

Bombay Café Menu

Cold Beverages

Nimbu Pani (sweet or salted) 2.00

Freshly squeezed lemon served with cold water or club soda or sprite.

Lassi(sweet, salted or masala) 3.00

Churned yogurt served chilled.

Mango Lassi 3.50

Fresh yogurt blended with mango and served chilled.

Mango Shake 3.50

Milk blended with mango and served chilled.

Soda 2.00

Coke, Sprite, diet Coke, Ginger Ale, Ice Tea(sweetened)

Water 2.00

Spring water, Perrier water, Tonic water

Juice 3.00

Orange, Pineapple, Cranberry, Mango, Tomato, Fruit Punch

Soup and Salad

Dal Soup 3.95

A perky clove flavored red lentil soup garnished with cilantro.

Tomato Soup 3.95

Cream of tomatoes infused with herbs and spices served with garnishments.

Chicken Soup 3.95

Chicken stock heightened with flavorful fresh herbs, garnished with shredded chicken and chopped cilantro.

Seafood Soup 5.95

A spicy seafood soup favorite of Anglo Indians made with shrimp and garnished.

Garden Salad 3.95

Fresh greens tossed with cucumbers, carrots, onions sprinkled with chat masala.

Appetizers-Vegetarian Selections

Samosa - 2 pieces 3.50

Deep fried cone pastry filled potatoes and green peas.

Vegetable Pakoras - spinach, onion, potato or mixed 3.95

Mildly spiced vegetable fritters of your choice.

Onion Bhaji 4.95

Chopped onion deep fried in a spicy tempura like batter.

Cheese Pakoras 4.95

Homemade Cheese fritters dipped in a batter of garbanzo and deep fried.

Aloo Tikki 6.95

Potato patties served with spicy garbanzo curry.

Chole Bhatura 8.95

Chick peas (garbanzo) cooked with onions, tomatoes, and spices served with deep fried bread.

Raita 2.95

Chilled yogurt served as you like.

Mango Chutney 2.95

Sweet Mango relish.

Papadum 1.95

Light airy lentil wafer, fried or roasted.

Mumbai Street's Favorite

Bhel Puri 5.95

A mélange of assorted crisps noodles smothered in a sweet and sour chutney.

Papdi Chat 5.95

Homemade pastry crisps topped with boiled potatoes, chopped onions, cilantro leaves, smothered with sweet chutney and chilled light yogurt.

Appetizers-Non Vegetarian Selections

Chicken/Lamb Keema Samosa - 2 pieces 4.95

Deep fried cone pastry stuffed with seasoned Chicken or Lamb Keema.

Chicken Pakoras 4.95

Succulent shredded tandoori chicken marinated overnight in an exquisite blend of masala cooked in the tandoori oven dipped in batter and deep fried.

Fish Pakoras 8.95

Succulent pieces of fish marinated in mild spices and then deep fried.

Tandoori Pesh-Kush 19.95

A mixed platter of our choicest tandoori specialties consisting of Tandoori shrimp fish Tikka, chicken Tikka, chicken Reshmi Kabab, tandoori chicken and Lamb Seekh Kabab all together

in an adventurous dish.

House Special Dinner

* All dinners served with soup (Tomato/Lentil) or salad, rice and Naan bread.*

Vegetable Thali 16.95

A selection of two vegetables of chef's choice along with kali (Dal Makhani) dal.

Tandoori Mixed Grill Special 19.95

Tandoori shrimp, tandoori chicken, chicken Tikka and lamb Seekh Kabab served with kali(Dal Makhani) dal.

Light Platter Special 18.95

Low calorie combination of fish Tikka, chicken Tikka, served with yellow (Surti) dal.

Tandoori Specialties-Vegetables

Vegetable Seekh Kabab 12.95

Mashed mixed vegetables infused with herbs, spices then skewered and roasted in a clay oven.

Paneer Tikka 15.95

Cubes of homemade cottage cheese marinated in yogurt, lightly spiced to preserved its delicate taste skewered and then roasted in a clay oven.

Tandoori Specialties-Chicken

Chicken Tikka 12.95

Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven.

Chicken Reshmi Kabab 14.95

Soft and Silky boneless pieces of white chicken simmered in butter cream and cashew nut pastes skewered and baked in clay oven to tender perfection.

Chicken Lahsooni Kabab 13.95

Boneless pieces of chicken marinated in garlic, roasted in clay oven.

Chicken Achari Tikka 13.95

Succulent cubes of boneless chicken marinated in Indian pickle paste, yogurt and roasted in clay oven.

Tandoori Chicken Full 20.95 Half 11.95

Chicken marinated in yogurt with blend of colorful Indian herbs spices and roasted in clay oven.

