

About us

We strive to deliver the highest quality service to you whether that be in our restaurant or takeaway. Jewel Balti Cuisine has been established for over 22 years, located in Newport. It is a family run business with success to it's name. We now bring you Jewel Balti in Monmouth.

Branches at

**368 Chepstow Road,
Newport, NP19 8 JH
Tel: 01633 277378
or 272707**



Each one of our dishes are prepared with the finest Indian Spices, and the freshest produce. Our long experience of preparing these dishes has allowed us to develop their own unique character.

Cheques are not accepted. All major credit cards accepted

We are proud to have been awarded



High Class Indian Cuisine - Fully Air Conditioned
Biggest Restaurant in Monmouth - Special Function Area Available

Tel: (01600) 775507 / 719998
www.jewelbalti.com

10% Discount on Takeaway menu on order over £18

10% Student discount
Restaurant only

39 Drybridge Street, Monmouth,
South Wales NP25 5AD

Opening Hours

Evening
Sunday to Thursday : 5.30pm - 11.00pm
Friday to Saturday: 5.30pm - 12.30am

Lunch
We serve a banquet menu for lunch only £10.95 per head - please book in advance
Friday to Sunday - Lunch 12noon : 2.30pm

We serve a 3 course banquet menu for lunch at £10.95 per head
Friday, Saturday & Sunday 12 - 2.30pm
please book in advance

V This dish has been created without the use of any meat, fish or poultry.
🔥🔥🔥 - Very Hot This dish may be too spicy for some. **🔥🔥 - Hot!** **🔥 - Fairly Hot**
🕒 - Time? May take slightly longer to prepare

Special Birany

Special rice preparation, delicately flavoured with saffron, served with separate Vegetable Curry sauce.

- Jewel Balti Special Birany£9.50**
Chicken, Lamb, Mushroom and pineapple served with omelette on top
- Shahi Special Birany£9.50**
Chicken/Prawn/Mushroom with omelette on top
- Chef's Special Birany£8.95**
Chicken or Lamb with chopped garlic & onion

Traditional Birany

Special Basmati rice preparation, delicately flavoured with Safron, served with separate Vegetable Curry sauce.

- Please chose from**
- Chicken or Lamb or Prawn£8.50**
 - Chicken or Lamb Tikka£8.95**
 - Tandoori Duck£10.95**
 - Tandoori Chicken£8.95**
 - King Prawn£11.95**
 - Vegetable Mushroom V£6.95**

Original Balti Dishes

Highly flavoured and rich in spice. Balti dishes originally come from Pakistan, here we cook with special herbs and fresh tomatoes, onions, green peppers and coriander.

- Chicken£7.50**
- Lamb or Prawn£7.95**
- Chicken or Lamb Tikka£8.50**
- King Prawn£10.95**
- Vegetable V£5.95**

Anar Kali Bahar

Cooked with chopped onions and pepper with a creamy, mildly spiced sauce.

- Chicken or Lamb Anar Kali Bahar£8.50**
- Chef's Special Anar Kali Bahar£9.95**
Cooked with various meats

Set Meals

- Set Meal for 2 Persons£29.95**
Starter: Onion Bhajee & Chicken Tikka
Main Course: Chicken Balti, Chicken Tikka Massalah, Mushroom Bhajee, 2 Pillaw Rice, 1 Nan and 2 popadoms.
- Shahi Set Meal for 2 Persons£28.95**
Starter: vegetable Samosa and Sheek Kebab
Main Course: Chicken Tikka Bhuna, Chicken Korma, Mixed Vegetable Bhajee, 2 Pillaw Rice, 1 Nan and 2 popadoms.

