

EXCLUSIVE APPETISERS

- Korai Kebab

4 95

Mix of sheek kebab, chicken tikka, lamb tikka, stir fried in exquisite Bengali spices.
- Paneer Tikka

4 50

Special 'tikka' marinated Indian cottage cheese.
- Chilli Chicken Stir Fry

4 95

Exquisite chicken tikka stir fried with onions, chilli and sweet chilli sauce.
- Quorn Puri

4 50

Quorn strips lightly spiced and served on a thin puri bread.
- Sizzling Chicken

4 50

Fillet strips of chicken stir fried with peppers, coriander, sweet chilli and onions.
- Chicken Pakora Fritters

4 50

Chicken fillets coated with Blue Ball special marinade and shallow fried until golden.
- Salmon Tikka

5 95

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven then served with onions.
- Fish Fritters

4 95

Chunks of white fish coated with Blue Ball special marinade and shallow fried until golden.
- Special Stir Fry

4 95

Exquisite mix of sheek kebab, chicken tikka, lamb tikka stir fried with red onions in a sweet & spicy sauce.

TRADITIONAL APPETISERS

- Onion Bhaji

3 95

World famous snack of crisp onions deep-fried in a coating of gram flour batter.
- Samosa (Lamb or Veg)

3 95

Handmade triangular pastry filled with mixed vegetable or minced lamb.
- Tandoori Chicken

4 50

Chicken on the bone marinated in yoghurt, seasoned with tandoori masala.
- Chicken or Lamb Tikka

4 50

Chicken or lamb marinated in yoghurt and seasoned with tandoori masala.
- Sheek Kebab

4 50

Minced chicken with a delicate sprinkling of fresh herbs and aromatic spices mix, delicately grilled in the tandoori oven.
- Hot Chilli Paneer

4 50

Marinated Indian cottage cheese, toasted in hot chilli, garlic and coriander. Don't take our word or it, try it!
- Mango Paneer Chilli

4 50

Strips of paneer stir-fried with fresh green chili, spring onions and peppers in a mango chili relish.
- Paneer Roll

3 95

Crispy pastry rolls filled with Indian cottage cheese, peas, sweetcorn and spices.
- Mushroom Pakora Fritters

3 95

Mushroom coated with Blue Ball special marinade and shallow fried until golden.
- Tandoori Platter

9 95

Chicken tikka, lamb tikka, sheek kebab, salmon tikka and battered prawns served on a sizzling iron skillet. A must for the epicure! (for 2 people)
- Vegetarian Platter

8 50

Vegetable samosa, vegetable pakora, paneer tikka and onion bhaji. Share the love! (for 2 people)
- Seafood Platter

10 95

A selection of Salmon tikka, White Fish and Tiger Prawns individually prepared tantalising delicacies served on with onions. A must for the adventurous seafood diner! (for 2 people)

CHEF'S SPECIALITIES

- Chicken Tikka Badami

9 95

Chicken tikka cooked with peanut butter based sauce made from ground dry roasted peanuts in a fresh cream sauce.
- Chicken Ginger Korahi

9 95

A delicate concoction of chicken and fresh ginger in a medium reduced bhuna sauce.
- Murgh Amdani

9 95

Succulent chicken tikka prepared in the tandoor and cooked in an exclusive mango cream sauce. A fruity mild creamy dish.
- Chicken Makhani

9 95

Tandoori chicken cooked in a classic tomato sauce with butter ghee and cream.
- Chicken Tikka Shashlik Roshuni

9 95

Tandoori roasted chicken tikka cooked with diced onions, tomatoes, fresh garlic & peppers in a thick sauce. Garnished with garlic flakes and coriander.
- Lamb Tikka Shashlik Roshuni

10 95

Tandoori roasted lamb tikka cooked with diced onions, tomatoes, fresh garlic and peppers in a thick sauce. Garnished with garlic flakes and coriander.
- Chicken Tikka Masala

