



BALTI PALACE

CONTEMPORARY INDIAN CUISINE

FREE HOME DELIVERY SERVICE AVAILABLE

Within 4 miles radius Minimum order £10

10% DISCOUNT ON COLLECTION

minimum Order £10.00



www.balti-palace.com

OPEN 7 DAYS A WEEK

including bank holidays

Sun-thurs 5.30pm – 11.30pm

Fri & Sat 5.30pm – 12.00am

When you dine please bring your own wine

01902 336 500 | 345 400

231A Trysull Road, Merry Hill, Wolverhampton, WV3 7JP

Appetisers

Served with salad and mint sauce

ONION PAKORA	£2.95
<i>Finely chopped onions, special herbs fried with lentils</i>	
VEGETABLE SAMOSA	£2.95
<i>Pastry, stuffed with spiced veg</i>	
CHICKEN or MEAT SAMOSA	£2.95
PRAWN PURI	£3.95
TIKKA PURI	£3.95
CHICKEN PAKORA	£2.95
PRAWN COCKTAIL	£2.95
SHAMI KEBAB	£3.45
SHEKH KEBAB	£3.45
NARGIS KEBAB	£3.45
TANDOORI CHICKEN	£3.45
<i>Chicken pieces marinated & roasted in a tandoori</i>	
CHICKEN TIKKA	£3.45
<i>Boneless chicken marinated & roasted in a tandoori</i>	
LAMB TIKKA	£3.95
<i>Marinated in fresh ground spices and herbs. Roasted on skewers</i>	
TANDOORI MIX KEBAB	£4.95
<i>Consists of Lamb Tikka, Chicken Tikka & Sheekh Kebab</i>	
TANDOORI KING PRAWN	£4.95
KING PRAWN PATHIA ON PUREE	£4.95
<i>King sized prawns gently spiced, cooked in a sweet and sour sauce, served on a puffy bread</i>	
GARLIC KING PRAWN	£4.95
KING PRAWN BUTTERFLY	£4.95
BALTI SPECIAL CHICKEN FRY	£4.45
BALTI SPECIAL KING PRAWN FRY	£4.95
PAPRIKA	£4.45
<i>Whole green pepper stuffed with veg, minced lamb or chicken tikka</i>	
GARLIC MUSHROOM	£3.95
CHICKEN or LAMB SHASLICK	£4.45
KING PRAWN ASANOK	£4.95
GARLIC ALOO CHAT	£3.95
CHICKEN CHAT	£4.45
TAVA KEBAB	£3.95
<i>Chicken fillets marinated in spices cooked on tava</i>	
SALMON TIKKA	£4.95
<i>Subtly marinated in tantalizing spices</i>	
PANEER CHILLI	£3.95
<i>Paneer strips, stir fried with fresh green chilli</i>	
PANEER PAKORA	£3.50
FISH PAKORA	£4.95

Combination Dishes

CHICKEN TIKKA MASALA & METHI GOSHT	£8.95
CHICKEN TIKKA PATHIA & LAMB BHUNA	£8.95
KING PRAWN DUPIAZA & CHICKEN BALTI	£9.95
ALOO GOBI MASALA & MUSHROOM SAG BALTI	£7.95

*Any two dishes on the menu can be prepared as a combination. Excluding some dishes
Ask staff for more details*

Tandoori Dishes

Served with salad and mint sauce

- TANDOORI CHICKEN** £6.95
Tender half chicken marinated in natural yoghurt, fresh spices and herbs roasted in a tandoori (charcoal clay oven). Accompanied by fresh salad
- CHICKEN OR LAMB TIKKA** £6.95 / £7.95
Tender pieces of boneless chicken or lamb marinated and mildly seasoned, roasted in a tandoor. Accompanied by fresh salad
- SHEEKH KEBAB** £6.95
Tender minced lamb seasoned with onions, fresh mint, herbs and a touch of ground spices
- SHASHLICK CHICKEN or LAMB (please allow 20 minutes)** £7.95 / £8.95
Tender diced chicken, marinated with mild spices cooked over charcoal. Grilled with tomatoes, onions & capsicums, complemented by fresh salad
- TANDOORI MIX GRILL** £9.95
A selection from our tandoori menu consisting tandoori chicken, chicken tikka, lamb tikka, sheek kebab & king prawn