English Meals

Served with side salad

- Sirloin Steak & Chips£10.95**
with mushrooms, & onion
- Roast Chicken & Chips£7.95**
- Chicken Omelette & Chips£8.95**
- Mushroom Omelette & Chips£7.50**

Traditional Dishes

- Bhuna**
With onions & spices garnished with tomato
- Methi Gosht**
Thick juicy sauce cooked with fresh Fenugreek and sliced tomatoes
- Dansak 🔥🔥**
Sweet & sour, fairly hot in a lentil sauce
- Pathia 🔥🔥**
Cooked with onions & tomatoes in a thick sweet & sour sauce. Fairly hot.
- Kurma**
Very mild, sweet & creamy. Cooked with coconut, almonds and spices.
- Malayan Dishes**
Coconut, fresh cream and pineapple blended to create a mild dish.
- Shahi Kurma**
Very mild and creamy dish cooked with fresh cream and Cashew nuts
- Curry**
A light mixture of medium spices to suit all palates
- Madras 🔥🔥**
Fairly hot & sour with garlic, chilli, lemon & tomato
- Vindaloo 🔥🔥🔥**
A hot dish prepared with red chillies

Masalah Dishes

Cooked with coconut, almonds, yogurt, cream & mild spice to create a very rich sauce.

Pasanda Dishes

A delicious mild dish, full of tandoori flavour cooked in delicate spice with cream coconut & almond sauce.

- Pasanda** Cooked with red wine
- Badam Pasanda** Cooked with cashew nuts

Spinach Dishes

- Sag Balti**
Prepared with fresh spinach leaves, spices & garlic in a medium spicy sauce.
- Sag Walla Chicken or Lamb**
Cooked with Spinach and Chick Peas in a sauce with medium spices and garlic..

Jalfraizy Dishes 🔥🔥

Cooked with onion, fresh green peppers & green chillies with ginger and garlic in a thick sauce.

- Please chose from**
- Chicken£6.95**
 - Lamb or Prawn£7.95**
 - Chicken or Lamb Tikka£7.95**
 - King Prawn£10.95**
 - Tandoori Duck£10.95**
 - Vegetable or Mushroom V£5.95**

- Rogon**
A saucy, succulent medium dish prepared with tomatoes and onions
- Dupiaza**
A double quantity of fresh & seasoned onions, capsicums & dozens of spices to produce a medium taste.

- Please chose from**
- Chicken£7.50**
 - Lamb or Prawn£7.95**
 - Chicken or Lamb Tikka£8.50**
 - King Prawn£10.95**
 - Vegetable or Mushroom V£5.95**

- Please chose from**
- Chicken£5.95**
 - Lamb or Prawn£6.50**
 - Chicken or Lamb Tikka£7.50**
 - King Prawn£9.95**
 - Vegetable or Mushroom V£5.50**

- Please chose from**
- Chicken or Lamb Tikka£8.95**
 - King Prawn£12.95**
 - Tandoori Duck£10.95**
 - Mangsho (Beef)£10.95**
 - Vegetable V£6.95**

- Please chose from**
- Chicken, Lamb or Prawn£7.95**
 - Chicken or Lamb Tikka£8.50**
 - King Prawn£10.95**
 - Mangsho (Beef)£10.95**
 - Vegetable V£6.95**

Welcome to Jewel Balti

At Jewel Balti it is our continued desire to offer the kind of cuisine as served in the Indian/Bangladeshi sub-continent. Each one of our dishes are prepared with the finest Indian Spices, and the freshest produce. Our long experience of preparing these dishes has allowed us to develop their own unique character. From Firm Favourites to the unusual and exotic we hope that we can excite your taste buds!

Starters

All served with Salad and Mint Sauce

- Jewel Balti Tandoori Grill**£5.95
Chicken Tikka, Sheek Kebab, Veg Samosa and Onion Bhaji
- Kebab Cocktail**£5.50
Chicken Tikka, Lamb Tikka & Sheek Kebab in a mild creamy sauce

Chicken

- Chicken Tikka Roast**£3.85
Deep fried in a creamy butter sauce
- Chilchila Chicken Special**..... £4.95
Cooked in a Tandoor with green pepper, onion and Tomatoes with chef's special spice
- Chicken Pakora**.....£3.25
Deep fried in a creamy buttery sauce
- Chef's Special Puri**.....£4.50
Spicy Chicken in deep fried puri
- Tandoori Chicken** (quarter).....£4.95
Spicy chicken marinated in herbs and spices
- Chicken Tikka**£3.95
Marinated in yoghurt and spices
- Bombay Spicy Chicken**£4.95
Grilled peppers, onion and spicy sauce
- Chicken Chat**.....£3.95
In slightly sour, spicy Chat Massala sauce.
- Chicken Chat Puree**£4.95
Chicken lightly spiced in Chat Massala sauce in a deep fried thin bread

