

HALAL

KHAN'S BALTI HOUSE

Award Winning Indian Take-Away



Take-Away / Delivery Menu

Unit 5B, Newlands Cross, Clondalkin Dublin 22
(Opposite Bewleys Hotel)

Ph: 01- 411147

Opening Hours: 5.00 pm – 12 am (7 days)

Minimum Delivery Order - €10.00

Minimum Delivery Charge - €1.50 (local)

(Most successful Indian Restaurant & Take-Away in Dublin)

For over 35 years the Khan family have been serving the finest Indian cuisine to the people of Ireland.

From the legendary Taj Mahal in Lincoln Place, Dublin, Ireland's' first and for many years only Indian Restaurant, we have always been proud to serve the finest quality foods at an affordable price

ORDER ON LINE @ www.khansbalthouse.ie



All major credit and debit cards accepted

Starters

- 1. Ragda Patties** €4.50
Typical shack speciality, cumin and turmeric flavoured crisp potato cakes topped with a medley of Sweet on Sour spicy chickpeas.
- 2. Vegetable Bhajiyas** €3.90
Seasonal mixed vegetable, finely sliced dabbed in a spicy gram flour batter, fried until crisp. Served with a mint yoghurt dip.
- 3. Vegi Momos** €3.90
A party snack from the Himalayan Kingdom of Nepal. Chopped scallions, bean sprouts, peppers, cabbage, carrots and other seasonal vegetables flavoured with ginger and soya, encased in crisp pastry parcels, served with a tripura pineapple and crushed chilli preserve.
- 4. Seekh Kebab** €4.50
Roulades of prime Irish lamb, minced with onion, ginger, garlic, fresh coriander and infused with aromatic spices, skewered and barbequed. Served with cool mint chutney.
- 5. Chicken Tikka** €4.90
Cubes of chicken tenderised overnight in a marinade of ginger, garlic, chillies, lime juice, mustard and garam masala, and barbequed in the tandoor. Served with a coriander and mint chutney.
- 6. Prawn Momos** €4.90
Warm water tiger prawns, garlic, scallions, fresh coriander and gingelly seeds minced and encased in a crisp pastry served with Tripura pineapple and crushed chilli preserve.
- 7. Fish Amritsari** €4.90
Fresh cubes of cod Fish, doused in plethora of spices, lime and gram flour, deep fried. Goes very well with our red onion and mint chutney, this shack special is the bestseller outside of every off-licence in the Punjab region.
- 8. Tandoori Chicken** €4.90
Chicken (on the bones) steeped overnight in a delicious mixture of yoghurt ginger, garlic paste and special NORTH INDIAN spices. Cooked in clay oven to absorb Smokey flavour. Served with mint chutney.
- 9. Xtreme Kebab** €6.90
Arrogant exhibition to show off our tandoor prowess on a plate. Chicken Tikka, Seekh Kebab, Tandoori Chicken and Gulla Kebab. Served with cool mint and yoghurt chutney.

Main Chicken Dishes

10. Chicken Avadh (Mild & Creamy) €8.95

Paupiettes of chicken Supremes rolled with a nutty onion stuffing, braised in a creamy sauce resplendent with aromatic sweet spices. A speciality of the erstwhile Avadh Empire of central India.

11. Chicken Tikka Masala €8.95 (Mild & Creamy)

Barbequed Chicken Tikkas in a tomato butter cream sauce enhanced with garam masala and herbal fenugreek.

12. Chicken Korma (Mild & Creamy) €8.95

Corn fed chicken breast cubes masked in a cardamom and apricot flavoured sabayon of onion, cream, almond and coconut, topped with powdered pistachio.

13. Murg Haryali (Medium Hot) €8.95

Cubes of chicken cooked with spinach, flavoured with ginger, garlic and cumin, finished with a liaison of butter and dairy cream.

14. Chicken Jalfrezi (Medium Hot) €8.95

Barbequed chicken tossed in an onion and tomato sauce with bell peppers, tomatoes. Flavoured with cumin, coriander and garam masala finished with a touch of yoghurt and cream.

15. Chicken Tikka Shashlik €8.95

A medium hot dish prepared with chicken tikka, flavoured with home ground spices, onions, mixed peppers, mushroom and scallions cooked in a tomato and sweet chilli sauce.

16. Murg Nizaami (Hot & Spicy) €8.95

A popular dish from the royal buffet of the Nizaam of the Deccan Kingdom of Hyderabad. Corn fed chicken with a brown onion and coconut sauce with tempering of spluttered mustard seeds, broiled fennel and crushed chilli flakes.

