



Bombay

Bar and Grill



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Carry-Out, Delivery
 and Catering for All Occasions

VEGETARIAN APPETIZERS

- ALU TIKKI**.....4.50
STUFFED POTATO PATTIES DEEP FRIED WITH LENTIL
- VEGETABLE SOMOSA (2)**.....4.75
TRIANGULAR POTATOES & PEAS PASTRY
- BOMBAY SOMOSA (6)**.....5.95
BOMBAY STYLE PASTRY STUFFED WITH SPINACH AND MIXED VEGETABLES
- VEGETABLE PAKORA**.....4.00
CRISP FRITTERS OF SPINACH, CAULIFLOWER AND ONION IN CHICKPEA FLOUR
- COMBO APPETIZERS**7.50
2 VEGETABLE SAMOSA & 4 BOMBA SAMOSA VEGETABLE PAKORA
- PANEER PAKORAS**7.00
CRISP FRIED HOMEMADE CHEESE FRITTERS
- HIMALAYAN APPETIZER**.....9.50
VEGETARIAN SAMPLER PLATTER INCLUDING PAKORAS, SAMOSAS, MOMOS, NAAN BREAD AND ACHAR. SERVES 2-4 PEOPLE.

NON-VEGETARIAN APPETIZERS

- CHICKEN PAKORA**.....5.95
DEEP FRIED BONELESS CHICKEN MARINATED WITH CHICKPEA FLOUR
- SPECIAL JUMBO PLATTER**.....10.95
SAMPLER PLATTER INCLUDING 4 CHICKEN PAKORA, 4 MEAT MOMOS, 4 SHRIMP PAKORA, 4 CHICKEN TIKKA, NAAN AND ACHAR
- FISH PAKORA**6.95
FISH FRIED IN CHICKENPEA FLOUR & SPICES
- CHICKEN WINGS (6)**.....5.95
SPICY BARBECUE CHICKEN WINGS
- ASSORTED TANDOORI**.....8.00
MIX APPETIZER CHICKEN, LAMB AND FISH

SOUPS & SALADS

- MIXED SALAD**.....5.00
FRESH VEGETABLES (LETTUCE, BABY SPINACH, LEMON, TOMATOES, CUCUMBER, CARROTS, CABBAGE & CILANTRO)
- MULTANI (CHICKEN) SOUP**.....4.95
EXQUISITE, DELICATE CHICKEN BROTH W/ CREAMED LENTILS MILDLY SPICED
- DAL (LENTIL) SOUP**.....3.95
CREAMED LENTIL SOUP FLAVORED WITH MILD HERBS AND SPICES

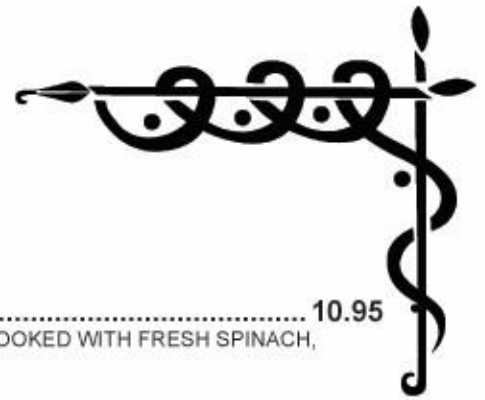
VEGETABLE DISHES

TRADITIONAL INDIAN THALI

THALI SERVED WITH BASMATI RICE, DAL, NAAN, RIATA, AND VEGETABLE CURRY OF THE DAY (\$4.00 EXTRA)

