

# Bombay Cuisine

## STARTERS

### Appetizer Plate

vegetarian samosa, onion bhaaji, vegetable pakoras 12

### Onion Bhajia

spiced deep-fried onion fritters, served with chutneys 7

### Aaloo Tikki

spiced potato-patties topped with raita and chutneys 7

### Samosa

house made potato and pea filled pastry puff 7

### Vegetable Pakoras

spiced deep-fried mixed vegetable fritters 8

## VEGETARIAN

### Gobhi Masala (medium)

cauliflower and potatoes in a northern style sauce 13.5

### Vegetable Korma (mild)

blend of vegetables in a creamy cashew sauce 13.5

### Kofta Dilkush (mild)

spiced potato patties in our buttered tomato sauce 13.5

### Chana Masala (medium)

garbanzo beans with green pepper and onion in a tomato-onion sauce 13.5

### Chana Pindi (hot)

garbanzo beans in a spicy tamarind sauce 13.5

### Daal Makhni (mild)

slow simmered lentils finished in our buttered tomato sauce 13.5

### Daal Subzi (medium)

traditional lentil dish finished in a medium spice with a mix of vegetables 13.5

### Palak Paneer (medium)

house made cheese in our northern style spinach 13.5

### Baingan Bhurta (medium)

charcoal grilled mashed eggplant, considered a Northern Indian delicacy 13.5

### Aaloo Saag (medium)

creamy blend of savory spinach and potatoes 13.5

### Kashmiri Subzi (mild)

blend of vegetables and pineapple in a creamy cashew sauce 13.5

### Kadhai Paneer (hot)

house made cheese in a traditional kabhi sauce 13.5

### Paneer Makhni (medium)

paneer in our butter tomato makhni sauce 13.5

### Kadhi Pakora (medium) *NEW ITEM!*

delicious vegetable fritters tossed in our country style yogurt based sauce 13.5

### Gobhi Manchurian (medium)

cauliflower in our delicious Indo Chinese fusion, sweet and spicy 13.5

### Mushroom Mutter Methi (mild)

a most famous dish combining our two most popular sauces 13.5

### Aloo Mutter Punjabi (mild)

a north Indian style dish with potatoes and peas 113.5

### Khumb Mutter (medium-hot) *NEW ITEM!*

mushroom and green peas cooked in a delicious onion tomato sauce 13.5

## BREADS

### Naan - *White Bread*

plain 2.75 | garlic 3.5 | mint 3.5 | cheese 4

### Roti - *Whole Wheat Bread*

plain 2.75 | garlic 3.5 | mint 3.5

## CHICKEN

### Korma Kashmiri (mild)

delightful blend of cashews and pineapple in our house made korma sauce 14.5

### Tikka Masala (medium)

roasted chicken cooked in our most popular house made onion sauce 14.5

### Vindaloo (hot)

spicy and complex blend of tamarind and jaggery from Southwest India 14.5

### Korma (mild)

a classic Mughlai, creamy with a fine touch of cashews 14.5

### Butter Chicken (mild)

the most popular dish in Indian cuisine. roasted chicken finished in our buttered tomato sauce 14.5

### Murg Methi (mild)

award winning combination of our two most popular sauces, tikka masala and butter chicken 14.5

### Saag (medium)

truly a dish that screams Northern India, featuring a slow simmered cream and spinach sauce 14.5

### Patala (medium)

a classic dish finished with our medium spiced onion sauce 14.5

### Pasanda (mild)

a meeting of korma and butter chicken. smooth and nutty finish with a light tomato base 14.5

### Kadhai (hot)

reminiscent of dishes cooked in woks, spicy herbal tomato sauce 14.5

### Murg Mango (mild)

A unique blend of herbs & spices with mango infusion 14.5

### Chili Chicken (hot)

Indo Chinese fusion, featuring a nice balance of hot & sweet chili flavors 14.5

### Murg Nariyali (medium)

Coconut based sauce with chili, curry and mustard 14.5

### Chicken Lababdar (medium-hot) *NEW ITEM!*

tremendously rich tomato sauce with a delicate blend of aromatic spices and herbs 14.5

## LAMB

### Vindaloo (hot)

lamb in a savory and spicy South India sauce with jaggery 17.5

### Lababdar (medium)

lamb in a tremendously rich tomato sauce with a delicate blend of aromatic spices and herbs 17.5

### Korma (mild)

lamb cooked in a classic Mughlai, creamy with a fine touch of cashews 17.5

### Rogan Josh (medium)

lamb cooked in a traditional Kashmiri style 17.5

### Saag Ghost (medium)

lamb cooked in a creamy spinach sauce 17.5

### Kadhai Ghost (medium)

ginger, green chilies, and host of spices, in a traditional kadhai sauce 17.5

### Swadi Mango (medium)

lamb with a medium spice, finished with golden mangoes 17.5

## SEAFOOD

*Prices subject to market fluctuation. Ask your server for details.*

### Jhinga Kashmiri (mild)

shrimp in a delightful blend of cashews and pineapple in our house made korma sauce 17.5

### Jhinga Samurkund (mild)

in a tremendously rich tomato sauce with a delicate blend of aromatic spices and herbs 17.5

### Jhinga Pasanda (mild)

shrimp in a creamy tomato and cashew sauce 17.5

### Vindaloo (hot)

shrimp & potatoes in a spicy and complex blend of tamarind and jaggery from South India 17.5

### Kadhai Jhinga (hot)

shrimp in a spicy and complex herbal tomato based sauce 17.5

### Jhinga Amb (mild)

shrimp in a mouth watering mango infused sauce 17.5

## HOUSE SPECIALTIES

Bombay's signature tandoori dishes are carefully cooked in our special tandoor clay oven. Cooking in this traditional way allows your meal to be both baked and grilled at the same time, making for the most flavorful and tender dishes.

### TANDOORI

#### Tandoori Murgi (medium)

half bone-in chicken, marinated in yogurt and spices 18

#### Murg Badami Tikka (mild)

chicken marinated with cardamom and yogurt 18

#### Murg Tikka Lucknowi (medium)

chicken in a spicy marinade 18

### RICE / BIRYANI

Flavorful and aromatic, these rice dishes come with your choice of meat or vegetable

Murg/Chicken 13 | Lamb 17 | Shrimp/Jhinga 17 | Vegetable 12

## EAST WEST PUB POUTINE

### Butter Chicken Poutine

bed of house cut fries, topped with our house butter chicken sauce and mushrooms, baked and finished with cheese 12

### Tikka Poutine

bed of house cut fries, topped with our house chicken tikka masala sauce and green peppers, baked and finished with cheese 12

### Mushroom Mutter Poutine

bed of house cut fries, topped with mushrooms, onions, tomatoes and spices, topped with cheese 12

### Chana Pindi Poutine

bed of house cut fries, topped with garbanzo beans in a spicy tamarind sauce, topped with cheese 12

## SIDES

Raita 2.5

Chutneys 2.5

Bowl of Rice 3

Papadams 3

House Salad 3.50

Onion Salad 2.50

## DESSERTS

### Mango Kulfi

traditional homemade Indian ice cream 6

### Kheer

traditional sweet Indian rice pudding 5

*20% gratuity will be automatically added to tables of 6 or more | Splitting any entree will incur a plating fee of \$2.50*