

KORMA

This dish is very mild and is recommended for beginners. This dish is a preparation of coconut, cream and very mild spices.

Chicken ND	£10.50	Meat ND	£10.50
Prawn ND	£10.50	King Prawn ND	£13.50
Paneer DNV	£9.50		

BHUNA

A thoroughly garnished dish cooked with a mixture of garlic, onions and tomatoes and a few selected spices. A moist dish prepared to a medium taste which can also be cooked to a madras or vindaloo strength.

Chicken G OR Meat G	£10.50	Prawn G	£10.50
King Prawn G	£13.50	Chicken Tikka DG	£10.95
Lamb Tikka DG	£10.95	Tandoori King Prawn DG ...	£13.50
Tandoori Chicken DG	£10.95	Paneer DGV	£9.50

BALTI VEGETABLE DISHES

Bhuna Masala VG	£8.95	Curry VG	£8.95
Mushroom Curry VG	£8.95	Aloo Gobi VG	£8.95
Sag Aloo VG	£8.95	Mushroom Aloo VG	£8.95
Gobi Mushroom VG	£8.95	Chana Masala DV	£8.95
Vegetable Combination VG	£9.50		

All the above dishes can be made into Dansak, Madras, Vindaloo, Dupiaza, Kurma, Rogan, Malayan, Pathia

COMBINATION DISHES

Here are some dishes which are different from them all. You as the customer have the choice of mixing any one of the following with:

Potatoes – Mix Veg – Aubergine – Bindi – Mushroom – Cauliflower – Spinach – Chick Peas

Further more you can choose from:

Madras – Vindaloo – Bhuna – Kurma **DG – Pathia**

Chicken G	£11.50	Meat G	£11.50
Prawn G	£11.95	King Prawn G	£13.95
Chicken Tikka DG	£11.95	Lamb Tikka DG	£11.95
Tandoori Chicken DG	£11.95	Tandoori King Prawn DG ...	£13.95

BIRYANI

All biryani dishes are fried with Basmati rice, dressed with cucumber, tomato and lemon. Served with a separate vegetable curry.

Tandoori Chicken DG	£12.95	Chicken Tikka DG	£12.95
Chicken G	£12.50	Vegetable V or Mushroom V	£11.95
King Prawn G	£13.95	Meat G	£12.95
Prawn G	£12.95	Paneer Biryani DGV	£10.50
Paneer & Aloo Biryani DGV	£10.95		

BALTI SIDE DISHES

Bombay Potato VG	£5.50	Mixed Vegetable Bhaji VG ..	£5.50
Bindi Bhaji Okra VG	£5.50	Brinjal Bhaji Aubergine VG ..	£5.50
Cauliflower Bhaji VG	£5.50	Mushroom Bhaji VG	£5.50
Spinach Bhaji VG	£5.50	Tarka Dall VG	£5.50
Sag Paneer VG	£5.50	Sag Aloo VG	£5.50
Aloo Gobi VG	£5.50		

NAN BREADS

Plain Nan DV	£3.00	Puree V	£2.50
Onion Kulcha DV	£3.50	Fluffy pancake	
Nan stuffed with marinated onions.		Paratha V	£3.00
Keema Nan D	£3.50	Buttered & leavened white bread.	
Leavened bread stuffed with mince meat, baked in the tandoor.		Stuffed Paratha V	£3.50
Peshwari Nan VDN	£3.50	Unleavened spiced bread cooked with spicy vegetable.	
Leavened bread stuffed with almonds, sultanas and special mixture to give a fruity taste.		Keema Paratha.....	£3.50
Garlic Nan DV	£3.50	Layered unleavened bread cooked with spicy mince meat.	
Stuffed with garlic.		Cheese & Garlic Nan DV	£4.00
Cheese Nan DV	£3.50	Cheese & Onion Nan DV ...	£4.00
Stuffed with cheese.		Cheese & Chilli Nan DV	£4.00
Tandoori Roti V	£3.50	Chilli Nan DV	£4.00
Wholewheat bread baked in the tandoor.		Keema & Garlic Nan D	£4.00
Chapati V	£1.50	Onion & Garlic Nan DV	£4.00
Popular Indian bread made from white wheat flour.			

