

# WELCOME TO BOMBAY MASALA

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*Discover the perfect blend of traditional  
Indian flavors and contemporary delights.  
From timeless classics to innovative creations,  
we invite you to savor every moment in our  
warm and inviting ambiance.*

## APPETIZERS

### **Veggie Samosa** **DF** **\$8.99**

Homemade patties stuffed with potatoes and green peas served with chutney.

### **Veggie Pakora** **GF | DF** **\$12.99**

Vegetables (Onion, potatoes, spinach, cauliflower) coated with gram flour, deep fried.

### **Onion Rings Bhazi** **DF** **\$8.99**

Sliced onions battered, spiced & fried.

### **Fish Pakora** **GF | DF** **\$15.99**

Gluten free deep fried fish lightly marinated with ginger, garlic, gram flour & homemade spices.

### **Paneer Pakora** **\$13.99**

Paneer diced and filled with green chutney coated with gram flour and deep fried.

### **Veg Spring Roll** **DF** **\$12.99**

Crispy rolls filled with seasoned mixed vegetables, served golden and delicious.

### **Chicken 65** **DF** **\$14.99**

Spicy, crispy chicken bites, marinated with aromatic spices and herbs.

### **Veggie Fried Momos** **DF** **\$14.99**

Veggie momos lightly fried, served with chilli sauce.

### **Mixed Platter** **\$22.99**

Samosa, veggie pakora, paneer pakora, spring rolls, fish pakora, chicken 65

## CHAAT APPETIZERS

### **Chaat Papri (Punjabi Style)** **\$11.99**

Crispy chips topped with potatoes, yogurt, tamarind, and spicy chutneys.

### **Sev Puri** **\$11.99**

Round hollow pastry filled with potatoes, channa, tamarind sauce, yogurt & spices.

### **Bhel Puri** **\$11.99**

Tangy and crunchy mix of puffed rice, sev, veggies, and flavorful chutneys.

### **Pani Puri** **DF** **\$11.99**

Round hollow pastry filled with flavoured water, potatoes and chickpeas.

### **Samosa Chaat** **\$12.99**

Served with chickpeas, yogurt & homemade chutneys.

## TANDOORI NON-VEG SNACKS

### Clay Roasted Tandoori Chicken GF \$20.99

Leg and thigh pieces with bones, cooked on slow heat with homemade spices

### Angara Chicken Tikka GF \$21.99

Chicken breast - big pieces marinated in yogurt, home ground spices cooked on a clay oven.

### Hariyali Chicken Tikka GF \$20.99

Chunks of chicken marinated in spiced yogurt & grilled in tandoor.

### Mughlai Chicken Tikka GF \$20.99

Soft and juicy boneless chicken pieces marinated in a creamy sauce, grilled in a tandoor oven.

### Chicken Kebab \$20.99

Ground chicken mixed, egg, ginger garlic chilli paste and fresh coriander in home ground spices.

### Smoky Tandoori Lamb Chops GF \$31.99

Tender rack of lamb marinated with spices, ginger and garlic and grilled in a tandoor oven. Served with delicious kadhi.

### Tandoori Wings GF \$13.99

Marinated in spices and cooked slowly in tandoor.

### Kerala Tandoori King Prawns GF \$22.99

Prawns flavoured with spiced yogurt and lemon, cooked in tandoor oven.

### Bombay Special Fish Tikka GF \$21.99

Alaskan cod, delicately spiced and cooked slowly in tandoor oven.

### Bombay Mixed Grill Platter \$33.99

A tandoori sampler: Angara chicken tikka, fish tikka, wings, chicken kebabs, kerala prawn slowly cooked in clay oven.

## TANDOORI VEG SNACKS

### Hariyali Paneer Tikka GF \$16.99

Chunks of paneer marinated in spiced yogurt & grilled in tandoor.

### Paneer Shashlik GF \$16.99

Tangy paneer marinated and cooked to perfection with onions in tandoor oven.

