

Rice

BASMATI PILAU RICE (Regular/Large) £3.95 / £5.95

Fragrant basmati rice infused with spices, a perfect companion to savoury dishes.

MUSHROOM RICE (Regular/Large) £4.45 / £6.45

Savor the exquisite blend of aromatic Basmati mushroom rice with sautéed mushrooms.

PEAS RICE (Regular/Large) £3.95 / £5.95

Aromatic Basmati rice infused with vibrant peas, a delectable choice for discerning palates.

BASMATI PLAIN RICE (Regular/Large) £3.35 / £5.35

Exquisite Basmati rice, expertly boiled for perfect texture, a delightful addition to your meal.

JEERA RICE (Regular/Large) £4.45 / £5.95

Fragrant basmati rice infused with aromatic cumin seeds, perfect for any curry.

EGG FRIED RICE £6.95

Basmati rice cooked in herbs with scrambled eggs & green peas.



Accompaniments

SPECIAL GREEN SALAD £5.25

Fresh tomatoes, crunchy cucumbers, crisp red onions, green peppers, romaine lettuce and carrot.

RAITHA £2.95

PLAIN YOGURT £1.95

MINT YOGURT £1.45

LIME PICKLE £1.45

MIXED PICKLE £1.45

Bread

PLAIN NAAN £2.95

Wheat bread freshly baked in tandoor.

GARLIC NAAN £3.45

Naan bread coated with freshly chopped garlic.

PESHWARI NAAN £3.95

Naan bread stuffed with sultanas, coconut and cashew nuts.

KULCHA NAAN £3.95

Naan bread stuffed with mild spicy vegetables.

KEEMA NAAN £4.45

Naan bread stuffed with spiced lamb mincemeat.

TANDOORI ROTI £2.95

Whole wheat bread freshly baked in tandoor.

LACCHA PARATHA £3.95

Whole wheat dough stretched, brushed with butter and baked in tandoor.

CHEESY NAAN £4.45

Naan bread stuffed with mozzarella cheese

Dessert

GULAB JAMUN (2 PCS) £3.50

Soft spongy balls flavoured with cardamom and pistachio nuts in sweet syrup.

GAJAR HALWA £3.50

Grated sweet carrots and flavoured with cardamoms, pistachios and almond flakes.

BASMATI KHEER £3.50

A velvety blend of rice and milk, harmoniously cooked with cashews and an array of nuts.

KULFI PISTACHIO £3.45

Rich, creamy Indian dessert with cardamom and crunchy pistachios, beautifully refreshing.

ICE CREAM £4.95

Choose from chocolate, Vanilla or strawberry.

Vegetarian Side Dishes

BOMBAY ALOO 🌱

Slices of potatoes cooked with bombay chat masala.

£7.95

SAAG ALOO 🌱

Fresh potatoes and vibrant spinach, delicately spiced for a delightful vegetarian experience.

£7.95

DAAL MAKHANI 🌱

Black lentils cooked with butter and cream and simmered on low heat for that unique flavour!

£7.95

TARKA DAAL 🌱

Assorted lentils cooked with vegetable oil and fried garlic.

£7.95

PUNJABI CHANNA MASALA 🌱

Chick peas cooked with fresh tomatoes, onion, green pepper, ginger, and spices.

£7.95

BHINDI SABJI 🌱

Fresh okra cooked with tomato, cumin, mustard seeds, and sauteed with ginger and garlic.

£7.95

BOMBAY MUSHROOM 🌱

Fresh mushrooms cooked with onion, tomatoes, green peppers, and light spices.

£7.95

GOBI SABJI 🌱

Fresh cauliflower cooked with tomato, onions and peppers.

£7.95

ALOO GOBI 🌱

Potatoes and cauliflower cooked together with slices of tomatoes, green peppers, and onions.

£7.95

SHAHI BAINGAN 🌱

Fresh aubergines cooked with onions, garlic, and ginger.

£7.95

PALAK 🌱

Fresh spinach leaves cooked with cumin, garlic, and ginger.

£7.95

JEERA ALOO 🌱

Indian spiced potatoes sautéed with cumin seeds, turmeric, and chilies, creating a flavourful, aromatic, and vegetarian dish.

£7.95

Biryani

VEGETABLE BIRYANI 🌱

A fragrant medley of basmati rice, mixed vegetables, and aromatic spices. Served with vegetable gravy.