SUNDRIES

Plain Boiled Rice VG	£3.00
Plain Fried Rice VG	£3.50
Basmati Pilau Rice VG	£3.50
Garlic Fried Rice VG	£3.80
Special Fried Rice VG	£3.80
Peas Fried Rice VG	£3.80
Mushroom Fried Rice VG	£3.80
Egg Fried Rice VG	£3.80
Chicken Fried Rice G	£3.95
Aloo Pilau Rice VG	£3.95
Keema Fried Rice G	£3.95
Mushroom Garlic Fried Rice VG	£3.95
Chips VG	£3.00
Raitha VDG Home made yoghurt.....	£2.50
Poppadom VG	£1.00
Spiced Poppadom VG	£1.00
Onion Salad.....	£1.00
Condiments/Pickles.....	£1.00

The management reserves the right of refusal to any person or persons without giving reason



The BALTI HUT SOUTHAM

*The Ultimate
Dining Experience*



Welcome to The Balti Hut, an adventure in taste and aromas from the vast subcontinent of India and Bangladesh.

Our experienced chef's have crafted a menu to cater for all tastes using age old recipes and culinary expertise to ensure a perfect dining experience each and every time.

Our service personnel have honed their skills over many years and have the experience and knowledge to ensure your dining experience is fast and efficient.

Our restaurant is ideally suited for private parties, anniversaries, birthdays and small weddings.

OPEN 7 NIGHTS A WEEK

including Bank Holidays

Sunday - Thursday: 5.30pm till 10.00pm

Friday & Saturday: 5.30pm till 11.00pm



SCAN TO VISIT OUR WEBSITE

4A High Street, Southam CV47 0HA

Tel: (01926) 815015 / 815948

www.thebaltihut.co.uk

Our menu comprises of many Indian cuisines giving the variety of flavours and tastes. Every preparation has its individual taste and aroma. Our day to day preparation gives you extra freshness you expect in Indian food. Any items not listed in the menu may be available on request. Please note all dishes are individually cooked so please allow 45-60 minutes preparation time.

PLEASE BE AWARE OF NUT ALLERGIES (ANAPHYLAXIS)
Some people suffer from food allergies such as Anaphylaxis which is also known as nut allergies. If you think you suffer from this or any other food allergies, please consult one of our members of staff so that we can advise you further.

THESE ARE SOME OF THE INGREDIENTS THAT WE USE TO PREPARE YOUR MEAL:

Evaporated Milk	Fresh Green Pepper	Dhania Powder	Self Raising Flour
Sugar	Low Fat Yoghurt	Chilli Powder	Wheat Flour
Salt	Mango Pulp	Garam Masala	Baking Powder
Fresh Cream	Dry Mint	Jeera Powder	Kalwanji Seeds
Fresh Coriander	Golden Syrup	Tandoori Paste	Fenugreek
Fresh Tomatoes	Curry Powder	Tikka Paste	Basmati Rice
Fresh Garlic	Paprika Powder	Kebab Paste	Long Grain Rice
Fresh Ginger	Haldi Powder	Kashmiri Masala	Various Food Colours

STARTERS

Tandoori Chicken D G	£5.50	Stuffed Mushroom	£6.30
Tandoori King Prawn D G	£7.50	Garlic Mushroom Pakora V	£6.00
Tandoori Fish D G	£6.50	Onion Bhajee G V	£5.50
Chicken Tikka D G	£5.95	Veg V or Meat Samosa	£5.50
Lamb Tikka D G	£5.95	Chicken Chaat D	£6.50
Mix Kebab D G	£6.30	Aloo Chaat V	£6.30
Shami Kebab D G	£5.95	King Prawn Pakora G	£7.00
Nargis Kebab D G	£5.95	Bhuna King Prawn Puree	£7.50
Sheek Kebab D G	£5.95	Bhuna Prawn on Puree.	£6.50

TANDOORI DISHES

Tandoori Chicken D G	£10.95
Half a spring chicken marinated in yoghurt and spices, barbecued in clay oven.	
Chicken Tikka D G	£10.95
Boneless spring chicken marinated in yoghurt, lightly spiced and barbecued in the clay oven.	
Tandoori Mixed Grill D G	£13.50
A combination of chicken tikka, lamb tikka, tandoori chicken and sheek kebab.	
Paneer Tikka D G V	£10.50
Marinated Indian vegetarian cheese grilled in the tandoori oven.	
Paneer Shashlick D G V	£10.95
Marinated Indian vegetable cheese, green peppers and onions all grilled in the tandoori oven.	
Lamb Tikka D G	£10.95
Tender meat cubes marinated in yoghurt, herbs and spices, barbecued in clay oven.	
Garlic Chicken Tikka D G	£10.95
Garlic Lamb Tikka D G	£11.50
Grilled chicken or lamb tikka from the clay oven and recooked with garlic, onions and peppers. Served sizzling with a salad.	
Tandoori King Prawns D G	£14.95
King prawns delicately spiced in tandoori sauce, marinated and grilled in the clay oven.	
Shashlick Chicken or Lamb D G	£11.50
Marinated tikka cooked with onion, capsicum, mushroom.	

