

NAN'S / BREAD, PICKLES & SAUCES

Plain Nan / butter Nan	17 / 18 Dhs	Tandoori Roti	10 Dhs
Peshwari Nan	24 Dhs	Paratha / stuffed Paratha (veg).....	18/22 Dhs
Kulcha Nan (vegetables)	24 Dhs	Poppadoms (plain / spicy)	6.50 Dhs
Keema Nan	25 Dhs	mango chutney	5.50 Dhs
Garlic Nan	22 Dhs	chilli / mango / Lime Pickle.....	5.50/5.50 Dhs
Cheese Nan	23 Dhs	onion salad	5.50 Dhs
Garlic Keema Nan	26 Dhs	Fresh with a hint of mint!	
Chilli and cheese Nan	23 Dhs	mint sauce / spiced onion	5.50/5.50 Dhs
Chapati	8 Dhs	Just as you get it in the UK!	
		Raita	15/17 Dhs
		Cucumber or Onion. Prepared with yoghurt... refreshing!	

SIDE DISHES

A tantalising consortium of vegetarian 'golden oldies'. These dishes are recognised by anyone who has delved into the enchanting delights of Indian culinary excellence.

Vegetable Curry / Bha.ji.....	34 Dhs	Tarka Dal	34 Dhs
A mixed vegetable medley.		A traditional lentil dish with fried garlic.	
Mushroom Bha.ji	34 Dhs	Bombay Aloo	34 Dhs
Cooked with fresh local mushrooms.		A firm favourite.	
Bhindi Bha.ji	34 Dhs	Aloo Gobi	34 Dhs
Prepared with Okra (ladyfingers).		Prepared with potatoes and cauliflower florets.	
Mottor Paneer NEW	34 Dhs	Saag Aloo	34 Dhs
Paneer with peas in a creamy sauce		Prepared with fresh spinach and potatoes.	
Chana Bha.ji	34 Dhs	Aloo Chana	34 Dhs
Prepared with chick peas.		Prepared with potatoes and chick peas.	
Saag Paneer	34 Dhs	Cauliflower Bha.ji.....	34 Dhs
A spinach and home made paneer favourite.		Spicy cauliflower florets.	
		Brinjal Bha.ji.....	34 Dhs
		Prepared with aubergines.	

RICE AND SUNDRIES

Plain Rice / Pillau Rice	23/25 Dhs	Keema Rice	35 Dhs
		Prepared with mince lamb.	
Fried Rice / Egg Rice	24/28 Dhs	Zeera / Lemon Rice	28/28 Dhs
Special Fried Rice.....	32 Dhs	Chips	24 Dhs
Prepared with peas and eggs.		Garden salad	
Vegetable Rice / mushroom Rice	33/30 Dhs	22 Dhs	



I love a bit of anarchy with m'balti! Sid Vici

BRITBALTI

RESTAURANT

Britbalti are the first true British style Indian Curry houses in the UAE. Its concept originates from the UK from the early 80's, and now we invite you to share the experience in Dubai. All our spices are flown in from the UK to create mouthwatering dishes by our experienced British chefs, just the way you like them! Whether you like a piping hot takeaway or a meal out at our relaxing restaurant we are sure to put a smile on your face! Please have a look at the selection from our menu and contact one of our friendly staff if you have any queries.

We also do catering for those special occasions at your home or at a venue.

Please enquire for full details and for delivery areas we cover or check out our new website for up to date information.

STARTERS

All appetisers are served with mint sauce and fresh salad

Onion Bha.ji..... 22 Dhs
The world famous snack of onions lightly spiced with gram flour and deep fried. Amazing!

Chicken / vegetable pakora **NEW 25/22 Dhs**
Shredded chicken mixed in light herbs and covered in breadcrumbs or fresh mix vegetable parcels lightly spiced and deep fried.

Vegetable / meat somosa **NEW 23/25 Dhs**
Lightly spiced Lamb or Vegetables wrapped in a thin crispy pastry and gently deep fried.

Chicken / Lamb Tikka 30/32 Dhs
Spiced pieces of spring chicken or lamb grilled over charcoal in the tandoor.

Dhaka chicken roll **NEW 32 Dhs**
Shredded chicken marinated in medium spices and then wrapped in a paratha.

Sheek Kebab 30 Dhs
Tender minced lamb seasoned with onion and mint and grilled in the tandoor.

Spicy chicken wings **NEW 33 Dhs**
Spicy flavored chicken wings in a sticky sauce, on the bone.

