



1. Vegetable Samosa



14. Mix Entrée



55. Tandoori Chicken Salad



11. Tandoori Paneer Tikka



13. Chicken Shashlik



14. Bombay Grill Mix Platter



9. Tandoori King Prawn



8. Chicken Tikka Roll



7. Tandoori Chicken



24. Butter Chicken



33. Lankan Fish Masala



15. Mixed Vegetable



37. King Prawn Masala



36. Mixed Seafood



21. Palak Paneer



20. Paneer Tikka Masala

MEAL FOR TWO \$35

Entrée

Choice of any 2
(Samosa, Chicken Tikka,
Aloo Choops & Onion Bhajee)

Main Course

Choice of any 2 delicious medium
dishes from our main menu

Accompaniments

Pappadums and Raita or
Mango Chutney Basmati Rice for 2
Plain Naan to share,
2 cans of soft drinks

FAMILY MEAL \$55

(2 adults - 2 children)

Entrée

Samosa, Chicken Tikka,
Aloo Choops & Onion Bhajee

Main Course

Choice of any 3 delicious large dishes
from our main menu

Accompaniments

2 Large Rice, 2 Plain Naan, Pappadums,
Raita and Mango Chutney
1.25 ltr of soft drink

BOMBAY GRILL

LEICHHARDT 02 9550 0774 162 Norton St.

MORTDALE 02 9585 2666 14 Morts Rd.

design & print: vaigraphic 02 8339 1177



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APPETIZERS

- Vegetable Samosa** \$3.50
Light pasty pocket filled with a mixture of delicately spiced vegetables and served with mint sauce.
- Meat Samosa** \$3.90
Crusty dough filled with minced meat peas and Indian herbs, deep fried and served with mint sauce.
- Onion Bhajee (Three Pieces)** \$3.50
Chopped onions dipped in a chickpeas batter and crisp fried and served with mint sauce.
- Aloo Choops (Three Pieces)** \$3.50
Mashed potatoes, green peas fresh coriander, herbs and spices served with mint sauce.
- Spicy Fish cake (Four Pieces)** \$4.90
Fried fish cake mixed with Indian spices, green beans. Serve with cucumber sauce. (Prepared by Order)

TANDOOR

- Chicken Tikka** \$3.90
Juicy boneless filets of chicken marinated in spices and yoghurt, roasted in the tandoori oven.
- Tandoori Chicken 1/4 = \$3.90 / 1/2 = \$7.50 / Full = \$14.00**
Tender morsels of grilled chicken marinated overnight in spices, lemon juice and yoghurt.
- Chicken Tikka Roll (Indian Kabab)** \$7.90
Tandoori breads wrapped in tandoori chicken tikka, mashed potatoes with butter chicken sauce and mint sauce.
- Tandoori King Prawn (Six Pieces)** \$9.90
Marinated and roasted with a green masala sauce, lemon and green salad. (Prepared by Order)
- Barrah Kebab (Three Pieces)** \$13.90
Tender lamb cutlets cooked in the clay oven and marinated with fresh ginger, garlic and yoghurt. (Prepared by Order)
- Tandoori Paneer Tikka** \$10.90
Soft, juicy chunks of paneer marinated in Tandoori masala and then grilled with veggies.
- Tandoori Octopus (Six Pieces)** \$9.90
Marinated in spices, lemon, yoghurt and cooked in the Tandoor. (Prepared by Order)
- Chicken Shashlik** \$13.90
Marinated chicken chunks pierced along with capsicum, onion and tomato in skewer, grilled crisp

- Mix Entrée (For Two)** \$14.90
An assortment of chicken tikka, vegetable samosa, onion bhaji and aloo choops served with mint sauce.
- Bombay Grill Mix Platter (For Two)** \$16.90
Chicken tikka, lamb cutlet and prawns, served with green salad and mint dipping sauce. (Prepared by Order)

