



**BALTI
KING**

EST. 1995



BALTI WITH A DIFFERENCE

Welcome to Balti King

For over three decades, Balti King has stood at the heart of Northampton's dining scene, welcoming guests to our home on Earl Street. Since 1995, we've been proud to share our passion for authentic South Asian cuisine and the vibrant flavours of the Balti tradition with curry lovers near and far. When we first opened, the area was quiet and run down. Over the years, thanks to our guests, we've helped bring life back to this area of town.

My own journey in the restaurant trade began in 1978, long before Balti King opened its doors. I fell in love with cooking at a young age back home in Sylhet, Bangladesh, helping my mother in the kitchen. She was a wonderful cook who learned her skills from my grandmother. The warmth of my mother's kitchen, the care she took with every spice, and the generous spirit of family meals still guide me today. Many of the flavours you'll find on this menu are inspired by the dishes she used to cook for us.

At Balti King, we believe that great food begins with great spices, skill, and experience. Rather than buying spice blends off the shelf, we grind fresh spices in-house to create our own special garam masala, a traditional, aromatic blend that brings depth and balance to our dishes.

Combined with the freshest ingredients, this is how we ensure every plate is vibrant, consistent, and made with care.

We also believe great food should be enjoyed by all. That's why we offer generous portions and exceptional value, making it easy to experience our cuisine in a relaxed, welcoming environment. Whether you're here for an intimate dinner, a family celebration, or a lively gathering, you'll always find a warm welcome and a place at our table. Our dishes are best enjoyed straight from the Balti dish, paired with freshly baked naan or roti, and shared with good company.

Over the years, our guests have become like family. Today, we are proud to serve the third generation of the same families, a privilege that truly touches my heart. Since 1995, we've been more than just a restaurant. We are a community, a tradition, and a place where memories are made.

Thank you to our loyal customers who have supported us from the very beginning and to those discovering us for the first time. We hope you enjoy our cuisine, our hospitality, and the flavours that have made us a Northampton favourite since 1995.

Founder - Mohammed Azizur Rahman

POPPADOMS

The perfect way to start a meal in our restaurant.

Poppadom (V,VG)

1

Plain or spicy.

Chutney Tray (D)

2

A vibrant quartet of essential South Asian accompaniments, including sweet mango chutney, refreshing mint sauce, our signature red sauce, and a delicious mixed pickle.

STARTERS

All of our starters are perfectly complemented by a fresh and vibrant salad.

Veg Samosa (G,V,VG)

2

Chicken Wings (D)

5

Meat Samosa (G)

3

Tandoori Chicken (D)

5

Onion Bhajis (E, G, V)

3

Lamb Kofta Kebab (E)

5

Seekh Kebab (E)

3

Reshmi Kebab (E)

5

Veg Spring Rolls (G,V,VG)

3

Spicy Fried Aubergine (G,V,VG)

5

Chicken Pakora (E,G)

4

Chicken Tikka Stir Fry (D)

6

Sweet & sour, with fried onions & peppers.

Dal Pakora (E,G)

4

Lamb Tikka (D)

6

Fish Pakora (E,G)

4

Mixed Starter (D,E)

6

Chicken tikka, lamb tikka & seekh kebab.

Prawn Pakora (E,G)

4

Chicken Shashlik (D)

6

Veg Pakora (E,G)

4

Lamb Shashlik (D)

6

Chicken Chaat (G)

5

Fried Calamari (G)

6

Mushroom Chaat (G)

5

King Prawn Butterfly (E,G)

6

Mixed Tikka Chaat (D,G)

5

Lamb Chops (D)

7

Chicken & lamb tikka.

Prawn Chaat (G)

5

King Prawn Tikka Chaat (D,G)

7

Chicken Tikka (D)

5

Dynamite King Prawn (E,G)

7

Fish Tikka (D)

5

Tandoori King Prawn (D)

8

BALTI CLASSICS

Step 1 - Choose Your Balti

Chicken
9

Lamb
12

Fish
9

Prawn
9

King Prawn
11

Keema
10

Kofta
10

Step 2 - Choose Your Style

Aubergine

Soft aubergine gently simmered with tomatoes, onions and green pepper, in our special spiced sauce.

