

Menu



LUNCH • DINNER

Lunch 11am till 5pm
Dinner 5.00pm till late

BOMBAY *Tapas*

AFGHANI KALMI KEBAB \$14

Chicken drumsticks in a blend of cashew, saffron, yoghurt and authentic spices.

CLASSIC CHICKEN TIKKA \$12 GF

Marinated in spices, yoghurt, mustard oil, pot roasted, finished with chaat masala served with mint sauce

CHICKEN 65 \$13 Spicy deep fried chicken tossed with ginger, mustard and curry leaves

GINGER CHICKEN \$13 Batter fried chicken, wok tossed with fresh ginger and soy sauce

CHICKEN FRANKIE (till 4pm) \$12 Chicken tikka rolled in roti, filled with salad, pan-fried onions and special sauce served with tomato ketchup

LAMB SEEKH \$12 GF Mince rubbed with powder spices, chillies, freshly chopped mint cooked on skewer in tandoor oven and served with mint sauce

LAMB SLIDERS (till 4pm) \$12 Two Bombay spiced lamb patties grilled and served in slider buns

TRAHIKI FISH TIKKA \$14

Tarahiki cubes marinated in mustard and classic tandoor home made marinade, served with yoghurt base coriander sauce

GARLIC PRAWNS \$13 GF

Pan fried Tiger prawns tossed with garlic and butter

GUN POWDER PRAWNS \$13 GF

Hot and spicy Tandoori prawns

SALT AND PEPPER SQUID \$13 GF Crispy corn coated squids shallow fried with cayenne pepper and sea salt served with lime and cilantro

CLASSIC PANEER TIKKA \$12 GF Marinated in spices, yoghurt, mustard oil, pot roasted, finished with chaat masala served with mint sauce

GUN POWDER MUSHROOMS \$12 GF

Hot and spicy Tandoori mushrooms

PAAV BHAJI (VEG MASH WITH BUTTERBREAD) \$12 GF

A mixture of various vegetables boiled, mashed and cooked with a spicy masala, served with butter fried pav

BOMBAY *Classics*

HOT 6 CHICKEN \$26 GF

Seriously hot and delicious. A perfect blend of 6 spices, served with Indian fried rice, batter fried chicken strips wok tossed in spices and szechuan sauce

AWADHI LAMB CHOPS

WITH SPICED POTATO MASH \$25

Mace and Cinnamon spiced lamb chops grilled and served on potato mash

ACHARI SNAPPER WITH MASALA BHAAT \$28

Picked snapper fillets semolina crusted and shallow fried served with curry leaf flavoured rice and coastal sauce

MALWA SCALLOPS POHA \$17 GF

Spiced pan seared scallops flavored with coconut served with flattened rice

PEPPY PANEER WITH VEG FRIED RICE \$23

Cottage cheese tossed in onions, capsicum and garlic with soy and shezwan served with fried rice

PARDA BIRYANI \$24

Veg or Chicken or Lamb - layered with basmati rice sealed with a flaky crust (parda)



MANCHOW SOUP \$10

WITH CRISPY NOODLES (VEG/CHICKEN)

Hot and spicy Bombay classic with carrots, mushrooms, cabbage, ginger, garlic and soya served with fried noodles

BOMBAY *Tapas cont...*

MASALA CUP CORN \$10 GF

Roasted corn tossed in butter, lemon and a tangy masala

SAMOSA CHAT \$11 GF Deep fried spiced potato wrapped in flour sheet, drizzled with a tangy dressing and served with cucumber salad

FLAVOUR BURST \$11 GF Crusty round mini puris stuffed with potatoes, yoghurt touch of chilli, mint and herbs, served with tamarind chutney

BHEL \$9 GF Rice puffs and savouries, tossed-up in chopped onion, coriander and tamarind chutney

SHARING *Plates*

BOMBAY TAPAS PLATTER \$38 GF

Combination of 5 Tandoor items - Garlic prawns, tandoori prawns, chicken tikka, paneer tikka and lamb seekh kabab