CHEF'S SPECIALITIES

Karai Gosht G	£10.95
Tender lamb cooked with green peppers, onions and tandoori spices.	
Murgh–E–Dalda N D	£10.95
Tandoori grilled chicken prepared in butter, cream, nuts and special masala sauce.	
Chicken Hasina G	£10.95
Marinated boneless spring chicken pieces cooked with capsicum, tomatoes & onions. A superb preparation!	
Mirch Murgh Masala D G	£10.95
Boneless chicken breast pieces cooked with tomatoes, peppers and green chilli.	
Balti Hut Chicken G	£10.95
Freshly grilled chicken tikka with herbs and spices in a medium sauce, garnished with tomato and cucumber.	
House Special Biryani G	£13.95
Chicken, meat and mushroom delicately fried with Basmati rice, dressed with an omelette, cucumber & tomato. Served with veg curry.	
Tandoori Murghi Masala D G	£10.95
Strips of tandoori chicken, off the bone, cooked in a special mince meat sauce.	
Murgh Zanghani G	£10.95
Marinated chicken grilled from the oven, re-cooked in a hot and sweet sauce, garnished with strips of fried green peppers.	
Lamb Tikka Keema Masala D G	£10.95
Freshly grilled lamb tikka prepared in rich mince meat sauce.	
Palok Chicken Tikka Masala D G	£10.95
Freshly grilled chicken tikka cooked with spinach and mixed spices.	
Chicken Tikka Keema Masala D G	£10.95
Freshly cooked chicken tikka prepared in a rich mince meat sauce.	
Chicken Tikka Masala ‘Creamy’ N D	£10.95
Lamb Tikka Masala ‘Creamy’ N D	£10.95
Paneer Tikka Masala ‘Creamy’ N D V	£10.50
Chicken tikka, lamb tikka or paneer tikka cooked with cream, peanut flour & tandoori sauce, lightly spiced with a creamy taste.	
Lamb Pasanda N D	£10.95
Mild meat curry cooked with fresh cream prepared in an enriched sauce garnished with almonds.	
Rushni Murgh G	£11.50
Rushni Gusht G	£11.95
Chicken or lamb cooked with mixed masala sauce, garnished with freshly fried garlic, onions & green peppers. A spicy dish with a very garlicy taste.	
House Special Balti D G	£12.50
Chicken, lamb and potatoes mixed together with special balti and tandoori sauces.	
Chicken Tikka Jalfrezi D G	£10.95
Chicken tikka with onion, tomato, capsicum and green chilli.	
Makhan Chicken N D	£10.95
Boneless tandoori chicken cooked with fresh cream and mango in a rich mild sauce.	
Balti	
These dishes are created with a special balti sauce and other mixed spices, tomato and tandoori spices. Cooked & served in a balti dish.	
Chicken Tikka D G	£11.50
Lamb Tikka D G	£11.50
Tandoori King Prawn D	£13.95

