Selected vegetables cooked with mild masalla sauce	
Mushroom Aloo Bhuna (Medium)	7.95
Mushrooms cooked with a tomato based spice & potatoes	
World Vegetable Jalfrazi (Fairley Hot)	7.95
Season's vegetables cooked with warm spice	

Vegetable Pilaw (Medium)	7.95
Selected vegetables fried with a spicy Basmati rice. Extra veg sauce	
Vegetable Gobi Rogonjosh (Medium)	7.95
Selected vegetable cooked with a garlic based cauliflower	
Palak Aloo Bhuna (Spicy Medium)	7.95
Spinach and potatoes cooked with a tomato based spice	
Aubergine Mushroom Balti (Medium)	7.95
Aubergine & mushroom cooked in a cast dish with spices	

Pilaw or Boil Rice	2.35
Paratha Vegan	2.95
Mushroom Bhajee	4.65
Green Salad plate	1.95

VEGAN SIDE DISHES & SUNDRIES

Tarka Dall (Garlic & Lentils spiced to taste)	4.65
Aubergine Bhajee Aubergine spiced to a moist	4.65
Vegetable or Mushroom spiced rice	2.95

Chapati	1.55
Tandoori Roti	2.35
Papadom	.75
Chutney tray (mixed)	1.35