



## BOMBAY CAFE

FINE INDIAN CUISINE

### BAKED TANDORRI BREADS

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|---|-------------|
| <b>100 Nan</b>  | <b>1.99</b> |
| <i>White leavened bread</i>   |             |
| <b>101 Garlic Nan</b>   | <b>2.99</b> |
| <i>Leavened bread stuffed with fresh garlic</i>                                       |             |
| <b>102 Onion Kulcha</b>   | <b>2.99</b> |
| <i>Leavened bread stuffed with fresh onions.</i>                                      |             |
| <b>103 Tandoor's Special Nan</b>  | <b>3.99</b> |
| <i>Leavened bread stuffed with chicken nuts and almonds</i>                           |             |
| <b>104 Paratha</b>  | <b>2.99</b> |
| <i>Unleavened layered whole wheat bread topped with butter.</i>                       |             |
| <b>105 Stuffed Paratha</b>  | <b>2.99</b> |
| <i>Unleavened layered whole wheat bread stuffed with potatoes, onions and spices.</i> |             |
| <b>106 Tandoori Roti</b>  | <b>1.99</b> |
| <i>Whole wheat bread, soft or crispy</i>  |             |
| <b>107 Poori</b>  | <b>2.99</b> |
| <i>Whole wheat flour puffed bread deep fried.</i>                                     |             |

### APPETIZERS

*(Served with mint and hot chutney)*

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|--|-------------|
| <b>120 Vegetable Samosa</b>  | <b>2.99</b> |
| <i>Crisp flour patties stuffed with delicately spiced potatoes and peas.</i>             |             |
| <b>121 Vegetable Pakoras</b>   | <b>2.99</b> |
| <i>Fresh assorted vegetable fritters</i>   |             |
| <b>122 Seekh Kabob</b>   | <b>7.99</b> |
| <i>Finger rolls of minced lamb spiced with onion and green masala roasted in tandoor</i> |             |
| <b>123 Fish Pakora</b>   | <b>6.99</b> |
| <i>Fish pieces marinated in indian spices and deep fried</i>                             |             |
| <b>124 Papadam</b>   | <b>1.99</b> |
| <i>Thin crispy lentil wafers</i>   |             |
| <b>125 Chicken Pakoras</b>   | <b>5.99</b> |
| <i>Tender pieces of chicken delicately spiced and deep fried.</i>                        |             |
| <b>126 Onion Bahji</b>   | <b>2.99</b> |
| <i>Chopped onions deep fried in chick pea flour</i>                                      |             |
| <b>127 Chef's Assorted Appetizers</b>  | <b>7.99</b> |
| <i>Assortment of various appetizers.</i>   |             |

### SPECIAL DINNERS

*(For two or more people)*

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|---|--------------|
| <b>151 Vegetarian (price per person)</b>  | <b>13.99</b> |
| <i>(Start with vegetable samosa as appetizer add one entree per person of your choice up to a value of 8.99. Served with tandoori, nan, rice, dal and papad.)</i>   |              |
| <b>152 Non Vegetarian (price per person)</b>  | <b>15.99</b> |
| <i>Start with vegetable pakoras as appetizer. Enjoy seductive flavor of tandoori chicken and lamb boti kabob. Add one curry entree per person of your choice up to a value of 9.99. Served with tandoori, nan, rice, dal, and papad.)</i> |              |

### TANDORI CUISINE

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|---|--------------|
| <b>155 Tandoori Chicken</b>   | <b>7.99</b>  |
| <i>Juicy spring chicken, marinated in flavorful mild, freshly ground spices and roasted in the tandoor.</i>               |              |
| <b>156 Lamb Boti Kabob</b>  | <b>10.99</b> |
| <i>Tender pieces of lamb, marinated and cooked in the tandoor.</i>  |              |
| <b>157 Chicken Tikka</b>  | <b>9.99</b>  |
| <i>Boneless, succulent pieces of chicken, rubbed with oriental herbs and spices, served with sliced onions and lemon.</i> |              |
| <b>158 Tandoori Fish Tikka</b>  | <b>11.99</b> |
| <i>Large cubes of swordfish, marinated in mild spices and roasted in the tandoor.</i>                                     |              |
| <b>159 Chef's Special Mixed Tandoori Platter</b>  | <b>16.99</b> |
| <i>Assortment of tandoori specialties lamb, chicken, shrimp, fish.</i>  |              |
| <b>160 Tandoori Prawns</b>  | <b>14.99</b> |
| <i>Jumbo Prawns marinated and cooked in tandoor.</i>  |              |

### CHICKEN CURRY

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|---|-------------|
| <b>161 Chicken Masala</b>   | <b>9.99</b> |
| <i>Delicately spiced boneless chicken cooked with fresh herbs and spices.</i>                                 |             |
| <b>162 Chicken Saag</b>   | <b>9.99</b> |
| <i>Juicy chunks of chicken, sauteed with creamed spinach and ginger in lightly seasoned herbs and spices.</i> |             |
| <b>163 Chicken Korma</b>  | <b>9.99</b> |
| <i>Tender, juicy pieces of chicken, cooked in a creamy sauce with delicate spices.</i>                        |             |
| <b>164 Chicken Tikka Masala</b>   | <b>9.99</b> |
| <i>Chicken tikka cooked in tandoor and then tossed in a rich tomato and butter sauce.</i>                     |             |
| <b>165 Chicken Vindaloo</b>   | <b>9.99</b> |
| <i>Chunks of chicken cooked in a specially hot and spicy sauce.</i>   |             |
| <b>166 Bombay Cafe Special Chicken Jal Frazie</b>   | <b>9.99</b> |
| <i>Cooked with tomatoes, bell peppers and several</i>   |             |
| <b>167 Chicken Makhini</b>  | <b>9.99</b> |
| <i>Tender pieces of chicken sauteed in creamy sauce with onions and spices.</i>                               |             |
| <b>168 Chicken Kashmiri</b>   | <b>9.99</b> |
| <i>Boneless chicken cooked in cream sauce with apple grating and mild spices.</i>                             |             |

