

## APPETIZERS

### VEGETARIAN APPETIZERS

**Samosa** 5  
A triangular savory pastry, stuffed with spiced vegetables. Three samosas served with mint and tamarind chutneys.

**Bombay Kitchen Special- Mixed Pakora** 7  
Blend of potato, spinach, paneer, cauliflower, and chili pepper coated in seasoned batter and deep-fried.

**Masala Dosa** 8  
Tasty fermented crepe made from rice batter and lentils, served with spiced vegetable filling.

**Maysore Dosa** 🌶️🌶️ 9  
A crisp dosa lathered with fiery red chutney, stuffed with mashed potato, onion, garlic, coriander leaves, and green chilies filling.

**Idli Sambar** 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.

**Paav Bhaji Bombay special** 🌶️ 8  
A flavorful vegetable fast food dish served with bread and garnished with coriander and chopped onions.

**Masala Paapad** 4  
Crispy papad with crunchy fresh vegetables, tangy lemon and spicy chilly powder.

**Medhu Vadaa** 7  
Golden brown fried snack made of urad lentil, ground with flavorful spices and chutneys.

**Tamarind Egg plant** 7  
Sautéed eggplant, garnished with flavored yogurt.

**Bhindi Churi Muri** 6  
Crispy okra sautéed with onions, lime, and a blend of spices.

### VEGETARIAN CHAAT

**Papri Chaat** 7  
Baked crispy wafers, served with cooked chickpeas, potatoes, yogurt & tamarind chutney, garnished with chaat masala & sev.

**Aloo Chaat** 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.

**Paani Puri (Hot)** 7  
Street snack with round, hollow puri, fried crisp and filled with a mixture of tamarind chutney, chili, chaat masala, potato, onion and peas.

**Dahi Bhalla/Dahi Vada** 7  
Ground lentil balls soaked in thick & slightly sweet yogurt, flavored with tamarind and coriander chutneys.

**Bhel Puri** 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.

## MAIN COURSE

### VEGETARIAN

**Paneer Makhanwala** 14  
Homemade cottage cheese cubes cooked in a buttery, creamy, tangy and mildly sweet sauce

**Palak Paneer** 13  
Thick spinach Puree & tomato gravy sauce with homemade cottage cheese, seasoned with ginger, garam masala, and other spices

**Malai Kofta** 14  
Dumplings of khoya, paneer, potatoes, raisins, cashews & ginger, cooked in rich cream based gravy, garnished with chopped coriander

**Paneer Khurchan** 🌶️ 14  
Homemade cottage cheese grated and cooked in mildly spiced, tangy tomato sauce, with a faint sweetness from the onions, bell pepper and cream

**Baigan Ka Bharta** 🌶️ 13  
Smoked eggplant, sauteed with vegetable oil, cumin seeds, and mild Indian spices

**Navratan Korma** 13  
Rich, creamy, and slightly sweet dish made with 9 different vegetables, fruits, and nuts

**Shahi Paneer** 14  
Royal dish made with cottage cheese, saffron, and whole spices cooked in onions-almonds-cashews-melon seeds based gravy

**Dal Makhani** 🌶️ 12  
Black lentils slow cooked in aromatic spices

**Vegetable Aam Wala** 13  
Garden fresh vegetables cooked in mango sauce & flavorful spices

### ~TANDOOR SPECIALS~ COOKED IN CLAY OVEN

**Tandoori Paneer Tikka (Veg)** 15  
Soft, juicy chunks of paneer marinated in Tandoori masala and then grilled with veggies

**Tandoori Chicken** 15  
Traditional marinated chicken on the bone, cooked in clay oven

**Chicken Tikka** 16  
Boneless tandoori chicken, marinated in yogurt and seasoned with tandoori masala, chili powder, and cayenne pepper

**Malai Chicken** 15  
Chicken skewers marinated in white pepper, ginger, and yogurt

**Hariyali Kebab** 14  
Boneless chicken rubbed with an intoxicating paste made with cilantro, mint, and other distinctive flavors

**Chicken Sheek Kebab** 🌶️ 16  
Minced chickenmeat sizzler, cooked in tandoor and flavored with a special blend of spices

**Kashmiri Rack of Lamb** 21  
Lamb chops marinated in lime juice & vinegar, soaked in the marinade of onion and garlic

**Salmon Tikka** 🌶️ 21  
Indian-style salmon filets, marinated in a spice-infused yogurt sauce, then baked until perfectly crisp

**Tandoori Shrimp** 17  
Clay oven cooked shrimp, marinated in lightly spiced and flavored yogurt

**Bombay Tandoor Medley** 20  
Assorted, sizzling platter of Chicken Tikka, Tandoori Shrimp, Sheek Kebab, Hariyali Kebab & Malai Chicken

