

SOUP

TOMATO (GF)

Fresh tomatoes simmered with Indian herbs. 5

MULLIGATAWNY (GF)(V)

Traditional yellow lentil soup with turmeric, cumin and lemon. 5

CILANTRO LEMON (GF)(V)

Delicious veg. Base with fresh cilantro, lemon, carrots and cabbage. 5

SALADS

(Choice of mango pineapple vinaigrette, bleu cheese, raita, oil & vinegar.)

Add - Tandoori Chicken 5 add Fish 7

HOUSE (GF)

Chopped mixed greens served with carrots, cucumbers, tomatoes & your choice of dressing. 6

SPINACH (GF)

Fresh baby spinach served with carrots, cucumbers, mandarin oranges, roasted almonds & your choice of dressing. 8

APPETIZERS

VEGETABLE SAMOSA

Crispy turnovers stuffed with seasoned potatoes and green peas. 5

VEGETABLE PAKORA (GF)(V)

Fresh vegetables dipped in chickpea batter. 5

BASIL PANEER TIKKI (V)

Fresh basil, potatoes with homemade cottage cheese, goat cheese, cashews & raisins. 6

PAPDI CHAT

Chips with chickpeas, onion and potato, topped with mint and tamarind sauce. 7

SEV PURI (V)

Crispy fried puffs filled with potato, onion and tomato, topped with mint and tamarind sauce. 7

DAHI PURI

Crispy fried puffs filled with potato, onion, tomato, topped with yogurt, mint and tamarind sauce. 7

GOBI MANCHURIAN (GF)(V)

Cauliflower florets cooked with onions and peppers in a sweet and spicy Indo Chinese sauce. 13

CHICKEN SAMOSA

Crispy turnovers stuffed with marinated chicken. 5

CHICKEN LOLLIPOP

Chicken wings with an Indian twist, tossed with house special schezwan sauce. 8

CHICKEN 65 (GF)

Boneless chicken marinated with fresh ginger, garlic, homemade spices, tempered with mustard seeds and curry leaves. 14

SIDES (GF)

Mango chutney - 3	Cucumber raita - 4
Mango pickle - 3	Pineapple raita - 4
Papadum - 3	Yogurt - 3

KIDS

Chicken tenders. - 4
French fries. (GF) - 3
Macaroni & cheese. (GF) - 3

OFF THE GRILL

GOBI MALAI TIKKA (GF)

Cauliflower florets marinated in yogurt with fresh mint, cumin, black pepper and grilled with pineapple, peppers and onions. 14

CHICKEN TANDOORI (GF)

Bone-in chicken marinated in yogurt, ginger, garlic, lemon and our special tandoori mix. 14

CHICKEN MALAI KEBAB (GF)

Boneless chicken marinated in yogurt with fresh mint, cumin, black pepper and grilled with peppers, onions and pineapple. 15

TAMARIND FISH (V)

Cubes of salmon marinated in our homemade tamarind sauce tempered with coriander, cumin and curry leaves. 17

TANDOORI TIKKA (Paneer 14, Chicken 15, Lamb 16, Shrimp or Salmon 17)

Your choice of protein marinated in yogurt and our special tandoori mix, grilled to perfection with peppers, onions and tomatoes.

CURRIES (Veg 13, Paneer 14, Chicken 15, Lamb 16, Seafood 17)

BUTTER (GF)(N) Mild and buttery curry sauce with cilantro, cumin and fenugreek leaves.

CURRY SAUCE (GF)(V) House special sauce with ginger, garlic, onion, tomato and our signature spices.

JALFRAZIE (GF)(V) Tomato and garlic sauce tossed with chunks of bell peppers, onions and tomatoes.

KADHAI (GF)(V) Cumin and fennel sauce, tossed with chunks of bell peppers, onions and tomatoes.

KORMA (GF)(N) Fragrant and creamy cashew sauce with ginger, garlic and our signature blend of spices.

MADRAS (GF)(V) Zesty south indian creamy coconut sauce with black pepper, coriander and mustard seeds.

ROGAN JOSH (GF) Authentic curry with light yogurt, fennel, ginger and tomato.

SAAGWALA (GF) Creamed spinach simmered with cumin, turmeric and freshly ground spices.

TIKKA MASALA (GF)(N) House speciality creamy cashew based sauce with tomato, cumin and coriander.

VINDALOO (GF)(V) Fiery tomato based sauce tossed with potatoes.

CHILI Sweet and spicy Indo Chinese sauce with onions and peppers.

BOMBAY VEGETARIAN SPECIAL

DAL FRY (GF)(V)

Stew prepared from yellow lentils tossed with cumin, curry leaves and butter. 11

ALOO GOBI (GF)(V)

Fresh cauliflower lightly grilled with potatoes, peppers and tomatoes in our special blend of spices. 12

BHINDI DO-PIAZZA (GF)(V)

Stir fried okra sauteed with peppers, onions and tomatoes. 12

CHANA MASALA (GF)(V)

Chickpeas, onions and tomatoes simmered in a house blend of chana masala spices. 12

MUTTER PANEER (GF)

Homemade cottage cheese cubes and green peas in onion and tomato based sauce. 13

DAL MAKHANI (GF)(N)

Mixed lentils cooked in a rich creamy tomato based sauce. 13

DUM ALOO (GF)(N)

Baby potatoes cooked in creamy cashew based sauce. 13

KAJU CURRY (GF)(N)

Cashew nuts sauteed in a creamy sauce simmered with onions and fenugreek. 14

MALAI KOFTA (N)

Paneer, potato, and fenugreek kofta in a tomato based creamy sauce. 14

RICE

STEAMED (GF)(V) Steamed rice with cumin seed and bay leaves. 3

GREEN PEAS PULAV (GF)(N)(V) Rice cooked with green peas, nuts, onions and cilantro. 12

PESHAWARI PULAV (GF)(N)(V) Rice cooked with coconut, fruits and nuts. 15

BIRYANI (GF)(N) Vegetable 13, Chicken 14, Lamb 15, Shrimp or Salmon 17, Combination (pick any 3 proteins) 18
Rice cooked with your choice of protein, nuts, peppers, onions and our special biryani masala.

BREAD

PLAIN NAAN Bread baked in clay oven coated with butter. 3

TANDOORI ROTI (V) Fresh whole wheat hand rolled bread baked in clay oven. 3

GARLIC, CHILI OR GARLIC CHILI NAAN Leavened hand tossed bread of your choice baked in clay oven with cilantro. 4

STUFFED BREAD Bread stuffed with your choice of potatoes, paneer, onions, cheese or fruits. 5

BHATURE Large deep fried puff bread. 5

CHOCOLATE NAAN A bombay bistro favorite naan stuffed with chocolate shavings.

Served hot with a chocolate drizzle. (Whip cream upon request) 6

We proudly serve fresh, made from scratch foods. Please alert your server to any food allergies.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have a medical condition."

We reserve the right to refuse service to anyone. Please keep children seated at the table at all times.

18% Gratuity for parties of 6 or more will be charged.

(V) - Vegan; (GF) - Gluten Free; (N) - Nuts.