## LAMB CURRY

- 170 Rogan Josh** 10.99  
Tender cubes of lamb cooked in exotic herbs and spices and yogurt
- 171 Lamb Vindaloo** 10.99  
Chunks of lamb in a specially hot and spicy sauce.
- 172 Shahi Korma** 10.99  
Tender juice pieces of lamb, cooked in a creamy sauce with delicate spices and sprinkled with rich combination of nuts.
- 173 Lamb Bhuna** 10.99  
Tender pieces of lamb sauteed in spices and onions, and served in a spicy sauce.
- 174 Karahi Lamb** 10.99  
Delicately spiced lamb pieces cooked in a karahi (wok) with fresh herbs and spices.
- 175 Lamb Saag** 10.99  
juicy chunks of lamb, sauteed with creamy spinach and ginger in lightly seasoned herbs and spices.
- 176 Lamb kahmiri** 10.99  
Cooked with cream, mild spices and grated apple.

## SAMUNDARI SEAFOOD

- 180 Shrimp Masala** 11.99  
Jumbo shrimp cooked in an exotic garlic based sauce with herbs.
- 181 Bombay Fish Masala** 11.99  
fillet of red snapper cooked in a spicy brown sauce with onions, tomatoes and spices
- 182 Shrimp Saag** 11.99  
Large shrimp sauteed with spinach lightly seasoned with herbs and spices.
- 183 Shrimp Vindaloo** 11.99  
Large shrimp cooked specially hot and spicy, served in tangy sauce.
- 184 Fish Jalfrazie** 11.99  
Fish marinated in fresh ground spices and sauteed with tomato, onions, capsicum (green pepper) and mushrooms.
- 185 Prawn Kashmiri** 11.99  
Jumbo Prawns cooked with cream spices and apple grating.
- 186 Prawn Jalfrazie** 11.99  
Jumbo prawns amrinated with fresh ground spices and sauteed with tomato, onion and capsicum (green peppers)

## VEGETABLE CURRY

- 190 Palak Paneer** 8.99  
Homemade cheese and spinach delicately seasoned and flavored with fresh herbs and spices.
- 191 Aloo Gobhi** 8.99  
Fresh cauliflower and potatoes sauteed in onions, tomatoes and mild spices.
- 192 Baingan Bharta** 8.99  
Charbroiled eggplant w/ tomatoes & onions
- 193 Navraton Korma** 8.99  
Choice vegetables cooked in a cream sauce with exotic blend of nuts.
- 194 Matter Paneer** 8.99  
Green peas and home made cheese in a special blend of spiced sauce.
- 195 Chana Aloo** 8.99  
Chick peas and potatoes with sharp spices in a gravy of garlic and other spices.
- 196 Aloo Zerra** 7.99  
Fresh potatoes cooked in cumin seed base. A north indian specialty.

- 197 Dal** 7.99  
Lentils cooked in buter and tomato sauce mixed with delicious spices.
- 198 Malai Kofta** 8.99  
Homemade vegetable rolls stufed with nuts and spices served in a rich creamy sauce.
- 199 Paneer Masala** 8.99

## RICE SPECIALTIES

- 220 Basmati Rice** 2.50  
The famous indian basmati rice, delicately and fragrantly flavored
- 221 Peas Pulloa** 4.99  
The famous indian basmati rice and green peas, delicately and fragrantly flavored.
- 222 Vegetable Biryani** 8.99  
A saffron-flavored bamati rice cooked with mixed vegetables and garnished with nuts and raisins
- 223 Shimp Biryani** 11.99  
Large shrimp cooked with aromatic flavored of bas-mai rice and garnished with nuts and raisins
- 224 Mughlai Biryani (chicken or lamb)** 11.99  
Mughlai dish of curried chicken or lamb, cooked in basmati rice, fragrant wih saffron and nuts.
- 225 Kashmiri Rice** 4.99  
Basmati rice cooked w/ spices and saffron.

## CONDIMENTS

- 110 Raita** 2.50  
Cultured homemade yogurt, whisked. Mixed with cucumber and herbs.
- 111 Mango Chutney** 1.99
- 112 Mixed Pickles** 1.99  
Homemade indian pickle, specially spicy and hot
- 113 Indian Salad** 3.25

## DESSERTS

- 115 Kulfi** 2.99  
Homemade indian ice cream
- 116 Gulab Jammun** 2.99  
A north indian dessert made from special dough, fried golden brown and served in a sweet sauce.
- 117 Rasmalai** 2.99  
Sponge of homemade cheese in reduced milk, almonds and nuts.
- 118 Kheer** 2.99  
Rice pudding garnished with raisins, nuts and silver leaf.



# We Cater!

Do You Party?

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