

BAKSH'S

INDIAN KITCHEN

Cooked with passion

01282 479264

49 Burnley Road, Brierfield

ORDER ONLINE

www.bakshsindiankitchen.co.uk



Food Allergy Notice

If anyone in your party has a food allergy, before ordering please speak to a member of staff.
Care will be taken but due to our cooking environment and possible cross contamination, we cannot guarantee food served will be free from allergen traces.
Although every care is taken, boneless meat may contain bones.

All main dishes are not served with rice or chips unless stated.



Starters

Plain Pappadom (v)	£0.80
Spiced Pappadom (v)	£0.85
Tandoori Chicken.....	£3.60
Chicken Tikka	£3.50
Lamb Tikka	£3.60
King Prawn Tikka	£5.50
Shish Kebab	£3.20
Shami Kebab	£3.20
Reshmi Kebab	£3.30
Mixed Kebab	£3.90
Meat Samosa	£2.80
Vegetable Samosa (v)	£2.80
Onion Bhaji (v)	£2.80
Vegetable Pakora (v)	£2.80
Chicken Pakora	£3.50
Spicy Meat Chops	£4.80

King Prawn Bhaji & Puri	£5.50
Prawn Bhaji & Puri	£3.90
Saag Prawn Chilli & Puri	£3.90
Chicken Tikka Bhaji & Puri	£3.70
Lamb Tikka Bhaji & Puri	£3.70
Chicken Chat Bhaji & Puri	£3.70
Cauliflower Bhaji & Puri (v)	£3.70
Mushroom Bhaji & Puri (v)	£3.70
Garlic Mushroom & Puri (v)	£3.70
Prawn Cocktail	£3.20
Chilli Chips & Coriander Mix (v)	£2.75
Chilli Chips, Coriander & Onion Mix (v)	£2.95
Chicken Tikka, Chilli Chips, Coriander & Onion Mix	£4.95

Chutneys & Dips

Onion Chutney (v)	£0.65
Mango Chutney (v)	£0.65
Mint Sauce (v)	£0.65
Sweet Chilli Sauce (v)	£0.65
Garlic Sauce (v)	£0.65
Mayo (v)	£0.65

Combination

Mix Tikka Combo

(Consists of Chicken Tikka, Lamb Tikka..... £3.90

Kebab Combo

(Consists of Shish Kebab, Shami Kebab, Chicken Tikka) £3.90

Veget Combo (v)

(Consists of Vegetable Pakora, Vegetable Samosa, Onion Bhaji) .. £3.90

Tandoori Dishes

Served with Pilau Rice, Vegetable Curry Sauce & Salad.

Tandoori Chicken (Half – on the bone)	£8.30
Chicken Tikka (Off the bone)	£8.20
Lamb Tikka (Off the bone)	£8.60
Meat Chop	£9.80
Mix Tikka (Consists of Chicken Tikka & Lamb Tikka)	£8.80
Tikka Combo (Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	£9.80
King Prawn Tikka	£10.30
Tandoori Mixed Grill (Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka, Shish Kebab, Tandoori Chicken)	£10.20

Desi Shashlick Dishes

(Home-made style & Spicy)

Cooked with chilli pickle and spices to give it a taste similar to when made at home. Served with salad, Pilau Rice and a separate plain curry sauce which you can choose to have medium or hot.

Chicken Tikka Desi Shashlick	£8.40
Lamb Tikka Desi Shashlick	£8.60
Mix Tikka Desi Shashlick (Consists of Chicken Tikka & Lamb Tikka)	£8.80
Tikka Combo Desi Shashlick (Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	£9.80
King Prawn Tikka Desi Shashlick	£10.30

Shashlick Dishes

Served with Pilau Rice, Vegetable Curry Sauce & Salad.

Chicken Tikka Shashlick	£8.40
Lamb Tikka Shashlick	£8.60
Mix Tikka Shashlick (Consists of Chicken Tikka & Lamb Tikka)	£8.80
Tikka Combo Shashlick (Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka) .	£9.80
King Prawn Tikka Shashlick	£10.30

Massala Dishes

Medium
or hot

Chicken Tikka Massala	£7.10
Lamb Tikka Massala	£7.30
Mix Tikka Massala (Consists of Chicken Tikka & Lamb Tikka)	£7.80
Tikka Combo Massala (Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka).	£8.30
King Prawn Tikka Massala	£9.80
Special Mix Massala	£9.20
Bengal Fish Massala	£7.80
Chicken Massala	£7.10
Meat Massala	£7.30
Keema Massala	£7.30
Prawn Massala	£7.80
Vegetable Massala (v)	£6.80
Paneer	£6.80



