

## SUNDRIES

Tandoori Roti <i>Leavened bread of Punjab, baked in a tandoor.</i>	£1.75
Tandoori Nan <i>Leavened bread of Punjab, baked in a tandoor with yeast.</i>	£1.95
Garlic Nan <i>Leavened bread with garlic.</i>	£2.25
Peshwari Nan <i>Leavened bread with raisins, coconut, almonds &amp; pistachios.</i>	£2.25
Keema Nan <i>Leavened bread with mince meat, cooked in tandoor.</i>	£2.25
Keema & Garlic Nan <i>Leavened bread with mince meat and garlic, cooked in tandoor.</i>	£2.50
Cheese Onion & Garlic Nan <i>Leavened bread with cheese, onion &amp; garlic</i>	£2.50
Kulcha Nan - <i>Stuffed with onions</i>	£2.25
Cheese Nan - <i>Stuffed with cheese</i>	£2.25
Paratha <i>Leavened bread layered with butter, cooked in a tandoor.</i>	£2.25
Boiled Rice	£2.00
Pilau Rice Basmati	£2.00
Egg Fried Rice	£2.50
Mushroom Rice <i>Basmati rice with mushrooms</i>	£2.50
Peas Pilau Rice	£2.50
Papadom	£0.60
Raitha Yoghurt <i>Containing cucumber, tomatoes and onion.</i>	£1.75
Green Salad	£1.75



## STARTERS ENGLISH MENU

Prawn Cocktail	£3.50
Breaded Mushrooms with Dip	£3.50
Mozzarella Cheese Sticks <i>Mozzarella cheese sticks coated in seasoned breadcrumbs</i>	£3.95

## MAIN COURSE

Chicken Nuggets & Chips - served with salad	£6.95
Steak chips, peas, mushrooms and salad.	£7.95
Chicken & Chips	£4.95
Scampi & Chips	£6.50
Omelettes and Chips - served with salad.	£6.95
<i>Omelettes - Choice of Prawn, Chicken or Cheese &amp; mushroom</i>	
Chips	£1.85

The genuine and authentic food served here has been created with an exotic collection of spices & herbs distinctively blended in the traditional ways of Punjab & the North West Frontier of Pakistan. Each dish has its own distinctive flavour and aroma specially prepared for your pleasure and enjoyment.

## MONDAY NIGHT BUFFET

6pm - 9.30pm  
Excluding Bank Holidays

Choice of:  
6 Starters  
6 Main Courses  
Rice  
Plain Nan  
Salad & Dips  
£ 8.95



90% FAT FREE

“without compromising on taste”  
“The results would be well received by dieters”

West Midlands Weight  
Watchers Spokeswoman  
Express & Star, August 12th 2000

# Balti Towers

AWARD WINNING RESTAURANT

[www.baltitowers.co.uk](http://www.baltitowers.co.uk)

85 LONG LANE, HALESOWEN,  
WEST MIDLANDS, B62 9DJ



## OPENING HOURS

OPEN 7 DAYS A WEEK INCLUDING BANK HOLIDAYS  
SUN - THURS 5.30PM TO 11.30PM  
FRI & SAT 5.30PM TO 12 MIDNIGHT  
LAST ORDERS TAKEN 15 MINS BEFORE CLOSING



Made in a environment that uses nuts, mustard and dairy. (Milk and yoghurt)



We hope you will keep hold of this menu.  
If not, Please kindly recycle it. Thank you



