

Popadom	£1.00
Spicy Popadom	£1.20
Chutney Tray (Homemade Mint sauce/Onion salad/Mango chutney)	£3.00
Lime Pickle / Chilli Pickle	£1.50

APPETISERS

Traditional Tikka	
Chicken Tikka	£5.50
Lamb Tikka	£6.50
Tandoori King Prawn	£7.50
Tandoori Chicken - on the bone	£5.75
Paneer Tikka (Veg)	£5.95
Chicken Rahat Spicy chicken wrapped in thin chapati bread	£6.50
Mushroom Murgh - 3 pieces Fresh mushrooms stuffed with chicken tikka and spices, breaded and fried	£5.50
Samosa A choice of minced meat, chicken or vegetable, flavoured with aromatic spices wrapped in wonton pastry	£4.25
Chat & Aloo Chat (VeO) Chicken, Chicken Tikka + £1 or Vegetable (Ve) Boneless pieces of grilled chicken and cucumber lightly spiced and cooked in Chat Masala. Served with Puri bread	£6.50
Aloo Tikka Motar (Ve) Potato and chickpeas, fresh herbs and spices, fried till golden and crisp	£5.25
Sheek Kebab Minced lamb blended with aromatic spices, then cooked on skewers in our tandoor oven	£5.95
Vegetable Platter (Veg) Delicious combination of onion bhajee, vegetable samosa and aloo tikki	£6.25
Mixed Kebab A selection of chicken tikka, sheek kebab and onion bhajee	£6.95
Shami Kebab Finely minced meat with herbs, egg and spices, fried in butter	£6.25
Prawn Puri A puri is a freshly fried 'pancake' made of finely ground wholewheat flour, topped with homemade curried prawns	£6.50
King Prawn Puri	£7.75
King Prawn Butterfly Butterflied large king prawns seasoned in Indian spices, breaded and fried in oil. Served with a slice of lemon	£7.50
Onion Bhajee (4) Sliced onions, herbs and spices, mixed with gram flour and eggs, fried in oil till crisp	£4.50
Chicken Pakorah Strips of chicken tikka dipped in a spiced gram flour batter and fried until golden	£6.25

WALTHAM'S SPECIALITIES (GF)

Curated, tweaked and perfected to your individual preference of spices. Our specialities have warmed the hearts of our customers for over 25 years

All dishes can be available in Vegan/Vegetarian options
Please ask a member of staff

Jaypoori Lamb)	£10.25
Lamb cooked with chick peas in a medium thick bhuna sauce	
Bombay Chicken or Lamb	£10.25
Tender pieces of boneless chicken or lamb cooked with potatoes in a homemade sauce to produce its own distinctive taste	
Honey Chicken (Dairy)	£10.25
Tender chicken cooked in honey, mild spices and cream	
Waltham Surprise)	£11.50
Our own carefully selected meal, made from the finest ingredients. Simply order, and wait to be surprised...	
Shashlik Masala (Dairy)	£10.95
Tender pieces of boneless chicken or lamb cooked with barbecued tomatoes, onions, green and red peppers in a home made sauce producing its own distinctive taste	
Gurkha Chicken or Lamb)	£10.25
Marinated tender pieces of chicken or lamb cooked with fresh tomato sauce, flavoured with garlic	
Chicken Chilli Masala)	£10.25
Boneless pieces of chicken, cooked with pickled chillies and ginger. Garnished with fresh coriander	
Murag Khyber ka Pass (Dairy)	£10.95
Chicken breast marinated in a saffron, ginger and garlic cream. Sautéed and cooked in a saffron sauce. Served with almonds, pistachio and pine nuts	
Zeera Chicken)	£10.25
Chicken breast pieces fried in cumin seeds, then mixed with fresh cream and Masala sauce	
Garlic Chilli Chicken))	£10.25
Pieces of chicken tikka in a thick curry sauce made with onion, green chilli, garlic and a selection of spices	
Sali Boti (Dairy))	£10.50
A famous Parsi wedding dish. Tender lamb or chicken cooked with dried apricots in spicy red masala. Lavishly garnished with crisp straw potatoes	