Shahi	
Shahi is a dish cooked with cream, spices and chilli and garnished with cheese. It’s a creamy hot dish!	
Chicken N D	£10.95
Meat N D	£10.95
Prawn N D	£10.95
King Prawn N D	£13.50
Achari	
Achari dishes are cooked with mango pickle creating a sour and spicy taste.	
Chicken G	£10.95
Meat G	£10.95
Prawn G	£10.95
King Prawn G	£13.50
Chicken Tikka D G	£10.95
Zil Zila	
These dishes are cooked with green chilli, coriander, ginger, garlic and spicy tomato puree, creating a hot, spicy, zingy taste.	
Chicken Tikka D G	£10.95
Lamb Tikka D G	£10.95
Chicken G	£10.95
Meat G	£10.95
Prawn G	£10.95
King Prawn G	£13.50
Thethul (Tamarind)	
These dishes are cooked with traditional tamarind juice, coriander, fenugreek, cumin and put together with all other mixed spices creating a tangy, spicy but medium taste.	
Chicken Tikka D G	£10.95
Lamb Tikka D G	£10.95
Chicken G	£10.95
Meat G	£10.95
Prawn G	£10.95
King Prawn G	£13.50
Shatkora	
Shatkora is a Bangladeshi vegetable, a cross between lime and grapefruit, has a unique taste with it’s own fragrance. A must try dish!	
Meat G	£10.95
Chicken G	£10.95
Fish G	£13.50
Rezalla	
Rezalla is a dish cooked with chopped onions, green peppers and chopped chilli and a touch of golden syrup giving a hot and sweet taste.	
Chicken G	£10.95
Meat G	£10.95
Prawn G	£10.95
King Prawn G	£13.50
Naga	
Naga is a chilli, which is king of all chillies, extremely hot and very fragrant. A fantastic hot dish for real curry lovers.	
Chicken G	£10.95
Meat G	£10.95
Prawn G	£10.95
King Prawn G	£13.50

FISH SPECIALITIES

Tandoori King Prawn Masala D	£13.95
Grilled king prawns, cooked with spicy tandoori sauce.	
Bangladesh Special G	£13.95
This is an excellent dish cooked with king sized prawns together with aubergines, mushrooms and boiled egg (optional). A thoroughly garnished dish cooked with a mixture of garlic, coriander, fenugreek. Prepared to a taste of your choice, medium, madras or vindaloo.	
Mirchi Jhinga Roshni G	£13.95
Grilled king prawns cooked with fenugreek, fresh green chillies, tomatoes and other mixed spices. Garnished with fried garlic, onions and tandoori sauce.	
Tandoori King Prawn Dansak D G	£13.95
King prawn delicately spiced in tandoori sauce, marinated and grilled over charcoal. Cooked in hot and sour sauce with lentils.	
Sylhet Special G	£13.95
The most favourite meal for Sylheti people of Bangladesh. It is specially prepared with king prawns and green beans. A rich spicy curry, this dish is different to all tastes.	
Sylheti Maachli Masala G	£13.95
Boneless soft white fish cooked with fenugreek, tomatoes, onions and fresh green chillies, creating a hot, spicy dish.	
Maachli Bhuna G	£13.95
A unique dish cooked with onions, peppers and cooked to medium strength but can be made madras or vindaloo hot.	

ROGAN JOSH & BAHAR

Rogan Josh dishes are cooked in two steps, firstly the dish is prepared to give a neutral flavour and then it’s given a spicy garnish of fried tomatoes, onions, coriander, garlic and fenugreek. Bahar dishes are cooked with spring onions, its cooked to a medium taste but both of the above dishes can be changed to your taste. eg. madras or vindaloo.

Chicken G or Meat G	£10.50	Prawn G	£10.50
King Prawn G	£13.50	Chicken Tikka D G	£10.95
Lamb Tikka D G	£10.95	Tandoori King Prawn D G	£13.50
Tandoori Chicken D G	£10.95	Paneer D G V	£11.50

MALAYAN & DUPIAZA

Malayan dishes are cooked with pineapple and lightly spiced giving the dish a mild to medium taste. Dupiaza dishes are cooked with a maximum quantity of onions, a medium dish with a sweet taste.

Chicken G	£10.50	Meat G	£10.50
Prawn G	£10.50	King Prawn G	£13.50
Chicken Tikka D G	£10.95	Lamb Tikka D G	£10.95
Tandoori Chicken D G	£10.95	Paneer D G V	£9.50

DANSAK & PATHIA

Dansak, a beautiful combination of spices and lentils, garlic, lemon producing a hot and sour taste. Pathia without lentils but with a maximum quantity of tomato puree, chilli and lemon which also has a hot and sour taste.

Chicken G	£10.50	Meat G	£10.50
Prawn G	£10.50	King Prawn G	£13.50
Chicken Tikka D G	£10.95	Lamb Tikka D G	£10.95
Tandoori Chicken D G	£10.95	Paneer D G V	£9.50

N May Contain Nuts **G** Gluten Free **D** Contains Dairy Product
V Suitable for Vegetarians

Please be aware all of our dishes are cooked in an environment where nuts or dairy products are used. Please speak to a member of staff for further information.