9 95

This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in the tandoor and delicately blended in an elusive tangy cream sauce. A firm favourite of the nation!
- Korai Chicken Tikka

9 95

Tender pieces of chicken tikka, moderately spiced and cooked with diced onions, peppers, herbs in a thick Korai sauce.
- Korai Gosht

10 95

Tender cubes of lamb moderately spiced and cooked with diced onions, peppers, herbs in a thick Korai sauce.
- North Indian Garlic Chilli Chicken Tikka

9 95

A popular North Indian dish, extensively prepared with fresh garlic & chillies in a lingering piquant sauce.
- North Indian Garlic Chilli Lamb

10 95

A popular North Indian dish, extensively prepared with fresh garlic & chillies in a lingering piquant sauce.

FROM THE TANDOORI

- The secret is fresh quality chicken, lamb or king prawns are marinated overnight and cooked to order in our famous tandoori oven. Served with salad.
- Chicken Tikka

9 50

Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori and served with onions. The McCoy of the tandoori specialities!
- Tandoori Chicken (Half)

9 50

The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori then served with onions.
- Chicken Tikka Garlic Mushrooms

9 95

Barbecued cubes of marinated chicken stir fried with garlic, mushrooms and onions.
- King Prawn Masala

14 95

king prawns, tandoori roasted and delicately blended in an elusive tangy cream sauce.
- Chicken Khairabadi

9 95

Marinated chicken tikka, roasted in the tandoor then cooked with spicy potatoes, garlic, onions and coriander.
- Lamb Khairabadi

10 95

Slow cooked lamb cubes with spicy potatoes, garlic, onions and coriander.
- Bengali Garlic Chilli Chicken

9 95

Strips of tandoori roasted chicken tikka cooked in a spicy sauce with potatoes, fresh garlic and chillies.
- Shatkora with Lamb

10 95

Unique tasting dish cooked using a shatkora, a lime like fruit exclusive to Sylhet, Bangladesh. Cooked with diced lamb, fresh herbs and spices, this dish is a culinary delight & something out of the ordinary!
- Sylheti Naga Chicken Bhuna

9 95

This is a beautiful, flavoursome curry with a devilish kick to it! The Naga chilli is one of the hottest Bangladeshi Chilli in the world so if you are looking for a hot dish, this is it.
- Malai Naga Chicken Bhuna

9 95

Tender Chicken cooked in a bhuna style sauce with Naga Chilli pickle, hint of cream, medium dish with a creamy flavour yet with a little kick to it!
- Tandoori Murchi Massala

9 95

Boneless tandoori chicken cooked with minced meat, boiled egg in a spicy medium sauce.
- Garlic Chicken

9 95

Marinated chicken tikka, roasted in the tandoor, cooked with fresh herbs, spices and pickled garlic.
- Jaipuri Chicken

9 95

Very popular dish from Jaipur, marinated chicken grilled in the tandoor and cooked with mushrooms, onions and peppers in a rich, tangy sauce.
- Tandoori Mix Massala

12 95

Chicken tikka, tandoori chicken, lamb tikka cooked with minced meat, boiled egg in a medium sauce, garnished with cheese.

EXCLUSIVE DISHES

- Spicy Handi Chicken with Green Beans

9 95

Pieces of chicken breast prepared in a traditional handi style cooking method using mixed spices, onions, garlic and ginger with fresh green beans. this dish is traditionally with a drier sauce giving it a strong spicy flavour. Slightly hot.
- Sorisha Salmon

13 95

Fillet of salmon lightly spiced then cooked with mustard seeds, curry leaves & light spices.
- Potley Chicken

10 95

Lightly spiced chicken breast filled with grated cheese, spinach and mushroom then served in a tangy sauce. Truly an exquisite meal!
- Lime Chilli Chicken Bhuna

9 95

Succulent breast Chicken cooked with a lime and coriander chutney in a bhuna style sauce with a hint of chilli giving it a slight kick!
- Modhu Minty Lamb Aloo