Chicken Zafrani Kabab 18.95

Chicken breast marinated in a special almond paste, yogurt, saffron, spices and cooked in

clay oven.

Tandoori Specialties-Lamb

Lamb Seekh Kabab 12.95

Minced lamb marinated in our own combination of herbs, spices and skewered and roasted in clay oven.

Lamb Boti Kabab 13.95

Boneless pieces of tender lamb marinated with yogurt, garlic, ginger, skewered and roasted in clay oven.

Tandoori Specialties-Seafood

Tandoori Shrimp 17.95

King sized shrimp marinated in mild spices and roasted in clay oven.

Fish Tikka 16.95

Barbecued pieces of seasoned fish with the flavor of Indian herbs and spices.

Vegetable Specialties

Dal Makhani 9.95

An aromatic blend of lentil simmered on a slow fire until tender, tempered with onions, ginger, garlic and tomatoes.

Surti Dal - Yellow Lentil 9.95

Yellow Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.

Chana Masala 9.95

Delicious chick peas cooked in an exotic blend of North Indian spices.

Paneer Makhani 11.95

Fresh cottage cheese cooked with a creamy tomato sauce.

Mattar Paneer 11.95

Fresh cottage cheese cubes prepared with green peas.

Kadhai Paneer 11.95

Homemade cottage cheese cooked with green pepper, ginger, tomatoes and onions.

Paneer Bhurji 11.95

Fresh cottage cheese grated and prepared with green peppers, tomatoes and onions.

Palak Paneer 11.95

Fresh cottage cheese cubes in spicy spinach sauce.

Palak Kofta 11.95

Spinach, cottage cheese and potatoes rolled into balls and cooked in a spicy tomato, spinach and onion gravy.

Malai Kofta 11.95

Mix vegetable cheese dumplings cooked in a creamy hot sauce with herbs and spices.

Baingan Bharta - Eggplant 9.95

Fresh eggplant roasted in the tandoor, mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of spices.

Aloo Gobi 9.95

Cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger, tomatoes and herbs.

Bombay Aloo 9.95

Whole baby potatoes cooked to perfection with herbs and spices.

Aloo Zeera 9.95

Potatoes cooked with cumin seeds, garnished with cilantro and ginger.

Aloo Mutter 9.95

Potatoes and green peas cooked in curry sauce garnished with cilantro.

Aloo Saag 9.95

fresh potatoes and spinach cooked with Indian spices.

Bhindi Masala - Okra 9.95

Delicious okra cooked in an exotic blend of North Indian spices.

Mixed Vegetable Curry 9.95

Seasoned vegetables mild, medium or spicy available with our own onion based sauce cooked at a low heat.

Navrattan Korma 11.95

A royal delicacy made of fresh vegetables cooked in a creamy sauce on a low heat.

Kadhi Pakora 10.95

Deep fried onion with medium spicy yogurt sauce.

Chicken Specialties**Chicken Curry 11.95**

Chicken cooked with a delicately spiced curry sauce.

Chicken Makhani - butter chicken 12.95

Chicken pieces roasted in a clay oven and then folded into a creamy tomato sauce.

Chicken Tikka Masala -a dish of international acclaim 13.95

Chunks of chicken roasted in a clay oven and then folded into a red cream sauce.

Chicken Korma 13.95

Chicken cubes cooked in a rich almond sauce.

Chicken Chili Masala 11.95

Boneless pieces of chicken cooked with green chilies and hot spices.

Chicken Saag 11.95

Chicken pieces smothered in a spicy spinach sauce.

Chicken Madras 11.95

Boneless pieces of chicken cooked with south Indian spices flavored with coconut.

Chicken Vindaloo 11.95

A delicious combination of chicken marinated in vinegar, hot peppers and spices cooked over a low heat.

Chicken Channa 11.95

Succulent pieces of chicken cooked with white gram in pounded spices and tomatoes.

Chicken Jhalfrezi 11.95

Marinated chicken sautéed with fresh mixed vegetables.

Chicken Kadhai 11.95

Succulent pieces of chicken cooked with onions, ginger, garlic and rich spices in a iron wok.

Egg Curry 9.95

Boiled eggs cooked with hot spicy curry.

Egg Bhurji 10.95

Eggs cooked with green peppers, tomatoes, onions and hot spices.

Lamb Specialties**Lamb Rogan Josh 12.95**

Succulent pieces of lamb in a cardamom flavored sauce.

Lamb Bhuna 13.95

Lamb cubes cooked with ginger, garlic, tomatoes, onions, green chilies and Indian spices.

