

English Dishes

(Following meals are served with chips and Fresh Salad)

| | Child | Adult |
|--|-------|-------|
| Fried Chicken..... | £4.95 | £5.95 |
| Fish Fingers | £4.95 | £5.95 |
| Scampi (whole tail) | £4.95 | £5.95 |
| Chicken Nuggets | £4.95 | £5.95 |
| Chicken, Mushroom or Prawn Omelette..... | £4.95 | £5.95 |
| Sirloin Steak | | £9.95 |

Vegetable Side Dishes

| | | | |
|-------------------------------------|-------|---------------------------------------|-------|
| Mixed Vegetable Bhaji | £2.00 | Mushroom Bhaji | £2.00 |
| Cauliflower Bhaji | £2.00 | Sag Bhaji | £2.00 |
| Tarka Dahl | £2.00 | Sag Dahl | £2.00 |
| Sag Aloo (spinach and potato) | £2.00 | Sag Ponir/Motor (peas) Ponir..... | £2.00 |
| Channa Bhaji (chick peas) | £2.00 | Medium Curry Sauce..... | £1.50 |
| Any other curry sauce | £2.00 | Aloo Gobi (potato and cauliflower) .. | £2.00 |
| Gorkahali Aloo (spicy) | £2.00 | Bombay Aloo | £2.00 |

Sundries

| | | | |
|------------------------------------|-------|--------------------------------------|-------|
| Boiled Rice | £1.80 | Plain Nan | £1.80 |
| Pilau Rice | £2.00 | Garlic Nan | £2.30 |
| Mushroom Rice..... | £2.60 | Peshwari Nan (Coconut filling)..... | £2.30 |
| Egg fried Rice..... | £2.30 | Keema Nan (Mince Meat filling) | £2.45 |
| Vegetable Rice..... | £2.30 | Kulcha Nan (Onion filling)..... | £2.30 |
| Tandoori Rice..... | £2.60 | Cheese & Onion Nan | £2.45 |
| Keema Rice..... | £2.60 | Garlic & Chilli Nan | £2.45 |
| Onion Fried Rice..... | £2.30 | Cheese Nan | £2.45 |
| Lemon Rice..... | £2.30 | Stuffed Nan | £2.45 |
| Chilli Rice /Garlic & Chilli | £2.30 | Paratha | £2.00 |
| Peas Rice..... | £2.60 | Stuffed Paratha | £2.45 |
| Channa Rice..... | £2.60 | Keema Paratha | £2.45 |
| Garlic Rice | £2.30 | Tandoori Roti | £2.00 |
| Chips..... | £1.35 | Chapati | £0.80 |

Old Favourites

(Add Mushroom, spinach, potatoes or a vegetable of your choice to the following curries for an extra 50p each for added body and flavour)

KORMA A delicate combination of mild spices, coconut, sugar cream and almond to a perfection of mild sweet and very appetizing curry

BHUNA A perfect combination of garlic, ginger, tomatoes, peppers and fresh coriander to a little drier consistency.

DOPIAZA Greater use of sautéed chunky onions, tomato, and pepper creates a curry to suit any combination

DHANSAK A refreshing sweet and sour dish of Persian origin with the use of lentils, pineapple, lemon and medium spices.

ROGAN JOSH A medium to hot curry created with salsa of tomato, plumb tomato and peppers for a rich and fruity taste.

PATHIA Fairly hot sweet and sour dish of similar consistency and combination of Bhuna for a mouth-watering taste

SAMBAR A original of Ceylon with the use of lentils, lemon and coriander to fairly hot sweet, sour and a distinctive curry

BOMBAY A similar combination to Bhuna but slightly hotter and cooked with boiled egg and potatoes

MADRAS A very popular dish in India and rest of the known world, for the combine use of hot spices and lemon juice to perfection.

VINDALOO A fiery aromatic hot curry with special blend of hot spices, garlic, ginger and fresh coriander

CEYLON A similar combination of madras, but slightly hotter and cooked with fried desiccated coconut for balance.

