

TANDOORI APPETISERS

Served with green salad & mint sauce

- Tandoori Mixed Kebab (h) £4.25
Consists of chicken tikka, lamb tikka, seekh kebab
- Chicken Tikka (h) £3.75
Diced spring chicken marinated in a spiced, yoghurt sauce and cooked in the tandoor.
- Lamb Tikka (h) £4.25
Tender diced pieces of lamb marinated in a spiced, yoghurt sauce and cooked in the tandoor.
- Chicken Tikka Pakora £4.25
Diced spring chicken marinated in yoghurt sauce, cooked in the tandoor then dipped in gram flour batter and deep fried.
- Seekh Kebab (h) £3.75
Tender minced meat with onions, fresh herbs and coriander then cooked in the tandoor.
- Shami Kebab £3.75
Tender minced meat flavoured with onions, herbs & coriander then fried and served with a fried egg.
- Meat Samosa £3.75
Small triangular crispy pastry filled with a spicy meat filling.

- Korahi Kebab (Mixed Kebab) £4.95
Tender pieces of chicken tikka, lamb tikka, seekh kebab flash fried in light spices and herbs with diced onions and capsicum.
- Tandoori Chicken (h) £3.75
On the bone spring chicken marinade in a special yoghurt sauce then cooked in the tandoor.

FISH APPETISERS

Served with green salad & mint sauce

- Salmon Dil Tikka (h) £5.25
Fresh fillets of salmon marinated in a garlic, ginger, yoghurt sauce with a touch of herbs and spices.
- Tandoori King Prawn (2pcs) (h) £5.25
Freshwater king prawns marinated in a special yoghurt sauce then cooked in the tandoor.
- King Prawn Puree £5.25
King prawns cooked in a bhuna style sauce then served in a puree bread.
- King Prawn Butterfly £5.25
King prawns coated in batter then fried.
- Prawn Puree £4.25
Prawns cooked in a bhuna style sauce then served in a puree bread.

VEGETARIAN APPETISERS

Served with green salad & mint sauce

- Onion Bhajee (v) £3.50
Indian roadside snack based on freshly sliced onions, mildly spiced with green herbs then dipped in batter and fried.
- Vegetable Samosa (v) £3.50
Small triangular crispy pastry filled with spicy vegetables.
- Mushroom Pakora (v) £3.50
Whole mushroom dipped in a spicy gram flour coating then fried.
- Aloo Chatt (v) £3.50
Diced potato cooked with green herbs and chatt massala.
- Paneer Chilli (ffv) £3.95
Hot & sour stir fried cottage cheese with chilli.

Strength Guide

Mild f Medium ff Medium Hot fff Hot ffff Very Hot

CHEF'S RECOMMENDATIONS

- Mili Juli Balti (f) £7.95
Tender spring chicken meat, prawn & king prawn cooked in chef's special sauce with tomatoes, onions, capsicum, herbs & spice.
- Ranga (f) £7.95
Marinated chicken cooked with chopped onions, green peppers and coriander with chef's own home made spices. A medium hot, spicy dish — hot on request.
- North Indian Garlic Chilli (fff) £7.95
Chicken cooked with green chilli, roasted garlic, ginger, cumin seeds. A touch of yoghurt. A medium hot dish.
- Chicken Passanda (f) £6.95
Diced spring chicken tikka, cooked in a specially flavoured mild sauce with nuts and a hint of yoghurt. Very mild.
- Chicken Naryal (f) £6.95
Diced spring chicken tikka, cooked with herbs, spices, chef's delicately mild coconut based sauce.
- Chicken Dangali (f) £6.95
Diced boneless chicken tikka, cooked with delicate spices, cashew nuts, sultanas, almonds, pistachio nuts then garnished with slices of fresh banana.

HOUSE SPECIALITIES

- Chicken Makani (fn) £6.95
Boneless tandoori spring chicken, cooked in a delicately spiced butter, fresh cream & mild sauce.
- Tandoori Chicken Chana Palak . . £6.95
Tandoori chicken cooked with chick peas & spinach. A slightly dry dish.
- Goan Murgh (ff) £6.95
Chicken tikka cooked with slightly hot spices and coconut milk then garnished with diced capsicum.
- Roshun Murgh (f) £6.95
Tender diced spring chicken cooked with a blend of aromatic herbs and spices with whole cloves of roasted garlic.
- Murghi Massala (f) £6.95
Boneless tandoori spring chicken cooked with minced meat and boiled egg in a spicy medium sauce.
- Kasa Kalia Red Murgh Curry (fff) . £6.95
Chicken cooked with extra tomatoes and a mixture of spices with green chillies, black peppercorns and yoghurt.

TANDOORI MAIN (h)

Served with green salad & mint sauce

- Salmon Dil Tikka £10.95
- Tandoori Chicken £6.50
- Tandoori King Prawn (5pcs) £10.95
- Tandoori Mili Juli (Mixed Grill) . . £10.50
- Chicken Tikka £6.50
- Lamb Tikka £8.50
- Chicken Shashlik £7.95

MASSALA DISHES (fn)

A mild, creamy dish cooked with coconut, almonds, cream and selected herbs and spices.

