

RESTAURANT • TAKE AWAY • DELIVERY

NEVER MIND THE BIRYANI

HERE'S THE

BRITbALTI
RESTAURANT

NOW IN
AL BARSHA



“Love a bit of anarchy
with m'balti!” Sid Vicious

OPEN EARLY TILL LATE

FOR TAKE AWAY & DELIVERY

12.00 Midday til 11.00pm

7 Days a week

Tel: 04 432 3891

www.britbalti.com

BRITBALTI

Britbalti is the first true British style Indian Curry house 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 bhaji..... 15 Dhs

The world famous snack of onions lightly spiced with gram flour and deep fried. Amazing!

chicken /vegetable pakora **NEW** 18/15 Dhs

Shredded chicken mixed in light herbs and covered in breadcrumbs or fresh mix vegetable parcels lightly spiced and deep fried.

veg/meat or chicken somosa **NEW** 15/18 Dhs

Lightly spiced Vegetables, Lamb or Chicken wrapped in a thin crispy pastry and gently deep fried.

chicken /Lamb Tikka 20 Dhs

Spiced pieces of spring chicken or lamb grilled over charcoal in the tandoor.

reshmi kebab **NEW** 25 Dhs

Minced lamb marinated with spices and herbs wrapped in egg

dhaka chicken roll **NEW** 20 Dhs

Shredded chicken marinated in medium spices and then wrapped in a paratha.

sheek kebab 20 Dhs

Tender minced lamb seasoned with onion and mint and grilled in the tandoor.

spicy chicken wings **NEW** 22 Dhs

Spicy flavored chicken wings in a sticky sauce, on the bone.

shami kebab 20 Dhs

Finely minced lamb patties garnished with spices and finished on the griddle.

Tandoori chicken 1/4 20 Dhs

Quarter piece of chicken marinated in herbs and spices, slow cooked in the tandoor.

mix kebab **NEW** 26 Dhs

Consisting of chicken and lamb tikka, sheekh kebab, spicy wing and onion bhaji.

Jinga Til Tinka 25 Dhs

Succulent jumbo King Prawn butterfly marinated in spices and with a breadcrumb coating

Prawn/King Prawn Puree 22/26 Dhs

Sweet, sour and slightly hot served with a crispy paratha.

chana /chicken chaat..... 18/22 Dhs

Chick peas or chicken in a slightly tangy sauce served on a puri.

Garlic mushrooms..... 22 Dhs

Sliced mushrooms cooked in garlic with hints of herb.

stuffed pepper (veg/non-veg) **NEW** 18/22 Dhs

Capsicum stuffed with spicy mixed vegetables or spiced mince lamb or chicken and slowly roasted to perfection.

Any dish can be prepared to your liking so please don't hesitate to ask.

Please note: Dishes may contain traces of nuts and other allergens. Please ask if in doubt.

Healthier Dish Options: Ask for less oil, less butter or less salt when ordering.

“This is not the end, it is not even the beginning of the end...
but this is the end of the starters.” Winston Churchill



TREASURES OF THE TANDOORI

Tandoori dishes are served with mint sauce and fresh salad

All Tandoori dishes are marinated and cooked in a clay tandoor oven over burning charcoal.

- Chicken / Lamb Tikka **38 Dhs**
- Tandoori chicken 1500 – Half / Whole... **38/60 Dhs**
- Chicken / Lamb shaslik **NEW** **44 Dhs**

Tandoori mix grill **NEW 55 Dhs**
Tandoori chicken, spicy wing, lamb tikka, chicken tikka, sheekh kebab and a plain nan bread.

Lamb chops 58 Dhs
Succulent marinated lamb chops with mint grilled to perfection.

King Prawn shaslik 74 Dhs
Succulent marinated freshwater extra large king prawns barbecued on charcoal with green peppers, tomatoes & onions.

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 **45 Dhs**
- Tandoori King Prawn massalla **54 Dhs**
- Vegetable / mushroom massalla **40 Dhs**
- Chicken / Lamb shaslik massalla **46 Dhs**

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 **44 Dhs**
- Chicken Tikka / Lamb Tikka Balti **46 Dhs**
- Chicken & mushroom Balti **46 Dhs**
- Prawn Balti **48 Dhs**
- King Prawn Balti **55 Dhs**
- Vegetable Balti **40 Dhs**
- Shahee Balti (Chicken / Lamb) **48 Dhs**

Cooked with Keema (Mince lamb)

Any extra ingredient can be added from the following list:

5 Dhs extra

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

TRADITIONAL CURRIES

- 40 Dhs** Chicken or Lamb. **46 Dhs** Prawn
- 44 Dhs** Chicken Tikka, Lamb Tikka or Tandoori Chicken **54 Dhs** King Prawn
- 38 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).
- 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.

“All you need is love, all you need is love, love is all you need... and a britbalti! Pass the popadoms, Ringo!” John Lennon



BRITBALTI

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 46 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 46 Dhs

KEEMA RAJMA **NEW** 46 Dhs

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

MURQ ALOO CHOLE 46 Dhs

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

GOBI ALOO CHOLE (vegetarian) 42 Dhs

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

MON PASSAND **NEW** 46 Dhs

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

PASSANDA 46 Dhs

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

Roshin-e-Lamb **NEW** 46 Dhs

A spicy dish cooked with marinated lamb in a slightly ginger and tomato sauce with fresh green chillies.