VEGETABLE CURRIES

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| 15. Mixed Vegetable Curry (Medium) | \$9.90 | \$11.90 |
| Zucchini, capsicum, potato, baby bean & snow peas cooked in tomato base medium spices. | | |
| 16. Aloo Matar (Medium) | \$9.90 | \$11.90 |
| Green peas and potatoes cooked in a very smooth onion and tomato based curry. | | |
| 17. Navratan Korma (Mild) | \$9.90 | \$11.90 |
| Combination of seasonal mixed vegetables cooked in a creamy cashew nut sauce. | | |
| 18. Mixed Dhal (Medium) | \$9.90 | \$11.90 |
| Mixed lentils cooked in the traditional way using herbs, coriander & delicately spiced. | | |
| 19. Saag Aloo (Medium) | \$9.90 | \$11.90 |
| Potatoes cooked with blended mix of lentils spinach & spices. | | |
| 20. Paneer Tikka Masala (Medium) | \$11.90 | \$13.90 |
| Indian Cottage cheese cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce. (Prepared by Order) | | |
| 21. Palak Paneer (Medium) | \$11.90 | \$13.90 |
| A classic Indian recipe using home-made cottage cheese & spinach cooked with onion, garlic and spices. (Prepared by Order) | | |

MEAT CURRIES

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|---|---------|---------|
| 22. Chicken Curry (Medium) | \$12.90 | \$14.90 |
| Juicy boneless filets of chicken marinated in spices cooked in a rich curry sauce. | | |
| 23. Chicken Tikka Masala (Medium) | \$12.90 | \$14.90 |
| Grilled chicken tikka cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce. | | |
| 24. Butter Chicken (Mild) | \$12.90 | \$14.90 |
| Tandoori grilled chicken tikka in a creamy tomato gravy cooked in the classical way. | | |

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| 25. Mango Chicken (Mild) | \$12.90 | \$14.90 |
| Chicken fillets cooked in a lightly spiced herb and mango sauce. | | |
| 26. Saag Gost (Medium) | \$12.90 | \$14.90 |
| Juicy lamb pieces cooked in a puree of spinach highlighted by cumin and ginger. | | |
| 27. Lamb Rogan Josh (Medium) | \$12.90 | \$14.90 |
| Tender pieces of lamb cooked in kashmiri style flavoured with cardamon, clove & touch of lemon. | | |
| 28. Lamb Chop Curry (Medium) | \$12.90 | \$14.90 |
| Smoked roasted lamb cutlets cooked with yoghurt and spices in a medium hot sauce. (Prepared by Order) | | |

AUTHENTIC DISHES

- Pasanda (Chicken/Beef/Lamb) (Mild)** \$12.90 \$14.90
Boneless pieces of meat cooked in mildly spiced rich cream sauce with chopped nuts and a touch of red wine. (Prepared by Order)
- Madras (Chicken/Beef/Lamb) (Medium)** \$12.90 \$14.90
Cooked with garlic, onions, fresh tomatoes and potatoes in a delicious medium hot curry sauce. (Prepared by Order)
- Korma (Chicken/Beef/Lamb) (Mild)** \$12.90 \$14.90
Cooked with ground almonds, coconut, hint of spices and cream. (Prepared by Order)
- Vindaloo (Chicken/Beef/Lamb) (Hot)** \$12.90 \$14.90
A classic Goan style curry for a true adventurer who has a passion for hot spicy food. (Prepared by Order)

FISH CURRIES

- Lankan Fish Masala (Medium)** \$13.90 \$15.90
Fish filets cooked with onion, tomatoes, capsicum and spicy. Sri Lankan villages style. (Prepared by Order)
- Garlic Prawn (Medium)** \$13.90 \$15.90
Prawns marinated in garlic and ginger cooked in clay oven and finished with red tomato based sauce. (Prepared by Order)
- King Prawn Malabar (Mild)** \$13.90 \$15.90
Delicious succulent shelled prawns, simmered in coconut milk and delicate spices. (Prepared by Order)