Takeaway Menu

# Balti Towers

AWARD WINNING RESTAURANT

Fine - Exquisite - Indian - Cuisine

FREE HOME DELIVERY

ON ORDERS OVER £10  
WITHIN 4 MILE RADIUS

10% OFF

ON COLLECTIONS  
BY PRESENTING THIS MENU

0121 559 5118

Winners of  
Food for Health



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# Welcome to Balti Towers

AWARD WINNING RESTAURANT



## STARTERS

<b>Seekh Kebab each</b>	<b>£1.50</b>
<i>Lamb mince mixed with onions, herbs, spices, cooked on skewers on charcoal.</i>	
<b>Shami Kebab each</b>	<b>£1.50</b>
<i>Lamb mince mixed with herbs, spices, fresh green chillies, coriander and fried.</i>	
<b>Chicken Tikka</b>	<b>£3.50</b>
<i>Diced chicken, marinated, cooked in tandoor with onions and tomatoes.</i>	
<b>Lamb Chops</b>	<b>£3.75</b>
<i>Selected lamb chops, marinated and barbecued.</i>	
<b>Badsha Ka Sizzler</b>	<b>£4.95</b>
<i>King prawns fried with chef special batter. Served with onions and peppers.</i>	
<b>Tandoori Fish</b>	<b>£3.25</b>
<i>Marinated in yoghurt and spiced, cooked in tandoor.</i>	
<b>Tandoori King Prawn</b>	<b>£7.95</b>
<i>Marinated in yoghurt and spiced, cooked in tandoor.</i>	
<b>Tandoori Chicken Wings</b>	<b>£3.75</b>
<i>Young spring chicken wings in yoghurt with delicate herbs and spices, barbecued in tandoor.</i>	
<b>Lamb Tikka</b>	<b>£3.75</b>
<i>Selected lamb pieces, marinated and barbecued.</i>	
<b>Tandoori Chicken</b>	<b>£3.50</b>
<i>Young spring chicken marinated in yoghurt with delicate herbs and spices, barbecued in tandoor.</i>	
<b>Prawn Puri</b>	<b>£3.50</b>
<i>Prawns in a medium dry sauce served on a puffy bread.</i>	
<b>Tandoori Mixed Grill</b>	<b>£6.95</b>
<i>A mixture of chicken tikka, lamb tikka, lamb chop, seekh kebab and tandoori fish, served with salad.</i>	
<b>Onion Bhaji portion (V)</b>	<b>£1.95</b>
<i>Potatoes, gram flour, spices and fried.</i>	
<b>Vegetable Samosa each (V)</b>	<b>£1.50</b>
<i>Pastry filled with mixed veg, spices and fried.</i>	
<b>Mince Meat Samosa each</b>	<b>£1.50</b>
<i>Pastry filled with mince meat, spices and fried.</i>	
<b>Mushroom Bhaji (V)</b>	<b>£2.25</b>
<i>Potatoes, mushrooms, gram flour, spices and fried.</i>	
<b>Masala Fish Sizzler</b>	<b>£3.95</b>
<i>Fish fillet coated with special spices and deep fried, served with onions and peppers</i>	
<b>Paneer Tikka Sizzler (V)</b>	<b>£3.25</b>
<i>Chunks of Indian cheese marinated with a blend of special herbs, cooked with onion, peppers</i>	
<b>Stuffed Mushrooms with keema</b>	<b>£3.95</b>
<i>Mushrooms stuffed with tasty minced meat topped with melted cheese</i>	
<b>Stuffed Mushrooms (V) with veg</b>	<b>£3.75</b>
<i>Mushrooms stuffed with tasty mixed vegetables topped with melted cheese</i>	
<b>Grilled Chicken Breast Sizzler</b>	<b>£3.95</b>
<i>Crispy breast fillet, coated in breadcrumbs, topped with melted cheese served with onions and peppers</i>	
<b>Stuffed Jalapeno Peppers (V) with cheese</b>	<b>£3.50</b>
<i>Jalapeno peppers stuffed with cheese coated in a crispy breadcrumbs</i>	
<b>Peppered Mackerel Sizzler</b>	<b>£3.75</b>
<i>Mackerel fillet served with onions and peppers on a sizzler</i>	

## CHICKEN

<b>Balti Chicken</b>	<b>£6.25</b>
<i>Chicken cooked in tomatoes, fresh green chillies, fresh coriander served medium or hot (off the bone).</i>	
<b>Balti Chicken Jalfrezi</b>	<b>£6.75</b>
<i>With egg and capsicum cooked in spices.</i>	
<b>Balti Chicken Dupiaza</b>	<b>£6.75</b>
<i>Cooked in spices and sliced onions.</i>	
<b>Balti Chicken Pathia</b>	<b>£6.95</b>
<i>Hot, sweet and sour.</i>	
<b>Balti Chicken Rogan Josh</b>	<b>£6.75</b>
<i>With tomatoes.</i>	
<b>Balti Chicken Makhani</b>	<b>£6.75</b>
<i>Cooked with butter.</i>	
<b>Balti Chicken Curry</b>	<b>£5.95</b>
<i>Chicken cooked in spices.</i>	
<b>Balti Chicken Korma</b>	<b>£6.75</b>
<i>Cooked with sweet coconut and cream, served mild, off the bone.</i>	
<b>Balti Chicken Mushroom</b>	<b>£6.75</b>
<i>Chicken cooked with mushrooms, served medium or hot, off the bone.</i>	
<b>Balti Chicken Sagwala</b>	<b>£6.75</b>
<i>Chicken and fresh spinach cooked in spices, served medium or hot, off the bone.</i>	
<b>Balti Murghi Cholley</b>	<b>£6.75</b>
<i>Chicken and chickpeas cooked in spices, off the bone.</i>	
<b>Balti Chicken Dallwalla</b>	<b>£6.75</b>
<i>Chicken cooked with chana dall, cooked in spices, off the bone.</i>	
<b>Bhuna Chicken</b>	<b>£6.75</b>
<i>Chicken cooked in spices, flavoured with green herbs, served medium or hot, off the bone.</i>	

All balti dishes can be mixed with a vegetable of your choice at an extra 50p.