A LA CARTE

- CHANA MASALA** 9.95
GARBANZO BEANS WITH TOMATOES, ONION SAUCE, HERBS & SPICES
- SAAG AND TOFU** 10.95
FRESH SPINACH SAUTEED WITH TOFU COOKED WITH HERBS & SPICES
- PALAK PANEER** 11.95
HOMEMADE CHEESE COOKED WITH FRESH SPINACH, HERBS & SPICES
- MUTTER PANEER** 11.95
HOMEMADE CHEESE & GREEN PEAS COOKED WITH HERBS & SPICES
- PANEER TIKKA MASALA** 11.95
CHUNKS OF HOMEMADE CHEESE COOKED WITH HERBS AND SPICES
- MALAI KOFTA** 11.95
HOMEMADE CHEESE & VEGETABLE CROQUETTES SIMMERED IN CREAM SAUCE
- MUSHROOM MASALA** 10.95
MUSHROOMS & GREEN PEAS W/ HERBS & SPICES IN A COCONUT SAUCE
- MIXED VEGETABLES** 10.95
SEASONAL FRESH MIXED VEGETABLES COOKED WITH SPICES
- CAULIFLOWER AND POTATOES** 10.95
POTATOES & CAULIFLOWER COOKED WITH FRESH TOMATOES, GREEN PEAS, CILANTRO, ROASTED CUMIN AND CORIANDER
- ALU BAIGAN** 9.95
POTATOES & EGGPLANT COOKED WITH HERBS & SPICES
- ALU MUTTER** 9.95
POTATOES & GREEN PEAS COOKED WITH HERBS AND SPICES
- MUGHLIA SAAG** 12.95
SAUTEED SPINACH, GARLIC & GINGER COOKED WITH HERBS & SPICES. SERVED WITH GOAT CHEESE.
- BAIGAN BHARTA** 10.95
EGGPLANT ROASTED IN A CLAY POT & COOKED WITH GREEN ONIONS, GARLIC, BELL PEPPER, HERBS & SPICES
- BHINDI MASAL** 10.95
OKRA SAUTEED WITH HERBS & SPICES
- DAL** 8.95
TASTEFULLY FRIED MIXED LENTILS
- VEG. (NAVRATAN)** 10.95
KORMA CASHEW NUT BASED VEGETABLE CURRY
- VEGETABLE CHAUCHAU** 10.95
TIBETAN STYLE NOODLES PAN FRIED WITH MIXED VEGETABLES
- VEGETABLE SAMPLER** 14.00
A NEPALI SAMPLE OF VEGETABLE DISHES INCLUDING VEGETABLE CURRY, 5 PIECES OF VEGETABLE MOMOS, 2 PIECES OF SAMOSAS, RICE & DAL
- VEGAN THALI** 14.00
VEGAN FEAST INCLUDING MIXED VEGETABLES, PURI BREAD, VEGETABLE MOMOS (5PCS.) SAMOSAS (2PCS.) STEAMED RICE & GARBANZO BEANS



- CHANA SAG** 10.95
GARBANZO BEANS COOKED WITH FRESH SPINACH, HERBS AND SPICES.

CHICKEN DISHES

TRADITIONAL INDIAN THALI

THALI SERVED WITH BASMATI RICE, DAL, NAAN, RIATA, AND VEGETABLE CURRY OF THE DAY (\$4.00 EXTRA)

A LA CARTE

- CHICKEN TIKKA MASALA** 12.95
CHARCOAL ROASTED FREE RANGE BONELESS CHICKEN COOKED WITH HERBS, FENUGREEK & DASH OF BRANDY IN SPECIAL CREAMY SAUCE
- CHICKEN KORMA** 12.95
A CASHEW NUTS BASED CHICKEN CURRY FLAVORED WITH NUTMEG
- CHICKEN MAKHANI** 12.95
CHARCOAL ROASTED FREE RANGE BONELESS CHICKEN COOKED WITH BUTTER HERBS & SPICES IN SPECIAL CREAMY SAUCE.
- CHICKEN CURRY** 11.95
FREE RANGE BONELESS CHICKEN COOKED WITH GINGER, GARLIC, TOMATO & ONION SAUCE.
- CHICKEN COCONUT** 11.95
FREE RANGE BONELESS CHICKEN BREAST IN COCONUT CURRY SAUCE & NUTS
- CHICKEN MUSHROOM MASALA** 11.95
FREE RANGE BONELESS CHICKEN & FRESH MUSHROOM SAUTEED WITH GARLIC AND COOKED WITH HERBS AND SPICES
- CHICKEN SAAGWALA** 11.95
FREE RANGE BONELESS CHICKEN STIR-FRIED WITH FRESH SPINACH & COOKED WITH A CURRY SAUCE
- CHICKEN JALFRAZIE** 12.95
HEALTHY SAUTEE OF SEASONAL VEGETABLES WITH ONIONS, GINGER, GARLIC, TOMATOES & SPICES
- CHICKEN VINDALOO** 11.95
BONELESS CHICKEN & POTATOES IN HOT SAUCE WITH HERBS & SPICES
- CHICKEN CHILLI** 12.95
BONELESS CHICKEN STIR-FRIED WITH GREEN CHILLI, BELL PEPPER, RED ONION, HERBS & SPICES
- CHICKEN CHAU CHAU** 11.95
TIBETAN STYLE NOODLES PAN-FRIED WITH CHICKEN AND VEGETABLES
- BASIL CHICKEN** 13.95
FREE RANGE CHICKEN W/ MASALA SAUCE, FRESH BASIL AND HOMEMADE SPICES
- BOMBAY MASALA** 13.95
CHICKEN & LAMB COOKED TOGETHER IN MASALA SAUCE