£12.95

CHICKEN DUM BIRYANI 🌱

Savour the essence of Hyderabad with our Hyderabad-style Biryani, a regal blend of basmati rice, marinated chicken, yogurt, and aromatic spices. Paired perfectly with cucumber raita.

£12.95

CHICKEN TIKKA BIRYANI 🌱

Indulge in the rich flavours of our Chicken Tikka Biryani, where succulent marinated chicken meets aromatic basmati rice, creating a delightful fusion of spices. Served with vegetable gravy.

£13.95

LAMB BIRYANI 🌱

Savour our exquisite Lamb Biryani, a fragrant blend of succulent lamb, aromatic basmati rice, and chef's secret spices, creating a symphony of flavours in every bite. Served with vegetable gravy.

£14.95

Indo-Chinese

VEGETABLE NOODLES 🌱

Stir-fried noodles with a medley of fresh vegetables, seasoned with savory spices and a tangy sauce

£8.95

CHICKEN NOODLES 🌱

Stir-fried noodles with tender chicken, fresh vegetables, and a savory, aromatic sauce blend.

£9.95

KING PRAWN NOODLES 🌱 🐞 CR

Stir-fried noodles with succulent king prawns, fresh vegetables, and a flavorful sauce, creating a delicious and satisfying dish.

£12.95

Seafood Dishes

MACHLI MASALA 🍲🍲🍲

Tender fillet of fish deep fried and cooked together with traditional masala sauce.

£12.95

MADRAS FISH CURRY 🍲🍲🍲🍲

Boneless cod fish cooked with spicy tamarind sauce, garnished with garlic and curry leaves

£12.95

KING PRAWN MASALA 🍲🍲🍲

Marinated king prawn, grilled in clay oven, and cooked in masala sauce.

£14.95

KING PRAWN BHUNA 🍲🍲🍲

King prawn sautéed with aromatic spices, cooked with herbs and fresh tomatoes.

£14.95

KING PRAWN PATHIYA 🍲🍲🍲

Marinated king prawn cooked in a delicious sweet and sour sauce with curry leaves.

£14.95

KING PRAWN DHANSAK 🍲🍲🍲

King prawn cooked with lentils in a delicious hot, sweet and sour sauce.

£14.95

KING PRAWN JALFREZI 🍲🍲🍲🍲

King prawns cook with vibrant spices, peppers, garlic & tomatoes, bursting with spiced flavour.

£14.95

Vegetarian Main Dishes

SHAHI PANEER 🍲

Paneer cubes cooked in onion-tomato gravy and cream, delivering a mild and flavourful.

£10.95

MIXED VEG CURRY 🍲🍲

Fresh vegetables cooked in onion-tomato gravy, crafting a mild and flavourful.

£10.95

MIXED VEG KORMA 🍲🍲

Mix Vegetable, simmered in a onion gravy with cream, cashews, and a hint of sweetness.

£10.95

PANEER MASALA 🍲🍲

Paneer cubes in rich onion-tomato gravy, with cream, cashew, and aromatic spices.

£10.95

MUTTER PANEER 🍲🍲

Succulent paneer and green peas simmered in a luscious onion-tomato gravy.

£10.95

PALAK PANEER 🍲🍲

Delicate cubes of cottage cheese entwined with vibrant spinach leaves.

£10.95

BOMBAY PANEER

£10.95

PANEER KARAH

£10.95

PANEER BHURJI

£10.95

PANEER GREEN MASALA

£10.95

Chicken Main Dishes

CHICKEN KORMA 🍲

£12.95

Creamy chicken korma in luscious onion base gravy, enriched with cashews, cream, and sweet notes for a delightful dining experience.

CHICKEN TIKKA MASALA 🍲

£12.95

Savour our exquisite Chicken Masala, a culinary masterpiece featuring succulent chicken cooked in a rich onion-tomato gravy, adorned with cashews, and finished with a luscious touch of cream.

BUTTER CHICKEN 🍲

£12.95

Indulge in our signature Butter Chicken, featuring succulent chicken in a rich onion-tomato gravy, blended with cashew nuts, and finished with a luxurious touch of cream.

CHICKEN BHUNA 🍲

£12.95

Succulent chicken cooked to perfection in a rich onion-tomato gravy, bursting with aromatic spices.

CHICKEN DHANSAK 🍲

£12.95

Tender chicken in zesty onion-tomato gravy with yellow lentils, crafting a delightful sweet & sour flavour. Contains dairy.