## DESI KARAHI DISHES

<b>Desi Chicken or Desi Lamb</b>	<b>£7.95</b>
<i>Cooked with fresh herbs, spices, peppers, tomatoes, coriander and cooked slightly hot.</i>	
<b>Achari Chicken or Achari Lamb</b>	<b>£7.95</b>
<i>Cooked with fresh herbs, spices, peppers, tomatoes, coriander, pureed pickle, a tinge of yoghurt and cooked slightly hot.</i>	
<b>Baruchi Chicken or Baruchi Lamb</b>	<b>£7.95</b>
<i>Diced pieces of lamb or chicken breast cooked with potato, slightly hot with fresh herbs, spices, coriander and tomatoes, finally topped with crispy onions.</i>	
<b>Karahi Lamb or Karahi Chicken</b>	<b>£7.95</b>
<i>Cooked with fresh herbs, chef's special spices, peppers, onions tomatoes, &amp; coriander slightly spicy</i>	
<b>Lamb Tikka Botti</b>	<b>£8.25</b>
<i>Marinated barbecued lamb, cooked with onion, pepper, coriander, chef's special spices, slightly spicy</i>	
<b>Desi Murgh Chicken</b>	<b>£7.95</b>
<i>Cooked with fresh herbs, chef's selected spices peppers, onions, slightly spicy</i>	
<b>Adrak Lamb or Chicken</b>	<b>£7.95</b>
<i>Cooked with black pepper, ginger, herbs &amp; special spices, cooked slightly hot</i>	
<b>Chingari Lamb or Chicken</b>	<b>£7.95</b>
<i>Cooked with fresh herbs, spring onions, mozzarella cheese and chef's special spices cooked slightly hot</i>	
<b>Desi Chooza</b>	<b>£9.95</b>
<i>A mixture of Tender breast, thigh and leg spring chicken, cooked on the bone, in a spicy sauce with chefs special spices. Served medium or hot.</i>	

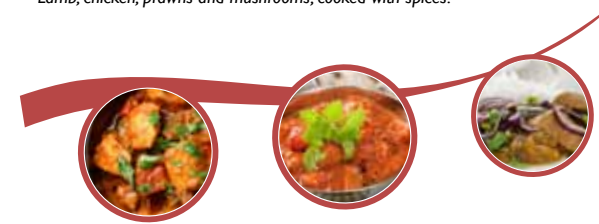
Two very authentic, but slightly different types of meals. The Balti is the traditional method of subtle flavours, using fresh herbs and spices. Desi Karahi is the fusion of stronger fresh herbs and spices, creating a rich flavoursome poignant taste served in a heavy cast iron wok. "Enjoy"

You may have the Karahi cooked to one of the following recipes at an extra cost of 75p

<b>Pathia – Hot, sweet &amp; sour</b>	<b>Dupiaza – Caramelised onion</b>
<b>Jalfrezi – Slightly Hot with egg</b>	<b>Makhani – Butter &amp; cream</b>

## LAMB

<b>Balti Meat</b>	<b>£6.75</b>
<i>Lamb meat cooked in fresh tomatoes, green chillies and fresh coriander, served medium or hot.</i>	
<b>Balti Meat Jalfrezi</b>	<b>£6.95</b>
<i>With egg and capsicum, cooked in spices.</i>	
<b>Balti Meat Dupiaza</b>	<b>£6.95</b>
<i>Lamb cooked in spices and sliced onions.</i>	
<b>Balti Meat Pathia</b>	<b>£6.95</b>
<i>Hot, sweet and sour.</i>	
<b>Balti Meat Rogan Josh</b>	<b>£6.95</b>
<i>Cooked with tomatoes.</i>	
<b>Balti Meat Makhani</b>	<b>£6.95</b>
<i>Cooked with butter.</i>	
<b>Balti Keema</b>	<b>£5.95</b>
<i>Lamb meat, cooked in spices, flavoured with fresh green herbs.</i>	
<b>Meat Curry</b>	<b>£5.95</b>
<i>Lamb meat, cooked in spices, flavoured with fresh green herbs.</i>	
<b>Meat Korma</b>	<b>£6.95</b>
<i>Cooked with sweet coconut and cream, served mild.</i>	
<b>Gosht Sagwala</b>	<b>£6.75</b>
<i>Lamb meat cooked with spices and fresh spinach, flavoured with green herbs.</i>	
<b>Gosht Dallwalla</b>	<b>£6.75</b>
<i>Lamb meat, cooked with spices and channa dall, flavoured with green herbs.</i>	
<b>Bhuna Gosht</b>	<b>£6.75</b>
<i>Lamb meat, cooked in spices, flavoured with green herbs.</i>	
<b>Aloo Gosht</b>	<b>£6.75</b>
<i>Lamb meat, cooked with potatoes and green herbs.</i>	
<b>Keema Curry</b>	<b>£5.95</b>
<i>Minced lamb cooked in spices.</i>	
<b>Keema Mattar</b>	<b>£6.75</b>
<b>Keema Sagwala</b>	<b>£6.75</b>
<i>Minced lamb, cooked with spices, fresh spinach and flavoured with green herbs.</i>	
<b>Keema Cholley</b>	<b>£6.75</b>
<i>Minced lamb and chick peas.</i>	
<b>Kofta Curry</b>	<b>£6.75</b>
<i>Minced lamb meat balls, cooked in rich sauce, served with boiled egg.</i>	
<b>Balti mix</b>	<b>£7.25</b>
<i>Lamb, chicken, prawns and mushrooms, cooked with spices.</i>	