Passanda Dishes Mild

Chicken Tikka Passanda	£7.10
Lamb Tikka Passanda	£7.30
Mix Tikka Passanda (Consists of Chicken Tikka & Lamb Tikka)	£7.80
Tikka Combo Passanda	£8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	£9.80
King Prawn Tikka Passanda	£9.80
Special Mix Passanda	£9.20
Bengal Fish Passanda	£7.80
Chicken Passanda	£7.10
Meat Passanda	£7.30
Keema Passanda	£7.30
Prawn Passanda	£7.80
Vegetable Passanda (v)	£6.80
Paneer	£6.80

Mackhan Dishes Mild

Chicken Tikka Mackhan	£7.10
Lamb Tikka Mackhan	£7.30
Mix Tikka Mackhan (Consists of Chicken Tikka & Lamb Tikka) ...	£7.80
Tikka Combo Mackhan	£8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	£9.80
King Prawn Tikka Mackhan	£9.80
Special Mix Mackhan	£9.20
Bengal Fish Mackhan	£7.80
Chicken Mackhan	£7.10
Meat Mackhan	£7.30
Keema Mackhan	£7.30
Prawn Mackhan	£7.80
Vegetable Mackhan (v)	£6.80
Paneer	£6.80

Bombay Dishes Medium or hot

Chicken Tikka Bombay	£7.10
Lamb Tikka Bombay	£7.30
Mix Tikka Bombay (Consists of Chicken Tikka & Lamb Tikka) ...	£7.80
Tikka Combo Bombay	£8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	£9.80
King Prawn Tikka Bombay	£9.80
Special Mix Bombay	£9.20
Bengal Fish Bombay	£7.80
Chicken Bombay	£7.10
Meat Bombay	£7.30
Keema Bombay	£7.30
Prawn Bombay	£7.80
Vegetable Bombay (v)	£6.80
Paneer	£6.80



Please refer to page 10 for ingredients*

Standard Biryani Dishes Medium

This dish is a complete meal, prepared with basmati rice and includes a separate vegetable curry sauce which you can choose to have medium or hot.

Chicken Tikka Biryani.....	£8.20
Lamb Tikka Biryani.....	£8.40
Mix Tikka Biryani (Consists of Chicken Tikka & Lamb Tikka)	£8.70
Tikka Combo Biryani	£9.80
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn Biryani	£9.80
King Prawn Tikka Biryani.....	£9.80
Special Mix Biryani	£8.70
Bengal Fish Biryani	£8.80
Chicken Biryani	£7.80
Meat Biryani	£7.80
Keema Biryani	£8.00
Prawn Biryani	£8.10
Vegetable Biryani (v)	£7.70
Panner	£8.20

Desi Biryani Dishes (Home-made style & Spicy)

This dish is a complete meal, prepared with basmati rice, cooked with chilli pickle and spices to give it a taste similar to when made at home. Includes a separate plain balti curry sauce which you can choose to have medium or hot.

Chicken Tikka Desi Biryani	£8.20
Lamb Tikka Desi Biryani	£8.40
Mix Tikka Desi Biryani (Consists of Chicken Tikka & Lamb Tikka)	£8.70
Tikka Combo Desi Biryani	£9.80
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn Desi Biryani	£9.80
King Prawn Tikka Desi Biryani	£9.80
Special Mix Desi Biryani.....	£8.70
Bengal Fish Desi Biryani	£8.80
Chicken Desi Biryani	£7.80
Meat Desi Biryani	£7.80
Keema Desi Biryani	£8.00
Prawn Desi Biryani.....	£8.10
Vegetable Desi Biryani (v)	£7.70
Paneer	£8.20



Moshla® Curries

Home-made style

These are made similar to the curries you'll find eaten in homes across countries like India, Bangladesh, Sri Lanka and Pakistan. Taken from recipes that have been in existence for centuries. Our chefs present these dishes to satisfy the cravings of curry lovers. These dishes are guaranteed to satisfy your taste buds!!!

