



Welcome to Balti Bhujon

A Celebration of Refined Indian Dining. At Balti Bhujon, we invite you to indulge in an extraordinary culinary journey inspired by the rich traditions of India and Bangladesh.

For over 25 years, our philosophy has remained simple yet profound — to craft exquisite dishes that honour authentic flavours while embracing contemporary presentation and sophistication.

Each creation on our menu is a harmonious blend of heritage and innovation. Our chefs draw upon time-honoured recipes, hand-selected spices, and the freshest seasonal ingredients to deliver an experience that is both comforting and captivating. Every detail — from the aroma that greets you to the final flourish on your plate — is a reflection of our dedication to culinary excellence.

Immerse yourself in the artistry of fine Indian cuisine, where classic curries meet modern finesse, and every bite evokes the warmth of tradition refined through a modern lens. Whether dining with us or hosting a private gathering, we promise a memorable experience defined by flavour, elegance, and exceptional service. To elevate your occasion, we also offer exclusive private dining and event bookings, tailored to suit both intimate celebrations and grand affairs. Allow our team to curate a bespoke menu and setting that captures the essence of Balti Bhujon — timeless, inviting, and unforgettable.

Reserve your table or event today, and discover the true taste of fine Indian dining at Balti Bhujon.

**“ PRIVATE PARTIES CATERED
FOR 110 SEATING CAPACITY ”**

STARTERS

CHICKEN CHAT	4.95
Lightly spiced, cooked with chat massala & served on puree bread	
ALOO CHAT (Potato)	4.45
potatoes fried or roasted, tossed in a medley of sweet, sour, and spicy chutneys and spices, and garnished with fresh herbs and crunchy elements	
TANDOORI CHICKEN	4.45
Spring chicken marinated in mild spices and herbs and grilled in the tandoori oven	
TANDOORI KING PRAWN	6.25
King prawn marinated in special spices and herbs, grilled in the clay oven	
CHICKEN OR LAMB TIKKA	4.50 / 4.75
Pieces of boneless spring chicken or lamb lightly spiced and grilled in the clay oven	
ACHARI CHICKEN TIKKA	4.75
Lightly spiced chicken with sweet & sour tamarind sauce.	
SALMON TIKKA	6.95
Salmon fillet marinated in herbs & spices. Grilled in a charcoal oven	
PANEER TIKKA	4.75
Chunks of paneer marinated in spices & grilled in a tandoori oven	
SHEEK KEBAB	4.75
Minced meat marinated in herbs, mildly spiced and grilled in the clay oven	
SHAMEE KEBAB	5.75
Pan fried minced meat burger blanched with coriander, onions, fresh spices & herbs.	
SAMOSA (Meat or vegetable) Crisp, fried pastry, stuffed with fresh vegetable or minced meat	3.95
ONION BHAJEE	3.95
Sliced onions, mixed with egg and flour, deep fried in oil	
PRAWN COCKTAIL mixes tandoori onion, flavourful sauce and spices, and the prawns are often grilled	4.25
PRAWN PUREE Lightly spiced prawns served on homemade bread	5.25
KING PRAWN PUREE	6.75
the prawns and the tangy, spicy and rich masala sauce – a combination of various herbs and spices	
KING PRAWN BUTTERFLY	6.75
Deep fried King Prawn in a crispy breadcrumb coating	
KING PRAWN 65 Originating from Chennai,India	7.95
Spicy pieces of king prawn in a special batter with a spicy sauce.	
KING PRAWN SUKA Lightly spiced king prawn with sour sauce	6.25
MIXED STARTER Chicken Tikka, Lamb Tikka, Onion bhajee, Vegetable Samosa	6.95
CHICKEN PAKORA Pieces of boneless chicken fried in a spicy batter.	6.50
LAMB CHOP Lamb chops marinated in herbs and spices, grilled in a charcoal oven.	6.25
CHICKEN 65	6.50
Originating from Chennai,India. Spicy pieces of chicken in a special batter with a spicy sauce.	

TANDOORI/GRILLS DISHES

Tandoori is an original Indian dish, cooked in a clay oven over a charcoal grill.
Tandoori dishes are marinated in special herbs and mild spices.

