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Palace

Balti & Tandoori Restaurant

59-59A Duke Street, St. Helens, WA10 2JF

01744 25000

Sunday-Thursday
5:00pm-10:00pm

Friday-Saturday
5:00pm-11:00pm

Please call for booking enquiries. Large parties are catered for.

10% DISCOUNT

ON COLLECTION

Minimum Spend of £15

Home Delivery Available

Within 3 miles radius

www.palacebalti.com



SUNDAY & WEDNESDAY NIGHT BANQUET

£15.95 per person

£11.95 (Children under 12)

Terms & Conditions Apply

APPETISERS

Poppadom/Masala Poppadom 🍷

£0.95

Sauces / Chutney Tray 🍷

£0.60 / £2.00

Tray of Mango Chutney, Red Onions, Mint Sauce & Lime Pickle

MEAT STARTERS

Palace Special 🍷 🍷

£4.95

Deep fried chicken tikka, topped with cheese and omelette

Palace Chaat 🍷

£4.50

Finely spiced chicken, cooked in a smooth and creamy sauce. Served on a puree

Chicken Chaat 🍷

£4.50

Finely sliced chicken, cooked in a tantalising sauce with chaat masala. Served on a puree

Mixed Starter

£4.50

Sheekh Kebab, Samosa, Onion Bhaji & Chicken Pakora

Tandoori Kebab

£4.95

Lamb Tikka, Chicken Tikka, Lamb Kebab & Sheekh Kebab

Tandoori Chicken 🍷

£4.95

¼ Chicken marinated in yoghurt with Indian herbs and spices barbecued in a clay oven

Tandoori Lamb Chops

£5.95

Marinated tender lamb chops charcoal grill to produce a juicy barbecue flavour

Sheekh Kebab 🍷

£3.95

Tender minced lamb seasoned with onions, mint and a touch of ground spices, roasted on skewers in the tandoori

Shami Kebab 🍷

£3.95

Minced lamb marinated with herbs & spices

Reshmi Kebab 🍷

£4.95

Skewered grilled chicken or lamb infused with aromatic spices

Chicken Pakora 🍷 🍷

£4.25

Pieces of chicken tikka deep fried in a spicy batter

Chicken Tikka 🍷 🍷

£4.25

Marinated chicken barbecued over charcoal

Lamb Tikka 🍷 🍷

£4.50

Marinated lamb barbecued over charcoal

Meat Samosa

£3.50

Slow cooked minced meat filling in a pastry triangle.

Stuffed Pepper 🍷

£4.95

Whole pepper stuffed with spicy chicken, lamb or prawns and then barbecued

VEGETABLE STARTERS

Mushroom Puree

£3.95

Mushrooms cooked in a medium sauce served on a puree

Aloo Chaat

£3.95

Finely spiced potatoes, cooked in a smooth and creamy sauce. Served on a puree

Onion Bhaji

£3.50

Deep fried spiced onion snack.

