

Bengal Fried Rice Dishes

Served in a large container. Bengal fried rice dishes cooked with authentic Bangladeshi Spices

CHICKEN FRIED RICE.....	5.50
PRAWN FRIED RICE.....	5.50
BEEF FRIED RICE.....	5.50
SYLHET FRIED RICE <i>Chicken, prawns and lamb</i>	5.95
SHABZI FRIED RICE <i>Vegetable fried rice</i>	4.50

Bengal Curry Dishes

Bengal style dishes cooked in Bengal spices and herbs in the dishes below

CHICKEN ALOO <i>Chicken cooked with potatoes</i>	6.50
CHICKEN MUSHROOM.....	6.50
CHICKEN METHI <i>Chicken cooked with fenugreek leaves</i>	6.50
CHICKEN AUBERGINE.....	6.50
CHICKEN WURI <i>Chicken cooked with long green beans</i>	6.50
CHICKEN CAULIFLOWER <i>Chicken cooked with small pieces of cauliflower</i>	6.50
CHICKEN LAL <i>Chicken cooked with fine blended tomatoes and madras hot chillies</i>	6.50
RONGU CHICKEN <i>Chicken cooked with mixed vegetables</i>	6.50

BEEF ALOO <i>Beef cooked with potatoes</i>	6.50
BEEF MUSHROOM.....	6.50
BEEF METHI <i>Beef cooked with fenugreek leaves</i>	6.50
BEEF AUBERGINE.....	6.50
BEEF WURI <i>Beef cooked with long green beans</i>	6.50
BEEF CAULIFLOWER <i>Beef cooked with small pieces of cauliflower</i>	6.50
BEEF LAL <i>Beef cooked with fine blended tomatoes and madras hot chillies</i>	6.50
RONGU BEEF <i>Beef cooked with mixed vegetables</i>	6.50

PRAWN ALOO <i>Prawns cooked with potatoes</i>	6.50
PRAWN MUSHROOM.....	6.50
PRAWN METHI <i>Prawns cooked with fenugreek leaves</i>	6.50
PRAWN AUBERGINE.....	6.50
PRAWN WURI <i>Prawns cooked with long green beans</i>	6.50
PRAWN CAULIFLOWER <i>Beef cooked with small pieces of cauliflower</i>	6.50
PRAWN LAL <i>Prawns cooked with fine blended tomatoes and madras hot chillies</i>	6.50
RONGU PRAWN <i>Prawns cooked with mixed vegetables</i>	6.50



[Dishes do not include rice unless otherwise stated]

European Dishes

Served with french fries and salad

FRIED CHICKEN.....	6.95
SIRLOIN STEAK <i>(with fried onions)</i>	12.50
CHICKEN OR MUSHROOM OMELETTE.....	6.55

Biryani Dishes

Biryani dishes are mixed with basmati rice fried in butter, dressed with tomato and served with vegetable curry

CHICKEN OR MEAT BIRYANI.....	8.50
CHICKEN OR LAMB TIKKA BIRYANI.....	8.95
PRAWN BIRYANI.....	8.95
KING PRAWN BIRYANI.....	11.95
SPECIAL BIRYANI <i>(Chicken, meat and prawn mixed)</i>	9.95
VEGETABLE BIRYANI.....	6.95

TAKE-AWAY MEAL OFFERS

Extremely good value over and above the standard menu

Meal for One - £8.95

- 1 POPPADUM
- 1 VEGETABLE PAKORA
- 1 CHICKEN, VEGETABLE, PRAWN OR BEEF:**
- Choose any dish from 'Traditional Dishes'*
- 1 BOILED RICE

MEAL for Two - £23.50

- 2 POPPADUMS
- 1 VEGETABLE PAKORA
- 1 ONION BHAJI
- 2 CHICKEN, VEGETABLE, PRAWN OR BEEF:**
- Choose any dish from 'Traditional Dishes'
- or 'Chef's Recommendations'*
- 2 PILAU RICE
- 1 GARLIC NAN

MEAL for Three - £35.95

- 3 POPPADUMS
- 1 MIXED CHUTNEY
- 1 VEGETABLE PAKORA
- 1 ONION BHAJI
- 1 CHICKEN PAKORA (Regular)
- 3 CHICKEN, VEGETABLE, PRAWN OR BEEF:**
- Choose any dish from 'Traditional Dishes'
- or 'Chef's Recommendations'*
- 3 PILAU RICE
- 1 GARLIC NAN
- 1 PLAIN NAN