### Malai Soya Chaap GF \$16.99

Vegetarian protein-rich chaap made from soya chunks marinated in flavourful spices and grilled to perfection.

### Tofu Tikka GF | DF \$16.99

Chunks of Tofu marinated and grilled in tandoor,

### Tandoori Cauliflower \$20.99

Cauliflower marinated with spicy yogurt mustard oil & exotic spices and roasted in tandoor oven.

## INDO CHINESE

### Chilli Chicken

\$14.99

Tender chicken pieces in a tangy, spicy sauce with peppers and onions.

### Chilli Paneer

\$14.99

Paneer cubes stir-fried in a spicy, tangy sauce with vegetables.

### Chilli Cauliflower

\$14.99

Cauliflower stir-fried in a spicy, tangy sauce with vegetables.

### Chilli Fish

\$15.99

Fish chunks marinated, stir-fried in a spicy, tangy sauce with vegetables.

### Chilli Momos

\$15.99

Chilli Dumplings stir-fried in a spicy, tangy sauce with vegetables.

### Bombay Chili Fries

\$14.99

Crispy French fries tossed in bold spicy, tangy sauce with vegetables.

## SEA FOOD

### Goa Fish Curry DF 🌰

\$21.99

Alaskan cod in a creamy coconut curry bursting with coastal flavors.

### Prawn Vindaloo GF | DF

\$21.99

Prawns cooked in a tangy curry sauce. Spicy Dish

### Prawn Coconut GF

\$22.99

Flavorful dish featuring tender prawns cooked in a rich, creamy coconut gravy, infused with aromatic spices and herbs.

### Prawn Methi Malai 🌰

\$22.99

Prawns & dry fenugreek leaves cooked with garlic, cream in special homemade sauces.

### Prawn Masala GF

\$22.99

Prawns with aromatic Indian curry with tomato, onion, ginger and garlic.

## CURRIES VEG

### Dal Lasoni Tadka GF | DF \$15.99

Yellow lentils tempered with garlic and spices.

### Dal Maharani GF \$16.99

Blend of black lentils and red kidney beans, slow-cooked overnight to perfection with a touch of rich cream & topped with butter.

### Kabuli Chana Masala GF | DF \$16.99

Chickpeas simmered in rich onion, tomato curry flavoured with ginger and garlic.

### Shahi Paneer 00 \$18.99

Paneer cooked in a nutty creamy sauce and aromatic blend of spices.

### Bhindi Bhazi GF | DF \$17.99

Lightly spiced okra cooked with ginger, tomatoes and onions.

### Palak Paneer \$17.99

Paneer cooked in a fresh spinach curry tempered with garlic, ginger and a touch of cream.

### Kadai Paneer GF 00 \$18.99

Paneer cooked with onions & peppers in a masala curry flavoured with a unique blend of freshly ground spices.

### Kadhi Pakora GF \$18.99

Tangy yogurt-based curry with gram flour fritters, tempered with aromatic spices for a comforting, flavorful dish.

### Aloo Gobi GF | DF \$18.99

Potatoes and cauliflower saute in a fresh tomato-onion sauce and freshly ground spices.

### Paneer Jalfrezi GF 00 \$18.99

Julienne cut paneer, bell peppers and onions in a spicy curry sauce.

### Eggplant Bharta GF \$17.99

Smoked eggplant cooked in a tomato-onion sauce with freshly ground spices.

### Paneer Tikka Butter Masala GF 00 \$19.99

Paneer cooked in tandoor simmered in a slightly creamy chef's special sauce.

### Malai Kofta 00 \$21.99

Mixed vegetable and paneer dumplings in a light tomato and cream sauce and cashews.

### Tofu Masala GF \$20.99

Tofu cooked in homemade sauce of grounded spices, tomatoes and onions.

### Paneer Bhurji GF \$23.99

Scrambled paneer sauté in savoury tangy mix of onions, ginger, garlic, green chillies and spices.