VEG PLATTER \$27 GF Combination of Samosa chaat Flavours burst, Paneer tikka and Mushroom tikka

VEGAN PLATTER \$27 GF Combination of Samosa, Bhel Masala Corn and Garlic Mushroom



MARGHERITA PIZZA (till 5pm) \$13

Thin crust pizza with tomato concasse, basil and mozzarella cheese

CHICKEN TIKKA PIZZA (till 5pm) \$16

Chicken tikka shreds, mozzarella cheese

GARLIC PRAWN PIZZA (till 5pm) \$19

Garlic flavoured prawns, mozzarella cheese

BOMBAY CHIPS (FRIED IDLE) SALTED OR SPICED \$7

Bowl of fries seasoned with our special mint and chilli powder served with chef's classic spiced yoghurt dip

FLAT GARLIC BREAD \$7

Served with sour cream

* One payment per table please.

CURRIES

All curries are served with rice and naan.

(Get **BOTTOMLESS** curry bowls for only additional \$10)

Bottomless applies when curries are ordered by each person dining.

Breads and rice re-orders are chargeable

BUTTER CHICKEN/PANEER \$18 GF

Low on cream, high on flavours

HOME STYLE CHICKEN CURRY \$19 GF

Tender chicken cooked in onion, ginger, garlic and tomatoes with whole spices

CHICKEN TIKKA MASALA \$20 Roasted chicken tikka topped up in rich tomato and spice flavoured sauce

SALI BOTI \$20 GF Lamb cooked in tangy tomato gravy with fragrant spices and garnished with thin potato sticks

BOMBAY LAMB MASALA \$20 GF

Succulent lamb, well done and cooked in curry sauce

COASTAL FISH CURRY \$20 GF Catch of the day in authentic flavours from the western coast of India

PALAK PANEER/CHICKEN/LAMB \$19 GF

Fresh spinach crafted in masala and cooked to perfection

KORMA CHICKEN/LAMB/VEGGE \$20

A creamy curry made with nuts puree

KOLHAPURI CHICKEN/LAMB/VEGGE \$20 GF

A super spicy delicacy made with kolhapuri chilli paste

PANEER BUTTER MASALA \$19 GF

Tender paneer cooked in a tomato and fenugreek flavoured gravy

DAL TADKA \$14 GF

A hearty stew of lentils tempered with Indian spices

DAL MAKHANI \$15 GF

Protein rich creamy and luscious lentil stew

KADHAI VEGETABLE \$17 GF Mix vegetables with capsicum and kadhai masala in tomato onion sauce