**Chef's Special Bombay Shashlik Sizzle** 25  
Tandoori spiced grilled meat skewers, sizzled with fresh vegetables & potato fries with soy sauced Basmati rice served on a sizzling hot platter

### CHICKEN

**Chicken Tikka Masala** 16  
Chunks of spicy marinated chicken pieces, grilled and simmered in a creamy tomato sauce

**Butter Chicken/ Chicken Makhani** 15  
Tandoori Chicken cooked in onions, tomatoes, bell pepper, and mild yogurt sauce

**Chicken Aam-Wala** 16  
Traditional Tandoori chickendish, flavored with mango sauce

**Chicken Korma** 15  
Boneless chicken cooked in rich, flavorful sauce of cashews and almonds

**Chicken Vindaloo** 🌶️🌶️🌶️ 15  
Spicy chicken, cooked in curry and seasoned with vinegar, ginger, and other local Mumbai spices

**Chicken Saag** 15  
Boneless chicken, cooked in thick, mouth watering spinach sauce and flavorful spices

**Madras Chicken** 🌶️ 15  
Boneless chicken cooked in coconut milk, flavored with dried roasted spices, garlic, and ginger

**Chicken Jalfrezi** 🌶️ 15  
Julienne cutboneless chicken, marinated in dry-thick curry sauce of vegetables & spices

## SEAFOOD SPECIALITIES

**Salmon Fry** 🌶️🌶️ 21  
Salmon marinated with ginger, pepper, garlic, chili, and turmeric

**Kerala Curry (Hot)** 18  
Mouthwatering fish, cooked in coconut gravy and black tamarind sauce

**Goan Fish Curry** 18  
Fish of the day cooked with fenugreek, mustard, fennel seeds & coconut

**Shrimp Tikka Masala** 18  
Shrimp cooked and seasoned with onion, ginger, garlic, tomato paste, garam masala, and cayenne pepper

**Shrimp Vindaloo** 🌶️🌶️🌶️ 18  
Fiery stew of shrimp, flavored with wine vinegar, garlic, and Goan sauce

**Shrimp Mango Curry** 🌶️ 18  
Shrimp stir-fried with mango curry sauce and jalapeño peppers

**Jhinga Phaal** 🌶️🌶️🌶️ 18  
A spicy shrimp dish, cooked in green chilies, ginger and coriander

**Jhinga Saag** 18  
Shrimp cooked in thick spinach sauce, mildly flavored with ginger and tomato

## VEGAN SPECIALITIES

**Channa Masala (Spice According to Taste)** 12  
Chickpeas simmered in sauce of tomatoes, onions, chilies, ginger & flavorful spices

**Aloo Gobi** 12  
Dry blend of potatoes, cauliflower, and tomatoes, sautéed with ginger and cumin seeds

**Bagara Baingan** 13  
Hyderabadi recipe of eggplant and nuts simmered in coconut, tamarind, and peanut sauce

**Daal Tadka** 🌶️ 12  
Split lentil soup, sauteed with masala spice blend and onions

**Bhindi Do Pyaza** 🌶️ 14  
Stir fried okra with onions, tomato masala, and kasoorimethi (fenugreek)

**Vegetable Malabar** 16  
Mixed vegetables cooked in hot coconut sauce, mustard seeds, and curry leaves

**Vegetable Vindaloo** 🌶️🌶️🌶️ 12  
Spicy mixed vegetable curry, flavored with hot & spicy Goan sauce

## LAMB & GOAT

**Lamb Phaal** 🌶️🌶️🌶️ 17  
Very spicy Anglo-Indian lamb dish, cooked with chilies, ginger, and other aromatic spices

**Lamb Roganjosh** 🌶️ 17  
An aromatic lamb dish, cooked with a gravy based on browned shallots, yogurt, garlic, ginger and aromatic spices

**Botti Kebab Masala** 🌶️ 17  
Marinated lamb kebabs in mild, flavorful tomato & cream sauce

**Saag Gosht** 🌶️ 17  
Delicious blending of tender pieces of goat cooked in spinach gravy mixed with freshly ground spices

**Goat Kadhai** 🌶️ 16  
Goat marinated withgarlic, sauteed with capsicums, onions & Julian ginger

**Lamb Vindaloo** 🌶️🌶️🌶️ 17  
Konkan regional specialty- Lamb cooked in a very spicy Goanred chilisauce

**Lamb Korma** 17  
Tender Lamb cooked in rich, mild & savory paste of cashews & almonds

**Chettinadu Goat** 🌶️ 16  
Mutton pieces cooked in a spicy mixture of ground shallots, ginger, garlic, spices, peppercorn and all powders into a coarse pastee

**Mutton Sokke** 🌶️ 16  
Baby goat cooked in chef's special thick sauce

## INDOCHINESE & INDOTHAI

**Gobi Manchurian/Lasooni Gobi (Veg)** 🌶️ 14  
Sauteed cauliflower florets with chopped onion, bell peppers & garlic, sizzled in soy and chili sauce