MEAL for Four- £49.95

- 4 POPPADUMS
- 1 MIXED CHUTNEY
- 2 VEGETABLE PAKORA
- 2 CHICKEN PAKORA (Regular)
- 4 CHICKEN, VEGETABLE, PRAWN OR BEEF:**
- Choose any dish from 'Traditional Dishes'
- or 'Chef's Recommendations'*
- 4 PILAU RICE
- 2 GARLIC NAN
- 1 PLAIN NAN

(*Except king prawn) (Choose chicken tikka or lamb tikka for only 75p extra per dish)

If there is any dish you may like that is not on the menu, kindly inform the manager. If the time permits we will be happy to prepare it for you. If you are satisfied with your meal tell your friends, if not - tell us. Major credit cards accepted. Cheques are not accepted without a current bankers card. The management reserve the right to refuse admission.

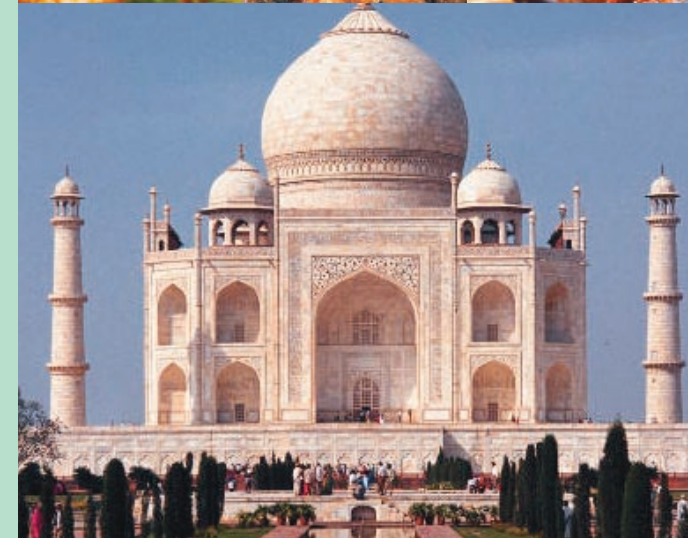
Welcome to

Stornoway BALTI HOUSE

Balti & Tandoori Restaurant & Takeaway

Real Indian Food Fully Licensed
Premier Balti and Tandoori Cuisine

Take-away Menu



OPEN SEVEN DAYS

Opening Times: Monday to Sunday

Lunch: 12noon - 2.00pm Evening: 5.00pm - 11.00pm

01851 706116

24 South Beach Street, Stornoway

Appetisers

ONION BHAJI <i>Freshly sliced onions in mildly spiced batter, deep fried</i> . . .	2.50
VEGETABLE PAKORA <i>Selected vegetables deep fried in a slightly spiced grain flour batter.</i>	2.50
VEGETABLE PLATTER <i>An assortment of vegetable samosa, onion bhaji, vegetable pakora and mushroom pakura.</i>	5.95
CHICKEN PAKORA <i>Pieces of chicken breast deep fried in a slightly spiced batter</i>	
<i>Regular - 7 pieces</i>	3.50
<i>Large - 12 pieces</i>	5.95
<i>Family Size - 22 pieces</i>	9.95
VEGETABLE CHAT	2.50
CHICKEN TIKKA <i>Chicken breast pieces marinated in yoghurt and spices, barbecued in the clay oven</i>	3.50
LAMB TIKKA <i>Very tender diced lamb marinated in yoghurt and spices, barbecued in the clay oven</i>	3.50
MIXED KEBAB <i>An assortment of tandoori dishes, shish kebab and onion bhaji.</i>	4.80
MIXED PAKORA <i>Chicken, mushroom and vegetable pakoras</i>	3.75
SHISH KEBAB <i>Lamb minced with onions, herbs and spices, skewered and grilled</i>	3.50
SPECIAL MIXED CHAT	3.50
PRAWN ON PUREE <i>Prawns cooked with spices and herbs, served over a fried bread</i>	3.50
CHICKEN TIKKA OR LAMB TIKKA CHAT ON PUREE <i>Chicken or Lamb Tikka cooked with spices and herbs, served on fried bread</i>	3.95
KING PRAWN ON PUREE	4.95
KING PRAWN BHAJI	3.95
VEGETABLE SAMOSA <i>Crispy triangular-shaped pastry filled with spiced vegetables</i>	2.95
PRAWN COCKTAIL <i>Prawns on a bed of lettuce, topped with seafood dressing</i>	2.95
MUSHROOM PAKORA	2.95
TANDOORI CHICKEN	3.50
TANDOORI KING PRAWN <i>Jumbo king prawns cooked tandoori style</i>	5.95
GARLIC PANEER NAAN BREAD <i>Garlic nan stuffed with cheese</i>	3.95