Choose the dish you would like,

Jatka Moshla®	(Hot)
Ajooba Moshla®	(Med or Hot)
Paneer Moshla®	(Med or Hot)
Roshun Mirchi Moshla®	(Med or Hot)
Naga Moshla®	(Hot)
Moghal Moshla®	(Med or Hot)

Choose the content from the list below

Chicken Tikka	£7.00
Lamb Tikka	£7.30
Mix Tikka (Consists of Chicken Tikka & Lamb Tikka)	£7.70
Tikka Combo	£8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	£9.80
King Prawn Tikka	£9.80
Special Mix	£7.70
Bengal Fish	£7.80
Chicken	£7.00
Meat	£7.00
Keema	£6.70
Prawn	£6.80
Vegetable (v)	£6.30
Paneer	£7.00

Please ADD 50p extra for PANEER MOSHLA®

Unique Curries

Created exclusively by the world's best curry chefs, unique to Baksh's Indian Kitchen, cooked using our secret ingredients to create mouth watering curries. Go On Have A Try!!!

Choose the dish you would like,

Deewana®	(Med or Hot)
Shoaley®	(Med or Hot)
Sereni®	(Med or Hot)
Megnah®	(Med or Hot)
Khersi®	(Med or Hot)
Karamaz®	(Med or Hot)
Khiran®	(Hot)
Khoayel®	(Mild)

Choose the content from the list below

Chicken Tikka	£7.00
Lamb Tikka	£7.30
Mix Tikka (Consists of Chicken Tikka & Lamb Tikka)	£7.70
Tikka Combo	£8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	£9.80
King Prawn Tikka	£9.80
Special Mix	£7.70
Bengal Fish	£7.80
Chicken	£7.00
Meat	£7.00
Keema	£6.70
Prawn	£6.80
Vegetable (v)	£6.30
Paneer	£7.00



Traditional Curries

Choose the dish you would like,

Moglai®	 (Med or Hot)
Shanti®	 (Mild)
Malai Bhuna®	 (Mild)
Hasina®	 (Med or Hot)
Bengal®	 (Med or Hot)
Shahee®	 (Med or Hot)
Saag®	 (Med or Hot)
Korai®	 (Med or Hot)
Bhaji®	 (Med or Hot)
Dhal®	 (Med or Hot)
Methi®	 (Med or Hot)
Jalfraizi®	 (Hot)

Choose the content from the list below

Chicken Tikka	 £7.00
Lamb Tikka	 £7.30
Mix Tikka	 £7.70
(Consists of Chicken Tikka & Lamb Tikka)	
Tikka Combo	 £8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	 £9.80
King Prawn Tikka	 £9.80
Special Mix	 £7.70
Bengal Fish	 £7.80
Chicken	 £7.00
Meat	 £7.00
Keema	 £6.70
Prawn	 £6.80
Vegetable (v)	 £6.30
Paneer	 £7.00

Please refer to page 10 for ingredients*

Famous Balti Dishes

Choose the dish you would like,

Balti	 (Med or Hot)
Balti Garlic	 (Med or Hot)
Balti Massala	 (Med or Hot)
Balti Paneer	 (Med or Hot)
Traditional Balti	 (Med or Hot)
Balti Dhanchak	 (Med or Hot)
Balti Madras	 (Hot)
Balti Vindaloo	 (Very Hot)
Balti Dupiaza	 (Med or Hot)
Balti Methi	 (Med or Hot)
Balti Curry	 (Med)
Balti Samber	 (Med or Hot)
Balti Bhuna	 (Med or Hot)
Balti Rogan Josh	 (Med or Hot)

Choose the content from the list below

Chicken Tikka	 £7.00
Lamb Tikka	 £7.30
Mix Tikka	 £7.70
(Consists of Chicken Tikka & Lamb Tikka)	
Tikka Combo	 £8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	 £9.80
King Prawn Tikka	 £9.80
Special Mix	 £7.70
Bengal Fish	 £7.80
Chicken	 £7.00
Meat	 £7.00
Keema	 £6.70
Prawn	 £6.80
Vegetable (v)	 £6.30
Paneer	 £7.00

Please ADD 50p extra for BALTI PANEER®

Standard Curry Dishes

Choose the dish you would like,

Curry	(Medium)
Korma.....	(Mild)
Vindaloo	(Very Hot)
Samber	(Med or Hot)
Dhanchak.....	(Med or Hot)
Bhuna	(Med or Hot)
Madras	(Hot)
Dupiaza	(Med or Hot)
Rogan Josh.....	(Med or Hot)
Paneer Curry	(Med or Hot)

Choose the content from the list below

Chicken Tikka	£7.00
Lamb Tikka	£7.30
Mix Tikka (Consists of Chicken Tikka & Lamb Tikka).....	£7.70
Tikka Combo	£8.30
(Consists of Chicken Tikka, Lamb Tikka, King Prawn Tikka)	
King Prawn	£9.80
King Prawn Tikka	£9.80
Special Mix.....	£7.70
Bengal Fish	£7.80
Chicken	£7.00
Meat	£7.00
Keema	£6.70
Prawn	£6.80
Vegetable (v)	£6.30
Paneer	£7.00

Please ADD 50p extra for PANEER CURRY

Chef's Specials

The following include Pilau Rice.

