



Tj Asha Balti House

Bangladeshi Restaurant

Est. 1999

TAKE AWAY MENU

Tel: 01492 641910

OPENING HOURS

Tuesday - Sunday: 5pm - 10.30pm

Also open on Bank & School Holiday Mondays

SPICE TIMES
RESTAURANT
AWARDS
2010

Regional
Best Restaurant
Wales



Welsh Curry House of the Year 2014
National Winner and
Best Curry Chef North Wales

BRITISH
Curry Awards

Shortlisted,
Best in Wales
2011, 2012 & 2013



Scan QR Code to view
Takeaway menu on
our website:
asha-balti-house.co.uk



Card Payments accepted

APPETISERS

Papadom (Lentil crisp)	£0.80	Mango or Onion Chutney, Mint sauce,	
		Mix Pickle (each)	£0.80
		Tray of Chutney	£2.60
		(Mango, Onion, Mint and Mix Pickle)	

Spice Guide: 1 = Very Mild, 2 = Mild, 3 = Medium, 4 = Hot, 5 = Very Hot

SPECIALITY STARTERS

Mix Stir-Fry (2-3)	£4.95	Salmon Tikka (3)	£7.50
Lamb tikka & chicken tikka cooked with spices, sweet chilli and soy sauce.		Mouth watering salmon, marinated with various spices and tenderly cooked in the clay oven.	
Piaza Chicken (2-3)	£4.95	Sher-e-Bangla (3)	£5.50
Cooked with marinated chicken tikka, dupiaza style and garnished with fresh coriander.		Chicken & lamb tikka, cooked with spices, mushrooms and fresh coriander.	
Garlic Chicken (3)	£4.95	Hot & Spicy Chicken (4)	£4.95
Chicken fillet, marinated in a rich garlic sauce, cooked in a tandoori clay oven.		Strips of spicy chicken cooked with spices, green chillies and fresh coriander.	

CLASSIC STARTERS

Chicken Tikka (3)	£4.50	Pakora (3) (chicken or vegetable)	£4.25
Boneless chicken marinated in yoghurt, fresh spices and herbs, cooked in clay oven.		Chicken or Vegetable, seasoned in spices and deep fried in oil.	
Chicken, Prawn or Aloo Chat (3)	£4.50	Raja Purce (3)	£5.95
Lightly spiced chicken, prawns or potato served with a chapati bread.		Lightly spiced King prawns served with chapati bread.	
Fried Garlic Prawns (2-3)	£4.75	Samosa (2-3) (meat or vegetable)	£3.95
Lightly spiced with garlic and fresh coriander served with a chapati bread.		Seasoned and wrapped in crispy pastry.	
Garlic Mushrooms (2-3)	£4.25	Sheek Kebab (3)	£4.50
Freshly spiced mushrooms fried with garlic, served with a chapati bread.		Minced meat seasoned with spices and herbs.	
Lamb Tikka (3)	£5.50	Tandoori Chicken (3)	£4.50
Lamb marinated in yoghurt, fresh spices and herbs, cooked in clay oven.		Chicken on the bone, marinated in yoghurt, fresh spices and herbs, cooked in clay oven.	
Mixed Kebab (3)	£5.75	Tandoori King Prawns (3)	£6.95
Chicken tikka, lamb tikka, onion bhaji and sheek kebab.		King prawns flavoured with various spices and tenderly cooked in the clay oven.	
Onion Bhaji (2-3)	£4.25	Spicy Chicken Wings (3-4)	£4.50
Chopped onions seasoned in spices and deep fried.		Chicken wings marinated with herbs and hot spices.	

If you are unsure of any dish for allergy reasons, please see the 'Allergy Information' section on the final page of this menu.



SPECIALITIES

Where possible, all our lamb dishes contain Welsh sourced lamb, at an additional cost to the listed prices. The cost varies depending on the season, so please ask our staff for more information.