CHICKEN KARAHİ 🍲

£12.95

A tantalizing blend of tender chicken, aromatic spices, and vibrant herbs, cooked to perfection in a slightly spicy, rich, and aromatic curry.

BOMBAY CHICKEN 🍲🔥🔥🔥

£12.95

A fiery chicken curry crafted with chopped onions, tomatoes, coriander and potent spices, delivering intense heat and bold flavours for those craving a spicy culinary adventure.

CHICKEN BALTI 🍲🔥

£12.95

Harmoniously balanced with equal parts tomato-onion gravy, enriched with an array of aromatic spices for a delightful culinary experience.

CHICKEN JALFREZI 🍲🔥🔥

£12.95

Fiery and aromatic Indian dish with tender chicken, and a ginger-garlic infusion for intense spice lovers.

CHICKEN MADRAS 🍲🔥🔥

£12.95

Spicy and flavourful Indian curry made with tender chicken, aromatic spices, and a touch of heat. Perfectly balanced.

Lamb Main Dishes

LAMB KORMA 🍲

£13.45

Creamy lamb korma in luscious onion base gravy, enriched with cashews, cream, and sweet notes for a delightful dining experience.

LAMB MASALA 🍲

£13.45

Tender lamb infused with aromatic spices, simmered in a rich onion-tomato gravy, enriched with cashews and cream.

LAMB PASANDA 🍲

£13.45

Tender lamb in an aromatic onion gravy, enriched with cashews and cream, offering a delightful balance of sweet and sour flavours.

LAMB BHUNA 🍲

£13.45

Tender lamb cooked to perfection in a rich onion-tomato gravy, bursting with aromatic spices.

LAMB SAAG 🍲

£13.45

Tender lamb simmered in a fragrant onion-tomato gravy, with vibrant fresh spinach.

LAMB ROGAN JOSH 🍲

£13.45

Tender pieces in a luscious tomato-rich gravy, enhanced with a hint of onion richness, creating a flavourful and hearty culinary delight.

LAMB MADRAS 🍲🔥🔥

£13.45

Spicy and flavourful Indian curry made with tender lamb, aromatic spices, and a touch of heat. Perfectly balanced.

LAMB VINDALOO 🍲🔥🔥🔥

£13.45

Spicy and tangy Indian lamb dish cooked with potatoes, infused with aromatic spices, perfect for adventurous taste buds.

Veg Starters

- PLAIN & SPICY POPPADUM'S**  **£1.95**
Served with chutneys
- FRENCH FRIES** **£4.95**
Crispy golden fries, perfectly salted, served hot and fresh.
- SPIRAL POTATO** **£5.45**
Enjoy our spiral- cut potatoes
- ONION BHAJI (2 PCS)**  **£5.95**
Crisp and golden onion slices imbued with exotic spices, deep-fried to perfection.
- VEGETABLE PAKORA** **£5.95**
Crispy fritters bursting with mixed veggies, spices, and deep-fried perfection.
- VEGETABLE SAMOSA (2 PCS)**  **£5.95**
Pastry parcels freshly made, filled with spiced vegetables, and deep fried.
- CHILLI MUSHROOM**   **£6.55**
A tantalising fusion of succulent mushrooms, vibrant bell peppers, and aromatic spices.
- CHEESE CHILLI BITES**   **£6.95**
Spicy, crispy cheese-filled bites with a burst of chili flavour.
- PANEER SHASHLIK**  **£10.95**
Marinated cottage cheese cubes, skewer-grilled to perfection, infused with aromatic spices.
- CHILLI PANEER**   **£9.95**
Succulent cottage cheese cubes tossed in spicy, tangy sauce with bell peppers and onions.
- VEGETABLE MOMO (8 PCS)**    **£9.95**
Mixed veg. encased in thin dough, steamed to perfection, served with dipping sauce.