10 95

Tender chunks of lamb infused with honey, sweet mango and fresh garden mint, slow cooked with baby potatoes in a luxurious sweet minty sauce.
- Bengali Red Lamb Curry

10 95

Lamb marinated overnight with our exquisite spice, cooked with red chillies, tomatoes and yoghurt. A favourite from Eastern Bangladesh.
- Murgh & Keema Chilli Sizzler

10 95

Marinated chicken tikka and meat keema cooked with mixed spices, fresh chillies, garlic, ginger, tomatoes in a spicy bhuna sauce, served on a hot sizzling iron skillet.
- Murgh & Paneer Sizzler

9 95

Marinated chicken tikka and Indian cottage cheese (paneer) cooked with mixed spices, fresh garlic, ginger and tomatoes in a medium bhuna sauce, served on a hot sizzling iron skillet.
- Salmon Malai with Vegetables

14 95

Fillet of marinated salmon and grilled in the tandoor then drizzled with our sweet and creamy Malai sauce, served with tossed spiced vegetables.

CLASSIC DISHES

- Authentically prepared classic dishes based on traditional recipes from the Indian sub-continent. Balti cuisine at its best! Add Mushroom, Potatoes, Spinach or Paneer at no extra cost. Additional items will be charged at 50p per portion. Available with:
- Chicken

8 95

Chicken Tikka

9 50

Lamb

9 95
- Mix Vegetables

8 50

King Prawn

13 95

Prawn

9 50
- Balti

A beautiful combination of garlic, onions, tomatoes and spices to produce a rich Balti sauce. Balti cuisine at its best! Add Mushroom, Potatoes, Spinach or Paneer at no extra cost. Additional items will be charged at 50p per portion.

Bhuna

Cooked in a thick spicy sauce with onions, tomatoes and green herbs. Medium hot. A semi dry dish.

Rogan

Cooked with fresh green herbs and spices & finished with a rich tomato sauce.

Jalfrezi

Hot and spicy dish with fresh green chillies, onions, peppers & tomatoes.

Balti Special Mix

12 95

Chicken, lamb, prawn and king prawn prepared together in the Balti way!

BIRYANI DISHES

Highly aromatic paella-type dishes resulting from stir frying saffron-infused basmati rice with chosen meat, seafood or vegetable with delicate herbs and spices. Served with a vegetable curry to bring out the full flavour of this relatively dry combination.

Blue Ball Special Biryani

14 95

Tandoori king prawn, chicken tikka, tandoori chicken (boneless), cooked with saffron flavoured rice and spices and topped with an omelette.

Chicken Biryani

9 95

Lamb Biryani

11 95

Chicken Tikka Biryani

10 95

Vegetable Biryani

9 50

King Prawn Biryani

14 95

PURE VEGETARIAN DISHES

We have a reputation for our vegetarian cuisine. Our approach is subtlety, freshness and balance. Every dish is a meal itself. Each dish can be served as:

Main 8 50 Side Dish 4 50

Chana Dhal with Kidney Beans

A delicious and healthy dish cooked with large split lentils and kidney beans in our spicy sauce of fresh herbs and spices.

Bengali Aubergine and Broccoli Bhuna

Broccoli and aubergine marinated in fresh herbs and spices and cooked in a flavoursome Bhuna sauce.

Shabji Garlic Chilli

Assorted vegetables extensively prepared with garlic, chillies and fresh coriander in a lingering piquant sauce.

Quorn Tikka Masala

Chunks of Quorn marinated in tantalising spices, tenderly baked in clay oven, then blended in an elusive tangy cream sauce.

Karahi Mixed Vegetable

Selected vegetables moderately spiced and cooked with diced onions, peppers and fresh herbs in a thick Korai sauce. Served in a sizzling Korai.

Tarka Dhal

A classic lentil dish, subtle and aromatic.

Quorn Jalfrezi

A spicy dish cooked with mince Quorn, strips of onions, methi and peppers, topped with fresh green chillies.