Any of the Above Dishes Balti Style Please Add Extra 50 Pence

| | | | |
|--|-------|-----------------------------|-------|
| Special Mix (Chicken, lamb & prawn) | £5.75 | Chicken or Lamb Tikka | £5.45 |
| Chicken or Lamb or Prawn | £4.75 | King Prawn | £7.95 |
| Mushroom or Keema (minced lamb) | £4.75 | Mixed Vegetables | £4.60 |

Balti Spice

Fully Licensed Restaurant & Takeaway

We sincerely hope that you enjoy your food; our aim is for your total satisfaction.

Should you enjoy our food and service then please pass on the compliments, should this experience be unsatisfactory then please let us know. We welcome all suggestions and advice on how we can improve our food or service and we will be glad to hear every last one no matter how positive or negative. To achieve a greater standard of food can be a little time consuming so please allow that extra time for our staff should they ever need it, allowing them to make your dining experience the best they can. Management welcomes your patronage and will be glad to help with your selections, we look forward to welcoming you to Balti Spice whenever you may visit or order from us.

We cook with as little unnecessary fat as possible, without compromising on taste, flavour and quality of our food. All the time keeping your health and well being a top priority.

If you don't see a dish on the menu that you like, then please ask a member of staff and they will be happy to help with your order.

Set Meal A

For 2 Person £21.95

Starters - 2 Papadom and chutneys, Onion Bhaji, chicken Tikka
Main Meals - Chicken Bhuna, Chicken Korma
2 Pilau Rice, 1 Plain Nan
Bombay Aloo

Set Meal C

For 2 Person £24.95

Starters - 2 Papadom and chutneys, Mixed Starter
Main Meals- Tandoori Chicken, Chicken Tikka, Balti Bhuna Sauce, Onion rice
Pilau Rice, Plain Nan, Massala sauce

Set Meal B

For 2 Person £22.95

Starters - 2 Papadom and Chutneys, Sheek Kebab, Chicken Chat
Main Meals - Chicken tikka Mossalla, Chicken Jalfrezi
2 Pilau Rice, 1 Garlic Nan, 1Sag AlooBombay Aloo

Set Meal D

For 4 Persons £46.95

Starters - 4 Papadom and Chutneys, 2 Tandoori Mixed starter, 2 Chicken Chat
Main Meals - Chicken Tikka Mossalla, Chicken Korai, Chicken Korma, Lamb Balti
Aloo Palak, Mushroom Bhaji, 2 Pilau Rice, 2 Plain Nan

4 COURSE MEAL DEAL ONLY £9.95

Papadom and chutneys

Any starter upto the value of £3.25

Any main course upto the value of £7.75

Any choice of rice

5 COURSE MEAL DEAL ONLY £10.95

Papadom and chutneys

Any starter upto the value of £3.25

Any main course upto the value of £7.75

Any choice of rice

Any side dish or plain nan

This meal deal offer is available to dine in the restaurant from
Sunday - Thursday 5:00pm - 9:00pm
Friday - Thursday 5:00pm - 6:30pm

Balti Spice



A SIMPLE CONCEPT:
GOOD QUALITY,
GOOD PRICE AND
EXCEPTIONAL TASTE

FREE
DELIVERY
ON ORDERS OVER £10.00
(WITHIN 3 MILES RADIUS)

LOW CALORIE ALTERNATIVES
ALSO AVAILABLE

PLEASE STATE ANY
ALLERGY REQUIREMENTS
WHEN ORDERING

A charge of £1.50 will apply on deliveries less than £10.00
Please allow 30-45 minutes for deliveries, a little longer at peak times
and at weekends



4 COURSE MEAL
DEAL ONLY
£9.95

SEE BACK PAGE FOR DETAILS

5 COURSE MEAL
DEAL ONLY
£10.95

SEE BACK PAGE FOR DETAILS

Meal deals available from 5 pm to 9pm
(On Bank and Public holidays £1.00 Extra but NOT available on X-MAS Eve,
NEWYEARS Eve and VALENTINES Day)