Bhuna

A classic onion and tomato masala, gently spiced for a beautifully balanced finish.

Broad Beans

Tender broad beans simmered in a special gently spiced sauce, with a fresh, delicate finish.

Chana Dal

A combination of chana dal and red split lentils, simmered in our special spiced sauce.

Dhansak

Sweet, sour, and gently spiced orange lentils, in a beautifully rich Balti sauce.

Jalfrezi

Bright and lively, with chunks of onions, green peppers, and fresh green chillies, in a hot spicy sauce.

Korma (D)

Mild and creamy, cooked with coconut sugar and fresh cream for a delicately sweet and smooth finish.

Madras

Bold and aromatic with roasted chilli heat, a clean tomato base, finest spices, and a lift of lemon juice.

Makhani (D)

Mild and creamy, with yoghurt, coconut sugar, and fresh cream blending into a smooth, sweet sauce.

Masala

Our signature creamy tomato masala with coconut sugar and house spices for a gently sweet finish.

Mushroom

Sautéed button mushrooms in a special spiced masala sauce, with fresh green peppers.

Naga

The most favoured fiery and aromatic dish from the village of Chhatak in Bangladesh, with a fruity heat.

Pathia

A perfect balance of sweet and sour, in our special Balti sauce, over a bright tomato and onion base.

Potato

A traditional dish, with comforting chunks of potato in a masala sauce, with our signature house spices.

Rogan

A vibrant and aromatic tomato-rich Balti, layered with fresh garlic, sautéed onions, and green pepper.

Spinach or Uri Bisi

Spinach or flat green (uri bisi) beans cooked with fresh garlic & green peppers, in our spiced sauce.

Step 3 - Choose Your Side

Enhance your Balti experience with a choice of sides, from fluffy boiled rice to freshly baked naan.

Please refer to our Rice & Naan section for more options.

DRY TANDOORI DISHES

The following dishes are served on a sizzler with sautéed green peppers, fried onions, and a fresh salad.

Tandoori Chicken (D)

9

Tender half chicken marinated in our special blend of spices and yoghurt, grilled in a tandoori oven.

Chicken Tikka (D)

10

Succulent chicken pieces marinated in yoghurt and spices, grilled to a juicy finish.

Fish Tikka (D)

10

Delicate fish fillets marinated in yoghurt and spices, grilled to a juicy finish.

Lamb Tikka (D)

11

Tender lamb bites marinated in yoghurt and spices, grilled to a juicy finish.

Chicken Shashlik (D)

11

Spiced chicken tikka cooked with peppers, onions, and mushrooms, chargrilled for a bold flavour.

Lamb Shashlik (D)

12

Spiced lamb tikka cooked with peppers, onions, and mushrooms, chargrilled for a bold flavour.

Mixed Tandoori (D,E)

14

A signature variety of tandoori chicken, seekh kebab, tandoori king prawn, chicken and lamb tikka.

Tandoori King Prawn (D)

16

Jumbo king prawns marinated in light aromatic spices & yoghurt, seared for a succulent, smoky bite.

GRILLED DISHES

The following dishes are served on a sizzler with a choice of chips or rice (£1 extra for rice), and a fresh salad.

Chicken Wings (D)

9

Juicy chicken wings marinated in spices, flame-grilled and finished with a garlic butter and parsley sauce.

Lamb Kofta Kebab (D,E)

11

Spiced minced lamb, chargrilled for a bold flavour and finished with a garlic butter and parsley sauce.

Garlic Grilled Chicken (D)

12

Tender chicken perfectly grilled to a golden char and finished with a garlic butter and parsley sauce.

Grilled Salmon (D)

15

Citrus-spiced salmon, chargrilled and drizzled with a beautiful garlic butter and parsley sauce.

Grilled Sea Bass (D)

15

Whole sea bass fillet, grilled and drizzled with a beautiful garlic butter and parsley sauce.

Lamb Chops (D)

16

Marinated lamb chops, seared to perfection and drizzled with a beautiful garlic butter & parsley sauce.