Spicy Chicken or Lamb Tikka	£8.95
Pieces of chicken or lamb tikka cooked under the grill with onions, peppers, spices, coriander and fenugreek. Served with a separate balti curry sauce.	
Chicken Rezella (Med or Hot)	£8.95
Pieces of tandoori chicken off the bone cooked with onions, peppers, long green chillies (if hot), special spices in a specially prepared sauce, coriander and fenugreek.	
Butter Chicken (Mild).....	£8.95
Pieces of chicken cooked in butter with finely chopped onions, almond powder, coconut powder, mild spices, coriander and fenugreek.	
Tandoori Chef Special (Med or Hot)	£8.95
Half tandoori chicken on the bone, cooked with chopped onions, peppers, special spices, tomatoes, coriander and fenugreek.	
Chicken or Lamb Achanak (Med or Hot)	£8.95
Pieces of lamb or chicken cooked with long cut onions, peppers, massala sauce, and a specially prepared curry base, coriander and fenugreek.	
King Prawn Rangoon (Med or Hot)	£11.95
King prawns in the shell cooked with onions, peppers, coriander and fenugreek in a special curry sauce.	
Pathia (Hot).....	£8.95
Onions, tomatoes, peppers, ground chillies, tomato puree, coriander and fenugreek, all cooked in a curry sauce with lemon for a sharp taste. Can be prepared with any meat content.	
Lamb Chops Special (Med or Hot)	£9.95
Lamb chops cooked with onions, peppers, crushed garlic, coriander and fenugreek, with a specially prepared curry base.	

Please refer to page 10 for ingredients*



Side Dishes

Any Flavour Curry Sauce (v)	£3.50
Bombay Potatoes (v)	£3.50
Saag Paneer (v) (spinach & cheese)	£3.50
Saag Aloo (v) (spinach & potatoes).....	£3.50
Chana Bhaji (v) (spicy chick peas)	£3.50
Aloo Gobi (v) (cauliflower & potatoes)	£3.50
Cauliflower Bhaji (v)	£3.50
Paneer Bhaji (v)	£3.50
Mushroom Bhaji (v)	£3.50
Spinach Bhaji (v)	£3.50
Aloo Methi (v) (fried with fenugreek leaves)	£3.50
Vegetables fired in spices (v)	£3.50
Tarka Dhal (v) (lentils cooked with spices and fried garlic, complements any curry, side dish or starter)	£3.50



Rice

Pilau Rice (v)	£2.50
Boiled Rice (v)	£2.50
Plain Fried Rice (v) (onions only)	£2.95
Egg Fried Rice (with egg & onions)	£2.95
Special Fried Rice (with egg, peas & onions)	£2.95
Keema Fried Rice (with minced meat & onions)	£2.95
Vegetable Fried Rice (v) (with vegetables & onions)	£2.95
Mushroom Fried Rice (v) (with mushroom & onions).....	£2.95
Mirchi Fried Rice (v) (green chillies & onions).....	£2.95
Chana Fried Rice (v) (spiced chick peas & onions)	£2.95
Peas Fried Rice (v) (peas & onions)	£2.95
Coconut Fried Rice (v) (coconut & onions)	£2.95
Garlic Fried Rice (v) (with fresh garlic)	£2.95



Kebab Sandwich

Shish Kebab Sandwich	£5.50
Chicken Tikka Sandwich	£5.50
Lamb Tikka Sandwich	£5.70
Mixed Tikka Sandwich	£6.00
Chicken Tikka and Shish Kebab	£6.00
Special Kebab	£7.00

