

## ENTRÉE

<b>SAMOSA (2 PCS)</b> Home-made pastry filled with spiced potatoes, green peas and herbs	<b>\$6.50</b>
<b>ONION RINGS</b> Finely sliced onion rings and herbs dipped in chickpea flour, deep fried till golden brown and crispy	<b>\$6.50</b>
<b>VEGETABLE POKODA (4PCS)</b> Spinach, cabbage, onions mixed with fresh herbs and fried with chickpea flour	<b>\$6.50</b>
<b>TANDOORI MUSHROOM (6PCS)</b> Fresh mushrooms marinated in ginger, garlic & other spices, tandoor-cooked	<b>\$9.90</b>
<b>LAMB CUTLETS</b> Lamb cutlets marinated in special blend of spices (2PCS \$12.00) (4PCS \$20.50)	<b>\$12.00</b>
<b>SEEKH KEBAB (4PCS)</b> Indian style spiced lamb sausage, tandoor cooked	<b>\$12.90</b>
<b>CHICKEN TIKKA (4PCS)</b> Chicken thigh fillets marinated in special blend of spices and cooked in tandoor	<b>\$12.90</b>
<b>TANDOORI CHICKEN</b> (HALF - \$11.50, FULL \$20.50) Tandoori whole chicken marinated in yogurt, ginger, garlic and special spices	
<b>TANDOORI MIXED PLATTER</b> Mixed platter including 2pcs chicken tikka, 2pcs seekh kebabs, 2pcs lamb cutlets and 2pcs tandoori chicken and green salad.	<b>\$22.50</b>
<b>TANDOORI PRAWNS (6PCS)</b> Fresh tiger prawns marinated in specially selected spices	<b>\$16.50</b>

## BALTI SPECIAL DISHES

Balti is a curry cooked with special sauce, onion, capsicum and fresh herbs which offers a bit of heat, sweetness and sourness.

<b>BALTI CHICKEN</b>	<b>\$16.50</b>
<b>BALTI CHICKEN MUSHROOM</b>	<b>\$16.50</b>
<b>BALTI LAMB</b>	<b>\$16.50</b>
<b>BALTI BEEF</b>	<b>\$16.50</b>
<b>BALTI MIXED VEGETABLES</b>	<b>\$16.50</b>
<b>BALTI PANEER</b>	<b>\$16.50</b>

## MAIN - VEGETARIAN

<b>TADKA DAAL</b> Slow cooked lentils tempered with cumin seeds, onion, garlic	<b>\$12.50</b>
<b>CHANA MASALA</b> Chickpeas, cumin seeds, onion and tomato sauce	<b>\$12.50</b>
<b>MIXED VEGETABLE CURRY</b> Seasonal vegetables cooked in onion tomato based sauce	<b>\$13.50</b>
<b>ALOO MATAR</b> Potatoes and peas in spiced onion and tomato gravy, and fresh herbs	<b>\$13.50</b>
<b>DAAL MAKHANI</b> Slow cooked mixed lentils with tomato based creamy sauce	<b>\$13.50</b>
<b>PUMPKIN MASALA</b> Pumpkin cooked with onion based sauce, cashew nuts, mustard seeds finished with coconut cream	<b>\$13.50</b>
<b>MALAI KOFTA</b> Potato and paneer dumplings simmered in creamy sauce	<b>\$13.50</b>
<b>SAAG ALOO</b> Simple traditional curry; spinach and potatoes	<b>\$13.50</b>
<b>PALAK PANEER</b> Spinach and cottage cheese mixed in creamy sauce	<b>\$14.50</b>
<b>VEGETABLE KORMA</b> Seasonal vegetables cooked in creamy sauce with cashews and a delicately balanced blend of spices	<b>\$14.50</b>
<b>MATAR MUSHROOM</b> Mushroom and green peas cooked in onion tomato based sauce	<b>\$14.50</b>
<b>EGGPLANT MASALA</b> Eggplant curry coated with thick gravy, teeming with spices and green peas	<b>\$14.50</b>
<b>OKRA MASALA</b> Okra stir fried with capsicum, onion, tomatoes, ginger, garlic and fresh herbs	<b>\$14.50</b>

## CHICKEN

<b>BUTTER CHICKEN (mild)</b> Tandoor roasted chicken dices cooked with tomato butter sauce	<b>\$15.50</b>
<b>HIMALAYAN CHICKEN (SPICY LEVEL: MEDIUM)</b> Chicken cooked with onion based gravy with chilli flakes and fresh himalayan herbs	<b>\$15.50</b>
<b>CHICKEN TIKKA MASALA</b> Chicken tikka cooked with onion, capsicum, thick gravy finished with cream	<b>\$15.50</b>

<b>CHICKEN SAAG</b> Great blend of chicken curry and spinach	<b>\$15.50</b>
<b>CHICKEN VINDALOO (hot)</b> Chicken and potatoes cooked with spicy curry sauce and finished with coconut cream	<b>\$15.50</b>
<b>CHICKEN MUSHROOM</b> Chicken and mushrooms tossed with onion based gravy and fresh herbs	<b>\$15.50</b>
<b>CHICKEN KORMA (mild)</b> Chicken cooked in creamy sauce with cashews and a great balance of spices	<b>\$15.50</b>
<b>CHICKEN MADRAS</b> Chicken cooked with onion based gravy with coconut cream, mustard leaves and curry leaves	<b>\$15.50</b>
<b>CHICKEN BHUNA</b> Chicken cooked with onion, capsicum, tomatoes, thick sauce and fresh herbs	<b>\$16.00</b>
<b>KADAI CHICKEN</b> Chicken cooked with tomatoes, onions capsicum and fresh herbs	<b>\$15.50</b>

## LAMB

<b>LAMB ROGAN JOSH</b> Diced lamb cooked with onion based gravy & garam masala	<b>\$16.00</b>
<b>LAMB MADRAS</b> Diced lamb cooked with onion based gravy, coconut cream, curry leaves and mustard seeds	<b>\$16.00</b>
<b>LAMB VINDALOO (hot)</b> Lamb and potatoes based in hot curry sauce	<b>\$16.00</b>
<b>LAMB MUSHROOM</b> Tender meat with sauteed mushrooms, ginger, tomatoes and spring onion	<b>\$16.50</b>
<b>LAMB KORMA (mild)</b> Tender lamb meat cooked in creamy sauce with cashews and a blend of spices	<b>\$16.50</b>
<b>LAMB JALFREZI (SPICY LEVEL: HOT)</b> Diced lamb cooked with chilly, onions, capsicum, fresh herbs and hot curry sauce	<b>\$16.50</b>
<b>LAMB SAAG</b> Tender lamb meat cooked in special spinach based sauce	<b>\$16.50</b>