

બલ્ટિ INDIAN GRILL

OPENING HOURS

LUNCH Tuesday to Friday 12pm-2pm
DINNER Tuesday to Sunday 5pm-til late
CLOSED MONDAYS

07 5515 7999

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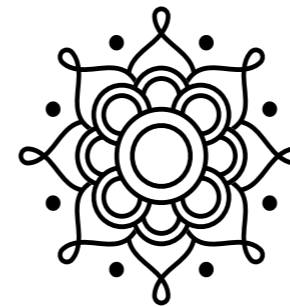
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Sticky Date Pudding	13.5
Traditional & homemade. Served warm with butterscotch sauce and vanilla ice-cream	
Gulab Jamun	11.5
Traditional deep fried homemade dessert made from cheese and milk solids, served warm with chilled vanilla ice cream	
Affogato	10.5
Short black coffee with vanilla or chocolate ice-cream with your choice of liqueur	
IN HOUSE ICE-CREAM (GLUTEN FREE)	
Almond Pistachio Koufhi	9.5
Served with butterscotch sauce and chopped pistachios	
Mango Koufhi	9.5
Mango ice-cream	
Rose Turkish Delight Koufhi	9.5
Served with turkish delight pieces and crushed pistachios	
Chilli Chocolate Koufhi	9.5
Served with chocolate ganache	
Fiesta	21.5
Choice of 3 koufhi	

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Minimum for 2 person	
Menu #1	29.5 per person
"VEGETARIANS TREASURE"	
ENTREE	Samosa
MAIN	Navrattan Korma, Saag Paneer, Salad, Pilau rice, Naan
ACCOMPANIMENTS	Pappadums, Raita, Pickle and Chutney
DESSERT	
Menu #2	39.5 per person
"MAHARAJA'S CHOICE"	
ENTREE	Chicken Malia tikka & Samosa
MAIN	Rogan Josh, Navrattan Korma, Daal, Pilau Rice, Naan
ACCOMPANIMENTS	Pappadums, Raita, Pickle and Chutney
DESSERT	
Menu #3	24.5 per person
"THALI Feast for 1"	
Chicken/Lamb & Veg curry with Daal, Raita, Salad, Rice, Papadums & Roti/Naan or 2x veg curries with Daal, Raita, Salad, Rice, Papadums & Roti	

*Note: No Dessert and no tea/coffee with any menu option
Add Dessert (koufhi) \$7 Prawn \$8*



A Modern, yet Authentic North Indian Cuisine. "East meets west" Specializing in Tandoori and Curry.

Balti Indian Cuisine has been the most popular in UK Birmingham is the culinary birthplace of the famous Balti cuisine.

The Management has won numerous Awards of Excellence in Gold Coast since 2001 for their excellent service and quality food.

Looking for somewhere to party?

We can provide banquet for your special occasion and all guests can be catered for with custom made banquets to suit your budget and requirements. Birthday - Anniversary - Staff parties...

All dishes can be customised - Mild, Medium to hot n' spicy. Eating Indian food is a social event, we advise to share your choice and highly recommend a hot fresh bread from our Tandoor with your curry.

Mention any dietary requirements or allergies to your service attendant.

Happy eating!

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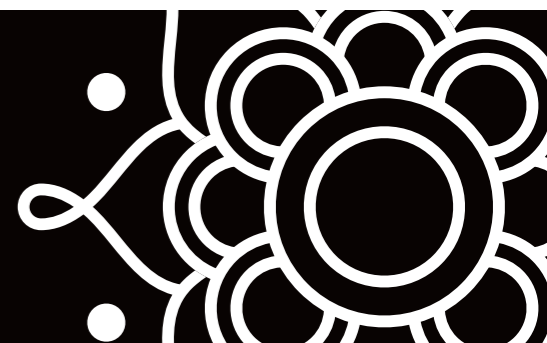
CHICKEN NUGGETS AND CHIPS	12.5
CHICKEN TIKKA AND CHIPS/RICE	14.5
FISH AND CHIPS	12.5
FRIES	6.5
Ice Cream Sundae	5.5

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FULLY LICENSED • BYO (Wine Only)

Dine in, takeaway, or delivery

One bill per person. Public Holiday surcharge 15%. Corkage BYO wine \$4 per person.