Harri-Ali Chicken or Lamb)	£10.25
One of the most famous dishes of India. Chicken or lamb coated in ginger, garlic, chilli and tamarind marinade. This is a hot sweet and sour dish enriched in a thick sauce	

Naga (Ghost chilli) Chicken or Lamb))	£10.25
Bhut Jolokia or commonly the Naga Jolokia is a chilli pepper which is recognised as being the third hottest chilli pepper in the world. Cooked traditionally and carefully to give a spicy yet fragrant dish for you to enjoy	

Indian Stir Fry)	£12.95
A combination of sliced chicken tikka, peppers, onions and mushrooms, in chefs' special sauce, fried in a wok. Served with naan bread	

Chicken Paneer Jalfrezi))	£10.95
Your traditional jalfrezi with a special twist. A fairly hot dish cooked with a popular Indian cheese - paneer.	

Special Balti)	£12.95
Tender pieces of lamb, chicken and sheek kebab marinated in our home made spices, then cooked with tomatoes and potatoes in a medium thick sauce with fresh boiled egg	

TRADITIONAL (GF)

Choose from

Chicken - Prawn - Vegetable (Ve)

Aloo (Ve) Chickpea (Ve) Poneer (Veg) £1 extra

Lamb (£1 extra) Tikka (£1 extra) - Fish (£3 extra)

Tiger Prawns (£4 extra) - King Prawn (£5 extra)

Bhuna	£9.50
Karahi)	£9.50
Madras))	£9.50
Vindaloo)))	£9.50
Passanda (Dairy)	£9.50
Makhani (Dairy)	£9.50
Rogan	£9.50
Korma (Dairy)	£9.50
Tikka Masala (Dairy)	£9.50
Jalfrezi Fresh green chillies))	£9.50
Dupiaza	£9.50
Dansak rice included))	£12.50
Balti naan included	£12.50
Patia rice included))	£12.50
Biriani vegetable curry included	£12.75

SEAFOOD & FISH DISHES (GF)

Chingri of Chittagong)	£15.95
Chittagong is renowned for its 120 mile long beach and this dish is a favourite there! Large king prawns (half-shelled) cooked in a medium thick bhuna sauce with onion, nutmeg and ajowan seeds	

Garlic Chilli King Prawn))	£15.50
King prawns in a thick curry sauce made with onion, green chillies, garlic and a selection of spices	

Fish Tikka (off the bone)	£11.50
Fresh fish marinated in yoghurt and spices then grilled in our clay oven.	

Nowabi Fish)	£12.95
Tilapia fish that has been fried, then marinated in our Chef's special sauce with hints of ginger	

TANDOORI SPECIALS

Cooked in a traditional clay oven, marinated in aromatic spices and natural Greek yogurt as a binder to help tenderise. Served with a house salad and our homemade mint sauce on a sizzling cast iron plate

Traditional Tikka	£10.50
Diced chicken or lamb (£1 extra) marinated with spices, grilled on skewers	

Chicken, Lamb or Vegetable Shashlik	£10.95
The unique character of this dish is derived from the unique use of tomatoes, onions & green peppers. Lamb £1 Extra The mixing of a home made sauce adds to it's exquisite taste	

Tandoori Chicken	Half £10.50
Chicken marinated in yogurt and barbecued in a clay oven	Full £16.95

Garlic Chicken Tikka	£10.95
Fairly hot chicken tikka with fresh garlic and peppers	

Tandoori Mixed Grill	£16.25
Chicken tikka, lamb tikka, sheek kebab and Tandoori chicken with spice, onions and peppers	

VEGETARIAN SPECIALS

All our traditional dishes can be made with fresh seasonal vegetables according to your personal choice

Aloo Chat (Ve)	£9.95
Potatoes cooked with chopped tomatoes and cucumber, lightly spiced with chat masala. Served with Puri bread	

Paneer Wala	£9.75
Vegetables (sabz) and spinach cooked with paneer (Indian cottage cheese) in our homemade sauce	