Seafood Dishes

- TANDOORI KING PRAWN** £9.95
- KING PRAWN SHASHLICK** £10.95
- SALMON TIKKA** £9.95
Delicate salmon subtly marinated in tantalizing spices & tenderly baked in a clay oven.
- MONK FISH TANDOORI** £9.95
Diced pieces of monk fish fillets cooked lightly spiced & marinated with coriander ginger, yoghurt sauce then roasted in the tandoor.

Chef Recommendation

- MURGH PODINA** £8.95
Whole breast of chicken stuffed with spiced minced lamb, shallow fried in olive oil on a traditional Indian tawa, and then cooked with fresh mint leaves, turmeric, cumin & coriander seeds in a medium sauce.
- DESHI FISH ALOO BHUNA** £9.95
Marinated boneless fish cooked with potatoes in a slightly hot sauce, a must try! With ginger, garlic and fresh coriander.
- MODHU MINTY LAMB ALOO** £8.95
Tender chunks of lamb infused with honey, sweet mango and fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce.
- NIMBU KING PRAWN** £9.95
Fresh tiger prawns marinated in lime juice, garlic and ginger. Then cooked with onions, green chillies, tona nimbu, tumeric and fresh coriander. Exquisite!
- MIX SHASHLICK BHUNA** £8.95
Tender pieces of meat & chicken marinated in authentic herbs and spices, barbecued in the clay oven served with chunks of grilled capsicum, tomatoes and onions. Then cooked in a medium bhuna sauce.
- MANGO DELIGHT** £8.95
Succulent chicken tikka prepared in tandoori then exclusively cooked with mango in a fresh cream sauce. A fruity mild creamy dish. For those with a sweet tooth!

House Specialities

AACAHRI (from North Bengal)

Cooked with fresh garlic, ginger, mango pickle, exotic herbs & spices

MASKA (from West Sylhet)

Cooked with minced lamb and chunky lentils, extensive herbs & spices

SHEHZANI (From Assam)

Marinated chicken cooked with fresh garlic, mint, tomatoes, coriander in Chefs special blend of herbs and spices.

PAPRIKA (from Goa)

Cooked with strips of onion, green pepper in exotic herbs & spices

PALACE SPECIAL STIR FRY

(from Thailand) Sweet & sour dish cooked in a thai style with a Indian twist

KIRAN SPECIAL

This is management recommended dish cooked with fresh garlic, ginger, spring onion and kiran special herbs & spices.

HANDI BHUZON

(from east Bengal)

Medium. Many years ago the villagers of Bangladesh used to cook chicken with minced lamb, fresh garden beans, garlic, ginger & fresh tomatoes all cooked together in a sauce pan, flavoured with a hint of fresh lemon.

KALA MIRCH (from Madras)

Cooked extensively with hot chilli paste, fresh spinach, herbs & spices.

GOLDEN DELIGHT

With spring onion, cucumber & a touch of naga paste in chefs own special flavouring, dressed with very thin omelette on top, taste the difference.

SHATKORA (from Syhlet Bangladesh)

Originating from our own region, a slightly tangy citrus grown only in the Syhlet area of Bangladesh. Cooked semi dry in pungent spices, enhances the citrus flavours.

KORAI

Cooked delicately spiced and herbs garnished with fresh fried tomatoes and capsicums

CHATOKI TENGA META

Dish from Chattok in Syhlet, literally means Sour & Sweet cooked in fresh mango chutney, special herbs & spices.