Vegetable Samosa

£3.50

Dhal Soup

£2.95

Mulligatawny Soup

£2.95

Vegetable Stuffed Pepper

£4.95

SEAFOOD STARTERS

King Prawn Butterfly 🍷 🍷 🍷

£5.95

King prawns delicately spiced, coated in a crispy golden batter

King Prawn Puree 🍷 🍷

£5.95

King prawns cooked in a tantalising smooth and creamy sauce. Served on a puree

Prawn Puree 🍷 🍷 🍷

£4.50

Prawns cooked in a tantalising sauce with chaat masala. Served on a puree

Prawn Cocktail

£3.95

Maas (Fish) Biran 🍷

£5.95

Tender pieces of pan-fried fish seasoned with aromatic spices

PALACE SPECIALITIES

Palace Nawabi Murghi 🍗	£8.95
Tender chicken breast roasted in aromatic herbs and spices	
Flaming Palace 🍷 🍷	£9.95
Unique preparation consists of diced chunky onions, sliced red peppers, garlic, ginger, plum tomatoes, fenugreek and ground spices. Garnished with flaming brandy	
Palace Delight 🍷 🍷	£8.95
Chicken or lamb laced with mango sauce, butter and ground almonds in a creamy sauce	
Chicken Tikka Rangila 🍷	£9.95
Spicy chicken tikka cooked in a sweet and tangy sauce	
Chicken Tikka Shalimar 🍷	£9.95
Chicken cooked with onions, tomatoes and green peppers in a spicy curry topped with fried mushrooms and omelette	
Lamb Cobi Jai Puri	£9.95
Tender chunks of lamb cooked with shredded cabbage leaf, in a delicate sauce	
Murgh Batwar 🍷	£9.50
Marinated chicken tikka cooked with minced lamb, laced in a special sauce made by Lancers of the Royal Indian	
Tandoori Murgh Masala 🍷	£9.95
On the bone chicken, cooked in minced meat sauce with tandoori spiced egg.	
Chicken Makhani 🍷 🍷	£8.95
Diced boneless tandoori roasted spring chicken cooked in fragrant spice, ground almonds, cream and yoghurt	
Chicken Chilli Masala 🍷	£8.95
Chicken in hot spices cooked with fresh chillies	
Garlic Chilli Chicken 🍷	£8.95
Roasted garlic chillies in a dry sauce served sizzling	
Garlic Chilli Fry 🍷	£8.95
Chicken tikka stir fried onions, peppers, garlic and coriander – dry dish	
Murgh Special with Apricot 🍷	£8.95
Marinated chicken cooked with apricot yoghurt sauce and cream with fresh coriander	
Chicken Tikka Masala 🍷	£8.95
Diced tandoori roasted chicken cooked in spices, cream, butter and yoghurt sauce	
Lamb Tikka Masala 🍷	£9.95
Diced tandoori roasted lamb cooked in spices, cream butter and yoghurt sauce	
Tikka Passanda 🍷 🍷	£8.95/£9.95
Sliced chicken or lamb pieces cooked in cream, yoghurt and mixed ground nuts	
Butter Chicken 🍷	£8.95
Chicken cooked with ground almonds, fragrant spices and butter	
Special Jal 🍷	£8.95
Chicken cooked in a lemon infused sauce with mixed herbs and green chillies	
Tawa Spice 🍷	£8.95/£9.95
Chicken or lamb served on the pan (tawa) cooked in intense heat topped with cheese	
Honey Chilli Chicken 🍷	£8.95
Green chilli, coriander, herbs and spices topped with honey, giving it a hot and sweet taste	
Tamarind Fusion 🍷	£8.95/£9.95
Cubes of chicken or lamb cooked in a tamarind laced sauce with red and green peppers and spices	
Kashmiri Chicken Tikka 🍷	£8.95
Tender chicken tikka served in a delicate fruity curry sauce	
Chicken Tikka Razatha 🍷	£8.95
Chicken tikka cooked in a thick consistency topped with fried tomatoes, green peppers and onions on top	
Naga Moni 🍷	£8.95/£9.95
Chicken or lamb tikka cooked in a sauce infused with naga chillies	
Chicken Kata Mitta 🍷 🍷	£8.95
Fresh lime blended with a garlic, ginger, chillies, coriander, mustard and honey to give a smooth, sweet and sour sauce	

SEAFOOD SPECIALS

Jinga Masala

£11.95

Tandoori roasted king prawns, cooked in mild spices with cream and a touch of butter

Mach Bhuna

£11.95

Fish fillet stir fried in butter, then cooked in a thick sauce with finely chopped onions, tomatoes and oriental spices

Mach Jalia

£11.95

Marinated chunks of fish, cooked with fresh lemon, peppers, onions and hot green herbs

King Prawn Shashlick

£11.95

King prawns marinated with mild spices, cooked over the charcoal and served with grilled tomatoes, onions and peppers

Served with vegetable curry

Salmon Tikka

£11.95

Chunks of salmon marinated in spices and roasted in the clay oven

Served with curry sauce

TANDOORI SPECIALS

Tender marinated meats, seafood and vegetables cooked in a clay oven (tandoor) for a smokey flavor and tender texture. All served with a side of salad

Tandoori Chicken

£10.95

Half chicken marinated in yoghurt, fresh spices and herbs, then roasted in the tandoori

Served with curry sauce

Shashlick

£11.95

Chicken or lamb marinated with mild spices, cooked over the charcoal and served with grilled tomatoes, onions and peppers

Served with vegetable curry

Chicken or Lamb Tikka

£10.95 / £11.95

Chicken or lamb marinated and mildly seasoned, roasted in the tandoori

Served with curry sauce

Tandoori Lamb Chops

£13.95

Marinated tender lamb chops, charcoal grilled to produce a juicy barbecued flavour

Served with curry sauce

Tandoori King Prawns

£13.95

King prawns delicately marinated in tandoori spices grilled to perfection

Served with curry sauce

Tandoori Mixed Grill

£13.95

A selection of chicken, lamb, king prawn and kebab marinated with yoghurt, spices and barbecued in a clay oven

Served with naan and curry sauce



SIDES

Bhindi Bhaji (Okra)	£3.95	Saag Aloo (Spinach & Potatoes)	£3.95
Vegetable Bhaji	£3.95	Saag & Paneer	£3.95
Mushroom Bhaji	£3.95	Chana Paneer	£3.95
Saag Bhaji (Spinach)	£3.95	Tarka Dhal (Lentil)	£3.95
Cauliflower Bhaji	£3.95	Aloo Gobi (Potato & Cauliflower)	£3.95
Bombay Potatoes	£3.95	Any Traditional Curry Sauce	£3.95

BIRIYANI

Traditional South Asian rice dish, cooked with green chillies, onions, tomatoes, peppers and garnished with light herbs and spices