TANDOORI SPECIALTIES

ALL TANDOORI ITEMS ARE COOKED IN A TANDOOR OVEN MARINATED IN MUSTARD SAUCE WITH YOGURT AS WELL AS COOKED WITH BLACK PEPPER, GARLIC AND FRESH LEMON JUICE

TRADITIONAL INDIAN THALI

THALI SERVED WITH BASMATI RICE, DAL, NAAN, RIATA, AND VEGETABLE CURRY OF THE DAY (\$4.00 EXTRA)

A LA CARTE

SEEK KEBAB 12.95
TENDER ROLLS OF SUCCULENT MINCED FREE RANGE LAMB WITH ROYAL CUMIN & SPICES SKEWERED AND ROASTED IN TANDOOR

TANDOORI CHICKEN 12.95
ROCKY JR. FREE RANGE CHICKEN MARINATED IN YOGURT, GARLIC HERBS AND SPICES SERVED ON A SIZZLING PLATTER

CHICKEN TIKKA KEBAB (BREAST MEAT) .. 12.95
BONELESS CHICKEN MARINATED IN MUSTARD SAUCE WITH YOGURT & SPICES. COOKED IN TANDOOR.

LAMB BOTI KEBAB..... 14.95
LAMB MARINATED IN YOGURT, GARLIC, COOKED WITH PEPPER AND MIXED HIMALAYAN SPICES IN CLAY POT. SERVED ON ANTIQUE SIZZLING PLATTER.

SALMON 14.95
SALMON MARINATED IN OLIVE OIL, BLACK PEPPER, GARLIC, FRESH LEMON JUICE & ORIENTAL SPICES, ROASTED IN A CLAY POT AND SERVED ON A SIZZLING PLATTER

SHRIMP..... 15.95
JUMBO PRAWN MARINATED WITH HERBS, SPICES AND FRESHLY SQUEEZED LEMON JUICE. COOKED IN A CLAY POT OVER CHARCOAL

BOMBAY GRILL SPECIAL (RACK OF LAMB) 18.95
RACK OF LAMB MARINATED IN A JUICY GARLIC BASIL SAUCE AND LEMON JUICE; ROASTED OVER CHARCOAL AND SERVED ON SIZZLING PLATTER

MIXED GRILL PLATTER 18.95
SALMON, PRAWNS, CHICKEN LAMB MARINATED IN YOGURT, & LEMON JUICE; ROASTED AND SERVED ON A SIZZLING PLATTER

SEAFOOD PLATTER 15.95
SALMON & JUMBO PRAWN MARINATED WITH HERBS AND SPICES AND FRESHLY SQUEEZED LEMON JUICE, COOKED IN CLAY POT OVER CHARCOAL.

PUNJABI GRILL 14.95
LAMB CUBE & FREE RANGE CHICKEN TIKKA KEBAB ROASTED IN A CLAY POT AND SERVED ON A SIZZLING PLATTER



LAMB DISHES

TRADITIONAL INDIAN THALI

THALI SERVED WITH BASMATI RICE, DAL, NAAN, RIATA, AND VEGETABLE CURRY OF THE DAY (\$4.00 EXTRA)

A LA CARTE

KITCHEN SPECIAL 16.95
RACK OF LAMB MARINATED IN YOGURT, WITH PEPPER, LEMON JUICE, LIGHT HERBS & SPICES COOKED IN CLAY POT & SERVED W/ SPINACH SAUCE

LAMB TIKKA MASALA 14.95
CHARCOAL ROASTED BONELESS FREE RANGE LAMB COOKED WITH HERBS, FENUGREEK & A HINT OF BRANDY IN SPECIAL CREAMY SAUCE

LAMB KORMA..... 14.95
A CASHEW NUT BASED FREE RANGE LAMB CURRY FLAVORED W/ NUTMEG

LAMB SAAGWALA 13.95
STIR-FRIED FREE RANGE LAMB SPINACH, GARLIC AND ROASTED CUMIN POWDER.