Vegetarian

- Vegetable Samosa V**£2.50
Spiced vegetables in light pastry
- Onion Bhajee V** £2.95
Onions in a spicy batter, fried.
- Aloo Chat V**£2.95
Potato lightly spiced in Chat Massala sauce.
- Vegetable or Mushroom Puree V**.....£2.95
Spicy vegetables or mushrooms in a deep fried bread

Lamb & Others

- Mushroom Cocktail**£4.50
Mushroom and mincemeat balls coated in breadcrumbs
- Lamb Tikka**£4.25
Marinated in yoghurt and spices
- Bombay Spicy Lamb**£4.95
Cooked in grilled peppers, onion and spicy sauce
- Shami Kebab**.....£4.50
Spicy minced Lamb pattie with omelette
- Sheek Kebab**£3.95
Spicy Lamb on a skewer cooked in tandoor
- Meat Samosa**.....£2.95
Pastry stuffed with spiced minced lamb.

Fish/Prawn

- King Prawn Butterfly**.....£4.95
Coated in creamy golden breadcrumbs
- King Prawn Chilchila**.....£5.95
Cooked in a Tandoor with green pepper, onion and Tomatoes with chef's special spice
- Ginga Puri**£4.50
Spiced prawns served in a deep fried puri
- Prawn Cocktail**.....£2.95
Traditional seafood with salad
- Spicy King Prawn**£5.95
with green pepper and onions
- Crab Special**.....£4.95
White meat, delicately spiced
- Fish Tikka**£5.20
Ayre fish marinated in herbs & spice and cooked in a tandoor
- Garlic King Prawn**£5.95
King prawn marinated in yoghurt & grilled with lime juice, Garlic, peppers & onions garnished with Ginger, Coriander & Fenugreek leaves with an exotic aroma.

We serve a 3 course banquet menu for lunch at £10.95 per head
Friday, Saturday & Sunday 12 - 2.30pm
Ask for more information. please book in advance

Side Dishes

All dishes are lightly spiced. Any of these dishes can be served as main

- Mixed Vegetable Bhajee**.....£2.95
- Mushroom Bhajee**£2.95
- Sag Bhajee** (Spinach).....£3.50
- Sag Channa Bhajee**£3.25
- Cauliflower Bhajee**£2.95
- Bindi Bhajee** (Okra).....£2.95
- Channa Bhajee**.....£2.95
- Onion Bhajee**£2.55
- Aloo Gobi** (Cauliflower & Potatoes) ...£3.25
- Bombay Aloo** (hot spicy potatoes) ...£2.95
- Sag Aloo** (Spinach & Potatoes).....£3.50
- Tarka Dal** (cooked in garlic).....£3.50
- Sag Paneer** (spinach with cheese)....£3.95
- Woory Niranish (New)**.....£4.50
fresh Bengal flat green beans stir-fried with herbs and spice, highly recommended.
- Jeera Aloo (New)**£3.95
a delicacy of cumin-tempered potatoes cooked with tomato, onion cooked home made spice mix.
- Garlic Fried Mushrooms**£1.95
- Fried Mushrooms**£1.50

Rice Dishes

- Pillaw Rice**£2.70
Basmati Roasted and cooked in butter
- Rice** (boiled)£2.40
- Jewel Balti Special Fried Rice**.....£2.95
- Mushroom Fried Rice**.....£2.95
- Egg Fried Rice**£2.80
- Onion Fried Rice**.....£2.60
- Garlic Fried Rice**.....£2.80
- Pineapple Rice**£2.95
- Coconut Rice**£2.95
- Kashmiri Fried Rice** (with Banana) ...£2.95
- Vegetable Fried Rice**£2.50
- Keema Fried Rice**£3.50
- Sag Rice**(with Spinach)£3.50
- Chips**.....£1.95

Traditional Indian Bread

- Nan**.....£1.95
- Keema Nan** (with minced meat).....£2.95
- Garlic Nan**.....£2.50
- Garlic & Chilli Nan**£2.95
- Cheese & Garlic Nan**£3.50
- Peshwari Nan** (almond & sultanas)£2.95
- Cheese Nan**£2.95
- Vegetable Nan**£2.95
- Tandoori Roti**.....£1.95
- Poratha**£2.50
- Stuffed Poratha** (Vegetable).....£2.95
- Chapati**.....£1.50

Popadoms & Pickles

- Plain Popadam**.....£0.50
- Spiced Popadam**.....£0.60
- Mango Chutney or Lime Pickle**£0.50
- Onion Salad or Mint Sauce**£0.50
- Spicy Red Onion**£0.60

If you have any allergies or dietary requirements, please inform a member of staff when you place your order.