Chicken Biriyani	£9.95
Lamb Biriyani	£10.25
Chicken Tikka Biriyani	£10.50
Lamb Tikka Biriyani	£11.25
Prawn Biriyani	£9.95
King Prawn Biriyani	£12.95
Special Biriyani	£10.95
Vegetable Biriyani	£8.95

RICE

Plain Rice	£2.75
Pilau Rice	£2.95
Vegetable Pilau Rice	£3.50
Keema Pilau Rice	£3.50
Mushroom Pilau Rice	£3.50
Chana Pilau Rice	£3.50
Peas Pilau Rice	£3.50
Garlic Pilau Rice	£3.50
Special Fried Rice	£3.50
Raitha	£2.95
French Fries	£3.25

BREADS

Naan 🍕 🍕 🍕	£2.75
Keema Naan 🍕 🍕 🍕	£3.25
Peshwari Naan 🍕 🍕 🍕	£3.25
Garlic Naan 🍕 🍕 🍕	£3.25
Cheese Naan 🍕 🍕 🍕	£3.25
Garlic & Coriander Naan 🍕 🍕 🍕	£3.25
Kulchi Naan 🍕 🍕 🍕	£3.25
Murghi Naan 🍕 🍕 🍕	£3.25
Chapati 🍕	£1.50
Plain Paratha 🍕 🍕 🍕	£3.25
Stuffed Paratha 🍕 🍕 🍕	£3.50

ENGLISH DISHES

Sirloin Steak	£14.95
Juicy sirloin steak grilled to perfection, bursting with flavour	
Roast Chicken	£8.95
Tender roast chicken, seasoned and roasted to golden perfection	
Fried Scampi 🍕 🍕 🍕	£8.95
Crispy fried scampi, succulent and golden-brown	
Omelette (Chicken or Mushroom) 🍕	£8.95
Fluffy omelette filled with your choice of chicken or earthy mushrooms	
Chicken Nuggets	£7.95
Golden chicken nuggets, tender and deliciously cooked	

CHEF RECOMMENDATIONS

A) Meal For Two - £32.95

Two Poppadom's and Chutney, Samosas, Reshmi Kebab, Chicken Dhansak, Lamb Rogan Josh, Mushroom Bhaji, Pilau Rice & Naan

B) Banquet Meal For Two - £32.95

Two Poppadom's and Chutney, Mushroom Puree, Sheekh Kebab, Palace Special Bhuna, Chicken Passanda, Saag Aloo, Naan, Special Fried Rice

C) Palace Meal For Two - £32.95

Two Poppadom's and Chutney, Chicken Tikka, Chicken Pakora, Chicken Tikka Masala, Chicken Biryani, Pilau Rice, Saag Paneer & Naan

D) Vegetarian Meal For Two - £29.95

Two Poppadom's and Chutney, Vegetable Samosa, Onion Bhaji, Chana Masala, Vegetable Malaya, Mushroom Pilau Rice, Saag Paneer

TRADITIONAL DISHES - MILD & MEDIUM

KORMA

Cooked in aromatic spice, coconut & cream creating a sweet delicate dish.

MALAYA

Pineapple cooked in a rich spicy curry sauce

DHANSAK

Cooked with split lentils and pineapple to make a sweet and sour sauce

BHUNA

Cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured green herbs

ROGAN JOSH

A flavoured classic garnished with specially cooked tomatoes, onions and herbs

DOPIAZA

Cooked with chunks of fried onions and peppers

SAAGWALA

Tender spinach leaves cooked with aromatic spices, creating a flavourful and nutritious dish

BALTI

Cooked and served in a cast iron (Balti), cooked with freshly blended spices, fresh tomatoes, green peppers, onions and flavoured with green herbs

ADD **POTATO, SPINACH, MUSHROOM, CHANA (CHICKPEAS) AND BHINDI (OKRA)** TO ANY OF OUR BALTI DISHES FOR 75P EXTRA

TRADITIONAL DISHES - HOT & SPICY

PATHIA

Sweet and sour saucy curry using fine blend of tomato & onion base, fenugreek, ginger, sugar & lemon juice.

SAMBER

A fairly hot dish based on split lentils & a touch of lemon.
This dish has a distinctive sharp taste.

KORAI

Chunks of capsicum, onions, fresh lemon juice, cooked in the wok together with herbs & spices along with a touch of ginger.

VINDALOO

A trademark of hot curry, cooked using crushed chillies & hot spices.

JALFREZI

Cooked with strips of onions, mixed peppers, split, green chillies, garlic & ginger.

MADRAS

Another south Indian favourite, using generous amount tomato puree & mixed spices & lemon juice creating a fiery taste.

Chicken	£8.95	Palace Special  	£9.50
Lamb	£9.50	Prawn 	£8.95
Chicken Tikka 	£9.50	King Prawn 	£11.95
Lamb Tikka  	£9.95	Vegetable	£7.95



FREE
PARKING

UP TO 3HRS STAY

Hamer Street

Palace

