# CLASSIC CURRYS BRITISH



# TIKKA MASALA @ 1

Tikka masala is a tomato and cream (either in the form of heavy cream, yoguhrt or cashews) based sauce with lots of traditional Indian spices, including ginger, urmeric and red chili powder garam masala, coriander and cumin. It is slightly sweet and earthy in flavour.

### RAI TI

All herbs & spices used for Balti signature dishes are delicately blended in meticulous proportions to create the Balti dishes we present to you. Each dish will have its own distinctive flavour & aroma which cannot come from any curry powder, but from spices & herbs

# **JALFREZI**

Is often quite spicy, with a balance of heat from chili peppers and aromatic spices

# **MADRAS**

A combination of strong pieces cooked together with fenugreek leaves and lemon juice giving a very spicy taste, garnished with tomato slice and fresh coriander

# **ROGAN JOSH**

Finely chopped onions & garlic, cooked together in a thick sauce then topped with a layer of fried tomatoes, garnished with fresh coriander

# RHIINA

Cooked medium in strength in a thick dry sauce using selected herbs and spices, garnished with slices of tomato and fresh coriander

# KORMA () (0)



A mild delicate sauce made from double cream, almond and coconut cream added together to create a dish with mild texture. Contains nuts

# PASANDA 🕕 🚳

Is a rich, creamy Indian dish known for its tenderness and mild flavor.

# PATIA

Hot sweet & sour in taste (Medium to hot dishes) These dishes are very popular, cooked in traditional punjabi style, the method of cooking is applied in a cast iron wok, which enhances the exotic flavours, these dishes are cooked with tomatoes, onions & chopped capsicum, using special herbs & spices, meticulously proportioned giving an original & true balti taste & experience (Hot, sweet & sour in taste ) with fine herbs & spices

### KARAH

A medium spiced tomato based curry with fried onions and ground roast spices. A northern Indian inspired curry sauce with tomatoes, roasted spices and Kashmiri chilli powder

### KANAI

curry is a vibrant and flavorful Indian dish that gets its name from the "kadai" cooking vessel it's traditionally prepared in. Known for its rich, spicy aroma and bold taste, it's a staple in many Indian households

### SAAGWALA

Alight curry dish include a light sauce made flavour with turmeric,garam masala, and fresh spinach

### PHAI

It is one of the hottest forms of curry loads of seasoning, It is usually served as a tomato based curry

## DO PYAZA

A method of preparation which briskly fried with fresh onions, cinnamon & bay leaves, garnished with fresh coriander

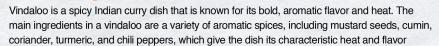
### **NAGA CHILLI**

The naga chilli is extremely hot, but has a flavour that is quite unique.it has sweet and slightly tart flavour, followed by slightsmoky Flavors

# DHANSAK

A dish of Persian origin, sweet & sour in taste made from a combination of herbs & spices together with lentils, lemon juice and pineapple pieces

# VINDALOO O



# **CURRY**

This popular Indian dish is usually made with vegetables and meat. It's heavily spiced and is never lacking in taste. Curry can be mild or it can pack some serious heat, depending on your personal preference and tolerance for spicy food



# **CHOOSE YOU PROTEIN**

VEGETABLE	£8.75
MUSHROOM	£8.75
PANEER	£9.25
CHICKEN	£9.25
CHICKEN TIKKA	£9.45
LAMB	£9.95
KEEMA	£9.95
FISH	£10.75
PRAWN	£11.95
MIX MEAT	£10.95

# **OPTIONAL EXTRAS**

SPINACH	£1.00
CHICKPEAS	£1.00
MUSHROOMS	£1.00
GREEN PEAS	£1.00
POTATOES	£1.00
PANEER	£1.50
KEEMA	£1.50
BOILED EGG	£1.00
GARLIC	£0.50
CORIANDER	£0.50
GREEN CHILLIES	£0.50

● GLUTEN ● NUTS ● DAIRY ● MUSTARD Ø SOYA ● EGG \*ANY FOOD ALLERGIES PLEASE ASK A MEMBER OF STATE