TANDOORI CHICKEN (HALF)	marinated chicken is grilled to perfection in a Tandoor, a cylindrical clay oven.	8.50
CHICKEN TIKKA	Grilled chicken/Lamb chunks marinated with yogurt, spices and grilling on skewers	7.75
LAMB TIKKA	Grilled chicken/Lamb chunks marinated with yogurt, spices and grilling on skewers	8.75
CHICKEN SHASLIK	Char-grilled with onions, tomatoes and green peppers	8.95
LAMB SHASLIK	Char-grilled with onions, tomatoes and green peppers	9.50
KING PRAWN SHASLIK		12.95
	marinated king prawns grilled with onions, tomatoes, and peppers, skewered and cooked in charcoal fire.	
TANDOORI KING PRAWN		11.95
	marinated in a blend of yogurt, aromatic spices, and herbs, then grilled in a clay oven.	
TANDOORI MIX GRILL		13.50
	Includes chicken tikka, meat tikka, tandoori chicken sheek kebab & lamb kebab. tomatoes and green pepper.	
LAMB CHOPS	Lamb chops marinated in herbs and spices.	13.95
PANEER TIKKA	Chunks of Paneer (Cheese) marinated in herbs and spices	13.95
TANDOORI SEABASS	Whole Seabass fillet marinated in herbs and spices.	12.95

CHEF'S RECOMMENDATIONS

BHUJON SPECIAL		11.95
	Pieces of Chicken Marinated in Selected Spices, grilled Then Cooked in a Special Medium Spiced Sauce.	
SPECIAL MANCHURIAN	Chicken/Lamb	11.95 / 12.95
	Cooked with fresh garlic in a fairly hot sweet sauce.	
SHATKORA CHICKEN/LAMB		12.95
	Chicken or Lamb cooked with the sour bitter flavour of the shatkora, a type of citrus fruit grown in Bangladesh.	
MANGO CHICKEN		11.95
	Prepared with Mango, in a Special Creamy Sauce.	
BHUJON SPECIAL BIRIANI		13.95
	Tandoori Chicken Stripped Off the Bone, Prepared With Rice, Mixed Spices and Green Chillies. Accompanied With a Keema Bhuna.	
RAJASTANI LAAL MAAS	(Chicken / Lamb)	11.95 / 12.95
	Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot.	
BHUJON SPECIAL KING PRAWN		15.95
	Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	
BHUJON SPECIAL CHICKEN		11.95
	Strips Chicken with Chef's Special Sauce, Medium Ground Spices and Herbs	

HOUSE SPECIAL

CHICKEN TIKKA MASSALA Tender chunks of marinated chicken, epitomizes the fusion of Indian culinary traditions.	9.95
CHICKEN MAKHANI (known as Butter Chicken) chicken cooked in a spiced tomato and butter-based gravy	8.95
CHICKEN CHILLI MASSALA loaded with big chilli, tomato and Indian spice flavours. A little bit sweet and a whole lot spicy.	8.75
CHICKEN TIKKA JALFREZI marinated chicken tikka stir-fried with onions, peppers, tomatoes, and green chillies in a thick, savory sauce.	8.95
CHICKEN TIKKA REZALA (in minced lamb sauce) Bengali-style curry creamy, sweet and hot, flavoured with rosewater.	9.95
MEAT THALI Consists of tandoori chicken, sheek kebab, meat bhuna, vegetable curry, raita, pilau rice and nan	15.95
VEGETABLE THALI Consists of vegetable curry, sag aloo, onion bhajee, tarka dall, raita, pilau rice and nan	13.95
MURGH MUSSALLAM Char grilled chicken in a rich minced lamb sauce with exotic herbs and spices with spiced boiled egg	11.95
CHICKEN CAPASILA Spring chicken delicately prepared with fresh spices chopped onions, capsicum and cashew nuts in thick creamy sauce	9.45
CHICKEN MOHANIWALA Mild curry dish with fresh spinach & a creamy cheese sauce	9.45
AGRAR CHICKEN A contemporary medium spiced dish with onions, tomatoes, capsicum & a measure of flaming sambuca	11.95
MODHU CHICKEN This mouth-watering dish is prepared with nuts, raisins, ground almonds and sultanas, in a mild creamy sauce then lavished with honey	9.50
BHUJON KING PRAWN Whole king prawns with herbs in a medium spiced thick sauce	13.95
KING PRAWN DELIGHT King prawns cooked with very mild spices & rich cream sauce	13.95
KING PRAWN SIZZLING Cooked with spinach, green chilli, garlic, onions and capsicum	13.95
DUCK KORAI Pieces of duck fillets cooked with selected spices and served in korai.	14.95
CHILLI LAMB SHANK Marinated in herbs for over 48 hours, cooked with chillies and pepper in a fairly hot sauce with chick peas. (Fairly Hot)	14.95

TRADITIONAL DISHES

CURRY (medium) simmering with plenty of spices, herbs, onions and tomatoes

MADRAS A fairly hot curry dish with onion gravy and ground spices.