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Bread N Basket Naan, Roti and paratha in a basket served with side accompaniments	16.5
Samosa Chaat salad	14.5
Onion Bhaji (4pcs) Finely chopped onions infused in spiced chickpea Batter	12.5
Vegetable Samosa (2 pcs) Spiced potatoes and peas wrapped in pastry shell	11.5
Tandoori Paneer / Tofu Tikka (6pcs) Cottage cheese Tofu marinated overnight and lightly spiced with honey-based yoghurt marination and cooked in tandoor	22.9
Chilli Paneer / Tofu Indo Chinese fusion	19.5
Vegetable Spring Roll (2pcs) Mixed Asian vegetables wrapped in a homemade pastry and deep fried, served with salad.	11.5
Alu Tikki (2pcs) Spiced Potatoes patties served with tamarind Mint chutney	11.5
Prawn Puri GF king Prawns sautéed with chickpeas, onion, Mustard seeds on Puri bread	22.5
Chicken 65 Chicken marinated and sauteed with onion, chilli and garlic.	19.5
Tandoori Chicken Tikka (4pcs) g/f Tender chicken fillets marinated in yoghurt, tandoori	19.5
Seekh Kebab Nawabi (4pcs) g/f Minced lamb flavoured with assorted pepper and light spices, cooked in tandoor, and served with salad	19.5
Lamb Chops Hydrabadi g/f 2pcs 19.5 4pcs 32.0 Succulent lamb cutlets marinated in yoghurt, ginger, garlic, and green cardamom with a blend of aromatic spice and slow cooked in tandoor	
Fish Tikka Amritsari (4 pcs) Morsels of local catch market fish marinated in garlic, yoghurt, ground and fresh spices, black salt, mustard and grilled in tandoor and served with salad	24.0
Chef's Platter (FOR 2) Pieces of chicken tikka, lamb cutlets Samosa and onion Bhajee served with salad and accompaniments	35.0

(All the entrees in the menu served with mix salad and mint and Tamarind chutney)

इतारुवे Samundhari Khazana

Goan Fish Curry (MILD - MEDIUM) Fresh fish fillets cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and Kokum. A speciality of northwest India	27.0
Prawn Malabar (MILD – MEDIUM) Delicious succulent shelled prawns simmered in coconut milk and delicate spices	29.0
Andhra Fish Curry (MILD – MEDIUM) Fresh catch fish fillets cooked in tomato, onion tamarind-based sauce and finished with a touch of coconut cream	27.0
Balti Garlic Chilli Prawns (MILD – MEDIUM) Delicious succulent prawns tempered with granulated garlic and Chilli and cooked with onion tomato masala and mix bell peppers	29.0

non vegetarian curries

Pepper Chicken / Lamb (mild/medium/hot) Popular among tribal region of India. Thigh fillets cooked in special tomato gravy, crushed pepper and coconut milk	Chicken 24.5 Lamb 27.0
Mango Chicken (MILD)	24.5
Chettinad Chicken (mild/medium/hot) Famous dish from the business community of Chennai India, chicken morsels cooked in pungent and fresh chettinad ground masala	24.5
Butter Chicken (MILD) (*Signature Dish) Boneless chicken pieces cooked in tandoor then finished in rich creamy tomato-based sauce.	24.5
Chicken Tikka Masala (MILD – MEDIUM) Tandoori chicken fillets cooked with sliced tomatoes, capsicum, onion, fresh coriander, and masala sauce	24.5
Baltii Chicken Curry (MILD/MEDIUM/HOT) (*Signature Dish) Homestyle chicken curry cooked with touch of fenugreek leaves, garam masala and fresh coriander	24.5
Balti Jalfrezi Tender lamb cooked in tangy tomato onion gravy and mix vegetables.	Lamb 27.0 chicken 24.5 Prawn 29.0
Vindaloo Goanese (HOT) A speciality dish from Goa, boneless cooked chicken in vindaloo sauce based on Portuguese delicacy.	Lamb 27.0 Chicken 24.5 Prawn 29.0
Roganjosh (MILD–MEDIUM) (*Signature dish) A popular traditional lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander	27.0
Korma Kashmiri (MILD–MEDIUM) A mild preparation of ground roasted cashew nut and brown onions cooked with hint of spices and fresh cream	Lamb 27.0 Chicken. 24.5 Prawn 29.0
Saagwala (MILD–MEDIUM) cooked with baby spinach puree, blend of aromatic spices and finished with fresh cream.	Lamb 27.0 Chicken 24.5 Prawn 29.0
Balti Goat Punjabi Traditional curry of Punjab. Medium to Hot spiced in frontier gravy	29.0

vegetarian

Vegan and plant based options available. All curries gluten free.