BENGAL RELISH

Marinated chicken cooked with fresh ginger, English mustard and our chef's special herbs and spices)

MR NAGA

Cooked in a very hot spicy Naga paste extensively flavoured for chilli lovers

ANARKALI

Whole breast of chicken stuffed with vegetable & roasted in clay oven, served in a chef special sauce

CHICKEN TIKKA	£7.95	SALMON	£9.95
LAMB TIKKA	£8.95	KING PRAWN	£9.95
PALACE SPECIAL	£9.95	ANARKALI	£9.95
DESI FISH	£9.95		

MASALA £7.95

Diced tandoori roasted chicken or lamb in a sauce made with a delicate blend of aromatic spices and herbs, simmered in fresh tomatoes, pure vegetable ghee and cream

BADAMI £7.95

Chicken tikka cooked with almonds in chef's special mild sauce & fresh cream

PASANDA NAWABI £7.95

Tender sliced lamb or chicken pieces cooked in fresh cream, cultured yoghurt & mixed ground nuts. A very mild dish

BUTTER CHICKEN £7.95

Strips of chicken tikka, cooked in desi butter ghee

KURMA £7.95

A very mild creamy sauce rich in coconut

JALFREZI (Fushion style) £9.95

Tender chicken & lamb with tiger prawns cooked with hari murchi, fresh herbs & spices, fairly hot.

Sizzling Dishes

BINDIA CHICKEN (from Lahore)	£8.95
<i>Succulent chicken or lamb tikka, cooked with strips of onion, green pepper, fresh okra & chick peas, semi dry, flavoured with a hint of hari mirchi & spices.</i>	
CHICKEN REZALLA (from Dehil)	£7.95
<i>Marinated boneless chicken cooked with strips of onion, green pepper, fresh palok, extensively flavoured with herbs & spices.</i>	
PREET PIAZA (from Jaipur)	£7.95
<i>Nepalised inspired dish of Chicken cooked in cornflour batter, served with our Nepalised Chefs fusion spices.</i>	
MURGI MASALA	£8.95
<i>Marinated tandoori chicken off the bone, chopped onion fresh garlic, ginger & tomatoes mixed with minced lamb & boiled egg, in a sauce made of a flavoursome selection of oriental herbs & spices.</i>	
KING PRAWN SIZZLER (from Chittagong)	£10.95
<i>Marinated Tiger King prawns, cooked with spring onions, fresh garlic, ginger & Chefs special herbs & spices, a very tasty dish.</i>	

EXTRAS (ADD)

ANY VEG CAN BE ADDED TO ANY DISH FOR 50P EXTRA

Traditional Dishes

CURRY <i>Traditional medium sauce</i>	DUPIAZA <i>Medium spiced dish with fried Onions</i>
MADRAS OR VINDALOO <i>Spicy and very hot.</i>	PATHIA <i>A fresh and spicy dish cooked sweet and sour</i>
BHUNA <i>Cooked in a medium hot refreshingly spicy sauce</i>	KASHMIRI <i>Cooked with banana, in a mild sauce</i>
DANSAK <i>Cooked in sweet and sour sauce with lentils medium hot</i>	MALAYA <i>Cooked with pineapple in a mild sauce</i>
ROGAN JOSH <i>Cooked with garlic & herbs in rich tomato sauce</i>	BALTI <i>Cooked with special spice, fresh tomatoes & coriander</i>

CHICKEN	£6.45	PRAWN	£6.95
LAMB	£7.45	KING PRAWN	£9.95
CHICKEN TIKKA	£7.45	VEGETABLE	£5.95
LAMB TIKKA	£7.95	DESI FISH	£9.95

Tawa Specials

Cooked with onions, green peppers, strongly spiced and herbed with home made sauce, served on a sizzling pan

TAWA CHICKEN TIKKA	£7.95
TAWA PRAWN	£7.95
TAWA LAMB TIKKA	£8.95
TAWA KING PRAWN	£9.95
TAWA TIKKA CHICKEN GARLIC CHILLI (SLIGHTLY HOT)	£7.95
TAWA TIKKA CHICKEN MUSHROOM & SAG	£8.95
TAWA KING PRAWN MUSHROOM & SAG	£10.95
TAWA TANDOORI KING PRAWN JALFREZI (SLIGHTLY HOT)	£10.95

Biryani Dishes

Preparation of rice with saffron, almonds, sultanas, bay leaves, coconut powder, tomatoes and herbs. It is served with a vegetable sauce to make a complete dish. An ideal dish for the inexperienced in oriental cuisine

