

# **Welcome to Streetly Balti Restaurant & Takeaway**

We have created a comprehensive range of dishes using recipes and techniques perfected through years of experience, and presented with a unique taste that is vibrant, flavourful and full of colour.

All our dishes are freshly prepared, and we are committed to using only the finest ingredients to ensure our cuisine is of the best quality.

To assist you in making your choice from the menu we have our heat strength, healthy option, and vegetarian guides, followed by our allergen information.

# **HEAT STRENGTH GUIDE**











MILD

**MEDIUM** 

**MEDIUM HOT** 

HOT

**VERY HOT** 







HEALTHY EATING



CONTAINS FISH



SUITABLE FOR VEGETARIANS

# **ALLERGENS & INTOLERANCES**

Please note, many of our dishes contain certain allergens such as **nuts**, **peanuts**, **lupin**, **sesame seeds**, **eggs**, **dairy**, **gluten**, **fish**, **crustacean**, **celery**, **soya**, **mustard**, **molluscs** and **sulphites**. Please enquire about your meal when ordering and we will be happy to advise you.

# **APPETEASERS**

# Poppadom £0.50 Spiced Poppadom £0.60 Chutney Tray £1.80

A trio of mango chutney, onion salad and mint sauce.

### Tamarind Sauce £0.70

A hot spicy tamarind sauce.

# Garlic King Fried Prawns £6.25 👁 📀

King Prawns fried in chopped onions, garlic and coriander.

#### Chicken Puree £4.25

Chicken fried in herbs and spices, served on a puree.

### Prawn Puree £5.25

Fresh water prawns fried in herbs and spices, served on a puree.

## King Prawn Butterfly £6.25 👁

Fresh water king prawns dipped in a marinated spiced batter and deep fried.

# Stuffed Peppers £5.75

Whole large peppers stuffed with spicy minced lamb and cooked in a tandoor.

### Sheek Kebab £4.25 🔮

Minced meat with onions, fresh herbs, coriander and green chilli, cooked in a tandoor.

### Tandoori Chicken £4.25

On the bone spring chicken pieces marinated in a special yoghurt sauce cooked in a tandoor.

# Tandoori King Prawns £6.25 ● ◎

Fresh water king prawns marinated in a special yoghurt sauce cooked in a tandoor.

## Chicken Tikka £4.25 🔮

Diced spring chicken marinated in a spiced yoghurt sauce and cooked in a tandoor.

### Chicken Tikka Pakora £4.45

Diced chicken marinated in a spiced yoghurt, cooked in a tandoor, dipped in a gram flour batter and deep fried.

# Lamb Chops £5.95 🔮

Tender diced pieces of lamb chops marinated a spiced yoghurt sauce and cooked in a tandoor.

#### Karahi Kebab £5.50

Pieces of chicken tikka, lamb tikka, sheek kebab, flash fried in light spices and herbs with onions and capsicum.

### Salmon Dill Tikka £6.25 🐵 🕹

Fresh fillets of salmon marinated in garlic, ginger, dill, herbs and spices in a yoghurt sauce and cooke din a tandoor,

# Machli Kebab £6.25 🐵 📀

White fish marinated in yoghurt, deliciously light herbs and spices and pan fried

#### Morsa Mackeral £5.25

Mackeral cooked in herbs and light spices, stuffed in a red pepper.

# VEGGIE APPETEASERS

### Onion Bhajee £3.950

An indian roadside snack made with onions, mildly spiced with fresh green herbs and dipped in batter and fried.

### Vegetable Samosa £3.95♥

Small triangular parcels with crispy pastry, filled with spiced vegetables.

#### Mushroom Pakora £3.95♥

Whole mushrooms dipped in a spicy gram flour coating and fried.

#### Aloo Pakora £3.95®

Cubes of potato dipped in spicy gram flour coating and fried.

#### Aloo Tikki £4.50 🔮

Indian hash brawn, with added spice! Favoursome, simple and yet so tasty!

#### Paneer Chilli £4.500

Hot & sour stir fried indian cheese with chilli.

# **VEGGIE MAIN EVENT**

#### Phool Gobi Batata £7.95

Cauliflower florets cooked in spices, garlic, ginger and diced potato garnished with coriander.

#### Palak Paneer £7.95

Indian cheese cubes cooked with fresh spinach, herbs and spices.