Mixed Grill (D,E)

16

A generous platter of juicy chicken and lamb shish, tasty kofta kebab, succulent chicken wings, and flavourful lamb chops, topped with a beautiful garlic butter and parsley sauce. Each piece is marinated in aromatic spices and chargrilled for a deliciously smoky, authentic taste. Perfect for sharing.

KARAHI DISHES

The following dishes are simmered with fresh tomatoes, garlic, jalapeños, paprika, ground pepper and yoghurt for a rich, aromatic flavour.

Step 1 - Choose Your Karahi

Chicken Tikka

11

Lamb Tikka

12

Fish Tikka

11

King Prawn Tikka

12

Paneer Tikka

11

Vegetable

10

Step 2 - Choose Your Style

Classic (D)

Our signature Karahi, bursting with a rich, aromatic flavour, and a velvety finish.

Garlic (D)

Infused with abundant fresh garlic, enhancing the rich tomato and spice base of our classic Karahi.

Rogan (D)

A vibrant Karahi with extra fresh tomatoes and a touch of garlic, offering a deeper, aromatic richness.

Dhansak (D)

A sweet, sour, and gently spiced Karahi, enriched with orange lentils and our signature aromatic base.

Jalfrezi (D)

A fiery Karahi with fried onions, green peppers, and fresh green chillies, delivering a vibrant, spicy kick.

Jeera (D)

Fragrant with roasted cumin seeds, adding a beautiful, aromatic depth to our classic Karahi sauce.

Mixed Karahi Dishes

Chicken & Lamb Tikka (D)

12

A delightful combination of tender chicken tikka and succulent lamb tikka, slow-cooked in our signature Karahi sauce for a rich, aromatic, and deeply satisfying flavour.

Chicken Tikka & King Prawn (D)

13

A vibrant medley of tender chicken tikka and juicy king prawns, simmered in our signature Karahi sauce for a truly aromatic and flavourful experience.

Step 3 - Choose Your Side

Enhance your Karahi experience with a choice of sides, from fluffy boiled rice to freshly baked naan.

Please refer to our Rice & Naan section for more options.

TIKKA SPECIALS

The following dishes feature tender chicken cubes, marinated in our special sauce and cooked in the tandoori oven, then finished with fresh spices in your chosen style.

Prefer lamb? Swap any of the below dishes to lamb tikka for an extra £1.

Chicken Tikka Broad Beans (D) 10

Tender broad beans in a spiced onion-tomato base, complementing the smoky chicken tikka.

Chicken Tikka Chana Dal (D) 10

Hearty chana dal and red split lentils in a rustic, spiced sauce with succulent chicken tikka.

Chicken Tikka Chilli Garlic (D) 10

A vibrant fusion of fresh garlic and green chillies, creating a spicy kick with tender chicken tikka.

Chicken Tikka Chilli Pickle (D) 10

Chicken tikka cooked with aromatic chilli pickle for a distinctive, tangy, and spicy flavour profile.

Chicken Tikka Dhansak (D) 10

Sweet, sour, & gently spiced, with orange lentils adding body to this classic dish with chicken tikka.

Chicken Tikka Dopiazza (D) 10

Tender chicken tikka cooked with generous chunks of onion in a richly spiced "double onion" sauce.

Chicken Tikka Garlic (D) 10

Abundant fresh garlic infused into a rich, aromatic sauce, enhancing the flavour of your chicken tikka.

Chicken Tikka Jalfrezi (D) 10

Chicken tikka fried with chunky onions, green peppers, & fresh green chillies for a vibrant, fiery taste.

Chicken Tikka Kashmiri (D) 10

Mild & creamy, with a hint of sweetness from banana, creating a uniquely fruity dish with chicken tikka.

Chicken Tikka Korma (D) 10

Luxuriously mild and creamy, with a delicately sweet & smooth finish with chicken tikka.

Chicken Tikka Madras (D) 10

Succulent cubes of chicken tikka in our signature madras sauce, to give a bold and aromatic flavour.

Chicken Tikka Makhani (D) 10

Mild and creamy chicken tikka, in a smooth, gently sweet makhani sauce.