Please do not hesitate to tell us of any problems with service or the quality of the meal.

This dish has been created without the use of any meat, fish or poultry.

- Very Hot This dish may be too spicy for some. - Hot! - Fairly Hot

- Time? May take slightly longer to prepare

Chef's Recommendation

We have been combing the finest spices from the Indian sub-continent with fresh produce for many years. These are our signature spicy recipes, full of rich flavour, aroma & palate tingling taste!

Please chose from

Jewel Balti Chilli Massala
cooked in a creamy sauce with a touch of spice & herb with fresh chilli

Jewel Balti Chilli Bhuna
marinated chicken tikka with garlic, ginger & onion and fresh chilli cooked in a aromatic sauce.

Nagas Special
Hot dish cooked with spice, herbs and the naga spice in a rich flavour sauce.

South Indian Garlic Chicken
Bhuna style with the maximum amount of garlic to give a medium hot flavour.

Special Bengali Kurma NEW
delicious fresh chicken slowly cooked in rich creamy highly flavoured chef special sauce.

Murog Tikka Joipurt
Cooked in a Tandoor with a medium spice with selected mushroom fresh coriander, Tomatoes and peppers

Bengal Woory Special
Fresh Bengal flat green beans with herbs and spices, highly recommended.

Garlic Lamb Aloo NEW
Chef Special Green Sauce, dry chilli, chopped garlic, red & green pepper, roast potatoes

Chicken Tikka£8.95

Lamb Tikka£8.95

Beef£10.95

Tandoori Duck£11.95

King Prawn£12.95

Jewel Balti Koorai
marinated chicken tikka or lamb tikka cooked with fresh chopped green peppers and onion delicate with chef special characteristic sauce medium hot.

International Jalfrizy
chicken or lamb selected cut, stir fry combined with chopped onion, pepper fresh chillies,coriander,garlic and ginger delicate chef special sauce.

Bangladesh jalfrizy
marinated chicken with sliced onion pepper and fresh green chillies,coriander blend with various aromatic spice, fairly hot.

Jaffron Special
Fairly ot dish cooked with spice, herbs and the in a rich flavour sauce.

Cumin special NEW
cooked with fresh Garlic & peppers, fresh crushed mustard & cumin seeds, a distinctly flavoured fragrant sauce.

Mangsho Dishes

Jewel Balti Mangsho£10.95
BEEF curry made with tender sirloin steak, stir-fried in a kavali dish, authentic spice with garlic, onion and tomatoes with crushed coriander seeds and crispy red chillies topped with potatoes.

Bhuna Mangsho£10.95
BEEF curry cooked in various authentic spice & herbs with sirloin steak.

Woory Mangsho.....£10.95
BEEF cooked with fresh Bengal flat green beans with herbs and spices.

Nurjahan Special Mangsho£10.95
BEEF Cooked with spices, herbs, chopped green pepper and onion. A fairly hot dish

Mangsho Jalfrizy£10.95
BEEF curry cooked in various authentic spice & herbs with sirloin steak. Stir fry combined with chopped onion, pepper fresh chillies,coriander,garlic and ginger delicate chef special sauce.

Bombay Kashi NEW£10.95
BEEF Tender diced beef, Lentils, Chopped garlic, red chilli, lentils, medium. Spiced cardomom. slow cooked in a special traditional green sauce.

Vegetarian

Shobji Paneer V£6.70
Vegetables almonds and coconut with soft Indian cheese in a mild spicy sauce.

Bahar Green Special V.....£6.70
A delicate chilli, coriander and capsicum blended sauce with mixed vegetables.

