

BOMBAY FLAVOURS

बॉम्बे फ्लेवर्स

STARTERS

- Onion Bhaji 4.85**
Onion fritters fried in gram flour batter flavoured and whole coriander seeds.
- Vegetable Samosa (G) 4.85**
Crispy triangular pastry stuffed with potatoes and green peas.
- Vada Pav (M, G, D, E) 4.75**
Vada being a spicy potato ball deep fried in a gram flour batter. Bombay's own burger.
- Veg Trio (D, G, M) 4.65**
Onion bhaji, Samosa & Paneer Tikka.
- Crispy Okra 5.65**
Deep fried okra with hand picked spices and coriander.
- Fish Amritsari (E, F) 6.45**
Indian style fish fingers mixed with gram flour, ginger and coriander seeds.
- Prawn Koliwada (E, Cr) 7.25**
Deep fried prawn marinated with red Kashmiri chillies flakes and zesty spices.

STARTERS FROM OUR INDO - CHINESE

- Soya Chilli (C, G, So) 6.95**
A stir fry soya chunks with peppers and onion tossed in a spicy and tangy sauce.
- Gobhi Manchurian (C, So) 6.25**
A wisps of cauliflower formed into dumplings dunked in a slightly spicy sweet and tangy sauce.
- Garlic Mushroom (G, So, C) 6.45**
A stir fry of mushroom tossed in a spicy and tangy sauce schezwan.
- Chilli Paneer (D, So, C) 6.95**
Cottage cheese tossed with peppers and onions in a tangy spicy sauce.
- Gobhi 65 (D, So, M, C) 6.25**
A delicious crispy fried cauliflower florets, flavoured with curry leaves and home made spices.
- Chicken Lollypop (E, G, C) 6.75**
Chicken drumsticks marinated with spices batter fried until crispy.
- Chilli Chicken (E, G, So, C) 7.25**
Chicken flavoured with ginger and garlic tossed with peppers and onions spicy tangy sauce.
- Chicken 65 (E, G, So, D, M, C) 7.25**
Popular South Indian delicacy of chicken with homemade spices deep fried, tossed with dry spices.
- Chicken Manchurian (E, G, So, C) 7.25**
Chefs special chicken stir-fried in a manchurian sauce.
- Crispy Prawns (E, G, So, C, Cr) 8.25**
Crispy prawn indulges with Indo-Chinese schezwan sauce.

INDO - CHINESE

- Choose your regular or schezwan (-75p).
- Veg Fried Rice (C, So) 8.95**
 - Egg Fried Rice (E, C, So) 8.95**
 - Chicken Fried Rice (E, C, So) 9.45**
 - Prawn Fried Rice (E, Cr, C, So) 10.25**
 - Veg Hakka Noodles (G, C, So) 8.95**
 - Chicken Hakka Noodles (G, E, C, So) 9.25**
 - Prawn Hakka Noodles (G, E, Cr, C, So) 10.25**

RICE

- Steam Rice 2.95**
- Jeera Rice 3.45**
- Pulao Rice 3.45**
- Garlic Rice 3.40**
- Mushroom Rice 3.95**
- Keema Rice 4.25**

LUNCH THALI

- Served with Potato, Dal, Rice, Raita, Naan & Salad
Available on Fri, Sat, Sun | Between 12:00pm to 03:00 pm
- Vegetable 11.25**
 - Chicken 12.25 | Lamb 13.25**
 - Fish 13.95 | Prawn 13.95**

STARTERS FROM OUR COLD COUNTER (DINE-IN-ONLY)

- Samosa Chaat (G, D) 5.75**
Veg samosa served with sweet yoghurt, chickpeas, tamarind and fresh herb chutney.
- Bombay Chaat (G, D) 4.75**
Melt in mouth crunchy bomb stuffed with chickpeas and potatoes, sweet yoghurt and homestyle chutney.
- Sev Puri (G) 4.75**
A wheat crackers topped with potatoes, onions and tomatoes and variety of chutneys.
- Pani Puri (G) 4.75**
Hollow fried dough balls stuffed with potatoes, chickpeas & tamarind served with spicy tangy water.
- Alu Tikki Chaat (D, G) 5.75**
Very popular snack of north India fried patties made with peas, potatoes and chutneys.
- Chaat Platter (G, D) 5.45**
Bombay Chaat, Sev Puri & Pani Puri. (2pcs each)

