



# BOMBAY GRILL

**Eat In & Take Away**

**OPEN 7 DAYS**  
(lunch & Dinner)

**PH: 02 9585 2666**

## APPETIZERS

1. Vegetable Samosa	\$4.00
Light pastry pocket filled with a mixture of delicately spiced vegetables and served with mint sauce.	
2. Meat Samosa	\$4.90
Crusty dough filled with minced meat peas and Indian herbs, deep fried and served with mint sauce.	
3. Onion Bhajee (Three Pieces)	\$4.50
Chopped onions dipped in a chickpeas batter and crisp fried and served with mint sauce.	
4. Aloo Choops (Three Pieces)	\$4.50
Mashed potatoes, green peas fresh coriander, herbs and spices served with mint sauce.	



## TANDOORI

1. Chicken Tikka	\$4.50
Juicy boneless fillets of chicken marinated in spices and yoghurt, roasted in the tandoori oven.	
2. Tandoori Chicken (1/4 Chicken)	\$5.90
Tender morsels of grilled chicken marinated overnight in spices, lemon juice and yoghurt. (Prepared by Order)	
3. Chicken Tikka Roll (Indian Kebab)	\$11.00
Tandoori breads wrapped in tandoori chicken tikka, mashed potatoes with butter chicken sauce and mint sauce.	
4. Tandoori King Prawn (Six Pieces)	\$13.90
Marinated and roasted with a green masala sauce, lemon and green salad. (Prepared by Order)	
5. Barrah Kebab (Three Pieces)	\$18.90
Tender lamb cutlets cooked in the clay oven and marinated with fresh ginger, garlic and yoghurt. (Prepared by Order)	
6. Mix Entree (For Two)	\$19.90
An assortment of Chicken tikka, Vegetable Samosa, Onion bhaji and Aloo choops served with mint sauce.	
7. Bombay Grill Mix Platter (For Two)	\$21.90
Chicken tikka, lamb cutlet and prawns, served with green salad and mint dipping sauce. (Prepared by Order)	



## MAIN COURSES

### CURRIES WITH RICE

	Medium	Large
Choice of any 3 Vegetable curries	\$11.00	\$13.00
Choice of any 3 Meat & Veg Combine	\$13.50	\$15.50
Choice of any 3 Meat curries	\$14.50	\$16.50

### CURRIES WITHOUT RICE

	Small	Medium	Large
Choice of any 3 Vegetable curries	\$8.00	\$15.90	\$17.90
Choice of any 3 Meat & Veg Combine	\$9.50	\$16.90	\$18.90
Choice of any 3 Meat curries	\$10.00	\$18.90	\$20.90
Basmati Polau Rice	\$3.00	\$4.00	\$5.50
Safron Basmati Rice	\$4.00	\$5.00	\$6.50

### Special

Chicken Tikka Roll	\$11.00
Vege Roll	\$10.00
Naan/Rice plus Meat Curry (small portion)	\$12.00
Naan/Rice plus Vege Curry (small portion)	\$11.00

## VEGETABLES

### Medium Large

1. Mixed Vegetable Curry (Medium)	\$15.90	\$17.90
Cauliflower, zucchini, capsicum, potatoes cooked in a medium spices.		
2. Aloo Matar (Medium)	\$15.90	\$17.90
Green peas and potatoes cooked in a very smooth onion and tomato based curry.		
3. Navratan Korma (Mild)	\$15.90	\$17.90
Combination of seasonal mixed vegetables cooked in a creamy cashew nut sauce.		
4. Mixed Dhal (Medium)	\$15.90	\$17.90
Mixed lentils cooked in the traditional way using herbs, coriander & delicately spiced.		
5. Saag Aloo (Medium)	\$15.90	\$17.90
Potatoes cooked with blended mix of lentils spinach & spices. (Prepared by Order)		
6. Paneer Tikka Masalla (Medium)	\$18.90	\$20.90
Indian Cottage cheese cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce. (Prepared by Order)		
7. Palak Paneer (Medium)	\$18.90	\$20.90
A classic Indian recipe using home-made cottage cheese & spinach cooked with - onion, garlic and spices. (Prepared by Order)		