Tel: 01744 21000

Mob: 07814041701

113 Duke St, St. Helens, WA10 2JG

Please Note: The management reserves the right to
refuse service without giving any reason.

www.balti-spice.co.uk

baltispice@outlook.com

OPENING TIMES
OPEN 7 DAYS A WEEK
Sunday - Thursday
5.00 pm till 11.00 pm
Friday and Saturday
5.00 pm till 12.00 midnight

We accept all major
Credit and Debit Cards



Appetisers

Plain Papadom/Spicy Papadom 50p,
Chutneys and pickles 40p each portion
Pickle Tray: (onion salad, mint yogurt, mango chutney, and hot garlic chilli sauce) £1.40.

Starters

All starters served with salad and mint yogurt except with soup

| | | | |
|--|--------|--|-------|
| Onion Bhaji..... | £2.10 | Chat (Veg, Mush, Aloo or Channa) | £2.60 |
| Chicken Bhaji | £2.35 | Chat (Chicken, Lamb or Prawn) | £2.75 |
| Samosa (2)(Lamb, chicken or Veg) | £2.10 | Chicken or Lamb Tikka | £2.60 |
| Stuffed Mushrooms (meat or veg) | £2.75 | Tandoori Wings (5) | £2.75 |
| Tandoori king Prawn | £3.75 | Tandoori Chicken | £2.60 |
| Garlic Thawa (chicken or lamb)..... | £2.95 | Tandoori Lamb Chops (3) | £3.25 |
| Korma Chat | £2.75 | Garlic Chats or Puri | £2.95 |
| Garlic (Chicken or Lamb Tikka) | £2.75 | Sheek Kebab (2) | £2.45 |
| Reshmi Kebab | £2.45 | Ponir Tikka OR chilli Ponir | £2.75 |
| Korai Kebab | £2.75 | Shami Kebab (2) | £2.45 |
| Chicken Pakora | £2.75 | Ponir Pakora | £2.75 |
| Soup (Dal or Mulligatawny) | £2.50 | Special Soup (Chicken or lamb)..... | £2.75 |
| King Prawn Puri..... | £3.95 | Prawn Cocktail | £2.75 |
| Fish Tikka | £2.75 | Scampi (whole tail) | £2.75 |
| King prawn Butterfly | £3.75 | Puri (Chicken, Prawn, or mushroom) | £2.75 |
| Garlic Mushroom (Chunky Mushrooms with sautéed garlic) | £2.75 | Mushroom Ponir (cooked with cream, sugar and wine, delicious) | £2.95 |
| Mixed Starter (Onion Bhaji, samosa, sheek kebab, chicken pakora) | £3.25 | Mixed Kebab (Chicken wings and lamb tikka, sheek kebab, tandoori wings) | £3.25 |
| Garlic Chilli Tikka (Chicken or Lamb Tikka cooked in sweet chilli sauce with sautéed fresh garlic) ... | £2.95 | Garlic Chilli King Prawn (King Prawns cooked in sweet chilli sauce with sautéed fresh garlic) .. | £4.25 |
| Chicken or Lamb Tikka Roll (Diced chicken or Lamb tikka wrapped in an unleavened bread)..... | £3.75 | Sheek Kebab Roll (Sheek kebab wrapped in a unleavened bread)..... | £3.75 |
| Mixed Kebab Roll (Mixed kebab wrapped in a unleavened bread)..... | £ 3.75 | Sea Food Platter (Fish samosa, Fish Tikka, Tandoori King Prawn and scampi)..... | £4.95 |

Balti Spice Special Starter for 2 ONLY £9.50
(chicken chat, chicken tikka, lamb tikka, wings, samosa & onion Bhaji)

Special Mix Thali for 4 ONLY £18.00
(4 sheek kebab, 4 lamb chops, 4 chicken tikka, 4 onion Bhaji, 4 meat samosa, 4 chicken pakora)

Tandoori Specialities

Following dishes are marinated in special tandoori herbs and spices then cooked in a tandoor (Clay oven), each are served with salad, medium sauce and with, either Pilau rice, Chips or plain Naan. For extra 50p change the medium sauce to any other sauce of your choice.