Tandoori Cuisine

All Tandoori dishes are thoroughly marinated in a delightfully delicate spiced yoghurt to tenderise the meat and give it a seductive flavour and tantalising aroma. These dishes are cooked on a charcoal fire in a specially designed clay oven. Served with salad and mint sauce

TANDOORI CHICKEN (2 pieces - half)	7.50
TANDOORI CHICKEN (4 pieces - full)	12.50
CHICKEN TIKKA	7.50
LAMB TIKKA	7.50
CHICKEN TIKKA SHASHLIK	7.95
LAMB TIKKA SHASHLIK	7.95
TANDOORI MIXED GRILL	8.95
TANDOORI KING PRAWN	11.95

Allergy warning: Some dishes may contain nuts. Allergy sufferers please let us know and we will do our best to make a dish that suits your requirements

Chef's Recommendations

MASALA <i>(Medium) Marinated in spices and herbs</i>	
MODHU MASALA <i>Traditional masala cooked with pure honey</i>	
PASANDA <i>Marinated in spicy ground herbs and yoghurt and then cooked in a creamy sauce with coconut</i>	
KURFAN SPECIAL <i>(Medium to sweet exotic) This dish which comes highly recommended to you, is cooked with chutney and garam masala. Once tasted never forgotten</i>	
PALAK <i>Medium dish cooked with spinach</i>	
JAIPURI <i>Fairly hot dish cooked with mushrooms</i>	
ZHINGARA <i>Medium dish cooked with aubergines</i>	
ALOO MADRAS <i>Madras style curry cooked with potatoes</i>	
MOLUBA SPECIALITY <i>(V. mild) This beautiful dish is prepared with rare wild spices, mango and fresh cream</i>	
MAKHANI <i>A mild dish made using tandoori spices which is then emersed in a rich buttery sauce</i>	
MOHANWALA <i>(Mild) Specially marinated in spices and herbs, topped with cheddar cheese</i>	
ANAROSH-SHAAD <i>Cooked in a medium creamy sauce with pineapples</i>	
KARAH <i>(Medium) Marinated in spices and cooked in a medium dry gravy with halves of tomato, peppers and served from an iron karahi</i>	
DULHANIYA BHUNA <i>(Medium) A famous Pharsi wedding dish. A beautiful flavour is obtained by using the best ingredients, fresh garlic and spring onions, lovingly garnished with fresh chickpeas and lemon</i>	
CHILLI GARLIC <i>(Fairly hot) The rich flavour of this dish is obtained using subtle touches of spices and herbs, garnished with freshly chopped garlic (strong taste)</i>	
MALAYA <i>(Mild) Cooked in a very creamy sauce with fresh bananas</i>	
<i>The above dishes are available in the following:</i>	
CHICKEN TIKKA	6.95
LAMB TIKKA	6.95
BEEF	6.95
TANDOORI CHICKEN <i>On the bone</i>	8.50
PRAWN	6.50
KING PRAWN	10.95
VEGETABLE	5.95