LAMB MUSHROOM 13.95
FREE RANGE LAMB & MUSHROOMS FRIED W/ HIMALAYAN HERBS AND SPICES

LAL MAAS (RAJASTHAN' FAVORITE LAMB CURRY) 13.95
FREE RANGE BONELESS LAMB COOKED WITH RED CHILI SAUCE, GARLIC, ONIONS, BLACK CARDAMON, CUMIN SEEDS, YOGURT, CORIANDER & TURMERIC

LAMB VINDALOO 13.95
FREE RANGE LAMB & POTATOES IN SPICY SAUCE WITH HERBS AND SPICES

TRADITIONAL LAMB CURRY 13.95
FREE RANGE BONELESS LAMB SAUTEED WITH GARLIC, FRESH TOMATO SAUCE, CILANTRO, HERBS & SPICES

LAMB COCONUT..... 13.95
FREE RANGE LAMB IN COCONUT CURRY SAUCE AND SPICES WITH BROCCOLI

LAMB JALIFRAZIE 13.95
FREE RANGE LAMB CURRY COOKED W/ CAULIFLOWERS, POTATOES & CARROTS

BIRYANIS

VEGETABLES 9.95
BASMATI RICE COOKED WITH FRESH VEGETABLES

CHICKEN 11.95
BASMATI RICE COOKED WITH FREE RANGE CHICKEN AND SPICES

LAMB 13.95
BASMATI RICE COOKED WITH FREE RANGE LAMB & SPICES

PRAWN 14.95
BASMATI RICE COOKED WITH PRAWN & SPICES



NAAN/ROTI/BREAD SPECIALTIES

NAAN	1.95
TANDOORI BREAD BAKED IN A CLAY POT	
GARLIC BASIL/CILANTRO NAAN	2.25
WHITE BREAD WITH GARLIC & BASIL OR CILANTRO IN A CLAY POT	
GOAT CHEESE NAAN	4.95
NAAN W/ GOAT CHEESE & SPINACH	
ONION KULCHA.....	2.25
WHITE BREAD WITH ONION AND CUMIN SEEDS BAKED IN A CLAY POT	
TANDORI CHAPATI (ROTI).....	2.50
WHOLE WHEAT BREAD BAKED IN A CLAY POT	
PURI.....	2.50
DEEP FRIED, SOFT & FLUFFY BREAD MADE OF WHOLE WHEAT FLOUR	
KABULI NAAN	2.95
RAISIN & NUTS STUFFED BREAD	
ALU, KAULI KO PARATHA.....	3.50
WHITE BREAD WITH POTATOES & CAULIFLOWER	
ALU PARATHA	2.50
WHOLE WHEAT FLAT BREAD WITH POTATOES	
SPINACH PARATHA	2.50
WHOLE WHEAT FLAT BREAD, PREPARED WITH FRESH SPINACH	
ASSORTED BREAD	5.50
BASKET NAAN, GARLIC NAAN & ONION KULCHA	

SIDE DISHES

STEAMED BASMATI RICE	1.00
SAFRON RICE (SAFRON RICE W/ RAISINS & NUTS)	3.00
MANGO CHUTNEY	2.00
PAUCHARANGE ACHAR.....	2.00
RAITA.....	2.00
PAPADAAM	2.00

BEERS ON TAP

PABST BLUE RIBBON.....	3.00
KING FISHER	4.00
STELLA ARTOIS	4.00
NEW BELGIUM FAT TIRE.....	4.00
NEW BELGIUM IPA	4.00
BLUE MOON.....	4.00

BEERS ON TAP

FLYING HORSE ROYAL (22 OZ.)	7.95
TAJ MAHAL (12 OZ.) 5.00 OR (22 OZ.).....	7.95
MAHARAJA (12 OZ.)	5.00
KING FISHER (12 OZ.) 5.00 OR (22 OZ.).....	7.95
MILLER GENUINE DRAFT.....	3.00
BUCKLER NON-ALCOHOLIC	4.00

SEAFOOD DISHES

TRADITIONAL INDIAN THALI

THALI SERVED WITH BASMATI RICE, DAL, NAAN, RIATA, AND VEGETABLE CURRY OF THE DAY (\$4.00 EXTRA)

