

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
Sautéed 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, sautéed 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 sautéed 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