Channa Masalla (VeO)	£9.50
Chickpeas in a thick bhuna style sauce, infused with our special spices, garnished with fresh coriander	

SIDE DISHES

Vegetarian/Gluten Free/*Vegan)

£4.50 Each

Add £3.50 to upgrade to main meal

Bombay Potato* - Spicy potatoes

Chana Bhajee* - Fresh spicy chickpeas

Motar Paneer - Fresh peas with cheese

Aloo Motar* - Potatoes and chickpeas

Sag Paneer - Fresh spinach with cheese

Tarka Dhal* - Lentils fried in garlic

Sag Aloo* - Fresh spinach with potatoes

Aloo Gobi* - Spicy potatoes with cauliflower

Kodu Motar* - Fresh courgette and chickpeas

Sag Motar* - Spinach and chickpeas

Bhindi Bhajee* - Ladies fingers (okra)

Bhajee* - Choose from:

Spinach • Mushroom • Cauliflower • Aubergine
Courgette • Vegetable

RICE

(Vegan options available, just ask)

Basmati

Plain Rice £3.25

Pilau Rice £3.50

Onion Fried Rice (Ve) £4.50

Garlic Rice (VeO) £4.50

Lemon Rice (VeO) £4.50

Vegetable Rice (VeO) £4.50

Mushroom Rice (VeO) £4.50

Special Fried Rice £4.50

Keema Rice £4.95

Chilli Rice (VeO) £4.50

Coconut Rice (Ve) £4.50

BREAD

Mixed Naan (any 2 fillings) £4.50

Plain Naan £3.25

Garlic Naan £3.50

Kulchi Naan - Stuffed vegetable £3.50

Keema Naan - Stuffed with minced meat £3.95

Peshwari Naan - Stuffed with almond & sultanas £3.95

Chilli Naan £3.50

Cheese Naan £3.95

Paratha (VeO) £3.75
Special bread fried in clarified butter

Stuffed Paratha (VeO) £4.50

Roti £3.25

Chapati £1.50



EXTRAS

Chips £3.95

Masalla Chips (Spicy) £4.95

Dahi Raitha - plain yoghurt £2.00

Mixed Raitha - onion and cucumber £2.50

Cucumber Raitha - cucumber £2.50

Green Salad £3.50

House Salad £1.25

Curry Sauce £4.50
Any curry of your choice, just the sauce as a side

Kulchi Lamb £89.95

Kulchi Chicken £79.95

24 Hours Notice Required

Whole chicken or leg of lamb marinated for 20 hours in a blend of unique herbs and spices. Very slow cooking follows for about 8 hours soaked at intervals with freshly ground fragrant spices blended in meticulous proportions. The slow mixing of the mild creamy sauce adds exotic flavour and exquisite taste as well as providing an enchanting presentation. The dish includes Chicken Tikka, Kebab, Naan, Mixed Vegetables, Mushrooms, Special Rice and Popadom.

Banquet Nights

£18.95

Sundays • Tuesdays • Thursdays

ALL YOU CAN EAT

Buffet Nights

Last Sunday of every month

Adults £18.95

Kids under Ten £10.50

If you have any dietary requirements or allergies please ask a member of staff for more information. While we take extra care to avoid allergens, cross contamination is possible due to the variety of ingredients used in our kitchen. We will do our best to accommodate your needs.

Ve - Vegan

VeO - Vegan Optional

Veg - Vegetarian

Dairy - Milk, Cream, Cheese

GF - Gluten Free

Food Guide

Medium (Spicy) Hot Very Hot

We can adjust spice to suit your preference
Just ask

THE WALTHAM



Bank Street, Bishops Waltham
Southampton, Hampshire SO32 1AN

TAKEAWAY MENU

Telephone orders welcome

01489 894684

01489 893348

OPEN 7 DAYS A WEEK

Sunday to Thursday

12 noon - 2.00 pm and 5.00pm - 10.30pm

Friday & Saturday

12 noon - 2.30pm and 5.00pm - 11.00pm

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OVER 3 MILES - £3 • OVER 4 MILES - £4

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GOOD

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