- Chicken Tikka Massala £7.45
- Lamb Tikka Massala. £8.95
- Tandoori King Prawn Massala . . £10.95
- Vegetable Massala (v) £7.45

- (fn) Contains Nuts
- (h) Healthy Choice
- (v) Suitable for Vegetarians

BALTI DISHES

- Balti (f)
The finest ingredients expertly cooked in a blend of exotic herbs and spices with tomato, onion, capsicum, garlic and coriander.
- Bhoona (f)
Cooked with richly aromatic herbs, spices, onion, tomato and capsicum with a thick, dry sauce and garnished with coriander.
- Dahi (f)
Cooked in a blend of mild exotic spices with a touch of yoghurt.
- Dupiaza (f)
A traditional dish cooked with a blend of exotic herbs, spices, tomato, capsicum and extra large onions.
- Dhansak (ff)
Cooked with lentils, pineapple, fresh herbs and spices for a sweet and slightly hot taste.
- Korma (fn)
Cooked in mild creamy sauce with sultanas, almonds and coconut. Slightly sweet.
- Madras (fff)
Cooked with aromatic herbs and spices to taste. A fairly hot dish.
- Methi (f)
Cooked with herbs, spices and roasted fenugreek leaves to give an aromatic flavour.
- Nirmola (fff)
A fairly hot dish — a touch below madras — cooked with aromatic herbs and spices.
- Palak (f)
Cooked with herbs, spices, tomato, capsicum, garlic and spinach.
- Pathia (ff)
Cooked with chef's special puree based sweet, sour and slightly hot sauce, garlic, ginger, lentils and selected herbs and spices.
- Rogan (f)
Cooked with herbs and spices then garnished with extra tomatoes, onions and capsicum that have been fried in garlic.
- Naga (fff)
Cooked with garlic, ginger, chopped coriander, green pepper and naga chilli pickle for a hot yet tasty dish.
- Jalfrezi (fff)
Cooked with fresh green chilli, diced onions, capsicum, garlic, ginger and tomato.

- Chicken £6.25
- Lamb £6.45
- Prawn. £6.45
- King Prawn £10.95
- Chicken Tikka. £7.25
- Tandoori Chicken £7.25
- Vegetable (v) £6.25
- Extra Vegetables each £0.75

BIRYANI DISHES 🌱🌶️

Biryani originated in ancient Persia and is a pilau rice based dish cooked with selected spices, sultanas and almonds and your choice of chicken, meat or seafood. It is served with a separate mixed vegetable curry sauce to the strength you require.

Mili Juli Biryani (Omelette & Banana) .	£10.95
Chicken Biryani	£7.45
Meat Biryani	£7.95
Prawn Biryani.	£7.95
King Prawn Biryani	£10.95
Mili Juli Sabjee Biryani (Veg) 🌱	£7.45

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.

VEGETABLE SIDES 🌱

Mixed Vegetable Curry	£3.25
Mixed Vegetable Bhaji	£3.25
Chana Bhaji	£3.25
Bombay Aloo.	£3.25
Mushroom Bhaji.	£3.25
Sag Bhaji	£3.25
Sag Aloo.	£3.25
Bhindi Bhaji.	£3.25
Gobi Peas.	£3.25
Madras Dall Sambar (Hot).	£3.25
Tarka Dall (Extra Garlic).	£3.25
Curry Sauce (Hot or Mild)	£3.25

EXTRAS

Chips	£2.50
Plain Poppadom	£0.60
Spicy Poppadom	£0.70
Chutneys/Pickles each	£0.60

ACCOMPANIMENTS

Boiled Rice	£2.25
Pilau Rice	£2.45
Fried Rice	£2.45
Egg Fried Rice	£2.45
Mushroom Pilau Rice	£2.55
Vegetable Pilau Rice	£2.55
Keema Pilau Rice	£2.75
Plain Nan	£2.25
Keema Nan	£2.45
Cheese Nan.	£2.45
Peshwari Nan	£2.45
Kulcha Nan	£2.45
Onion Nan.	£2.45
Mushroom Nan	£2.45
Tandoori Roti.	£2.25
Chapati.	£1.25

188 Chester Road . Streetly . Nr Sutton Coldfield . B74 3NA Email: info@streetlybalti.co.uk www.streetlybalti.co.uk

VEGAN DINERS WELCOME

ORDER OVER £60 AND GET A £10 GIFT VOUCHER
for use when dining in the restaurant - terms & conditions apply.

on orders over £12 within 3 miles. Over 3 miles - delivery charge applies.

FREE HOME DELIVERY



STREETLYBALTI

- Takeaway & Restaurant -

Tel: 0121 353 2224

ORDER ONLINE DIRECT www.streetlybalti.co.uk