Chicken Tikka Naga (D) 10

Fiery & aromatic chicken tikka, cooked with authentic naga pickle for a memorable, fruity heat and aroma.

Chicken Tikka Rogan (D) 10

Tomato-rich chicken tikka with fresh garlic, a glossy finish, and deep aromatic flavour.

Chicken Tikka Spinach (D) 10

Vibrant spinach wilted into a special spiced sauce, complementing the tender chicken tikka.

Chicken Tikka Vindaloo (D) 10

A fiery classic with tender potato chunks and chicken tikka, delivering intense heat and robust flavour.

Chicken Tikka Bengal (D,E) 12

A traditional Bangladeshi village dish, with chicken tikka cooked in an authentic spiced sauce with egg.

Chicken Tikka Mango (D) 12

Sweet & sour, cooked with rich mango pulp for a fruity and aromatic experience with chicken tikka.

Chicken Tikka Masala (D) 12

The nation's favourite sweet & creamy masala sauce, with coconut sugar & chicken tikka. Our bestseller.

Chicken Tikka Pasanda (D) 12

Delicately spiced and creamy chicken tikka, in a special pasanda sauce, for a rich and smooth texture.

Chicken Tikka Spinach Paneer (D) 12

Spinach and paneer cheese in a special spiced sauce, with juicy chicken tikka.

Chicken Tikka Shashlik Masala (D) 13

Mild and creamy chargrilled chicken shashlik, combined with our creamy tomato masala sauce.

VEGETARIAN DISHES

The following vegetarian dishes are available as a side dish for £5, or as a main dish for £9.

Aloo & Aubergine (V,VG)

5 | 9

Tender potato and soft aubergine, simmered with fresh tomatoes in a rich, spiced sauce.

Aloo Chana Spinach (V,VG)

5 | 9

A wholesome blend of potato, chickpeas, and spinach in a flavourful sauce, with a touch of green chilli.

Aloo Gobi (V,VG)

5 | 9

Comforting potato and cauliflower florets cooked in a fragrant, spiced sauce.

Bhindi Curry (V,VG)

5 | 9

Tender okra in a flavourful sauce with onions, tomatoes, and aromatic spices.

Bombay Aloo (V,VG)

5 | 9

Spicy potato cooked in a vibrant Bombay-style sauce, bursting with flavour.

Chana Dal (V,VG)

5 | 9

Chana dal and red split lentils simmered with garlic in a mouthwatering sauce, with a touch of lemon zest.

Chana Paneer (D,V)

5 | 9

Hearty chickpeas and paneer cooked in a beautifully rich, aromatic sauce.

Chilli Paneer (D,V)

5 | 9

Paneer cooked with onions, green peppers, and fresh green chillies in a fiery sauce.

Jeera Potato (V,VG)

5 | 9

Diced potato infused with fragrant cumin seeds in a special sauce.

Mixed Veg Jalfrezi (V,VG)

5 | 9

A vibrant mix of vegetables stir-fried with green peppers, onions, and green chillies in a fiery sauce.

Mixed Veg Bhuna (V,VG)

5 | 9

A rich medley of fresh vegetables in a deeply caramelised, aromatic bhuna sauce.

Mixed Veg Garlic (V,VG)

5 | 9

Fresh mixed vegetables infused with abundant fresh garlic in a fragrant, spiced sauce.

Mushroom & Cauliflower (V,VG)

5 | 9

Sautéed mushrooms and tender cauliflower florets in a spiced, aromatic sauce.

Mushroom & Tomato (V,VG)

5 | 9

Sautéed mushrooms and ripe tomatoes simmered in a rich, flavourful sauce.

Paneer Masala (D,V)

5 | 9

Paneer in a rich and creamy masala sauce, with coconut and cream.

Paneer Saag Aloo (D,V)

5 | 9

Paneer with fresh spinach and potato in a gently spiced sauce.

Spinach & Broad Beans (V,VG)

5 | 9

Vibrant spinach and tender broad beans in a fragrant, spiced sauce.

Spinach Paneer (D,V)

5 | 9

Paneer and fresh spinach in a beautifully rich, aromatic sauce.