Lamb Korma 14.95

Tender pieces of lamb cooked in a rich creamy sauce, garnished with nuts.

Lamb Tikka Masala 14.95

Chucks of lamb roasted in a clay oven and folded into a cream sauce.

Lamb Achari 13.95

Tender pieces of lamb cooked with achari masala, a medium hot dish.

Lamb Saag 13.95

Pieces of lamb in a creamy spinach sauce.

Lamb Madras 13.95

Lamb pieces cooked in mild gravy with coconut milk. a south Indian specialty.

Lamb Vindaloo 13.95

A delicious combination of lamb marinated in vinegar, hot peppers and spices cooked over a low heat.

Lamb Kadhai 13.95

Boneless lamb cooked with fresh tomatoes, onions, garlic, and mild spices garnished with fresh cilantro.

Lamb Keema Mattar 13.95

Ground lamb cooked with aromatic spices and green peas.

Goat Kadhai 13.95

Succulent pieces of goat cooked with fresh tomatoes, onions, ginger, garlic garnished with fresh cilantro and ginger.

Goat Curry 13.95

Goat cooked with a delicately spiced curry sauce.

Seafood Specialties**Shrimp Curry 18.95**

Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger.

Shrimp Bhuna 18.95

Shrimp cooked with ginger, garlic, tomatoes, onions, green chilies and Indian spices.

Shrimp Madras 18.95

A seafood preparation from South India with coconut and other spices from the south.

Shrimp Vindaloo 18.95

A traditional dish from the island of Goa cooked in a spicy tangy sauce.

Shrimp Pudina Masala 18.95

Fresh shelled shrimps cooked in a rich mint sauce.

Fish Curry 16.95

Seasonal fish cooked with grated coconut in a spicy sauce.

Fish Tikka Masala 17.95

Barbecued pieces of boneless fish marinated in yogurt and spices.

Breads**Naan 2.50**

Flat leavened bread baked on the wall lining of the tandoor oven.

Kashmiri Naan 3.95

Leavened bread made from fine flour stuffed with pineapples, cherries and walnuts.

Khurmi Naan 3.95

A garlic, tomato and chili flavored bread baked in a clay oven.

Peshawari Naan 3.95

Flat leavened bread dotted with sesame seeds.

Onion Kulcha 3.95

Light flat bread stuffed with onion and fresh green cilantro leaves.

Garlic Naan 3.95

Made of dough of fine flour with taste of garlic.

Paneeri Kulcha 3.95

Light flat bread stuffed with homemade cottage cheese.

Lachcha Paratha 3.95

Whole wheat layered bread from tandoor.

Aloo Paratha 3.95

Whole wheat bread stuffed with seasoned mashed potatoes.

Tandoori Roti 3.00

Whole wheat bread baked in clay oven.

Lamb Keema Naan 4.00

Naan baked with tender minced lamb stuffing.

Poori 5.00

Whole wheat puffy bread, which is deep fried.

Bombay Cafe Specials**Vegetable Kathi Kabab 9.95**

Assorted vegetable mashed and spiced roasted in clay oven and then rolled in handkerchief bread.

Chicken Kathi Kabab 10.95

Chicken pieces marinated in yogurt with special herbs and spices, roasted in clay oven and then rolled in thin handkerchief bread with grilled onions and relishes.

Lamb Kathi Kabab 11.95

Minced lamb Kabab rolled in thin handkerchief bread with grilled onions and relishes.

Shrimp kathi Kabab 13.95

Skewered and roasted shrimp marinated with garlic, onions rolled in handkerchief bread with relishes.

Rice Specialties**Pulau Rice 3.95**

Basmati rice cooked with saffron and Indian herbs.

Vegetable Biryani 9.95

Basmati rice and vegetable flavored with saffron and cooked on a low heat.

Chicken Biryani 10.95

Basmati rice and chicken richly flavored with saffron and cooked with Indian herbs on a low

heat.

Lamb Biryani 13.95

Basmati rice and meat richly flavored with saffron and cooked with exotic herbs on a low heat.

Shrimp Biryani 15.95

Basmati rice flavored with saffron cooked with shrimp in mild spices.

Desserts

Kheer 3.50

Fragrant rice cooked with sweeten milk, raisins and almonds.

Ras Malai 4.00

Flat round discs of Indian cottage cheese poached in milk and served with pistachio.

Gulab Jamun 3.50

Golden fried balls of milk pastry soaked in sweet saffron syrup and served hot.

Gajar Ka Halwa 3.50

Grated carrots cooked gently in milk as it reduced to form halwa generously sprinkled with nuts and allowed to set.

Kulfi - Mango, Pistachio or Orange 4.50

Traditional Indian Ice-Cream.