- * **Butter Chicken (1)** £9.95
Pieces of chicken breast prepared in mild spices with ground nuts, butter and cream.
- * **Chickn Achari (2)** £9.95
Award-winning dish. One of the Chef's signature dishes, cooked with special spices, mango and fresh cream.
- * **Jaipur (2-3)** Chicken £9.50 / Lamb £10.75
Cooked with a mushroom sauce of a complex nature creating an explosion of flavours.
- Asha Special Curry (3)** £10.75
Chicken, lamb, prawns and mushrooms, cooked with fragrant spices and topped with an omelette.
- Bengal King Prawns (3)** £14.95
Award-winning dish. Whole King prawns off the shell, cooked in various Bangladeshi herbs and spices.
- * **Roshoni (3)** Chicken £9.95 / Lamb £10.75
Award-winning dish. Chicken or lamb cooked with aromatic spices, giving a very tasty garlic flavour.
- * **Shatkora (3)** Chicken £9.95 / Lamb £10.75
Award-winning dish. A famous traditional Bengali dish with a citrus kick, from the Sylhet region of Bangladesh.
- Tikka Mozzarella (3)** £9.95
Strips of chicken cooked in a slightly spicy, reduced sauce, then topped with mozzarella cheese.
- * **Traditional Balti (3)** Chicken £9.95 / Lamb £10.75
Award-winning dish. An authentic home style balti dish, topped with garlic and ginger.
- Chana Pallak (4)** Chicken £9.50 / Lamb £10.75
Marinated chicken or lamb fused with sauteed spinach & chick peas, with fresh coriander.
- * **Chicken Jalfong (4)** £10.75
Chicken cooked with a variety of spices and chillies, garnished with fresh coriander and a lemon slice.
- Mirchi Chicken (4)** £9.50
Pieces of chicken cooked with a generous amount of chillies and selected herbs and spices.
- * **North Bengal Garlic Chicken (4)** £9.50
Marinated chicken, cooked with a fresh garlic sauce, coriander and crisp, fresh chillies.
- * **Naga (5)** Chicken £9.50 / Lamb £10.75
Marinated chicken or lamb cooked with special pickle with its own unique, hot flavour.

Spice Guide: 1 = Very Mild, 2 = Mild, 3 = Medium, 4 = Hot, 5 = Very Hot

* These are also available as vegetable dishes.

SPECIALITIES CONTINUED

Mossala (1-2)

Preparation of tandoori flavoured yoghurt, creamy sauce with coconut, ground almonds.

Makani (1-2)

Creamy dish with ground almonds, coconut, a touch of spices and topped with sliced almonds.

Passanda (1-2)

Cooked in a rich creamy sauce, selected spices and yoghurt with flaked almond topping.

Balti (3)

A most popular, full-flavoured dish consisting of a combination of herbs and spices.

Asha Special £10.75

(chicken, lamb, mushrooms & prawns)

Salmon Tikka £14.50

Chicken Tikka £8.95

Karahi (3)

Aromatic spices are used in a traditional cooking method to create a delightful character.

Chilli Mossala (4)

Mossala dish cooked with fresh chillies, almonds, coconut, cream and a variety of spices.

Jalfrezi (4)

A fairly hot dish prepared with fresh green chillies, and garnished with fresh coriander.

Sri Lanka (4)

A traditional Sri Lankan dish cooked with a mixture of spices, coconut powder and a dash of lemon juice.

Lamb Tikka £10.75

King Prawns £12.75

Vegetable £8.75

CLASSIC DISHES

The cooking process ensures the chicken or lamb is beautifully tender, absorbing the various spices whilst retaining a rich flavour.

Korma (1)

Almond, coconut and cream delicately flavoured with mild aromatic spices to create a sweet dish with a rich, creamy texture.

Bhuna (3)

A combination of special blended spices, fried and cooked in a firm, dry sauce of medium strength.

Dupiaza (3)

A greater use of onions, briskly fried with selected spices, green pepper and fresh coriander.

Plain Curry (3)

A sauce of medium consistency produced from a wide range of traditional spices giving a rich flavour.

Rogan Josh (3)

An authentic dish cooked with sweet pimentos, capsicum and tomatoes which delivers a rich, aromatic taste.

Mixed Classic £9.75

(chicken, lamb, mushrooms & prawns)

Chicken £8.25

Chicken Tikka £8.95

Sagwala (3)

A spicy dish prepared with fresh spices in a leaf spinach base, garnished with fresh coriander.

Dansak (4)

Cooked with lentils, pineapple, lemon, chilli powder and spices to create a sweet, sour and hot dish.

Madras (4)

A dish with a rich tomato sauce and medium hot spices creating a balanced blend of heat and fullness of flavour.

Pathia (4)

A hot dish with a distinctive aroma of lightly fried onion in a dark red, sweet and sour sauce.

Vindaloo (5)

Hotter than the madras, involving a greater use of chilli powder for those that enjoy a really hot curry.

Lamb £9.95

Lamb Tikka £10.75

Prawns £9.95

King Prawns £12.75

Vegetable £7.95



TANDOORI DISHES

The following dishes are served with salad, mint sauce and plain curry sauce.
Choose your own curry sauce for £1 extra.

Shashlik (3) Chicken £10.95 / Lamb £11.95
Delicately spiced chicken or lamb, onions, peppers and tomatoes cooked in the clay oven.

Tikka (3) Chicken £9.50 / Lamb £10.75
Boneless chicken or lamb, lightly spiced and cooked in the clay oven.

Sher-e-Bangla (3) £11.95
Marinated chicken and lamb cooked with a fine blend of spices, mushrooms and fresh coriander.