**Paneer Chili (Veg)** 🌶️🌶️ 14  
Homemade cottage cheese and mixed vegetables tossed in Indochinese fusion sauce

**Veg Hakka Noodles (Veg)** 13  
Texturized thick noodles, sizzled in oil, ginger, garlic, cabbage, carrots, spring onions, green and red peppers, and Indochinese blend sauces

**Thai Green Vegetable Curry (Veg)** 🌶️🌶️ 14  
A spicy green curry dish, featuring a wide range of veggies with Thai spices & sauces

**Thai Red Vegetable Curry (Veg)** 🌶️🌶️ 14  
Amazing Thai curry, featuring plenty of aromatics (like onion, ginger and garlic), with the richness of coconut milk

**Thai Rice** 14  
Fried rice, cooked with chicken & shrimp, flavored with soy & chili sauces

**Vegetable Fried Rice** 13  
Soy and chili sauce flavored rice, sizzled with mixed vegetables

**Chili Chicken** 🌶️🌶️ 15  
Batter fried boneless chicken, sauteed with bell peppers and onions, flavored with sweet tomato sauce

**Thai Green Chicken Curry** 🌶️🌶️ 15  
Cooked and stir fried chicken, soaked in coconut curry, flavored with Thai sauce

**Thai Red Chicken Curry** 🌶️🌶️ 15  
Chicken curry stir-fry, cooked in coconut milk, red bell pepper, onion and carrot

**Chicken Fried Rice** 14  
Garlic flavored chicken fried rice, seasoned with black pepper, paprika, and dried parsley

## RICE / BIRYANI

**Vegetable Biryani** 13  
Delicious sauteed rice and mixed vegetable sizzler

**Lemon Rice** 6  
Popular and often made rice recipe from south India

**Saffron Rice** 6  
Basmati rice, flavored with saffron

**Chicken Biryani** 15  
Flavored basmati rice, slow cooked with marinate chicken

**Lamb Biryani** 17  
Aromatic saffron basmati rice, slow cooked with lamb & spices

**Shrimp Biryani** 18  
Flavorful combination of slow cooked basmati rice & shrimp, garnished with aromatic herbs

**Goat Biryani** 16  
Aromatic saffron basmati rice, slow cooked with goat & spices

## NAAN/ BREAD

**Roti/ Chapatti** 3  
Home cooked wheat flat bread

**Plain Naan** 3  
Flat bread cooked in clay oven

**Garlic Naan** 4  
Oven cooked flat bread, stuffed with chopped garlic and cilantro

**Onion Kulcha** 4  
Oven cooked flat bread, stuffed with chopped onion and cilantro

**Paneer Naan** 4  
Tasty, oven cooked flat bread, stuffed with cottage cheese

**Kashmiri Naan** 4  
Tasty, oven cooked flat bread, stuffed with cashews, raisins and pistachio

**Chef's Special Naan** 5  
Clay oven cooked naan, stuffed with Chicken Tikka

**Poori** 5  
Deep-fried Indian puffy bread

**Lachha Paratha** 4  
Multilayered flat bread recipe made with whole-wheat flour

**Aloo Paratha** 4  
Popular, oven cooked potato stuffed bread, flavored with mild spices

**Tawa Gobi Paratha** 4  
Spiced flat bread of whole wheat with spiced cauliflower stuffing cooked on a flat top pan

## SALADS

**Chef's Special Bombay Salad** 6  
Grilled vegetable, cottage cheese, pomegranate seeds, spicy peanuts tossed with a homemade sweet-tangy dressing

**Garden Fresh Salad** 5  
Garden fresh vegetables such as tomatoes, cucumber, onion, and lettuce, flavored with lemon

## SOUPS

**Rasam (Veg)** 4  
A light, healthy soup with great digestive properties, prepared with tamarind, tomatoes, pepper and other spices

**Mulligatawny Soup (Veg)** 4  
Thick- spicy soup made of vegetables, curry powder, and various nuts

**Bombay Special Chicken Soup** 5  
Delicious chicken soup, flavored with onion, garlic, ginger and other spices

## SIDES

**Spicy Garlic Chutney** 2

**Tangy Mango Chutney** 2

**Lemon Pickle** 2

**Curd Raita** 3

**Masala Paapad** 4

**Basmati Rice** 4

## KIDS CORNER

**Mozzarella Stick Fry** 5

**Seasoned Curly Fries** 4

**Chicken Nuggets with Fries** 7

**Macaroni & Cheese** 5

## 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 oney** 3  
Lightly fruit flavored green tea with or without honey

**Madras Coffee** 4  
Specially selected, blended and roasted coffee brewed in a decoction container