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| 36. Mixed Seafood | \$13.90 | \$15.90 |
| Combination of baby octopus, fresh chilled prawns, spice calamari, imitation crab meat and home made fish ball cooked with tomato, onion, capsicum and special selection of spices. (Prepared by Order) | | |
| 37. King Prawn Masala | \$13.90 | \$15.90 |
| Smoke roasted prawns sautéed with garlic, onions, capsicum and herbs cooked in medium spicy gravy to an aromatic flavour. (Prepared by Order) | | |

RICE

	Small	Medium	Large
Steamed Basmati Rice	\$2.00	\$3.00	\$4.00
Jeera Rice	\$3.00	\$4.00	\$5.00
Saffron Rice	\$3.00	\$4.00	\$5.00

TANDOORI BAKERY

- Plain Naan** \$3.50
Traditional bread freshly cooked in the Tandoor.
- Garlic Naan** \$3.90
Naan cooked with a touch of garlic.
- Cheese Naan** \$4.50
Naan stuffed with home-made cottage cheese.
- Peswari Naan** \$4.50
Naan stuffed with almond, sultanas & fresh cream.
- Vegetable Naan** \$3.90
Naan stuffed with shredded potatoes & peas.
- Chicken Tikka Naan** \$4.50
Naan filled with grilled chicken tikka & cheese.
- Keema Naan** \$4.50
Naan filled with aromatically spiced minced meat.
- Cheese & Garlic Naan** \$5.00
Naan stuffed with home made shredded cheese and garlic on top
- Cheese & Spinach Naan** \$5.00
Naan stuffed with cheese and spinach
- Garlic, Cheese & Spinach Naan** \$5.50
Naan stuffed with cheesy spinach and garlic on top
- Rofi** \$2.00
Roti bread made from stoneground wholemeal flour

ACCOMPANIMENTS

- Papadums (Four pieces)** \$2.00
Crispy lentils wafers.
- Raita Cucumber & yoghurt** \$2.50
- Mango Chutney** \$2.50
- Lime Pickle** \$2.50
- Mixed Pickle** \$2.50
- Chilli Pickle** \$2.50
- Tomato and Onion with Lemon** \$2.50
- Mint Chutney** \$2.50

SALAD

- Green Salad** \$6.90
Field greens, cucumber, avocado, olives, red onion and touch of mustard oil.
- Garden Salad** \$6.90
Field greens, tomato, cucumber, Indian cottage cheese and olives.
- Tandoori Chicken Salad** \$8.90
Field greens topped with grilled tandoori chicken, tomato, cucumber, Spanish onion and olives. Our chef recommends our own Indian raita dressing.

DESSERTS

- Mango Kulfi** \$3.50
Mango flavoured Indian ice-cream with pistachios.
- Gulab Jamun** \$2.50
Home made cottage cheese dumpling field with saffron, soaked in cardamon flavoured sugar syrup.

BEVERAGES

- Mango Lassi** \$3.50
Homemade sweet yogurt mango shake.
- Masala Lassi** \$3.50
Natural yogurt blended with spices.
- Plain Lassi** \$3.50
Refreshing natural yogurt drinks.
- Soft Drinks from** \$2.00
- TEA**
- Masala Chai** \$3.00
Traditional Indian tea with aromatic spices & milk.



MAIN COURSES EAT IN OR TAKE AWAY

CURRIES WITH RICE	Medium	Large	
Choice of any 3 Vegetable Curries	\$8.00	\$9.50	
Choice of any 3 Meat & Veg Combination	\$9.00	\$10.50	
Choice of any 3 Meat Curries	\$10.00	\$11.50	
CURRIES WITHOUT RICE	Small	Medium	Large
Choice of any Vegetable Curries	\$6.90	\$9.90	\$11.90
Choice of any Meat & Veg Combination	\$7.90	\$10.90	\$12.90
Choice of any Meat Curries	\$8.90	\$11.90	\$13.90
Basmati Rice	\$2.00	\$3.00	\$4.00
CURRIES WITH NAAN	Small	Medium	Large
Choice of any Vegetable Curries	\$7.90	\$10.90	\$12.90
Choice of any Meat & Veg Combination	\$8.90	\$12.90	\$14.90
Choice of any Meat Curries	\$9.90	\$13.90	\$15.90