Tandoori Chicken (3) £9.50
Spring chicken on the bone, marinated in tandoori spiced yoghurt and cooked in the clay oven.

Tandoori King Prawns or Salmon (3) £14.75
Marinated with herbs and spices then cooked in the clay oven.

Tandoori Mixed Grill (3) £12.50
Tandoori chicken, chicken tikka, lamb tikka and sheek kebab.

HOME STYLE COOKING

Home style cooking is only available on advance order. 24 hours notice is required. Please ask for more details.

Kurchi Welsh Lamb (3) £69.95
Award-winning dish. A signature dish for a feast! Whole leg of lamb, marinated in spices and oven roasted. Serves 4 people. Please order 24 hours in advance.

Chicken or Lamb Curry (3 or 4, to request) £12.95
Award-winning dish.
Cooked in the traditional Bangladeshi style. Choice of on or off the bone.

Fish of the Day (3 or 4, to request) £13.50
Cooked in a traditional Bangladeshi style. Fish may contain bones.

TRADITIONAL BIRYANIS

Pan-fried with rice and spices which differs from a sauce-based curry. Asha Special, Chicken and Lamb Biryanis served with an omelette on top.

Served with vegetable curry sauce. Choose your own vegetable curry sauce for £1 extra.

Asha Special £10.75
(chicken, lamb, mushrooms & prawns)
Chicken £9.95
Lamb £10.50
King Prawn £12.75
Vegetable £9.50

KEBAB ON NAN

The following are served on plain Nan with salad and mint sauce. Choose your own Nan for £1 extra.

Chicken, Lamb Tikka or Sheek Kebab £7.95
Mixed Kebab £8.95

BRITISH DISHES

The following are served with chips.

Omelette (plain, chicken, mushroom or prawn) £6.95
Chicken Nuggets £6.95
Mossala Chips £3.15
Chips only £2.95



RICE

Boiled Rice (basmati rice)	£2.80
Pilau Rice (basmati rice)	£2.95
Special Rice (onions, egg & peas)	£3.95
Mushroom Rice	£3.75
Egg Fried Rice	£3.75
Lemon Rice	£3.75
Onion Fried Rice	£3.75

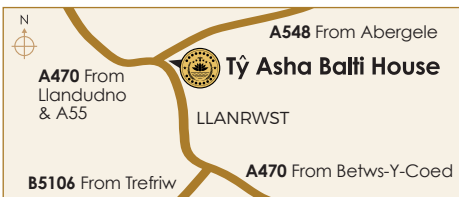
VEGETABLE SIDE DISHES

Mix Vegetable Bhaji	£4.95
Chana Bhaji (chick peas)	£4.95
Sag Aloo (spinach & potato)	£4.95
Sag Paneer (spinach & cheese)	£4.95
Bombay Aloo (spicy potato)	£4.95
Aloo Gobi (potato & cauliflower)	£4.95
Tarka Dhall (lentils with fried garlic)	£4.95

INDIAN BREADS

Nan	£2.60
Garlic Nan	£2.95
Keema Nan (stuffed with minced meat)	£3.50
Peshwari Nan (stuffed with almond & coconut)	£2.95
Cheese Nan	£2.95
Garlic & Cheese Nan	£3.50
Chapati	£1.20

OUR LOCATION



ALLERGY INFORMATION

The health and safety of our Customers is our top priority. Our menu listings don't provide full details of recipes. If you are unsure of any dish for allergy reasons, please call us before visiting, or ask a member of our staff during your visit. Dishes may contain the 14 known food allergens. In accordance with the EU Food Information for Consumers, 2014.

Dishes may not be suitable for **Nut**, **Peanut** and **Wheat** allergy sufferers and **Coeliacs** due to manufacturing methods. Please ask a member of staff for more information. For more information about the 14 known food allergens, please read through the following PDF link on the UK Food Standard Agency's website:

<https://www.food.gov.uk/sites/default/files/media/document/top-allergy-types.pdf>

Customers are respectfully advised that, due to the nature of the way in which food is prepared, it is not possible to exclude the possibility of allergen cross-contamination of dishes served by our establishment. It is therefore not possible to guarantee the absence of allergens in our meals.

The management reserves the right to refuse to serve a meal to a customer in the event that the customer declares any form of allergy or intolerance to a specific ingredient or ingredients, even where the meal ordered does not comprise an ingredient to which the customer has any form of intolerance or allergy.

TERMS OF SERVICE

Where possible, all our lamb dishes contain Welsh sourced lamb, at an additional cost to the listed prices. The cost varies depending on the season, so please ask our staff for more information. Chicken and Lamb dishes may contain bones. Management reserves the right to refuse admission to any person or persons.

Half Day Cooking Course

Book or purchase a voucher for a half day *Traditional Curry Cooking Course* with Head Chef Raj. Please ask a member of staff for details.