## CURRIES CHICKEN

### Butter Chicken GF \$18.99

Boneless chicken in a rich buttery tomato sauce infused with aromatic spices finished with a touch of cream.

### Coconut Chicken GF 00 \$18.99

Boneless chicken cooked with unique blend of aromatic spices simmered in a coconut milk based sauce.

### Palak Chicken GF \$18.99

Chicken cooked in a fresh spinach curry tempered with garlic, ginger, & freshly ground spices.

### Chicken Kebab Masala \$19.99

Grounded chicken mixed in slices and cooked in house made onion and tomato sauce.

### Chicken Vindaloo (Hot) GF | DF \$18.99

Boneless chicken cooked in a tangy curry sauce.

### Chicken Tikka Masala GF \$18.99

Chicken cooked in a rich tomato-onion sauce with a touch of cream.

### Mughlai Chicken Korma GF 00 \$19.99

Marinated Chicken with bone cooked in a smooth creamy and nutty sauce with chef's unique blend of spices.

### Kadai Chicken GF 00 \$18.99

Chicken cooked with onion & green peppers in a decadent tomato curry sauce & a touch of cashew nut paste.

### Home Style Chicken Curry GF | DF \$18.99

Chicken cooked with house made onion sauce and home grounded spices.

## CURRIES LAMB

### Lamb Rogan Josh GF \$19.99

Boneless lamb in an intensely warm and fragrant curry, in a touch of yogurt.

### Lamb Korma GF 00 \$19.99

Boneless Lamb cooked in a smooth creamy and nutty sauce with chef's unique blend of spices.

### Kadai Lamb GF 00 \$20.99

Lamb slow cooked with home ground spices.

### Lamb Vindaloo GF | DF \$19.99

Boneless Lamb cooked in a tangy curry sauce. Spicy Dish.

### Lamb Tikka Masala GF \$20.99

Lamb cooked in tandoor simmered in a slightly creamy chef's special sauce.

### Home Style Lamb Curry GF | DF \$19.99

Lamb cooked in house made sauce and home grounded spices.

### Lamb Coconut \$19.99

Succulent lamb simmered in a creamy coconut-based curry infused with aromatic spices.

## RICE & BIRYANI

### Plain Rice \$4.99

White Basmati Rice.

### Vegetable Biryani GF \$18.99

Rice dish made with mixed vegetables and a blend of aromatic spices like saffron, cardamom, and cinnamon.

### Chicken Biryani GF \$19.99

Aromatic long-grain rice, layered over chicken marinated in a blend of aromatic spices, garnished with caramelized onions.

### Peas Pulao GF \$6.99

Basmati rice cooked with turmeric and cumin tossed with green peas & brown onions.

### Lamb Biryani GF \$20.99

A rice dish, highly seasoned with Lamb.

### Prawns Biryani GF \$21.99

Aromatic basmati rice dum cooked with prawns, herbs & spice powders.

## BREADS

### Plain Naan \$3.99

### Garlic Naan \$4.99

### Butter Naan \$4.99

### Cheese Naan \$6.99

### Cauliflower (Gobi) Naan \$5.99

### Keema Naan \$6.99

### Tandoori Roti \$2.99

### Lachha Paratha \$4.99

### Onion Kulcha \$5.99

### Amritsari Kulcha \$5.99

With or without sesame seeds

### Stuffed Naan \$6.99

With Paneer and Spinach

## SIDE ORDERS

### Mango Chutney \$2.99

### Mixed Pickle \$2.99

### Pappadam (2pc) \$1.99

### Raita \$4.99

### Desi Salad \$6.99

### Sirka Onion \$2.99

### Butter Sauce (small) \$5.99

### Butter Sauce (full) \$12.99

### Mint Chutney \$2.99

### Tamarind Chutney \$2.99

### Plain Dahi \$3.99

# THANK YOU FOR DINING WITH US!



*We're grateful to have been a part of your culinary journey today. We look forward to welcoming you again soon for more delicious moments at Bombay Masala.*