Main Lamb Dishes

17. Lamb Shahjehani (Mild & Creamy) €8.95

A rich creamy lamb dish with ground almonds, pistachios, saffron, cardamom and apricots, originating in the royal kitchen of the emperor Shah Jehan.

18. Gosht Shabnam (Med. Hot) €8.95

A speciality from Kashmir. Pot roasted lamb and mushrooms in a tomato and onion sauce flavoured with vetivier, kashmiriyakhni masala and fresh coriander.

19. Lamb Roganjosh (Med Hot) €8.95

Lamb noisettes braised in a tomato, onion and ginger-garlic sauce flavoured with garam masala, cinnamon and mace, garnished with juliennes of ginger and fresh coriander.

20. Saag Gosht (Medium Hot) €8.95

A unique Punjabi lamb dish - pot toasted lamb cubes curried with leafy mustard and spinach with a flavour of the pungent mustard, imported from India.

21. Lamb Chettinad (Hot Spicy) €8.95

A festive dish of the Chettiyar clan in Tamil Nadu. Noisettes of lamb braised in a fiery brown curry flavoured with fennel seeds. Peppercorns, chillies, coriander seeds, ginger, garlic and browned coconut pulp.

Beef Dishes 100% Irish

22. Beef Jalfrezi (Medium Hot) €8.95

Tender pieces of 100% Irish beef tossed in an onion and tomato sauce with capsicum spiced up with a tempering of cumin, aniseed and onion seeds.

23. Beef Lal maas (Hot & Spicy) €8.95

Noisettes of beef curried in a fiery chilli sauce. Recommended for all you vindaloo lovers. garam masala and herbal fenugreek.

Seafood Dishes

24. King Prawn Makhani €9.95

(Mild & Creamy)

King Prawns cooked with tomato butter cream sauce enhanced with garam masala and herbal fenugreek.

25. King Prawn Balti (Med.Hot) €9.95

King prawns renowned for their intense flavour, tossed in a tomato onion sauce with capsicum, cubed onions and green coriander.

26. King Prawn Patiya €9.95

(Hot & Spicy)

Hot, sweet 'n' sour prawn curry flavoured with a potent chilli and palm vinegar paste, this dish hails from Goa, known for its golden palm beaches and seafood cuisine.

27. Malabar Fish Curry €9.95

(Medium Hot)

Tilapia or Red snapper, A Special fish from "EASTERN INDIA" cooked gently on slow fire in tomato based sauce, infused with fresh tamarind pulp and tempered with curry leaves n brown mustard seeds. Finished with a dash of coconut.

Oriental House Special

28. Thai Green Chicken Curry €8.95

Chicken braised in cumin powder cooked in a Thai green flavoured sauce and green chillies, galangal, lemon grass, kaffir lime leaves and tropical coconut milk.

29. Thai Green King Prawn Curry €9.95

King prawns cooked in a Thai green flavoured sauce and green chillies, galangal, lemon grass, kaffir lime leaves and tropical coconut milk.

30. Indonesian Chicken Satay €8.95

Prime fillet of chicken cubes, skewered and flash fried, topped with a sweet and sour peanut sauce with capsicum and frizzled chives.

Vegetarian Dishes

31. Bombay Aloo €7.95

Main
€7.95

Different chefs have their own recipe for this fabulous potato curry. Ours certainly carries the flavours of every conceivable Bombay spice.

32. Aloo Gobhi €7.95

Potatoes and cauliflower florets tossed with onions, mixed peppers, tomatoes and coriander - a dry preparation.

33. Vegetables Makkhanwala €7.95

Assorted seasonal vegetables, tropical preserved fruit, dry fruit and nuts, gently cooked in a tomato butter sauce drizzled with beurre fenugreek.

34. Vegi & Potato Curry €7.95

An utterly delicious vegetable and potato curry - presented as cooked by Indian mothers in a majority of households! Classic example of authentic 'home-style' Indian cooking.

35. Palak Paneer €7.95

Homemade cottage cheese and spinach in a ginger, garlic and tomato sauce finished with a touch of cream.

36. Saag Aloo Khumb €7.95

Mushrooms and potatoes, flash fried in curried spinach with a flavour of nutmeg and finished with a liaison of cream.

37. Tarka Dal €7.95

A combination of three lentils; moong, masoor and split Bengal gram dals tempered with garlic, cumin and red chillies.