#### Matar Paneer £7.950

Indian cheese and chick peas cooked in a mild spicy sauce.

#### Chana Batata £7.95

Chick peas and diced potato cooked with onions, herbs, spices and garnished with coriander.

#### Bhindi Batata £7.95

Choped okra and diced potato cooked with onions, herbs, spices and garnished with coriander.

### Pata Gobi Batata £7.950

Chopped cabbage and diced potato with onions, herbs, spices and garnished with coriander.

### Baingun Batata £7.95®

Chopped aubergines and diced potato cooked with onions, herbs and spices, garnished with coriander.

#### Mushroom Batata £7.950

Mushrooms and diced potatoes cooked with onions, herbs and spices, garnished with coriander.

# **EXCLUSIVE TO US**

### Tandoori Butter Murgh £9.50

Marinated tandoori chicken, cooked with roasted almonds, sultanas, cashew nuts and pistachios.

## Red Murgh Curry £8.95 )))

Chicken cooked with extra tpmatoes and a mixture of spices with green chilies, black pepper corns and yoghurt.

## Green Murgh Curry £8.95

Chicken cooked in a special sauce with coriander, garlic, ginger, green chillies, fresh mint and dry coconut.

## Sorse Murg £8.95

Chicken cooked with ground mustard seeds, chopped green chillies, capsicum, onions and tomatoes.

# Goan Murgh £8.95

Chicken tikka coked in slightly hot spices and coconut milk with a diced capsicum topping.

### Chicken Tikka Keema £8.95

Chicken tikka cooked in minced meat and medium spices with a touch of cream.

### Tandoori Chicken Chana Palak £8.95

Tandoori chicken cooked with chick peas and spinach in a slightly dry sauce.

# Ranga £8.95

Marinated chicken cooked with chopped onions, capsicum, coriander and chef's own blend of spices, a medium dish.

# Garlic Chilli Chicken £8.95 )))

Chicken cooked with green chillies, roasted garlic, ginger, cumin seeds and a touch of yoghurt.

### Achari Gosht £8.95

Tender diced meat cooked in a blend of aromatic spices with pickled aubergine to give a rich, sweet, sour and savoury taste.

#### Uri Bisi Di Maas £11.95

White fish cooked in a medium spiced desi bean sauce.

#### Issa Tenga £9.95

Succulent prawns cooked in a desi tangy spicy tomato sauce.



# MAIN EVENT

### Milli Juli £8.95

Diced chicken, meat, prawns and king prawns, cooked in a special sauce with tomatoes, onions, peppers, herbs and spices.

### Gosth Shatkora £9.95

Rich spiced mutton is balanced with the sour bitter flavour of the Shatkora citrus fruit.

### Chicken Passanda £8.95

Diced chicken tikka, cooked in a special flavoured mild sauce with nuts, a hint of yoghurt, herbs and spices.

# Chicken Naryal £8.95

Diced chicken tikka, cooked in herbs, spices and a delicately mild coconut based sauce.

### Chicken Matar Paneer £8.95

Diced chicken tikka, chick peas and Indian cheese, cooked in a mild spicy sauce.

### Chicken Muchaman £8.95

Diced chicken tikka and green beans, cooked with onions, garlic, ginger herbs and spices.

## Chicken Dangali £8.95

Diced chicken tikka, cooked in delicate spices and cashew nuts, sultanas, almonds, pistachio nuts and topped with fresh banana.

# Roshun Murgh £8.95

Diced chicken cooked in a blend of aromatic herbs and spices with whole cloves of roasted garlic.

# Murghi Masala £8.95

Boneless tandoori chicken, cooked with minced meat and a bolied egg in a medium spicy sauce.

## Chicken Chaat Masala £8.95

Diced chicken tikka, cooked in a specially prepared rich sauce with masala and fresh herbs.

## Chicken Tikka Masala £8.95

Pieces of chicken marinated and roasted in a tandoor, cooked in a spicy mild masala sauce.

### Chicken Makani £8.95

Diced tandoori chicken, cooked in a delicately spiced butter, fresh cream with a mild sauce.



# **TANDOORI SIZZLERS**



Chicken leg and breast piece marinated in a special yoghurt sauce, cooked in the tandoor.

Tandoori King Prawn £11.95 🛇

King Prawns marinated in a special sauce, cooked in the tandoor.