ONAMIKA 48 Dhs

Finely chopped chicken or lamb tikka, cooked with lentils, spinach and mushrooms, in chef's own recipe sauce. Slightly hot and very dry.

LAMB REZALA **NEW** 46 Dhs

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

MAI CHAI **NEW** 46 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 58 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 46 Dhs

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

CHICKEN NOWABDAR **NEW** 46 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 46 Dhs

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

CHICKEN / LAMB ACHARI **NEW** 46 Dhs

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

CHICKEN / LAMB SAQWALLA 46 Dhs

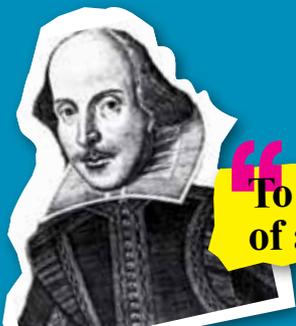
Chicken or Lamb cooked with spinach. A medium strength dish. Best accompanied with breads.

CHICKEN / LAMB ROQONJOSH 46 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 46 Dhs

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



To balti or not to balti? This be not a question worthy of answer! Thou should always Britbalti! William Shakespeare

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 BiriYani.....	46 Dhs
chicken / Lamb Tikka BiriYani.....	48 Dhs

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 / BhaJi.....	20 Dhs
A mixed vegetable medley.	
mushroom BhaJi.....	20 Dhs
Cooked with fresh local mushrooms.	
Bhindi BhaJi.....	20 Dhs
Prepared with Okra (ladyfingers).	
mottor paneer NEW	20 Dhs
Paneer with peas in a creamy sauce	
chana BhaJi.....	20 Dhs
Prepared with chick peas.	

BEVERAGE AND DESSERTS

welsh mineral water still s / L.....	8 / 16 Dhs
welsh mineral water sparkling s / L..	12 / 20 Dhs
cans – coke / sprite / fanta etc.....	6 Dhs
Appletiser.....	12 Dhs

We trust that the quality and service of your meal is to your satisfaction.

Should you be dissatisfied in any way, please contact us and we will endeavor to resolve the matter.

Prawn BiriYani.....	50 Dhs
king prawn BiriYani.....	58 Dhs
vegetable BiriYani.....	40 Dhs
special BiriYani.....	56 Dhs
Lamb, chicken, and prawn served with a sunnyside egg!	

sag paneer.....	20 Dhs
A spinach and home made paneer favourite.	
Tarka dal.....	20 Dhs
A traditional lentil dish with fried garlic.	
Bombay Aloo.....	20 Dhs
A firm favourite.	
Aloo Gobi.....	20 Dhs
Prepared with potatoes and cauliflower florets.	
sag Aloo.....	20 Dhs
Prepared with fresh spinach and potatoes.	
Aloo chana.....	20 Dhs
Prepared with potatoes and chick peas.	
cauliflower BhaJi.....	20 Dhs
Spicy cauliflower florets.	
Brinjal BhaJi.....	20 Dhs
Prepared with aubergines.	

Holsten malt / Apple.....	12 Dhs
BOTTLES – coke / sprite / fanta.....	14 Dhs
Qulab Jamun (six pieces).....	18 Dhs
extravagant cheesecake (per slice).....	24 Dhs

**Opening hours: 12 Midday til 11.00pm,
7 Days a week For takeaways and
table reservations (04) 432 3891.
Min. delivery order value 100 Dhs**

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



BRITBALTI

RICE AND SUNDRIES

Plain Rice / Pillau Rice	14/16 Dhs	Keema Rice	20 Dhs
Fried Rice / Egg Rice	14/16 Dhs	Prepared with mince lamb.	
Special Fried Rice.....	18 Dhs	Zeera / Lemon Rice	18 Dhs
Prepared with peas and eggs.		Chips	14 Dhs
Vegetable Rice/mushroom Rice	18 Dhs	Garden salad	16 Dhs

NAN'S, BREAD, PICKLES & SAUCES

Plain Nan / butter Nan	12 Dhs	Mint sauce / spiced onion	5 Dhs
Peshwari Nan	14 Dhs	Just as you get it in the UK!	
Kulcha Nan (vegetables)	14 Dhs	Raita	12 Dhs
Keema Nan.....	14 Dhs	Cucumber or Onion. Prepared with yoghurt... refreshing!	
Garlic Nan.....	14 Dhs		
Cheese Nan	14 Dhs		
Garlic Keema Nan.....	16 Dhs		
Chilli and cheese Nan	16 Dhs		
Chapati	6 Dhs		
Tandoori Roti	8 Dhs		
Paratha / stuffed paratha (veg).....	12 / 14 Dhs		
Poppadoms (plain / spicy).....	6 Dhs		
Mango chutney	5 Dhs		
Chilli / mango / Lime Pickle.....	5 Dhs		
Onion salad	5 Dhs		
Fresh with a hint of mint!			



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www.britbalti.com



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