Mattar Paneer

Roasted Indian cottage cheese cooked with peas, diced onions, garlic and ginger in a flavoursome sauce.

Sag Paneer

Indian cottage cheese lightly cooked with spinach in our own blended spices.

Bombay Aloo

A 'down to earth' favourite' spicy curried potatoes.

Sag Aloo

Potatoes cooked with spinach, fresh herbs & spices.

Aloo Gobi

A delicate, balanced dish of cauliflower & potato.

Mushroom Bhaji

Fresh mushroom cooked with fresh herbs and spice. Simple as it sounds!



EUROPEAN DISHES

Fish and Chips 7 95

Fried Chicken and Chips 7 95

Scampi and Chips 7 95

Chicken Omelette & Chips 8 95

CHILDREN'S DISHES

Chicken Nuggets and Chips 5 95

Fish Fingers and Chips 5 95

Chicken Tikka Masala 5 95

Balti Chicken 5 50

Chicken Korma 5 50

SPECIALITY BREAD

Plain Nan 2 95

Leavened tandoori baked bread made from refined flour

Garlic Nan 3 25

Soft nan baked with an abundance of freshly ground garlic

Coriander Nan 3 25

Soft nan baked with fresh coriander

Cheese Nan 3 25

Soft nan coated with cheese

Garlic Cheese Nan 3 60

Soft nan bread with fresh garlic paste and cheese

Garlic Cheese Chilli Nan 3 60

Soft nan baked with fresh garlic paste, chillies and served coated with cheese

Keema Nan 3 50

Nan stuffed with minced lamb and delicate spices

Keema Cheese Nan 3 95

Soft baked with keema and cheese

Peshwari Nan 3 50

Soft Nan stuffed with coconut and almond paste, drizzled with golden syrup

Tandoori Roti 2 75

Unleavened whole-wheat bread baked in a tandoor (ideal for view to healthy eating)

Paratha 3 25

An exotic layered bread enriched with butter and baked over the open flames of the tandoor

Chapatti 2 25

Unleavened thin bread baked from finely ground whole-wheat flour

RICE SELECTION

Steamed Rice 2 95

Pilau Rice 3 25

Fried Rice 3 25

House Rice 3 95

Basmati rice with chicken, prawn, peas and ginger

Lemon Chilli Fried Rice 3 50

Steamed rice fried with fresh chillies and lemon

Lemon Garlic Fried Rice 3 50

Steamed rice fried with garlic and lemon.

Garlic Fried Rice 3 50

Steamed rice fried with fresh garlic

Sweet Coconut Rice 3 50

Steamed rice cooked with desiccated coconut

Mushroom Pilau Rice 3 50

Vegetable Pilau Rice 3 50

Egg Fried Rice 3 50

Chips 3 25

EXTRAS

Poppadum 0 95

Served with Blue Ball chilli sauce, mint sauce and onion relish.

Onion Salad 0 60

Mint Sauce 0 60

Large Onion Salad 2 50

Large Mint Sauce 2 50

Mango Chutney 0 95

Pickles 0 95

Lime, Chilli or Mixed

Extra items with dishes will be charged;

Any Vegetable + 0 75 each

Chicken + 2 00 each

Lamb + 2 00 each

Prawn + 2 00 each

King Prawn + 3 00 each

Seafood + 3 00 each



ALLERGENS & INTOLERANCES

Many of our dishes contain certain allergens such as nuts, peanuts, dairy, egg, gluten etc. We cannot guarantee that all our dishes will be 100% allergen free. Please ask about your meal when ordering and we will be happy to advise you.

If you require a dish which is not listed on our menu, please ask a member of staff who will be happy to help.

Takeaway Menu



Blue Ball

Bangladeshi & Indian Restaurant and Takeaway

OPENING HOURS

Sun - Thur: 5.30pm - 10.00pm

Fri & Sat: 5.30pm - 11.00pm

10% DISCOUNT ON COLLECTION
ORDERS OVER £10

Old High Street, Quarry Bank

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www.blueballrestaurant.co.uk