Mili Juli Tandoori £11.95 🔮

A mix of tandoori chicken, king prawn, sheek kebab, chicken tikka and lamb tikka.

Chicken Tikka £8.45

Diced chciken marinated in spiced ypghurt and cooked in a tandoor.

Lamb Chops £11.95

Tender diced lamb chops marinated in spiced yoghurt and cooked in a tandoor.

Chicken Shashlick £8.95

Diced chicken marinated in chef's special masala, cooked in a tandoor with tomato, onion and capsicum.

Salmon Tikka £11.95)

Fillets of salmon marinated in garlic, ginger, dill herbs and spices in a yoghurt sauce and cooked in the tandoor.

# **HAPPY RICE, HAPPY LIFE**

Tender meat mixed with lightly spiced pilau rice and cooked with sultanas and almonds. Our biryani is always served with a vegetable curry sauce cooked to the strength you desire.

Mili Juli Biryani £11.95)

Mixed meats.

Chicken £8.95)

Meat £9.45)) §

Prawn £8.45)) 🔊

King Prawn £11.95)

Mili Juli Shabjee £8.95)

Mixed vegetables.

# THE GOOD OLD CLASSICS

### Balti)

The finest ingredients expertly cooked in a blend of exotic herbs and spices with tomato, onion, capsicum, garlic and coriander.

### Bhoona

Cooked with richly aromatic herbs, spices, onion, tomato and capsicum with a thick, dry sauce and garnished with coriander.

## Dahi)

Cooked in a blend of mild exotic spices with a touch of yoghurt.

## **Dupiaza**

A traditional dish coked with a blend of exotic herbs, spices, tomato, capsicum and extra large onions.

### Dhansak))

Cooked with lentils, pineapple, fresh herbs and spices for a sweet and slightly hot taste.

### Korma

Cooked in a mild creamy sauce with sultanas, almonds and coconut. slightly sweet.

### Madras))))

Cooked with aromatic herbs and spices to taste. A fairly hot dish.

### Methi)

Cooked with herbs, spices and roasted fenugreek leaves to give an aromatic flavour.

## Nirmola)))

A fairly hot dish, a touch below madras, cooked with aromatic herbs and spices.

## Palak)

Cooked with herbs, spices, tomato, capsicum, garlic and spinach.

## Pathia))

Cooked with the chef's special sauce, sweet, sour and slightly hot. Cooked with garlic, ginger, lentils, herbs and spices.

# Rogan)

Cooked with herbs and spices then garnished with extra tomatoes, onions and capsicum that have been fried in garlic.

# Naga)))

Cooked with garlic, ginger, chopped coriander, green peper and naga chilli pickle for a hot yet tasty dish.

## Jalfrezi)))

Cooked with fresh green chillies, diced onions, capsicum, garlic, ginger and tomato.

Chicken £7.95
Gosht £8.45
Prawn £8.45
King Prawn £11.95
Vegetable £7.95
Extra Vegetables £0.75 each

# THE GOOD SIDE

- Laal Saag £ 4.25 🔮
- Uri Bhaajee £4.25 🔮
- Mixed Vegetable Curry £3.25 ♥
- Mixed Vegetable Bhajee £3.25 ♥
  - Chana Bhajee £3.25 🔮
    - Saag Aloo £3.25 🔮
  - Bhindi Bhajee £3.25 🔮
    - Gobi Peas £3.25 <sup>3</sup>
  - Madras Dall Sambar £3.25 @
    - Tarka Dall £3.25 🔮
    - Saag Bhajee £3.25 🔮



# **EXTRAS**

Boiled Rice £2.25

Pilau Rice £2.45

Fried Rice £2.45

Egg Fried Rice £2.55

Special Potato Rice £2.75

Chana Pilau Rice £2.75

Mushroom Pilau Rice £2.75

Special Pilau Rice £2.75

Vegetable Pilau Rice £2.75

Keema Pilau Rice £2.95

Chips £2.25

Stuffed Parata £2.10

Chapatti £1.45

Rice Bread £1.45

Plain Naan £2.25

Keema Naan £2.45

Peshwari Naan £2.65

Kulcha Naan £2.45

Onion Naan £2.45

Garlic Naan £2.45

Mushroom Naan £2.45

Cheese Naan £2.45

Tandoori Roti £2.25