Tarka Dal (V,VG)

5 | 9

A classic yellow lentil dish tempered with fresh garlic and spices for a gently comforting finish.

Uri Bisi Spinach (V,VG)

5 | 9

A traditional Sylheti village-style dish with flat green (uri bisi) beans and spinach in a rich, aromatic sauce.

Veg Dhansak (V,VG)

5 | 9

Sweet, sour, and gently spiced mixed vegetables, enriched with orange lentils.

Veg Korma (D,V)

5 | 9

Luxuriously mild and creamy mixed vegetables with coconut sugar and fresh cream.

Veg Makhani (D,V)

5 | 9

Mild and creamy mixed vegetables with yoghurt, coconut sugar, and fresh cream in a smooth sauce.

Veg Masala (D,V)

5 | 9

Mixed vegetables in our signature creamy tomato masala with coconut sugar and house-blend spices.

CHEF'S EXCLUSIVES

The following exclusive dishes are served with rice.

Royal Tikka Bhuna Duet (D) 15

A luxurious pairing of chicken tikka & king prawns simmered in a richly caramelised bhuna masala, layered with roasted garlic, tomato, & warming spices.

Mixed Tikka Malai (D) 15

A delightful medley of chicken & lamb tikka in a silky, rich sauce. Gently spiced with a hint of sweetness and a smooth, creamy finish.

Classic Butter Chicken (D) 15

Our iconic tandoori chicken in a rich tomato-butter sauce, infused with gentle spice and finished to a smooth, velvety perfection.

Murgh Masala Royale (D,E) 15

Chicken tikka folded into a rich masala sauce with minced meat and a soft-set egg, finished to a luxurious glaze.

The House Special Balti (D) 15

A signature combination of chicken tikka, lamb tikka and king prawns, in a masterful blend of fine spices and our distinctive Balti sauce.

Village-Style Chicken Korma (D,E) 15

An authentic Sylheti village-style chicken korma, cooked with traditional spices, egg, green chillies and fresh tomatoes, finished with a touch of yoghurt.

Garlic Butter Salmon or Cod (D) 15

A choice of salmon or cod, cooked to a crisp edge, then bathed in a garlic butter sauce with fresh herbs, a touch of lemon zest, and a subtle warmth of spice.

King Prawn Spinach Paneer (D) 16

Plump king prawns and delicate cubes of paneer, enveloped in a vibrant, velvety spinach purée, gently spiced with fragrant aromatics.

Premier King Prawn Delight (D) 18

Succulent king prawns and paneer in a refined, aromatic cream sauce with fresh herbs and gentle spice for a lush, delicate flavour.

House Special King Prawn Bhuna 18

Flame-seared king prawns simmered in a beautiful tomato-garlic bhuna with caramelised onions and a smoky tandoori edge.

Balti Spice Volcano 18

The hottest curry in town. A fiery fusion of chicken, lamb & king prawn, erupting with flavour & intense heat. Not for the faint-hearted. Try me if you dare.

Nawabi Lamb Shank 20

Tender lamb shank, rendered to a succulent perfection, finished in a regal spiced gravy, and rich with layered aromatics.

SHARING PLATTERS

Veg Platter For Two or Four (D,E,G,V) 40 | 70

Starters: Veg Samosas, Dal Pakoras & Spicy Fried Aubergine

Mains: Paneer Saag Aloo & Uri Bisi Spinach

Sides: Rice, Garlic Naan & Tarka Dal

Fish Platter For Two or Four (D,E,G) 45 | 80

Starters: Fish Tikka, Fish Pakoras & Fried Calamari

Mains: Fish Spinach & King Prawn Bhuna

Sides: Rice, Plain Naan & Jeera Potato

Meat Platter For Two or Four (D,E,G) 50 | 90

Starters: Lamb Chops, Chicken Tikka & Seekh Kebab

Mains: Chicken Tikka Masala & Lamb Bhuna

Sides: Rice, Keema Naan & Bombay Aloo

THALI DISHES

Vegetable Thali (D,E,G,V) 14

A vibrant selection of dal pakora, crispy vegetable spring roll, spinach & broad beans, savoury garlic mushroom, and delicious tarka dal. Served with fluffy boiled rice and freshly baked naan.
A perfect feast for lovers of fresh, flavourful vegetarian dishes.