STARTERS FROM OUR TANDOORI

- Chicken Tikka (D, M) 6.95**
Chicken steeped in a traditional tandoor, marinated with yogurt, spices, skewered & char-grilled.
- Malai Tikka (D) 6.95**
Chicken marinated in juicy mixture of yoghurt, cream and spices.
- Chicken Wings (D, M) 6.75**
Chicken wings marinated in Indian Bombay soiced.
- Chicken Quartet (D, M) 7.25**
Chicken Tikka, Malai Tikka, Achari Murgh & Chicken Wings.
- Lamb Chops (D, M) 10.25**
Lamb chops marinated in strained yoghurt and flavourous spices cooked till tender.
- Gosht Seekh Kebab (D) 7.25**
Kebabs made from minced lamb clothed in a bowl of spices and grilled to perfection.
- Tandoori King Prawn (M, D, Cr) 10.95**
King prawns marinated in spiced yoghurt and fragrant spices char-grilled.
- Soya Kebab (M, D) 6.95**
Succulent paucos of soya chunks prepared with fresh ground spices grilled in tandoor.
- Paneer Tikka (M, D) 6.45**
Cottage cheese marinated in aromatic spice blend, grilled in tandoor.
- Roasted Potatoes (D) 5.25**
Baby potatoes char-grilled tossed with butter, crushed aromatic seeds and green herbs.

BIRYANI

- Premium aged basmati rice, a combination of heart warming fragrant spices, served with raita or curry sauce.
- Chicken (D) 12.45 | Lamb (D) 14.45**
 - Prawn (D, Cr) 14.95 | Vegetable (D) 11.25**
 - Jackfruit (M, D) 11.95 | Lamb Shank (D) 17.95**

BREAD

- Roti (G) 2.55**
- Laccha Paratha (G, D) 3.25**
- Plain Nan (G, E, D) 2.75**
- Butter Nan (G, E, D) 2.95**
- Garlic Nan (G, E, D) 3.25**
- Peshwari Nan (G, E, D, M) 3.45**
- Chilli Nan (G, E, D) 3.25**
- Keema Nan (G, E, D) 3.95**
- Cheese Nan (G, E, D) 3.75**
- Onion Kulcha (G, E, D) 3.45**

MISC

- Poppadum and Chutneys (D) 3.95**
- Fresh Green Salad 3.75**
- Salad Raita (D) 3.75**
- Chips 3.45**
- Masala Chips 3.75**

TANDOORI SIZZLERS

- All meat and fish are marinated overnight with aromatic spices blend char-grilled in the traditional clay tandoor at searing temperature.
(Served with Sauce and Rice or Plain Naan)
Any other rice or naan 175p extra
- Bombay Flavours Platter (D, M) 19.25**
A combination of chicken wings, chicken malai tikka, chicken tikka, seekh kabab & lamb chops.
 - Tandoori Chicken (D, M) 13.75**
Tender spring chicken on the bone marinated in yoghurt and hand picked delectable spices.
 - Kashmiri Chicken Tikka (D, M) 13.95**
Boneless chicken marinated in Kashmiri chilli and selected hand pounded spices.
 - Salmon Tikka (D, F, M, C) 15.45**
Salmon steak infused in a special marinade with special spices.
 - Paneer Shaslik (M, D) 12.25**
Cottage cheese with cubes of onions and bell peppers marinated in aromatic spices blend, grilled in tandoor.

MAINS

- #### CHICKEN
- Butter Chicken (D, M) 12.25**
Roasted chicken chunks in our fresh creamy sauce with a silky smooth texture finished with butter.
 - Chicken Tikka Masala (D, M) 12.25**
Chicken tikka cooked in a spiced tomato creamy sauce finished with dried fenugreek.
 - Highway Chicken 12.45**
Chicken cooked with onion and peppers melange of Indian spices.
 - Kolhapuri Murgh (M, D) 12.45**
A fiery chicken with green chilies, special blend of spices with touch of coconut milk.
 - Saag Chicken (D) 12.45**
Tender Chicken with leaf spinach gently sautéed with garlic and whole spices.
 - Grandma Chicken Curry (M) 12.65**
Chicken curry simmered in turmeric, ginger, coconut milk and aromatic spices.
 - Chicken Chettinad (M) 12.55**
A flavourous chicken curry cooked with fresh ground spices, curry leaves and coconut milk.
 - Methi Murgh (D) 12.65**
Chicken cooked with fenugreek leaves and hand picked spices.
 - Murgh Malai Wala (D) 12.55**
Chicken malai tikka, cooked in rich cream, fenugreek leaves and hand picked spices, finished with spring onions.