38. Popular Dishes €7.95

Chana Masala, Mutter Paneer, Veg Korma, Paneer Karahi, and Vindloo , Madras, Balti, etc.

Biryani Dishes

Biryani is a meal in itself, invented during the great famine of the 18th Century in central India. Rice, spices, herbs and meats or vegetables were layered and steamed cooked in massive community pots to provide a nourishing meal for everyone. Our Biryani is accompanied with a complimentary vegetable sauce

- 39. Lamb Biryani** €9.95
- 40. Chicken Tikka Biryani** €9.95
- 41- Beef Biryani** €9.95
- 42- King Prawn Biryani** €10.95
- 43- Vegetable Biryani** €7.95

Kebabs

(All our Kebabs served on Naan bread with fresh green salad, Garlic sauce and Chilli sauce)

- 44. Chicken Tikka Kebab** €7.50
 - 45. Lamb Doner Kebab** €7.50
 - 46. Seekh Kebab** €7.50
 - 47. Khans Special Kebab** €9.50
- Mixed with Chicken Tikka, Lamb Doner and Seekh Kebab.

- 48. Kebab Meal** €8.95
- Any Kebab with chips and soft drink.

- 49. Khans Special Kebab Meal** €10.95
- Mixed with Chicken Tikka, Lamb Doner, Seekh Kebab, chips and soft drink.50

Rice

- 50. Steamed Rice** €1.50
 - 51. Pilau Rice** €2.00
- Basmati rice cooked with bay leaves, cloves, cinnamon and cardamom.
- 52. Limbu Bhaat** €2.00

Boiled rice tossed in curry leaves, peanuts, five seed tempering of fennel, onion seed, brown mustard, cumin and coriander seeds and dash of lime juice.

Breads

- 53. Plain Naan** €2.00
- A bread of a milk enriched refined flour dough, topped with onion seeds and baked in the Tandoor.
- 54. G. O. C. Naan** €2.80
- Naan with a medley of garlic, red onions and fresh coriander.
- 55. Samarkand Naan** €2.80
- A RichNaan bread, baked with a semi-sweet stuffing of coconut, almonds and raisins.
- 56. Tandoori Roti** €2.00
- This rustic bread is made of whole-wheat and is a staple of "Raikas" camel breeding tribe of the Thar Desert.
- 57. Cheese Kulcha** €2.80
- Naan Bread stuffed with grated Red cheddar Cheese, chopped red onions and chopped scallions.

Sundries & Beverages

- 58. Raita** €2.00
- Whipped yoghurt with chopped cucumber & onions, and fresh tomato.
- 59. Golden Fried Chips** €2.50
 - 60. Curry Chips** €3.50
 - 61. Chilli & Garlic Chips** €3.50
 - 62. Two Poppadoms & Chutney** €1.90
 - 63. Canned Soft Drinks (330ml)** €1.30
- Coke, Diet Coke, 7Up, Diet 7Up, Club Orange.
- 64. Large Bottle** €3.50
 - 65. Curry Sauce** €3.50
 - 66. Tikka Masala Sauce** €4.50

Kids Meal

- Chicken Nuggets** €5.95 (6 pieces)
 - Chicken Tikka** (6 pieces)
 - Fish Fingers** (6 pieces)
 - Sausages** (2 pieces)
- All kids meals include chips and soft drink

If you wish to order any dish not listed on the menu, kindly advise us and we will try our best to accommodate you.

If you have any special dietary needs, e.g. celiac, gluten free, low sodium, nuts free, vegan etc., please advise us. Our chefs are fully 'au-fait' with such special diets and will suitably modify the dish to meet your specific requirements.

The average time for take away preparation is 25 minutes, however it may occur that on certain evenings this time may be slightly extended, please check with the order taker.

Did you know?

The Khan's restaurants and take-aways is the first in Ireland to have a stated policy on the following since its inception in 1997.

- No use of additives / preservatives / 'off-the-shelf- concoctions' in our kitchens.
- Indian food needs no artificial colourings, even though some establishments ignorantly use them. However, carcinogenic food colours are strictly forbidden in our kitchens.
- To exceed or surpass the EU health and hygiene requirements in our organisation.
- Groceries sourced from ISO 9002 quality system approved exporters as far as possible.
- Meats and vegetables sourced from HACCP- compliant suppliers only, for full traceability.
- Use of low-cholesterol poly-unsaturated oils to encourage 'healthy-heart'.
- Total focus on 'customer-delight', not just customer-satisfaction. 'We care, so that you can eat with confidence.'