Shobji Chilli Massala V£6.70
Mixed vegetables in a massala sauce with fresh chilli, spice and herbs. Hot with a touch of sweet flavour

Shobji Bhuna V£6.70
Mixed vegetables with medium spice in a medium sauce.

Shobji Jalfrizei V£6.70
Mixed vegetables with green chillies spices and herbs . A crunchy, full flavoured dish

Cumin special NEW.....£6.70
cooked with fresh Garlic & peppers, fresh crushed mustard & cumin seeds, a distinctly flavoured fragrant sauce.

Jewel Balti Specialities

Excite your taste buds with a rich variety of spicy flavours with fresh produce from the Indian sub-continent .
These dishes can be altered to your specification.

Shahajani King Prawn£13.95

Marinated whole King Prawn barbecued in Tandoori Clay Oven with Capsicum, Onions & Tomatoes, served in a sizzling dish with salad.

King Prawn Chilchila£12.95
Cooked in a Tandoor with green pepper, onion and Tomatoes sweet & sour with chef's special spice.

King Prawn Paneer.....£12.95
Mild delicious spicy, creamy sauce with cheese.

Murgi Balti.....£10.95
Spring Chicken on the bone cooked in a spicy, medium masalaha sauce with minced meat.

Lal Toofan Chicken£8.95
Cooked on the bone then separated and cooked in a creamy spicy masalaha sauce with slices of onion.

Chicken Razala£7.95
Mild with light spices, almonds and coconut with omelette on top

Jewel Balti Kofta Special£8.50
Mincemeat balls in a fairly hot & spicy sauce

King Prawn Konpoly£12.95
King prawn fairly hot in chefs special sauce

Fish Special£10.95
Bengal cooked style salmon cooked with a selection of chefs special spice and herbs

Fish Jalfrizy£10.95
Bengal style cooked with chillies, peppers and onion, with a selection of spice and herbs

Tengy Fish NEW£10.95
An exotic Bangladeshi dish delicacy, Salmon sauteed in Garlic onion peppers lemon juice & tomatoes. With a subtle medium tangy flavour.

Murgh Lahore.....£8.50
Chicken baked on a marinade of spinach, mint and purred coriander create a rich creamy texture.

Handi Murgh£8.95
Small pieces served on the bone, chef special delicious Bengali chicken dish served on the bone cut into small pieces cooked with garlic, ginger, fresh chillies, tomato and onion.

Nurjahan Chicken£8.50
a deliciously fairly hot dish of succulent lamb or chicken sliced cooked with onion and peppers.

Monchurin Chicken£8.50
Chicken cooked with peppers, onion in a monchurin sauce - sweet & sower.

King Prawn Rose NEW.....£12.95
Sliced garlic & onion with green peppers, in a special rich sauce

Bombay Sizzling NEW£8.95
Cooked with onions and grilled pepper with a medium rich semi dry sauce

Shatkora Chicken£8.50
slices of chicken with delicate spices and citrus flavoures in a medium sauce.

Chicken Lime Bhuna NEW.....£8.50
cooked in a semi dry Chefs special green sauce with Fresh garlic, chilli, green peppers with lime juice & tomatoes.

Tandoori Speciality

All cooked in a traditional Tandoor - a clay oven fired with charcoal and marinated in oriental spices, herbs and yogurt. All served with Salad and Mint Sauce

Chicken or Lamb Tikka.....£8.25

Marinated in yoghurt mild spices and herbs

Tandoori Duck Tikka£10.50
Marinated in yoghurt mild spices and herbs

Tandoori Chicken on the bone(half) £8.25
.....(whole) £15.95

Chicken or Lamb Shashlick£10.95

Cooked with onions and green peppers

Tandoori Duck Shashlick£11.95
With chopped onions and green peppers

King Prawn Shashlick£11.50
With chopped onions and green peppers

Tandoori King Prawn.....£11.95

Marinated in yoghurt mild spices and herbs

Tandoori Mixed Grill£11.95

A variety of meat served with a mild sauce

Royal Shaslick£10.95
Chicken and lamb mixed with chopped green peppers and onions

Fish Tikka£10.95

Bengal fish marinated in herbs & spice and cooked in a tandoor