VEGETARIAN

- Five Spiced Paneer Masala (D, M) 10.45**
Cottage cheese with bell peppers simmered in a rich tomato gravy that adds a lovely smoky flavour.
- Saag Paneer (D) 10.45**
Cottage cheese cooked with spinach and tempered with cumin and garlic.
- Paneer Makhani (D) 10.45**
Succulently cooked cottage cheese cubes in a smooth tomato cream sauce lightly spiced.
- Mutter Paneer (D) 10.45**
Indian Cottage cheese and green peas cooked in onion and tomato creamy gravy with spices.
- Bhindi-Do-Pyaza 10.25**
Okra cooked with cumin, onions, spices and fresh herbs and tomatoes.
- Veg Mango Curry (M, D) 10.45**
Seasonal vegetable cooked with baby raw mango, fenel, ginger, finished with coconut milk.
- Veg Kolhapuri (M, D) 9.95**
Seasonal vegetables cooked with aromatic spices and herbs.
- Chana Masala 9.45**
A tangy dish of chickpeas meshy powdered spices and herbs.
- Dal Makhani (D) 10.25**
A combination of lentils, slow cooked with hand picked whole spices finished with butter and cream.
- Beingan Bharta (D) 9.95**
Aubergines roasted in the tandoor, to give it that lovely smoky flavour, mashed and made into a dry curry.
- Jackfruit Curry (M, D) 9.95**
Jackfruit use coconut milk making them creamy with a bit of a unique chef special spices.
- Methi Malai Mutter (D) 9.95**
Green peas cooked with fenugreek leaves and hand picked spices.
- Soya Curry (D) 10.25**
Chunks of soya cooked with special fresh chef ground spices.

LAMB

- Kalimiri Lamb 13.85**
Lamb cooked with chilli, black peppercorns and chef hand picked spices.
- Rara Gosht (D) 13.85**
Succulent Lamb chunks cooked in a rich gravy made with aromatic spices and minced Lamb.
- Majestic Lamb (D) 13.95**
Lamb cooked in a spiced tomato creamy sauce finished with dried fenugreek.
- Coconut Lamb Curry (M) 13.95**
Slow cooked lamb perfect combination of aromatic spices finished with coconut milk.
- Lamb Chettinad (M) 13.95**
A flavourous lamb curry cooked with fresh ground spices, curry leaves and coconut milk.
- Saag Ghost (D) 13.85**
Slow braised Lamb and leaf spinach tossed with garlic, cumin and fenugreek leaves.
- Railway Lamb (D) 14.15**
Lamb cooked with Indian spices introduced by chefs working aboard the Indian Railway.
- Dhaba Ka Keema (D) 13.95**
Minced Lamb cooked with Chefs special spices & peppers.

CHEFS SPECIAL

- Served with steamed rice or plain naan.
Any other rice or naan 175p extra
- Bombay Lamb Shank (D, M) 17.95**
 - Pahadi Murgh (D) 15.25**

SEAFOOD CURRIES

- Prawn Mango Curry (M, Cr) 14.35**
Prawn cooked with baby raw mango, fenel, ginger, finished with coconut milk.
- Prawn Coconut Chilli (M, Cr) 14.35**
Prawn curries use coconut milk making them creamy with a bit of a unique Chefs special spices.
- Boatman Fish Curry (M, F) 14.25**
Traditional fish curry with kashmiri chilli with a light coconut milk infusion.
- Mango Fish Curry (M, F) 14.45**
Fish cooked with baby raw mango, fenel, ginger, finished with coconut milk.

TRADITIONAL CURRIES

- Madras (M) | vindaloo (Veg Hot) | Karachi (M) | Medium | Jalfrazi (Medium) | Dhabaok (Medium - Hot) | Korma (M) | Mild
- Chicken 11.95 | Lamb 13.25 | Prawn (Cr) 13.95
 - Paneer (D) 10.25 | Vegetable 9.75

VEGGIE SIDES

- Alu Jeera/Bombay Alu 5.25**
Cumin flavoured potatoes with fragrant spices and coriander.
- Alu Gobhi/Alu Methi (D) 5.25**
A healthy dish of stir-fried potatoes with fragrant spices and coriander. (Cauliflower or Fenugreek Leaves)
- Saag Alu (D) / Saag Mushroom (D) 5.45**
Potato or Mushroom cooked with spinach and tempered with cumin and garlic.
- Tarka Dal 5.95**
Yellow lentils tempered with garlic with hint of asafoetida.
- Aubergine Karahi 5.95**
Aubergine and bell peppers with fragrant spices.
- Mushroom-Do-Pyaza 5.95**
Mushrooms cooked with onions, spices and fresh herbs and tomatoes.

KIDS MENU

- Malai Tikka / Chips (D) 7.25**
- Chicken Nuggets / Chips (D) 6.45**
- Butter Chicken / Rice or Chips (M,D) 7.25**
- Chicken Korma / Rice or Chips (D) 7.25**
- Paneer Makhani / Rice or Chips (D) 6.95**

C - Celery | G - Gluten | Cr - Crustaceans | E - Eggs | F - Fish | D - Dairy | P - Peanuts | N - Nuts | So - Soya | M - Mustard

Our food is specially prepared in small kitchens where allergen are present. We can't guarantee that our food and drinks are all allergen free as can find the traces. Please speak to our staff about allergen chart of our menu.