Non-Veg Starters

- LAMB SAMOSA (2 PCS)**   **£5.95**
Pastry parcels freshly made filled with minced lamb and deep fried.
- CHICKEN PAKORA**  **£5.95**
Crispy and spiced chicken pakora, deep-fried to perfection.
- CHICKEN LOLLIPOP**  **£6.55**
Succulent chicken lollipops marinated in aromatic spices, deep-fried to perfection.
- CHICKEN MOMO (8 PCS)**    **£9.95**
Minced chicken encased in thin dough, steamed to perfection, served with dipping sauce.
- CHILLI CHICKEN STARTER**    **£9.95**
Stir-fried chicken infused with soy sauce, chili sauce, coriander, onion and pepper.
- TANDOORI CHICKEN TIKKA**  **£10.95**
Tender chicken marinated in aromatic spices, yogurt, and herbs, skewer-grilled to perfection.
- TANDOORI LAMB TIKKA**   **£10.95**
Succulent tandoori Lamb Tikka, marinated in aromatic spices, grilled to perfection.
- LAMB SHISH KEBAB**  **£9.95**
Minced lamb blend with mixture of spices wrapped around skewers and grilled.
- TANDOORI HALF CHICKEN**  **£10.95**
Made by marinating chicken in a mixture of yogurt, spices, and lemon juice, and then grilling it. It is flavourful, aromatic, and slightly spicy, and is a great option for those who enjoy bold, complex flavours.
- TANDOORI LAMB CHOPS**  **£11.95**
Savour succulent Lamb Chops, marinated in aromatic spices and grilled to perfection.
- TANDOORI KING PRAWN**   **£14.95**
Succulent prawns marinated in aromatic spices, skewer-grilled to perfection, a royal start to your feast.
- TANDOORI MIXED GRILL**   **£15.95**
Serves for two. A selection of prawn, lamb, and chicken marinated in herbs and spices.
- BOMBAY SPECIAL PLATTER**   **£19.95**
Chicken Tikka, Lamb Tikka, Paneer Tikka, Tandoori Chicken, Lamb Chops, Lamb Shish Kebab. (Choose any 5 items)

FOOD ALLERGY OR INTOLERANCE:

All dishes may contain traces of the following allergens. Wheat, Gluten, Peanuts, Sesame Seeds, Celery, Soyabeans, Soyabean Oil, Milk, Eggs, Mustard, Lupin, Molasis, Crustaceans, Fish, Sulphurdioxide and Asafoetide (Hing).

Please note if you are pregnant or allergic to the above ingredients, you need to be cautious and inform member of staff or management team with any special request.

E - EGG | **G** - GLUTEN | **N** - NUTS | **D** - DAIRY | **P** - PEANUTS | **M** - MUSTARD | **SY** - SOYA
S - SEAFOOD | **V** - VEGAN | **)** - SLIGHTLY SPICY | **))** - MEDIUM SPICY | **)))** - HOT

Beers & Ciders

	Half Pint	Pint
Bombay Bicycle	£4.55	£7.95
Kingfisher	£3.55	£6.75
Cobra (Draught)	£3.35	£6.35
		Bottle
Cobra	(330ml)	£3.25
	(660ml)	£6.25
Bombay Bicycle	(330ml)	£4.50
King Cobra	(660ml)	£12.00
Budweiser	(330ml)	£3.50
Cobra Zero	(330ml)	£3.50
Paroni	(330ml)	£4.50
Corona	(330ml)	£4.50
Thatchers ciders	(550ml)	£5.55

Alcopops

Smirnoff Ice	£3.05
WKD Blue	£3.05

Islay

Talisker 10 yrs.	£3.05
Lagavulin 16 yrs.	£3.05

Speyside

Macallan Fine oak 10yrs	£4.50
Glenfiddich 12 yrs.	£4.00

Blended Scotch

J.W Black Label	£3.50
J.W. Blue Label	£10.50
Chivas Regal	£3.50
Haig Club (Single Grain)	£5.00

Gin

Tanqueray	£3.50
Bombay Sapphire	£4.00
Hendricks	£4.50
Tanquerax 10	£4.00
Gordon's Pink	£3.00
Gordon Gin	£3.00

Vodka

Stalichnaya	£3.00
Grey Goose	£4.50
Belvedere	£4.00
Smirnoff	£3.50

Cognac

Martell	£3.50
Courvoisier VSOP	£3.50
Remy Martin XO	£7.50

Rum

Bacardi Superior	£3.00
Old Monk	£3.50
Captain Morgan Dark	£3.50

Tequila

Cenote Blanco	£3.00
Cenote Anejo	£3.50

Liqueurs

Kalhúa	£3.00
Southern Comfort	£3.00
Disaronno Amaretto	£3.00
Sambuca	£3.00
Malibu	£3.00
Baileys	£3.00
Jägermeister	£3.00