A LA CARTE

PRAWN TIKKA MASALA	14.95
PRAWNS WITH HERBS, FENUGREEK & HINT OF BRANDY IN CREAMY SAUCE	
PRAWN MASALA	14.95
STIR-FRIED PRAWNS W/ GARLIC, FRESH TOMATOES, CILANTRO, YOGURT SAUCE & SPICES	
PRAWN MUSHROOM	14.95
SAUTEED PRAWNS & MUSHROOMS COOKED WITH BUTTER, GREEN PEAS & GARLIC. SERVED WITH FRESH TOMATOES & CILANTRO	
KADAI PRAWNS	14.95
PRAWNS & BELL PEPPER WITH AJAWEN, FRESH LEMON JUICE, FENUGREEK & HIMALAYAN SPICES. SERVED IN TRADITIONAL NEPALESE KADAI.	
FISH COCONUT.....	12.95
FISH IN COCONUT CURRY SAUCE AND NUTS	
PRAWN KORMA.....	14.95
CASHEW NUT BASED PRAWN CURRY WITH NUTMEG	
FISH CURRY.....	12.95
SALMON COOKED IN FISH CURRY SAUCE WITH HERBS AND SPICES	

DESSERTS

KHEER.....	3.50
SPECIAL RICE COOKED WITH MILK, CASHEWS, CINNAMON, CARDAMON AND SAFFRON	
KULFI.....	4.50
CREAMY AND RICH ICE CREAM MADE PREDOMINANTLY WITH SAFFRON & PISTACHIO FLAVORS FROM THE REAL THINGS, NOT ESSENCES	
GULAB JAMUN.....	5.50
A GREAT FAVORITE WITH EXPATRIATE NEPALESE AND INDIANS. GULAB JAMUN IS A KHOYA DELICACY STUFFED WITH GREEN CARDAMON SEEDS	
RUS MALAI.....	5.95
CHHENNA (INDIAN CHEESE) IS SYNONYMOUS WITH NEPAL & INDIA. IT IS USED TO MAKE THE EASTERN STATES SWEET MEATS THE BEST ON THE SUB-CONTINENT. INDIAN CHEESE IN A CREAMY SAUCE.	
MANGO KULFI	4.95
ICE CREAM MADE FROM MANGO & PISTACHIO FLAVORS	

DRINKS

LASSI SWEET	2.50
MANGO LASSI	2.95
MANGO AND YOGURT SHAKE	
CHAI.....	1.50
INDIAN TEA	
SOFTDRINKS	1.50
COKE, DIET COKE, 7UP, ICED TEA, LEMONADE	
BLACK TEA.....	1.50
JUICE	1.50

BOMBAY BAR AND GRILL LUNCH MENU

APPETIZERS

Vegetarian Samosa	\$3.75
Triangular pastry stuffed with potatoes, cashews and peas	
Vegetable pakora	\$3.00
Crisp fritters of spinach, cauliflower and onion in chickpea flour batter	

VEGETARIAN DISHES

Alu Mutter	\$6.95
Potatoes and green peas cooked with herbs and spices	
Chana Masala	\$6.95
Garbanzo beans cooked with tomatoes, onion sauce, herbs and spices	
Mixed Vegetables	\$7.95
Seasonal fresh mixed vegetables cooked with spices	
Palak Paneer	\$8.95
Chunks fo homemade cheese cooked with fresh spinach, herbs and spices	
Vegetable Korma	\$8.95
A cashew nut and cream based curry	
Chana Sag	\$8.95
Garbanzo beans cooked with fresh spinach, herbs and spices	

NON-VEGETARIAN DISHES

Chicken Tikka Masala	\$9.95
Charcoal roasted boneless chicken cooked with herbs, fenugreek in a cream and tomato based sauce	
Chicken Curry	\$8.95
Boneless chicken cooked with ginger, garlic, tomatoes and onion sauce	
Chicken Saagwala	\$8.95
Chicken cooked in spinach with herbs and spices	
Chicken Tandoori	\$8.95
Chicken leg marinated in yogurt, garlic and herbs.	
Chicken Biryani	\$9.95
Chicken and rice cooked in yogurt and herbs in slow heat	
Lamb Curry	\$11.95
Boneless lamb sauteed with garlic, fresh tomatoes sauce, cilantro and herbs.	
Nargarsi Kifta	\$9.95
Free Rance Ground Lamb ball cooked with spicy curry sauce	
Fish Curry	\$9.95
Fish cooked in curry sauce	
Naan	\$1.50
Garlic Naan	\$1.75
Kheer (Rice Putting)	\$2.50

*** All dishes served with rice

ADD \$3.00 for THALI plate - includes rice, dal, naan and vegetable cury.