| | | | |
|---------------------------------------|-------|---|-------|
| Tandoori Chicken (leg & breast) | £7.75 | Tandoori Lamb Chops (6)..... | £9.25 |
| Tandoori King Prawn | £9.50 | Garlic Chicken or Lamb Tikka | £7.95 |
| Chicken or Lamb Tikka (cubed)..... | £7.75 | Ponir Tikka (cottage cheese in tikka spices)..... | £7.75 |

Chicken or Lamb Sashlik (Chicken or lamb tikka cooked with roasted onions peppers & tomatoes)£7.75

Tandoori Sea-Bass (whole or filleted served with fried onions and peppers on top)£9.50

King Prawn Sashlik (Tandoori king prawn cooked with roasted onions peppers & tomatoes)£9.95

Tandoori Mixed Grill (Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, & wings).....£9.45

Tandoori Cocktail (Tandoori chicken off the bone, chicken & lamb tikka, sheek kebab and tandoori king prawn).....£10.45

Tandoori Mossalla Dishes

Following Dishes are served with either, Pilau Rice, Plain Nan or Chips.

| | | | |
|--|-------|--|-------|
| Chicken Tikka Mossalla..... | £7.75 | Lamb Tikka Mossalla | £7.75 |
| Mixed Tikka Mossalla | £8.75 | Ponir Tikka Mossalla | £7.75 |
| Tandoori King Prawn Mossalla..... | £9.75 | Tandoori King Prawn Pasanda | £9.75 |
| Chicken or Lamb Tikka Pasanda (yogurt, cream and sugar, delicious) | £7.75 | Butter Chicken (tandoori Chicken off the bone slightly hot and creamy) | £7.75 |
| Cocktail Mossalla (Chicken tikka, lamb tikka, king prawn & sheek kebab) | £9.95 | Chef's Special Mossalla (Tandoori chicken boiled egg and minced lamb)..... | £8.75 |
| House Special (Half a chicken cooked with minced lamb, boiled egg and garnished with lots of fresh spices, served with special fried rice) | £9.95 | | |

Chef's Specialities

£7.75

Following dishes are available in

Chicken, Lamb, Prawn, King Prawn, Ponir, Quorn or Vegetable options.

Most of the items are either cooked in clay oven or pan fried as the case may be then cooked and flavoured in their individual sauces, served with either Pilau Rice, Chips or Plain Nan.

For King prawn please add £2.00 extra, £1.00 for mixed and £1.00 less for vegetarian option.

SAHI MOSSALLA (Use of finely chopped onions, green peppers, tomatoes and English mustard producing a mouth-watering sharp taste to one of the best sellers) 🍴🍴🍴

RANGILA (a beautifully medium hot balanced curry, a little sweet and little tangy combination of tikka mossalla and pathia) 🍴🍴🍴

MUSSAMON (fresh mixed vegetable, onions peppers and tomatoes producing a little hotter than a medium dish) 🍴🍴

ACHARI (cooked with diced onions, tomatoes, and peppers and mixed pickle producing a sharp tangy fairly hot curry) 🍴🍴🍴

KABULI MOSSALLA A (medium hot uniquely balanced curry with generous use of sautéed spinach and chick peas) 🍴🍴

SASHLIKA (roasted chunky pieces of onions, tomatoes and green peppers in a very rich and medium tangy sauce with the use of lots of herbs and spices) 🍴🍴

KASHMIRI (sliced mango, banana, lychees and cream and selected spices is the ingredients for a mild fruity tasty curry) 🍴

MAKHANI (a very mild dish with the combination of cheese, almond, sugar and cream) 🍴

NAWABI (an especially rich thick medium tasty curry with the use of keema, potatoes and boiled egg) 🍴🍴

GOAN MOSSALLA (lime juice, tamarind, garlic, ginger, onions, peppers, tomatoes, green chillies, coconut milk and fresh coriander is the perfect combination for this mouth-watering dish) 🍴🍴🍴