Bourbon Whiskey

Jack Daniels	£3.50
Jim Beam	£3.50

Irish Whiskey

Jameson	£3.50
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Single Malts

Glenmorangie 10 yrs.	£4.50
Oban 14 yrs	£5.50
Dalwhinnie 15 yrs.	£5.50

Soft Drinks

Lassi	£4.25
(sweet, salt & mango)	
Orange Juice	£2.95
Cranberry Juice	£2.95
Mango Juice	£2.95
Apple Juice	£2.95
Coke / Diet Coke / Sprite	
(300ml Bottle)	£2.95
Mixers	
125ml	£1.95
250ml	£2.95
(Tonic, Ginger Ale, slimline tonic, soda)	
Still / Sparkling Water Bottle	
330ml	£1.95
750ml	£2.95



BOMBAY BICYCLE CHEF

 <https://www.instagram.com/bombaybicyclechef/>

 <https://www.facebook.com/bombaybicyclechef/>

 <https://www.bombaybicyclechef.com/>

White Wines

	175ml Glass	250ml Glass	Bottle
1. Pinot Grigio, Il Caggio (Italy)	£5.75	£6.75	£18.95
Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.			
2. Sauvignon Blanc, Wonder Creek (Chile)	£6.25	£8.25	£23.95
This wine has a pale lemon colour, with elegant floral nose, subtle flavours of pear & citrus fruit & hint of elderflower on the finish.			
3. Chardonnay, Flarestone (Australia)			£22.95
Fresh, ripe Chardonnay flavours of melon & peaches A rich, creamy texture with a rounded crisp finish.			
4. Chenin Blanc, Dudley’s Stone (South Africa)			£23.95
The freshness and youth is reflected in the greenish tint of the wine. Lively prominent fruity guava & green herb flavours with a hint of lime.			
5. Sauvignon Blanc, Marlborough, Honu (New Zealand)			£28.95
A wonderful crisp & refreshing Sauvignon, showing true & traditional citrus notes on the nose. Inviting fresh lemon / lime & tropical fruit flavours on the palate with a long lasting fruit finish.			
6. Chablis, L’Orangerie du Château (France)			£33.45
Pale straw yellow colour with green tingers, good depth of fruit and acidity, very well balanced with a long finish.			

Rosé Wines

	175ml Glass	250ml Glass	Bottle
7. White Zinfandel Ocean Heights (California)	£5.75	£6.75	£18.95
This fresh and elegant rose wine features aromas of ripe strawberry and flavours of juicy cranberry and cherry.			
8. Pinot Grigio Rosé, Il Caggio (Italy)	£6.25	£8.25	£23.95
A delicate pink wine full of fresh summer fruit aromas & flavours.			

All wines sold by the glass are available in a 125 ml measure on request.
Please let us know if you have any allergies or dietary requirements.

Red Wines

	175ml Glass	250ml Glass	Bottle
9. Merlot, Wonder Creek (Chile)	£5.75	£6.75	£18.95
Fresh & fruity with aromas of plums, prunes & blackberries. Juicy palate is brimming with fresh mixed summer berry flavours with a smooth mid length finish.			
10. Shiraz, Flarestone (Australia)	£6.25	£8.25	£23.95
Fruity with rounded tannins, delicious acidity, long, delightful mature fruits finish.			
11. Malbec, El Tesoro, Black Label (Argentina)			£24.95
A soft, round, easy drinking red with ripe plums & blackberries on the palate with a light spicy finish.			
12. Rioja Joven, Escena (Spain)			£25.95
A blend of Tempranillo, Mazuelo and Graciano grapes from the Rioja Alta area. A mature, graceful wine with a long, lingering, velvety style.			
13. Pinot Noir, Marlborough, Waitonga Falls (New Zealand)			£33.95
Ruby Red in Colour features complex and intense aromas of strawberries, cherries, and cloves with a touch of green tea.			
14. Châteauneuf-du-Pape, Barton-et-Guestier (France)			£45.95
Fresh & fruity with aromas of plums, prunes & blackberries. Juicy palate is brimming with fresh mixed summer berry flavours with a smooth mid length finish.			

Sparkling Wines & Champagnes

	200ml Bottle	Bottle
15. Prosecco, R&R (Italy)	£8.95	£29.95
A perfect wine with an intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced.		
16. Champagne, Jacques Bardelot (France)		£38.95
Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.		
17. Champagne, Moet & Chandon (France)		£65.95
This champagne reveals intense aromas of fresh red summer berries (strawberry, raspberry and red currant) with floral notes (rose, hawthorn) and a light peppery touch.		
18. Champagne, Laurent-Perrier Rose (France)		£108.95
Apple-like and zesty on the nose with scents of dried flowers, following up in the mid palate with softer, rounder fruit notes, a lifted, elegant finish.		