Traditional Dishes

Korma Dishes <i>A very mild curry prepared with fresh cream and coconut</i>	Kashmiri Dishes <i>Mild curry cooked with various fruits</i>
Bhuna Dishes <i>Combination of special blends of spices, cooked in a thick gravy, medium hot</i>	Dhansak Dishes <i>Hot, sweet & sour, hot curry cooked with lentils and herbs</i>
Madras or Vindaloo Dishes <i>Hot or Very hot and well spiced</i>	Dupiaza Dishes <i>Medium hot curry cooked with onions and green peppers</i>
Rogon Dishes <i>Medium hot curry cooked with spices and garnished with tomatoes</i>	Patia Dishes <i>Hot, sweet & sour curry cooked with green pepper, tomatoes in thick gravy</i>
Traditional Curry	Maarmoja <i>Bhuna style curry topped with salad</i>
Ceylon <i>Fairly hot, cooked with spices and coconut</i>	Jalfrezi <i>Fairly hot in strength. Special recipe, cooked with peppers and onions</i>
Phall <i>Extremely hot curry</i>	

All the above dishes are available in the following choices:

CHICKEN OR BEEF	5.95
CHICKEN OR LAMB TIKKA	6.95
TANDOORI CHICKEN <i>On the bone</i>	8.50
PRAWN	6.50
KING PRAWN	10.95
VEGETABLE	5.95

Balti Specialities

Traditional Balti	Balti Jalfriezi
Balti Karahi	Balti Madras
Balti Garlic	Balti Vindaloo

All the above dishes are available in the following choices:

CHICKEN TIKKA	7.95
LAMB TIKKA	7.95
CHICKEN OR BEEF	7.50
TANDOORI CHICKEN <i>On the bone</i>	9.95
PRAWN	7.95
KING PRAWN	11.95
ORIENTAL	8.95
VEGETABLE	6.95

Vegetable Side Dishes

SAG PANEER OR SAG MATOR OR SAG ALOO	3.50
MIXED VEGETABLE BHAJI <i>(Mixed vegetables cooked with spices)</i>	3.50
MUSHROOM BHAJI <i>(Fresh mushrooms cooked with spices)</i>	3.50
CAULIFLOWER BHAJI <i>(Fresh cauliflower cooked with spices)</i>	3.50
BRINJAL BHAJI <i>(Aubergine cooked with fried onions, tomatoes, slightly spiced)</i>	3.50
SAG BHAJI <i>(Fresh spinach cooked with garlic and butter, slightly spiced)</i>	3.50
BOMBAY ALOO <i>(Potatoes cooked with butter, slightly spiced)</i>	3.50
ALOO GOBI <i>(Fresh cauliflower and potatoes cooked with mild spices)</i>	3.50
MATOR PONIR <i>(Chick peas cooked with onions and cheddar cheese)</i>	3.50
TARKA DHAL OR DHAL SAMBA <i>(Spiced lentils)</i>	3.50
CUCUMBER OR ONION RAITA	1.50
GREEN SALAD	1.50
VEGETABLE SIDE DISHES <i>(In large container)</i>	5.95
ANY CURRY SAUCE	3.00
FRIED MUSHROOM	2.50

Rice Dishes

	Medium	Large
BOILED RICE <i>(Basmati)</i>	1.85	2.50
PILAU RICE <i>(Pure Basmati rice cooked with spices and saffron)</i>	2.20	3.40
FRIED RICE	2.50	3.50
GARLIC FRIED RICE	2.80	3.95
MUSHROOM FRIED RICE	2.80	4.50
EGG PILAU RICE	2.80	4.50
SPECIAL FRIED RICE	2.95	4.50
KEEMA FRIED RICE	2.95	4.50
VEGETABLE FRIED RICE	2.95	4.50

Sundry Dishes

NAN <i>(Special leavened bread freshly baked)</i>	1.95
GARLIC NAN OR MINT NAN	2.50
KEEMA NAN <i>(Stuffed with mincemeat)</i>	2.50
CHEESE NAN <i>(Cheese melted over nan bread)</i>	2.50
PESHWARI NAN <i>(Stuffed with sweet coconut)</i>	2.50
GARLIC PANEER NAN <i>(Garlic nan stuffed with cheese)</i>	3.95
PARATHA	1.95
CHAPATHI	1.20
CHIPS	1.50
CHIPS WITH ANY CURRY SAUCE	3.50
POPPADUM	0.50
CHUTNEY <i>(Per person. Spiced Onions, Mint Sauce, Mango Chutney or Lime Pickle)</i>	0.65
TANDOORI ROTI	1.95
MIXED CHUTNEY <i>(In small container)</i>	1.50
Any dish made to Madras strength	0.45