PASSANDA Tender cuts of lamb or chicken mild, creamy and aromatic chicken curry. Top with flaked almonds.

KORAI cooked with medium spices, onions, tomatoes and green peppers. Served in sizzling korahi dish.

VINDALOO A very hot curry cooked with onion gravy, ground spices and potato.

BHUNA A medium curry cooked with onions, peppers and ground spices.

DUPIAZA A medium curry cooked with lots of cubed onions, peppers and ground spices.

PATHIA Pathia Curry is a rich, sweet, hot and sour Indian curry which is full of flavour.

KORMA A mild curry cooked with cream, ground almond and coconut.

SAG Cooked with spinach and ground spices.

ROGON A medium curry cooked with lots of tomatoes and ground spices.

BOMBAY (with boiled egg) potatoes, onions and spices. Bombay Aloo is a popular dish.

KARANGA (mild) With sliced mango korai

GARLIC A hot and spicy curry flavoured with lots of garlic, fresh green chilies and coriander.

ACHARI cooked with tamarind in a medium spiced sweet & sour sauce

DANSAK A sweet, sour and hot dish cooked with lentils.

These dishes can be prepared as follows: Make any dish as a balti extra £1.00

VEGETABLE	7.75
CHICKEN	8.25
CHICKEN TIKKA	8.95
LAMB	9.45
LAMB TIKKA	9.95
PRAWN	9.45
KING PRAWN	11.95



FISH

SALMON SHASHLICK Salmon marinated with herbs and spices, garnished with onions.	12.95
SALMON TIKKA Salmon fillet marinated in herbs and spices	13.95
SEABASS Sea bass grilled in the tandoori, cooked with cherry tomatoes and garlic sauce.	12.95
MONK FISH Spicy cubes of fish stir fried with green chillies, onions, green peppers, garlic, ginger and chaat masala.	14.95
KARAH FISH Fish from bay of bengal cooked in a fiery sauce infused with sliced capsicum, onions and tomatoes.Finished off with fresh coriander.	10.95
FISH BHUNA Fillets of tilapia fish cooked in a thick fairly hot bhuna sauce with vegetables and special herbs and spices.	11.95
FISH DUPIAZA Fillets of bass/pangash fish cooked in a thick fairly hot bhuna sauce with vegetables and special herbs and spices.	10.95

BIRYANI DISHES

A dish originating from the Mughal court of India. Prepared from basmati rice sauteed with fresh onions, capsicum, spices & herbs and served with a vegetable curry.

CHICKEN OR LAMB BIRYANI	9.95 / 10.45
CHICKEN OR LAMB TIKKA BIRYANI	10.45 / 10.95
PRAWN BIRYANI	11.95
KING PRAWN BIRYANI	12.95
SPECIAL MIX BIRYANI (Chicken, lamb & prawns)	12.95
VEGETABLE BIRYANI	9.95



VEGETABLE SIDE DISHES

VEGETABLE CURRY	4.25
BOMBAY ALOO (Potato)	4.25
GOBI BHAJEE (Cauliflower)	4.25
SAG BHAJEE (Spinach)	4.25
TARKA DALL (Lentils)	4.25
MUSHROOM BHAJEE	4.45
ALOO GOBI (Potato & cauliflower)	4.45
BINDI BHAJEE (Okra)	4.45
BRINJAL BHAJEE (Aubergine)	4.45
SAG ALOO (Spinach & potato)	4.45
CHANA MASSALA (Chickpeas)	4.45
SAG PONIR (Spinach & cheese)	4.45
SAG DALL (Spinach & lentils)	4.45

RICE

PATNA RICE (Boiled)	3.25
PILAU RICE	3.75
VEGETABLE RICE	3.95
MUSHROOM RICE	4.25
EGG RICE	3.95
COCONUT RICE	3.95
KASHMIRI RICE (Fruity)	4.25
SPECIAL RICE (Peas and egg)	4.25
KEEMA RICE (Minced lamb)	4.25

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BREAD

PLAIN NAN	3.25
PESHWARI NAN (SWEET)	3.75
KEEMA NAN (MINCED MEAT)	3.95
GARLIC NAN	3.75
CHILLI & CHEESE NAN	3.95
PARATHA	3.55
STUFFED PARATHA	3.95
CHAPATI	2.95
PUREE	2.95

CURRY ACCOMPANIMENTS

PAPADOM	0.95
CHIPS	2.95
RAITA	1.95
CHUTNEY & PICKLES (Each)	0.95

Food Allergy

Most of our dishes contain garlic, onions, peppers, vegetable oil & curry powder some dishes may contain these 14 allergens as follows. If you have any food allergies or special dietary requirement, please inform us before placing your order