## SEAFOOD

<b>Balti Prawn</b>	<b>£6.50</b>
<i>Prawns cooked in spices.</i>	
<b>Balti Prawn Jalfrezi</b>	<b>£6.95</b>
<i>With egg and capsicum.</i>	
<b>Balti King Prawn</b>	<b>£7.95</b>
<i>Cooked in spices with tomatoes.</i>	
<b>Fish Curry</b>	<b>£6.50</b>
<i>Cooked in yoghurt and spices.</i>	
<b>Fish &amp; Vegetables</b>	<b>£6.50</b>
<i>Fish and vegetables in spices.</i>	
<b>Fish and Dall</b>	<b>£6.50</b>
<i>Fish and lentils cooked in spices.</i>	
<b>Bhuna King Prawn</b>	<b>£8.95</b>
<i>King prawns cooked in spices with green herbs, served medium or hot.</i>	
<b>Desi Seafood Mix</b>	<b>£9.95</b>
<i>Scallops, hake, prawns cooked with spring onions, fresh herbs &amp; spices served medium or hot</i>	

## BALTI TANDOORI MASALA

<i>Cooked in aromatic masala sauce, fresh herbs &amp; spices</i>	
<b>Chicken Tikka Masala</b>	<b>£6.85</b>
<b>Lamb Tikka Masala</b>	<b>£6.85</b>
<b>King Prawn Tikka Masala</b>	<b>£8.95</b>

## BIRYANI

<b>Mixed Biryani</b>	<b>£7.95</b>
<i>chicken, lamb, prawn, mushrooms</i>	
<b>Chicken Biryani</b>	<b>£7.25</b>
<b>Prawn Biryani</b>	<b>£7.95</b>
<b>Chicken Tikka Biryani</b>	<b>£7.95</b>
<b>Meat Biryani</b>	<b>£7.25</b>
<i>lamb</i>	
<b>Vegetable Biryani</b>	<b>£6.50</b>

## VEGETABLE

<b>Balti Vegetable</b>	<b>£5.95</b>
<i>Aubergine, French beans, peas, carrots, potatoes.</i>	
<b>Balti Vegetable Makani</b>	<b>£5.95</b>
<i>Cooked with butter.</i>	
<b>Sabzi Karahi</b>	<b>£6.95</b>
<i>cauliflower, okra, potatoes and mushrooms cooked in chefs special spices with onions and peppers</i>	
<b>Aloo Gobi</b>	<b>£5.75</b>
<i>Potatoes and cauliflower cooked in spices.</i>	
<b>Aubergine</b>	<b>£5.75</b>
<i>Aubergine, peas, French beans and potatoes.</i>	
<b>Vegetable Korma</b>	<b>£5.75</b>
<i>Mixed vegetables cooked with sweet coconut and cream</i>	
<b>Bhindi</b>	<b>£5.75</b>
<i>Fresh okra cooked with onions, tomatoes and fresh chillies.</i>	
<b>Sag</b>	<b>£5.75</b>
<i>Fresh spinach cooked in spices.</i>	
<b>Sag Aloo Paneer</b>	<b>£5.95</b>
<i>Fresh spinach with potatoes and paneer.</i>	
<b>Aloo Mushroom</b>	<b>£5.75</b>
<i>Mushrooms and potatoes cooked in spices.</i>	
<b>Tarka Dall</b>	<b>£5.75</b>
<i>Chana cooked in fresh garlic and spices.</i>	
<b>Vegetable Dall</b>	<b>£5.75</b>
<i>Chana dall and vegetables of your choice mixed and cooked in spices.</i>	
<b>Tinda</b>	<b>£5.75</b>
<i>Tinda cooked in spices.</i>	
<b>Corgette</b>	<b>£5.75</b>
<i>Cooked in spices.</i>	
<b>Red Kidney Beans</b>	<b>£5.75</b>

