

Bombay Bar & Kitchen

~Our Signature Cocktails~

Sexy Bombay (9)

Coconut rum, splash of cranberry, pineapple & Grand Marnier

Cosmo (9)

Citron with lime juice, triple sec & a splash of cranberry

Bombay Bombshell (9)

Lemonade, peach liquor, & vodka, garnished with mint leaves

Mastani Margarita (9)

White tequila, fresh lime juice & a splash of triple sec

Dirty Chai Mix (9)

Vanilla Vodka, Irish Cream & Chai tea garnished with shaved chocolate

Ocean Bliss Mix (9)

Ciroc Red Berry, pineapple juice & a splash of blue curacao

Bombay Manhattan (9)

Bourbon whiskey with coke, a splash of cherry juice, garnished with a cherry

Berry Orange Sangria (9)

For wine lovers, a nice blend of Red Wine, Berries & Orange mix

The Bacardi Coquito (9)

A spicy & creamy fusion of tropical flavors & Bacardi

Sharaabi Lassi (9)

Our classic mango lassi (yogurt based drink) with an alcoholic twist

~Beer~

Indian

Old Monk 10000 (8)
TajMahal (8)
Kingfisher/ Draught or Bottle (5, 8)
Haywards 5000 (8)

Domestic

Bud Light (5)
Budweiser (4)
Coors Light (4)
Miller Lite (4)
Samuel Adams Boston Lager (5)

International

Saratoga IPA (5)
Corona light (5)
Guinness Draught (5)
Heineken (5)
Heineken Light (5)
New Castle Brown Ale (5)
Samuel Smith Taddy Porter (5)
Stella Artois- Draught(4)

~Wine (By Glass/ Bottle)~

Red Wine

Cabernet Dark Horse (7,20)
Malbec Terrazas (8,22)
Merlot Beringer (7,20)
Pinot Noir Mirrasou (9,23)
Shiraz Sula (8,22)
Numanthia Termes (Bottle Only, 42)

White Wine

Chardonnay CK Mondavi (7,20)
Moscato Crane Lake (6,18)

Sauvignon Blanc Sula (7, 20)
White Zinfandel Salmon Creek (6, 18)
Chardonnay Red Label (Bottle Only, 40)

~Champagne~

Chandon Brut (9)

~Non-Alcoholic Beverages~

Plain Lassi(4)

Creamy, country style slightly sweet buttermilk

Mango Lassi (4)

Mango flavored creamy yogurt drink

Masala Chai (3)

Black tea with milk, mild ginger and cardamom flavor

Green Tea with Honey (3)

Lightly fruit flavored green tea with or without honey

Madras Coffee (4)

Specially selected, blended and roasted coffee brewed in a decoction container

~Vegetarian Appetizers~

Samosa (5)

A triangular savory pastry, stuffed with spiced vegetables. Three samosas served with mint and tamarind chutneys

Masala Dosa (8)

Tasty fermented crepe made from rice batter and lentils, served with a spiced vegetable filling

MaysoreDosa (9)

A crisp dosa lathered with fiery red chutney, stuffed with mashed potato, onion, garlic, coriander leaves, and green chilies filling

IdliSambar (7)

A two-course meal of Sambar (thick spiced lentil soup) mixed with rice patties, and coconut chutney

Onion Chili Naan (6)

Tandoor cooked spiced naan, served with mango and garlic chutney

Masala Paapad (4)

Crispy papad with crunchy fresh vegetables, tangy lemon and spicy chilly powder

BhindiChuriMuri (6)

Crispy okra sautéed with onions, lime, and a blend of spices

~Vegetarian Chaat~

BatataVadaa (5)

Potatoes in seasoned batter and deep-fried

PapriChaat (7)

Baked crispy wafers, served with cooked chickpeas, potatoes, yogurt & tamarind chutney garnished with chaat masala & sev

AlooChaat (6)

Tiny potatoes marinated in Indian spices and sautéed in oil. Garnished with diced onion, sev, chaat masala, lemon juice, cilantro, tomatoes, and tamarind & mint chutneys

Samosa Chaat (7)

Crispy samosa topped with savory chana masala gravy, flavored yogurt, mint chutney, and sweet chutney

PaaniPuri (7)

Street snack with round, hollow puri, fried crisp and filled with a mixture of tamarind chutney, chili, chaat masala, potato, onion and peas.

DahiBhalla/ DahiVada (7)

Ground lentil balls soaked in thick & slightly sweet yogurt, flavored with tamarind and coriander chutneys

BhelPuri (5)

A savory Indian snack, made out of puffed rice, vegetables and a tangy tamarind sauce

~Non-Vegetarian Appetizers~

Bhagari Shrimp (12)

Shrimp garnished with mustard, curry leaves, and spices served with puri

Kalmi Kebab (8)

Chicken wings cooked in tandoor oven, flavored with ginger, garlic & mild essence of saffron

Assorted Bombay Meat Sampler (12)

Assortment of Lasooni chicken, Malai-flavored minced chicken, and chicken Hariyali

Calamari Cochin (8)

Marinated squid, fried and tossed with red onions & bell pepper

Tawa Fish Fry (8)

Deep fried fish, marinated with spices, lemon, and turmeric

Keema Samosa (5)

Minced chicken sautéed in spices then wrapped in triangular pastry sheets, baked to perfection

Egg Bhurji (10)

Scrambled eggs sautéed with chopped onions, chilies, and optional spices. Served with flavorful naan