TENGA (Cooked with the combination of tamarind, mango and selected herbs and spices for a hot sweet and sour curry, highly recommended by regulars and our chef) 🍴🍴🍴

GARLIC MOSSALLA (with the use of lots of garlic, onions, tomatoes, peppers, yogurt, coconut, fresh chillies, fenugreek and cream producing a memorable curry) 🍴🍴🍴

SOUTH INDIAN GARLIC CHILLI (a south Indian dish with combination of fresh garlic, green chillies and coconut in a tangy tomato based sauce) 🍴🍴🍴

MURG MOSSALLA (with the use roasted aromatic herbs and spices, minced meat, boiled egg, special Balti spices, fresh coriander and generous use of fresh garlic and ginger, a very satisfying dish) 🍴🍴

MIRCHI MOSSALLA (with generous use of fresh green chillies, onions, tomatoes, peppers, cream and yogurt based for a tasty hot curry) 🍴🍴🍴

PALAK (medium hot curry with onions, peppers, tomatoes, and lots of fresh spinach) 🍴🍴

REZELLA (cooked with the use of minced lamb, pickled chillies in a blend of specially selected spices to produce a lasting taste on the palate) 🍴🍴🍴

HANDI (Cooked with fresh garlic, ginger, onions, yoghurt along with fenugreek leaves and fresh green chillies) 🍴🍴🍴

PODINA (A curry with a very distinct flavour is produced by clever use of mint, fresh coriander and methi leaves in a rich medium sauce) 🍴🍴🍴

GARLIC CHILLI (Your chosen selection is cooked with roasted garlic, onions, peppers, tomato and abundance of fresh green chillies waking up every taste buds known) 🍴🍴🍴

BADAMI (Very mild dish, cooked with ground fennel powder, cream, sugar, a selection of aromatic spices and pure ghee) 🍴

SINDI KORMA (a traditional korma with added advantage of fresh chillies, onions, coriander and garam masala producing a unique taste of korma)

Biryani

Cooked with glowing Basmati rice, coriander, fenugreek leaves, curry leaves to a perfect fried rice combination and garnished with an omelette diced tomato and cucumber, Served with medium vegetable sauce.

| | | | |
|--|-------|------------------------------------|-------|
| Chicken/ Lamb/Prawn Biryani..... | £7.25 | Chicken or Lamb Tikka Biryani..... | £7.75 |
| King Prawn Biryani | £9.75 | Mixed Tikka Biryani | £8.25 |
| Keema (minced lamb)/Mushroom Biryani | £7.25 | Mixed Vegetable Biryani..... | £6.45 |

Special mixed Biryani (Combination of chicken, lamb, prawns, and mushroom) £8.25

Tandoori Chicken Biryani (Tandoori chicken off the Bone) £7.75

Special Balti Biryani (combination of keema, peas, mixed meat and prawn, fresh coriander and fresh chopped chillies) £8.95

Thawa Dishes new

(A specially made sauce using various spices and the freshest of ingredients along with onions, pepper garlic and ginger, Served on a sizzling cast iron dish known as Thawa)

KANDARI THAWA (Yours selection cooked with minced lamb and combination of red onions, red peppers tomatoes, ginger and garlic in a thick marinated medium hot kandari sauce sauce) 🍴🍴

SAHI THAWA (Tender marinated lamb or chicken cooked in clay oven, then cooked with bay leaves, garlic, ginger onions and fresh coriander) 🍴🍴

ZAFRON THAWA (Using red onions, red pepper, tomato, garlic, ginger, fresh coriander, saffron and specially selected spices producing an exciting medium sauce for Zafron Thawa) 🍴🍴

ZALZALA THAWA (With onions, tomato, peppers, garlic, ginger and with unique flavour of naga pickles producing a mouth-watering fairly hot dish) 🍴🍴🍴

| | | | |
|-----------------------------|-------|---------------------|-------|
| Chicken/Lamb/Prawn | £5.25 | King Prawn | £8.70 |
| Chicken or Lamb Tikka | £5.75 | Ponir..... | £5.25 |
| Vegetable | £4.75 | Special Mixed | £6.25 |

House Speciality

£7.75

Following dishes are available in Chicken, Lamb, Prawn, King Prawn, Ponir, Quorn or Vegetable options. Most of the items are either cooked in clay oven or pan fried as the case may be then cooked and flavoured in their individual sauces, served with either Pilau Rice, Chips or Plain Nan.