KIDS Menu

BUTTER CHICKEN \$11 GF

Served with rice and naan

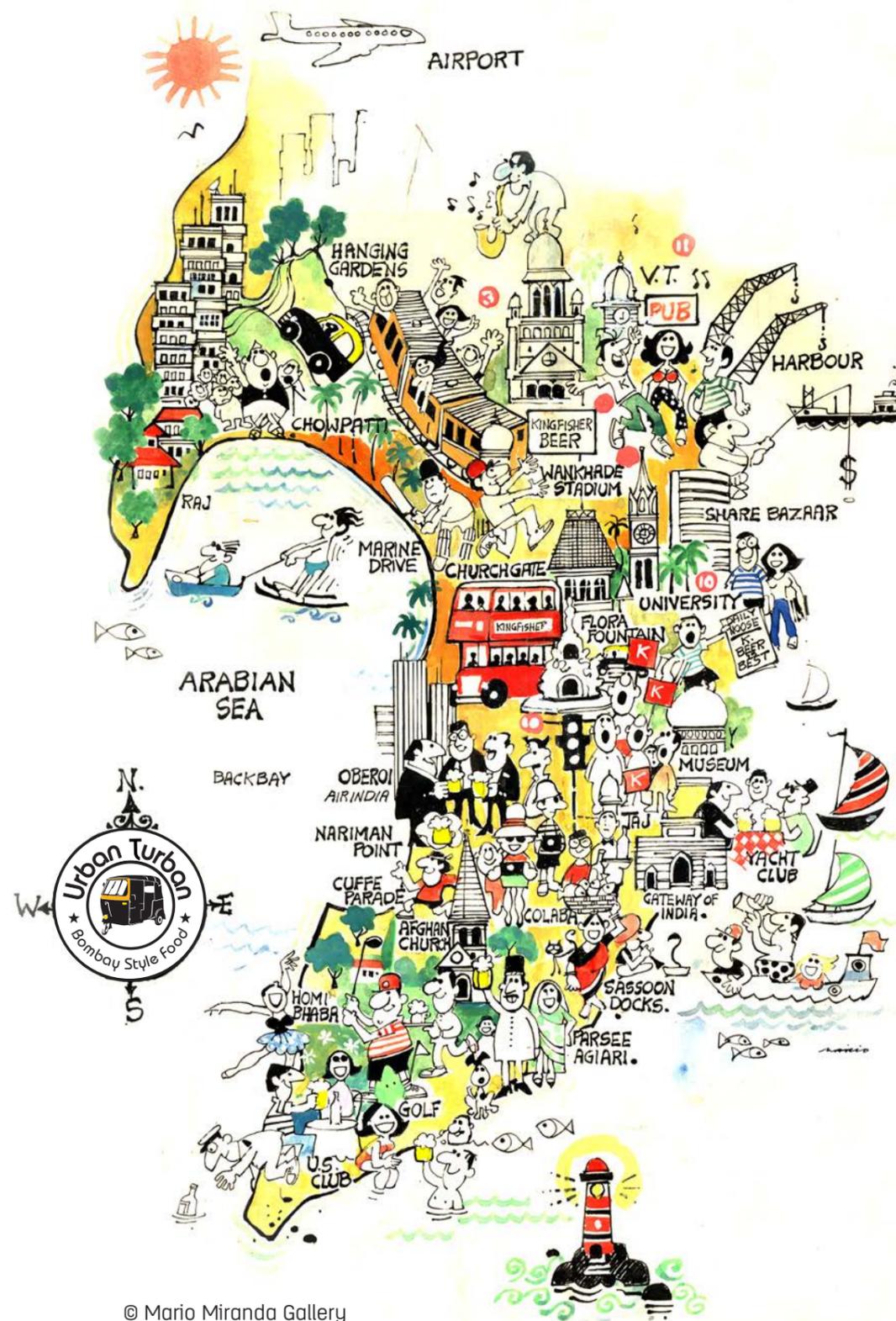
CHICKEN NUGGETS & FRIES \$10

Served with tomato ketchup

KIDS PIZZA \$10

Choice of chicken or vegetarian

'Bombay' by Mario Miranda



SIDES & SALADS

RUSTIC MIXED GREEN SALAD \$11 GF

Mix rocket, cucumber, cabbage and peppers tossed in masala vinaigrette sweet chilli dressing

TANDOORI CHICKEN SALAD \$12.50 GF

Fresh garden salad tossed in tandoori chicken bites with sprinkle of fresh lemon and spices

ROTI/NAAN/GARLIC NAAN \$3.50

CHEESE NAAN/ONION KULCHA \$5.00

PESHWARI NAAN

STEAMED RICE \$4.50

POPPADUM \$6 GF (Hats off)

Six roasted poppadoms rolled along with finely chopped onion, tomato and spiced mix

CHUTNEYS/PICKLE/RAITA \$3

Mint | Tamarind | Hot Garlic | Mixed Pickle

DELICIOUS Desserts

CHOCOLATE SAMOSA WITH VANILLA \$12

Dark chocolate wrapped in a steaming hot samosa served with ice-cream

MANGO LASSI \$8

Yoghurt smoothie made with mango pulp

CHOICE OF ICE-CREAM \$12

Choose from Gulkhand (Rose) | Alphonso (Mango) | Pan (Betel nut)

BROWNIE SUNDAE \$13

Layer of fudgy brownie topped with vanilla ice cream and nuts

VERMICELLI & HAZELNUT KHEER \$12

Hot vermicelli pudding flavoured with cardamom and dry fruits

PAAN SHOT \$2.50

Great mouth freshener