Indian Breads

Plain Naan (v)	£2.00
Garlic Naan (v)	£2.30
Stuffed Naan (v) (stuffed with spiced vegetables)	£2.30
Keema Naan (stuffed with spiced minced meat)	£2.30
Peshwari Naan (v) (sweet stuffing with raisins, coconut and almonds)	£2.30
Kulcha Naan (v) (with spiced cheese)	£2.30
Chilli Naan (v)	£2.30
Chilli & Garlic Naan (v)	£2.30
Coriander Naan (v)	£2.30
Garlic & Coriander Naan (v)	£2.30
Chapati (v)	£0.90
Puri (v)	£0.95
Buttered Chapati (v)	£0.95
Garlic Buttered Chapati (v)	£1.00
Plain Paratha (v)	£2.30
Keema Paratha (stuffed with spiced minced meat)	£2.80
Vegetable Paratha (v) (stuffed with spiced vegetables)	£2.80
Aloo Paratha (v) (stuffed with spiced potatoes)	£2.80



Extras

Plain Pappadom (v)	£0.80
Spiced Pappadom (v)	£0.85
Onion Chutney (v)	£0.65
Mango Chutney (v)	£0.65
Mint Sauce (v)	£0.65
Sweet Chilli Sauce (v)	£0.65
Chips (v)	£2.50
Any Flavour Curry Sauce (v)	£3.50
Salad (v)	£1.95
Yoghurt Raitah (v) (onion or cucumber)	£1.95
Mixed Raitah (v) (onion and cucumber)	£1.95
Chilli Chips & Coriander Mix (v)	£2.75
Chilli Chips, Coriander & Onion Mix (v)	£2.95
Chicken Tikka, Chilli Chips, Coriander & Onion Mix	£4.95
Drinks	£1.00











Ingredients section

Standard Curries

CURRY (Medium)

Basic range of oriental spices, garlic, herbs & coriander.

KORMA (Mild)

Coconut, fresh cream & very mild spices.

VINDALOO (Very Hot)

A wide range of spices, greater use of garlic, coriander and green chillies.

SAMBER (Medium or Hot)

Lentils, mixed herbs, spices and lemon for a distinct sharp taste.

DHANCHAK (Medium or Hot)

Using lentils, garlic, coriander mixed herbs, spices & pineapple.

BHUNA (Medium or Hot)

Onions, tomatoes, green peppers, fenugreek, garlic & spices.

MADRAS (Hot)

Garlic, herbs, coriander, ground chillies and curry sauce.

DUPIAZA (Medium or Hot)

Spiced onions, garlic, tomatoes, green peppers and selected herbs.

ROGAN JOSH (Medium or Hot)

Spicy curry topped with a bed of onions, tomatoes and coriander.

Moshla Curries

JATKA MOSHLA ® (Hot)

Crushed garlic, little balti onions, bullet chillies, spicy & saucy, mixed herbs.

AJOOBA MOSHLA ® (Medium or Hot)

Crushed garlic, diced tikka, diced onions, massala sauce, mixed herbs.

PANEER MOSHLA ® (Medium or Hot)

Cubes of Indian cheese, crushed garlic, little balti onions, spicy & saucy, mixed herbs.

NAGA MOSHLA ® (Hot)

Crushed garlic, Naga chilli pickle, diced onions, spicy & saucy, mixed herbs.

ROSHUN MIRCHI MOSHLA ® (Medium or Hot)

Crushed garlic, little fried sliced garlic, long cut onions & peppers, garlic pickle, spicy & saucy, mixed herbs.

MOGHAL MOSHLA ® (Medium or Hot)

Long cut onions & peppers, new moghal sauce, spicy & saucy, mixed herbs.

Unique Curries

DEEWANA ® (Medium or Hot)

Spicy onions, cooked in a sauce using mixed indian pickle, special spices, coriander & fenugreek.

SHOALEY ® (Medium or Hot)

Specially prepared sauce using a combination of spices including garlic, cultured yogurt, mixed spices, fenugreek & coriander.

SERENI ® (Medium or Hot)

Dupiaza onions, green peppers, tomatoes, Rogan Josh sauce, Korai sauce, fenugreek & coriander.

MEGNAH ® (Medium or Hot)

Spicy onions in a sauce using garden mint, special spices, coriander & fenugreek.

KHERSI ® (Medium or Hot)

Onions, spicy Tandoori minced meat, rich spicy curry with unique blend of herbs & spices.

KARAMAZ ® (Medium or Hot)

Prepared with freshly sliced garlic in a sauce using ground mustard seeds, coriander and a specially blended curry base.