## MEAT CURRIES

Medium Large

- 1. Butter Chicken (Mild)** \$18.90 \$20.90  
Tandoori grilled chicken tikka in a creamy tomato gravy cooked in the classical way.
- 2. Chicken Tikka Masalla (Medium)** \$18.90 \$20.90  
Grilled chicken tikka cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce.
- 3. Mango Chicken (Mild)** \$18.90 \$20.90  
Chicken fillets cooked in a lightly spiced herb and mango sauce.
- 4. Chicken Curry (Medium)** \$18.90 \$20.90  
Juicy boneless fillets of chicken marinated in spices, cooked in a rich curry sauce.
- 5. Saag Gost (Medium)** \$18.90 \$20.90  
Juicy lamb pieces cooked in a puree of spinach highlighted by cumin and ginger.
- 6. Lamb Rogan Josh (Medium)** \$18.90 \$20.90  
Tender pieces of lamb cooked in kashmiri style flavoured with cardamom, clove & touch of lemon.
- 7. Lamb Chop Curry (Medium)** \$20.90 \$22.90  
Smoked roasted lamb cutlets cooked with yoghurt and spices in a medium hot sauce.  
(Prepared by Order)



## AUTHENTIC DISHES

Medium Large

- 1. Madras (Chicken/Lamb/beef) (Med)** \$18.90 \$20.90  
Cooked with garlic, onions, fresh tomatoes and potatoes in a delicious medium hot curry sauce. (Prepared by Order)
- 2. Korma (Chicken/Lamb) (Mild)** \$18.90 \$20.90  
Cooked with ground almonds, coconut hint of spices and cream. (Prepared by Order)
- 3. Vindaloo (Chicken/Beef/Lamb) (Hot)** \$18.90 \$20.90  
A classic Goan style curry - for a true adventurer who has a passion for hot spicy food.  
(Prepared by Order)
- 4. Vegetable (Chicken/Lamb/beef)(Med)** \$16.50 \$18.50  
Traditional Indian style curry cooked with vegetable, onion, capsicum, tomato, herbs and spices.  
(Prepared by Order)

## FISH CURRIES

Medium Large

- 1. Lankan Fish Masalla (Medium)** \$19.90 \$21.90  
Fish fillets cooked with onion, tomatoes, capsicum and spicy. Sri Lankan villages style. (Prepared by Order)
- 2. Garlic Prawn (Medium)** \$19.90 \$21.90  
Prawns marinated in garlic and ginger, cooked in clay oven and finished with red tomato based sauce (Prepared by Order)
- 3. King Prawn Malabar (Mild)** \$19.90 \$21.90  
Delicious succulent shelled prawns, simmered in coconut milk and delicate spices.  
(Prepared by Order)
- 4. Prawn Masala (Medium)** \$19.90 \$21.90  
King Prawn cooked in capsicum, onion, tomato and spicy sauce

## TANDOORI BAKERY

1. Plain Naan	\$3.50
Traditional bread freshly cooked in the Tandoor.	
2. Garlic Naan	\$4.00
Naan cooked with a touch of garlic.	
3. Vegetable Naan	\$5.00
Naan stuffed with shredded potatoes & peas.	
4. Cheese Naan	\$5.50
Naan stuffed with home-made cottage cheese.	
5. Peswari Naan	\$5.50
Naan stuffed with almond, sultanas & fresh cream.	
6. Chicken Tikka Naan	\$6.00
Naan filled with grilled chicken tikka & cheese.	
7. Keema Naan	\$6.00
Naan filled with aromatically spiced minced meat.	
8. Cheese Naan With Garlic	\$6.00
Naan stuffed with home-made cottage cheese	



## DESSERTS

1. Mango Kulfi (1 pc)	\$3.00
Mango flavoured Indian ice-cream with pistachios.	
2. Gulab Jamun (3 pcs)	\$5.00
Home made cottage cheese dumpling field with saffron, soaked in cardamon flavoured sugar syrup.	

## BEVERAGES

1. Mango Lassi	\$5.50
Homemade sweet yogurt mango Shake.	
2. Masala Lassi	\$5.50
Natural yogurt blended with spices.	
3. Plain Lassi	\$5.50
Refreshing natural yogurt drinks	
4. Soft Drinks from	\$3.00

## TEA

1. Masala Chai	\$3.50
Traditional Indian tea with aromatic spices & milk.	

## ACCOMPANIMENTS

1. Papadums (4 pcs)	Crispy lentils wafers.	\$3.00
2. Raita	Cucumber & youghurt.	\$3.00
3. Mint Chutney		\$3.00
4. Mango Chutney		\$3.00
5. Lime Pickle		\$3.00
6. Mixed Pickle		\$3.00
7. Chilli Pickle		\$3.00
8. Tandoori Chicken Salad		\$8.50

## Dinner For Two \$58

### Entree

Choice of any 2 (Samosa, Chicken Tikka, Aloo Choops & Onion Bhajee)

### Main Course

Choice of any 2 delicious medium dishes from our main menu.  
(except fish curries)

### Accompaniments

Pappadums and Raita or Mint Chutney  
Basmati Rice for two and Plain Naan to share  
1.25 ltr of softdrink

### Desserts

Gulab Jamun or Mango Kulfi to Share