Shami Kebab 30 Dhs
Finely minced lamb patties garnished with spices and finished on the griddle.

Tandoori chicken 1/4 30 Dhs
Quarter piece of chicken marinated in herbs and spices, slow cooked in the tandoor.

Mix Kebab **NEW 38 Dhs**
Consisting of chicken and lamb tikka, sheekh kebab, spicy wing and onion bhaji.

Jinga Til Tinka 32 Dhs
Succulent jumbo King Prawn butterfly marinated in spices and with a breadcrumb coating

Prawn / King Prawn Puree 31/33 Dhs
Sweet, sour and slightly hot served with a crispy paratha.

Chana / chicken chaat..... 28/32 Dhs
Chick peas or chicken in a slightly tangy sauce served on a puri.

Garlic mushrooms..... 32 Dhs
Sliced mushrooms cooked in garlic with hints of herb.

Stuffed pepper (veg/non-veg) **NEW 25/33 Dhs**
Capsicum stuffed with spicy mixed vegetables or spiced mince lamb or chicken and slowly roasted to perfection.

BEVERAGE

VOSS Mineral water still S/L.....	15/23 Dhs	Appetiser	18 Dhs
VOSS Mineral water Sparkling S/L.....	15/23 Dhs	Holsten Malt / Apple	15 Dhs
Cans - Coke / Sprite / Fanta etc	10 Dhs	Bottles - Coke / Sprite / Fanta etc	20 Dhs

TREASURES OF THE TANDOORI

All Tandoori dishes are marinated and cooked in a clay tandoor oven over burning charcoal and are served with mint sauce and fresh salad

Chicken / Lamb Tikka **60/65 Dhs**

Tandoori Chicken 1500 – Half / Whole... **54/80 Dhs**

Chicken / Lamb Scharlik **NEW** **68/72 Dhs**

Tandoori mix grill **NEW** **80 Dhs**

Tandoori chicken, spicy wing, lamb tikka, chicken tikka, sheekh kebab and a plain nan bread.

Lamb chops **85 Dhs**

Succulent marinated lamb chops with mint grilled to perfection.

King Prawn Scharlik **88 Dhs**

Succulent marinated freshwater extra large king prawns barbecued on charcoal with green peppers, tomatoes & onions.

BALTI DISHES

These dishes are cooked and served in a traditional style prepared with a very unique balti paste which consists of several different herbs and spices to create the most aromatic, thicker, richer and distinctive flavour.

Chicken / Lamb Balti **62/65 Dhs**

Chicken Tikka / Lamb Tikka Balti **64/67 Dhs**

Chicken & mushroom Balti **68 Dhs**

Prawn Balti **68 Dhs**

King Prawn Balti **76 Dhs**

Vegetable Balti **59 Dhs**

Shaher Balti (Chicken / Lamb) **65/68 Dhs**

Cooked with Keema (Mince lamb)

Any extra ingredient can be added from the following list:

8 Dhs extra:

Mushroom, Spinach, Chana, Aloo, Brinjal, Bhindi, Grated Cheese.

BIRIYANI DISHES

Finest basmati pillau rice stir-fried with either meat, chicken, king prawns or vegetables. A dish using delicate flavourings derived from saffron with aromatic herbs & spices, garnished with coriander and served with a vegetable curry or massalla sauce.

Chicken / Lamb Biryani **64/67 Dhs**

Chicken / Lamb Tikka Biryani **67/69 Dhs**

Prawn Biryani **70 Dhs**

King prawn Biryani **74 Dhs**

Vegetable Biryani **60 Dhs**

Special Biryani **78 Dhs**

Lamb, chicken, and prawn served with a sunnyside egg!

TIKKA MASSALLA DISHES

The most popular dishes around in the UK, cooked with fresh cream, aromatic herbs and a touch of spice. Cooked with our own special sauce. These dishes are quite sweet in taste.

Chicken / Lamb Tikka massalla **63/67 Dhs**

Tandoori King Prawn massalla **74 Dhs**

Vegetable / mushroom massalla **60/58 Dhs**

Chicken / Lamb Scharlik massalla **64/67 Dhs**

RICE AND SUNDRIES

Plain Rice / Pillau Rice **23/25 Dhs**

Fried Rice / Egg Rice **24/28 Dhs**

Special Fried Rice **37 Dhs**

Prepared with peas and eggs.

Vegetable Rice / mushroom Rice **33/30 Dhs**

Keema Rice **35 Dhs**

Prepared with mince lamb.