KHIRAN ® (Hot)

Using Indian chilli pickle for a hot and spicy flavour, also using spiced onions, cooked in special spices, coriander and fenugreek.

KHOAYEL ® (Mild)

Balti onions, mild spices, cooked in curry sauce with small amount of cream.

Traditional Curries

SHANTI (Mild)

Basic range of oriental spices, garlic, mixed herbs and a small amount of cream.

MOGLAI (Medium or Hot)

Cooked in a special sauce with crushed garlic, herbs & spices.

HASINA (Medium or Hot)

Garlic mushrooms, onions, tomatoes, green peppers, special spices, curry sauce & coriander.

BENGAL (Medium or Hot)

Onions, tomato puree, fresh garlic, coriander & herbs in a curry sauce.

SHAHEE (Medium or Hot)

Bhuna onions, spicy minced meat, rich spicy curry with unique blend of herbs & spices.

SAAG (Medium or Hot)

Bhuna onions, herbs & spices, fine spinach, garlic and coriander, cooked in a sauce.

KORAI (Medium or Hot)

Onions, tomatoes, green peppers, special spices, curry sauce & coriander.

BHAJI (Medium or Hot)

Onions, tomatoes, green peppers, fenugreek, garlic & spices, served on a special dough puree.

DHAL (Medium or Hot)

Bhuna onions, spicy lentils, herbs & spices, garlic & coriander in a sauce.

METHI (Medium or Hot)

Using a greater amount of fenugreek leaves to give more flavour, and with onions, tomatoes, garlic & spices, in a tasty curry sauce.

JALFRAIZI (Hot, with Green Chillies)

Spicy Bhuna onions, fresh green chillies, coriander, curry sauce and special herbs.

MALAI BHUNA (Mild)

Onions, tomatoes, green peppers, garlic & spices, slightly saucy, mixed herbs.

Balti Curries

The recipes of these Balti dishes are very similar to the Standard Curries but by using a special blend of balti sauce the taste is unbelievably out of this world.

BALTI Curry (Medium)

Balti sauce and a basic range of oriental spices, garlic, herbs & coriander.

BALTI DHANCHAK (Medium)

Balti sauce and using lentils, garlic, coriander mixed herbs, spices & pineapple.

BALTI MADRAS (Hot)

Balti sauce and garlic, herbs, coriander, ground chillies and curry sauce.

BALTI VINDALOO (Very Hot)

Balti sauce and a wide range of spices, greater use of garlic, coriander and ground chillies.

BALTI DUPIAZA (Medium or Hot)

Balti sauce and spiced tomatoes, green peppers and selected herbs.

BALTI METHI (Medium or Hot)

Balti sauce with a greater amount of fenugreek leaves to give more flavour, and with onions, tomatoes, garlic & spices, in a tasty curry sauce.

BALTI SAMBER (Medium or Hot)

Balti sauce and lentils, mixed herbs, spices and lemon for that distinct sharp taste.

BALTI BHUNA (Medium or Hot)

Balti sauce and onions, tomatoes, green peppers, fenugreek, garlic and spices.

BALTI ROGAN JOSH (Medium or Hot)

Balti sauce and spicy curry topped with a bed of onions, tomatoes & coriander.

BALTI MASSALA (Medium or Hot)

Little balti onions, massala sauce, balti spices, slightly saucy, mixed herbs.

BALTI PANNEER (Medium or Hot)

Balti sauce and basic range of oriental spices, cubes of Indian cheese, garlic, mixed herbs.

TRADITIONAL BALTI (Medium or Hot)

Long cut onions and peppers, crushed garlic, balti sauce, spicy & saucy, mixed herbs.

MACKHAN (Mild)

Diced onions, mushroom, mild spices and a creamy curry sauce.

BOMBAY (Medium or Hot)

Sliced onions, coriander, garlic, massala spices in a tasty curry sauce.

BAKSH'S

INDIAN KITCHEN

Cooked with passion

Have your meal delivered to your home
or workplace using our Delivery Service

RAPIDCURRY®

The Low Cost FAST Delivery Service

01282 479264

49 Burnley Road, Brierfield

www.bakshsindiankitchen.co.uk

OPENING HOURS

MON, WED & THURS	4.30pm 'til 10.00pm
TUESDAY	CLOSED
FRIDAY	3.00pm 'til 10.00pm
SATURDAY	3.00pm 'til 10.00pm
SUNDAY	3.00pm 'til 10.00pm
BANK HOLIDAYS	3.00pm 'til 10.00pm