Meat Thali (D,E,G) 16

A generous platter of succulent chicken tikka, rich lamb bhuna, tender spiced kofta spinach, and aromatic Bombay aloo. Served with fluffy boiled rice and freshly baked naan.
An irresistible combination for meat lovers.

Fish Thali (D,E,G) 18

A delightful array of crispy fish pakora, gently spiced fish spinach, succulent king prawn bhuna, and delicious tarka dal. Served with fluffy boiled rice and freshly baked naan.
A true celebration of seafood flavours.

House Special Thali (D,E,G) 18

An indulgent feast of crispy chicken pakora, creamy chicken tikka masala, aromatic keema garlic, and succulent king prawn spinach. Served with fluffy boiled rice and freshly baked naan.
The ultimate thali experience, bursting with variety and flavour.

BIRYANI DISHES

Mixed Veg Biryani (V,VG)	11	Lamb Biryani	13
Mushroom Biryani (V,VG)	11	Chicken Tikka Biryani (D)	14
Chicken Biryani	12	Lamb Tikka Biryani (D)	15
Paneer Biryani (D,V)	12	House Special Biryani	15
Prawn Biryani	12	House Special King Prawn Biryani	16

EUROPEAN DISHES

The following dishes are served with chips.

Fried Chicken (E,G)	9	Prawn Omelette (E)	10
Chicken Omelette (E)	9	Beef Burger (D,E,G)	10
Mushroom Omelette (E,V)	9	Chicken Fillet Burger (D,E,G)	10
Fried Cod (Plain or Spicy) (G)	10	Sirloin Steak	18

RICE

Boiled Rice (V,VG)	3	Garlic Saag Rice (V,VG)	4
Fried Rice (V,VG)	3	Keema Rice	4
Pilau Rice (V,VG)	3	Lemon Rice (V,VG)	4
Chicken Fried Rice	4	Mushroom Rice (V,VG)	4
Chana Saag Rice (V,VG)	4	Special Fried Rice (E,V)	4
Egg Rice (E,V)	4	Vegetable Rice (V,VG)	4
Garlic Rice (V,VG)	4	Lamb Pilau Rice	6

NAAN/ROTI

Plain Naan (D,E,G,V)	2	Onion Naan (D,E,G,V)	3
Tandoori Roti (G,V,VG)	2	Peshwari Naan (D,E,G,V)	3
Cheese Naan (D,E,G,V)	3	Spinach Naan (D,E,G,V)	3
Chicken Tikka Naan (D,E,G)	3	Vegetable Naan (D,E,G,V)	3
Egg Naan (D,E,G,V)	3	Plain Table Naan (D,E,G,V)	4
Garlic Naan (D,E,G,V)	3	Garlic Table Naan (D,E,G,V)	5
Garlic Chilli Naan (D,E,G,V)	3	Keema Table Naan (D,E,G)	5
Keema Naan (D,E,G)	3	Peshwari Table Naan (D,E,G,V)	5

EXTRAS

Puri (G,V,VG)	1	Plain or Veg Paratha (G,V,VG)	3
Onion or Cucumber Raita (D,V)	2	Chips (V,VG)	3
Chapati (G,V,VG)	2	Curry Sauce (V,VG)	4
Green Salad (V,VG)	3	Masala Sauce (D,V)	5

NOTES

Your safety is our priority. Please let us know of any allergies or dietary requirements before ordering, and we will gladly assist you.

(D) = Contains Dairy

(E) = Contains Egg

(G) = Contains Gluten

(V) = Vegetarian

(VG) = Vegan

Many of our dishes can be adjusted to your preferred spice level. Please let us know before ordering.

 **Mild**

 **Medium**

 **Hot**

 **Very Hot**

If there's a dish you'd like that isn't on our menu, please let us know and our chefs will endeavour to make it for you.

All prices are in GBP and include VAT. A minimum spend of £10 per person applies for dine-in guests. A cover charge of 50p per person will be added to your bill. Management reserves the right to refuse service.