CHICKEN TIKKA BIRYANI	£8.95
LAMB TIKKA BIRYANI	£9.45
SPECIAL BIRYANI	£9.95
VEGETABLE BIRYANI	£6.95
CHICKEN or LAMB BIRYANI	£7.95
PRAWN BIRYANI	£7.95
KING PRAWN BIRYANI	£9.95
PERSIAN BIRYANI	£8.95

Cooked with chicken tikka, pineapple, nuts & sultanas garnished with omelette & cucumber



Side Dishes

BEGUN BHAJI	<i>Fresh aubergines cooked with onions & medium spices</i>
BHINDI BHAJI	<i>Lady fingers (okra) cooked with onions & medium spices</i>
SAG BHAJI	<i>Fresh spinach cooked with onions and fresh herbs</i>
DALL	<i>Assorted lentils cooked with mild spices</i>
MUSHROOM BHAJI	<i>Fresh mushrooms cooked with onions and fresh herbs</i>
GOBI PEAS	<i>Cauliflower & peas cooked in spices</i>
BOMBAY ALOO	<i>Potatoes cooked in fairly hot sweet & sour sauce</i>
MATTAR PANEER	<i>Cottage cheese and peas cooked in mild spices</i>
CAULIFLOWER BHAJI	<i>Fresh cauliflower cooked with onions spices & herbs</i>
SHABZI BHAJI	<i>Vegetables cooked in spices & herbs to our own recipe</i>
SAG PANEER	<i>Fresh spinach with cottage cheese</i>
CHANA MASALA	<i>Chick peas, fresh tomatoes, onions, herbs & a touch of spices</i>
RAITHA	<i>Home-made yoghurt with cucumber</i>

MAIN £5.95
SIDE £2.95

English Dishes

Served with chips and salad.

PLAIN OMELETTE & CHIPS	£6.95
MUSHROOM OMELETTE & CHIPS	£6.95
CHICKEN & CHIPS	£7.95
SCAMPI & CHIPS	£6.95
SIRLOIN STEAK	£8.95
RUMP STEAK	£8.95



Sundries

MUSHROOM RICE	£2.95
SPECIAL RICE	£2.95
<i>Pilau rice Granny smith apples and cashew nuts</i>	
KASHMIRI PILAU <i>mixed fruit and nuts</i>	£2.95
KEEMA <i>Pilau with minced lamb</i>	£2.95
EGG PILAU	£2.95
VEGETABLE PILAU	£2.95
LEMON PILAU	£2.95
FRIED RICE	£2.95
PEAS PILAU	£2.95
<i>Fried basmati rice cooked with peas and egg</i>	
PILAU RICE	£2.45
BOILED RICE	£2.30
SPICY POPPADOM	£0.75
PLAIN POPPADOM	£0.70
CHUTNEY TRAY (<i>Red sauce, mint sauce, mango chutney & onion salad</i>)	£0.50each

NAN	£2.10
PESHWARI NAN	£2.35
GARLIC NAN	£2.35
KEEMA NAN	£2.35
CHEESE NAN	£2.45
CHILLI NAN OR CORIANDER NAN	£2.35
GARLIC CHEESE NAN	£2.50
ONION NAN	£2.35
TIKKA NAN	£2.95
MASALA KULCHA	£2.35
<i>Stuffed with mildly minced vegetables</i>	
PARATHA	£2.50
<i>Buttered bread freshly baked in Tandoori (Clay Oven)</i>	
CHAPATTI	£1.45
TANDOORI ROTI	£1.95
CHIPS	£2.10

Welcome to Balti Palace. An authentic Balti Restaurant. Balti dishes come from the North West Region of India. Balti dishes are cooked and served in a cast iron Kashmiri pan with special spices & herbs, fresh tomatoes and coriander to create a distinctive range of unique dishes. Most of the Balti dishes can be prepared mild, medium or hot to suit individual tastes. Best eaten with a nan and your fingers.



We accept all major credit cards. Cheques not accepted.

Any dish not stated on the menu can be prepared upon request. The management reserve the right to refuse service without disclosing reasons.