Zeera / Lemon Rice **28/28 Dhs**

Chips **24 Dhs**

Garden salad **22 Dhs**

TRADITIONAL CURRIES

59/62 Dhs Chicken or Lamb.

61/65 Dhs Chicken Tikka, Lamb Tikka

63 Dhs Tandoori Chicken

64 Dhs Prawn

73 Dhs King Prawn

57 Dhs Vegetarian

Curry Medium lightly spiced traditional curry dish.

Madras ... A fairly hot plain curry with fresh lemon juice.

Vindaloo .. Very hot dish served with potatoes, not for the faint hearted.

Korma A very mild curry cooked with a creamy home made coconut sauce. (sweet).

SIGNATURE DISHES

The Signature main courses represent the pinnacle of fine Indian dining. The preparation is only passed down from generation by word of mouth and the execution is so demanding that only the finest Indian chefs are able to master this art with the emphasis on quality freshness and clarity of taste and aroma.

MAKHANI/MAKON **64 Dhs**

Chicken or lamb tikka fried in butter, cooked in a creamy mild sauce, with ground almonds and nuts, or an alternate version with coconut cream to create a mild and creamy sauce with a hint of mint.

GARLIC CHILLI CHICKEN/LAMB **64 Dhs**

KEEMA RAJMA **NEW** **70 Dhs**

Mince lamb and red kidney beans in a medium spice sauce, a chilli concarne style curry.

MURQ ALOO CHOLE **64 Dhs**

Chicken tikka, aloo and chana in a medium tomato, capsicum and onion sauce.

GOBI ALOO CHOLE (Vegetarian) **60 Dhs**

Cauliflower, potatoes and chana in a medium tomato, capsicum & onion sauce.

MON PASSAND **NEW** **64 Dhs**

A superb slightly hot dish invigorated with a unique blend of herbs and spices in an active yoghurt masalla sauce. Tantalising!

PASSANDA **64 Dhs**

Chicken or Lamb tikka cooked with yoghurt, almonds, fresh cream in a mild sauce.

CHICKEN SHAHJANI **NEW** **64 Dhs**

Diced chicken cooked with an Indian cheese, cream and blended with an egg.

LAMB REZALA **NEW** **69 Dhs**

A hot spicy dish specially prepared in a yoghurt and almond sauce.

BHUNA A fairly dry dish cooked with medium spices and onions.

Dansak Delicious medium sweet & sour dish from Persia, cooked with lentils.

Dupiaza ... Crispy onions, cooked with a combination of medium strength spices.

Jalfrazi .. Hot spicy sauce with fresh green chillies, onions, green peppers & herbs.

PATHIA A hot, sweet and sour dish with onions, tomato, chilli and fresh lemon juice.

MAI CHAI **NEW** **65 Dhs**

Prepared chicken and mushroom blended with tomatoes and spring onions in a soya sauce. A fusion of flavours combining oriental and Indian.

JINQA SPECIAL **76 Dhs**

Succulent King prawns, in a thick spicy sauce, garnished with sliced green beans, fresh tomatoes, coriander, and lemon juice. A must try for seafood lovers.

CHICKEN / LAMB NANTERA **64/69 Dhs**

Chicken or Lamb cooked with a special ingredient... very flavoured, very hot, not for the faint hearted!!

CHICKEN NOWABDAR **NEW** **64 Dhs**

A mild sauce made with cashew nuts and fennel seeds, blended with peeled tomatoes and butter. A flavoursome take on the massalla.

BUTTER CHICKEN **64 Dhs**

Chicken Tikka pieces cooked in butter in a mild creamy sauce, a favorite.

CHICKEN / LAMB ACHARI **NEW** **64/69 Dhs**

A strong tangy dish with Chicken or Lamb tikka cooked with mixed pickles, herbs and Indian spices.

CHICKEN / LAMB SAQWALLA **64/69 Dhs**

Chicken or Lamb cooked with spinach. A medium strength dish. Best accompanied with breads.

CHICKEN / LAMB ROQONJOSH **64/69 Dhs**

This dish acquired its name from its rich, red appearance, which in turn is derived from a fresh sautéed tomato topping with a helping of fresh coriander.

CHICKEN / LAMB KARAI **64/69 Dhs**

A rich medium strength dish flavoured with herbs garnished with tomato slice and green pepper.

www.britbalti.com



“Phillip loves a good curry, I have it flown in specially for him, it stops him eating the Corgis.”

The Queen of England