Alu Gobhi Baingan Patiala (MILD–MEDIUM) Pan seared cauliflower, potatoes and eggplant tossed with aromatic herbs in punjabi sauce.	23.9
Tofu Mattar/Channa Masala Cooked with peas/chickpeas and aromatic spices.	19.5
Balti Paneer Butter Masala (MILD–MEDIUM) North Indian delicacy, cottage cheese cooked in rich creamy gravy with ground cashewnuts and a hint of spices	21.9
Kadai Paneer (MILD–MEDIUM) North Indian delicacy, cottage cheese cooked in rich flavours of roasted capsicum, tomatoes and onion in a semi dry masala sauce	26.5

Vegetable Korma (MILD–MEDIUM) Fresh seasonal vegetable cooked in gravy of cashew nut and brown onions finished with light cream and clarified butter	22.5
Balti Sabzi Mandi (MILD – MEDIUM) <i>(vegan option available)</i> Fresh seasonal vegetables cooked in tangy tomato onion gravy	22.5
Palak Paneer (MILD – MEDIUM) A puree of fresh leafy spinach cooked with cottage cheese and finished with spices	24.5
Khazane E Lazat (MILD – MEDIUM) (*signature dish) Malai Kofta Dumplings made from cottage cheese and potatoes finished in rich korma sauce gravy	25.0
Dal Bhukhara (MILD – MEDIUM) Black lentils cooked overnight with fresh tomatoes and dry fenugreek leaves.	19.5
Dahl Tadka (MILD – MEDIUM) <i>(vegan option available)</i> Mixed Lentils simmered in a slow fire overnight and tempered with onion, ginger, garlic and tomatoes	19.5
Dahl Palak (MILD – MEDIUM) <i>(vegan option available)</i> Mixed lentils slow cooked and tempered with onion, ginger, garlic and fresh baby spinach and tomatoes	20.5
Bombay Potatoes (MILD – MEDIUM) <i>(vegan option available)</i> Potatoes tempered with cumin, mustard seeds, garlic, onions, dry roasted Bombay masala and coriander	21.5
Mushroom Kashmiri Cooked in korma sauce.	24.5

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Basmati	Small 3.0	Large 5.0
saffron rice	small 5.5	Large 7.5
Coconut Rice	9.5	
Jeera (Cumin Flavoured) rice	9.5	
Biryani Sabz Balti (vegetarian)	22.0	
Basmati rice cooked with fresh vegetables and a variety of aromatic spices served with Raita		
Biryani Balti Chicken / Lamb	chicken 24.5	Lamb 27.5
Saffron Basmati rice sealed with boneless meat in a variety of aromatic spice and served with Raita		
Prawn Biryani	29.0	
Saffron Basmati rice dum cooked with Local King prawns in a variety of aromatic spices and served with Raita		

tandoori breads

Roti whole wheat	4.9
Plain Naan	4.9
Lacha Paratha flaky bread	7.9
Garlic Naan	6.9
Aloo Onion Kulcha	8.9
Plain flour bread stuffed with masala potato and onion and spices	

Cheese Naan	7.9
Cheese And Garlic Naan	8.9
Cheese And Spinach Chilli Naan	8.9
Pishwari Naan Naan bread stuffed with dry fruits and nuts	8.9
Chicken Tikka Naan Naan bread stuffed with a blend of chicken tikka and cheese and topped with butter	9.5
Lamb Seekh Naan Naan bread stuffed with aromatics spiced mince lamb	9.5
Bread N Basket Naan, Roti and paratha in a basket served with side accompaniments	16.5
Chilli Olive Onion Naan	8.5

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Accompaniments Raita, Mango chutney and pickles	7.5
Pappadum Basket (4pcs) served with spicy mint chutney	6.0
Sweet Mango Chutney (pickle)	3.5
Mix Pickle	3.5
Banana Coconut Salad	
Salad Salsa (kuchumber) Freshly chopped tomatoes, onions, cucumber and coriander	8.5
Raita yoghurt flavoured with roasted cumin and fresh cucumber	6.0

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CHEFS SPECIALTY

Steak a la Indian Eye Fillet cooked to perfection served with butter sauce and fries	31.0
Salmon Samundhari Grilled to perfection served with tamarind dates chutney and salad	29.0
Bugs Tandoori Morton bay bugs infused with onions, tomatoes, garlic, mustard topped with coconut. Saffron rice. Tandoori sauce	49.0
Balti Lamb Shank Masala (MILD–MEDIUM) (*signature dish) Lamb shanks slow cooked , finished with onion tomato masala and a blend of Indian aromatic spices.	33.0
Shahi Duck Slow cooked duck in special spice Santra(orange) gravy	29.0
Tandoori Chicken Chicken grilled in Tandoor and glazed with yoghurt, ginger, garlic and tandoori masala with salad. Lemon and mint Chutney.	4pcs 19.5 6pcs 24.5
Thali Feast for 1 Chicken/Lamb & Veg curry with Daal, Raita, Salad, Rice, Papadums & Roti/Naan or 2x veg curries with Daal, Raita, Salad, Rice, Papadums & Roti	Chicken 24.5 Lamb 27.0