For King prawn £2.00 and for mixed £1.00 extra and £1.00 less for vegetarian option.

HARI PATA (A beautiful mild curry. created with spinach, yoghurt, mango, with a special selection of herbs and spices) 🍴🍴

BALTI SPICE TIKKA MOSSALLA (This dish is created by our chef with clever use of freshly ground spices and a few secret ingredient producing a distinct mild, sweet creamy curry to rival traditional chicken tikka mossalla) 🍴🍴

BALTI AKBORI CHAMCHAM (Cooked with off the bone chicken and in a special blend of spices with excess use of green peppers, onions, tomatoes to medium hot) 🍴🍴

KATMANDU (Another distinct flavoured dish but this time from Ghurkha regiment of Nepal, consists of mango, coconut and naga chillies producing a sweet and hot dish) 🍴🍴🍴

NAGA NEPAL (A fairy hot dish, prepared with hot fresh chillies, garlic and ginger and several exotic spices) 🍴🍴🍴

ZAAL FASSPORT (Succulent items of your choice cooked with the use of special blended spices with spinach and green chillies) 🍴🍴🍴

JEERA (prepared with roasted cumin seeds and selected spices producing a very aromatic dish of medium heat) 🍴🍴

BALTI SPECIAL (Chunky onions, peppers, mushroom along with chicken, lamb and prawn cooked in a selected blend of spices to produce a medium hot dish with a generous use of fresh coriander) 🍴🍴

DELIGHT (A very mild dish with combination of red wine, cream, coconut and exotic spices) 🍴

LAMB CHOP PIAZ (Marinated spring lamb chops cooked in tandoori briskly fried with onion, pepper, chillies, tomato and mushrooms) 🍴🍴

SASHLIK BHUNA BALTI (Chunky onions, green pepper, tomatoes cooked in a special delicate sauce) 🍴🍴

SHATKORA (A mouth-watering combination of exotic spices and citrus maroitem (fleshy lemon) producing lingering, tantalising taste) 🍴🍴🍴

KORACHI (A fiercely hot curry with extreme use of chilli combinations, only for hard-core hot food curry lovers-£1.00 extra) 🍴🍴🍴🍴

CHICKEN CHEESE KOFTA (Chicken + cheese meat balls (Kofta) cooked in a little spicy sauce created using cream, sugar and a selection of spices) 🍴🍴

CHINGRI MACHER JOUL (King prawns cooked with a beautiful combination of selected herbs and spices to create a medium hot dish) 🍴🍴

Traditional Curries

(For added body and flavour add a vegetable of your choice from the side dishes to the following curries for an extra 50p each)

BALTI (A traditional north Indian dish, cooked with house made Balti sauce with lots of exotic spices and fresh herbs creating a tasty, mouth-watering medium curry or to your strength) 🍴🍴

JALFREZI (abundance use of fresh green chillies, peppers onions, tomatoes, coriander, garlic, ginger is a challenging dish for the curry lovers) 🍴🍴

KORAI (exquisite use of garlic, ginger and roasted aromatic spices along with fresh onion, tomato, green pepper served in a skillet a must try curry) 🍴🍴

BALTI THAWA EXOTICA (A combination of mixed tikka, prawn, king prawn and mushroom in a medium but very testy sauce) £8.95 🍴🍴

Special Mix (Chicken, lamb & prawn) £6.50 .. Chicken or Lamb Tikka £5.95 |

Chicken or Lamb or Prawn £5.50 | King Prawn | £7.50 |

Mushroom or Keema (minced lamb)..... £5.50 | Mixed Vegetables..... | £4.75 |

Balti garlic chicken Tikka £7.25 | Balti Exotica | £8.25 |