

- Starters -

Bombay grill <i>Small combination of chicken, lamb, minced lamb and king prawn marinated overnight in yogurt and spices and grilled in a clay oven</i>	7.75
Bengali murgh <i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>	4.95
Chicken tikka <i>Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	4.95
Sheek kebab <i>Minced lamb with spices grilled on skewers</i>	5.50
Salmon grill <i>Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	7.95
Boti kebab on puri <i>Marinated minced lamb cooked with onions and spices served on a deep fried Indian bread</i>	6.95
Chicken tikka on puri <i>Diced marinated chicken cooked with onions and spices served on a deep fried Indian bread</i>	6.75
King prawn on puri <i>Diced king prawns cooked with onions and spices served on a deep fried Indian bread</i>	8.50
king prawn butterfly <i>Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried</i>	7.50
Paneer tikka (V) <i>Indian curd cheese marinated overnight in yogurt and spices and grilled in a clay oven. Accompanied with grilled pepper and onions</i>	6.75
Lamb samosa or Vegetable samosa (V) <i>Pastry parcels stuffed with spiced minced lamb or spiced vegetables</i>	4.50
Onion bhaji (V) <i>Deep fried balls of chopped onions made from gram flour, spices and herbs</i>	4.50
Aloo chaat on puri (V) <i>Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread</i>	6.25

- From the Tandoori Oven -

<i>All dishes served with side salad and mint sauce</i>			
Chicken tikka	8.95	Tandoori king prawns	15.95
Lamb tikka	9.95	Tandoori salmon	15.50
Tandoori chicken <i>Half</i>	9.50	Tandoori lamb chops	14.95
<i>The produces in the above dishes have been marinated overnight in yogurt and spices and grilled in a clay oven</i>			
Chicken shashlik	10.95	King prawn shashlik	17.95
Lamb shashlik	11.95	Duck shashlik	14.95
<i>The produces in the above dishes have been marinated overnight in yogurt and spices and grilled on skewers with onions, green pepper and tomato</i>			
Bengali murgh	8.95		
<i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>			
Tandoori mixed grill	14.50		
<i>Combination of breast of chicken cubes, quarter chicken, lamb pieces and minced lamb marinated overnight in yogurt and spices and grilled in a clay oven</i>			

- Bombay’s Finest -

Murgh mirch masala <i>Fairly hot dish cooked with chicken and naga chili flavour to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers</i>	10.50
Shahi karai chicken <i>Chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Fairly hot strength</i>	11.25
Sukha bengali murgh <i>Grilled chicken pieces coated in a special blend of spices, garlic and ginger cooked in a flavorful sauce of selected spices and herbs. Medium strength</i>	10.50
Mango chili chicken <i>Spicy flavoured dish cooked with chicken, mango pulp and fresh green chilli to give the dish a hot and sweet taste</i>	10.50
Rajah haash <i>Pieces of marinated duck cooked in a sauce with pan fried mushrooms, aubergine, green pepper and onions. Medium strength</i>	15.50
Chicken tikka saagwala <i>Marinated chicken cooked in a rich creamy sauce with spinach leaves, plain yogurt and light spices, topped off with a layer of cheddar cheese. Medium strength</i>	10.50
Nouka ghat chicken or lamb <i>Marinated strips of chicken or lamb, cooked in a medium strength sauce with selected blended spices, fresh garlic and fresh coriander</i>	10.50
Goan chicken curry <i>Pieces of chicken cooked in a thick creamy sauce made from coconut cream, tomato puree and aromatic spices including turmeric and paprika. Slightly hot strength</i>	10.50
Paneer tikka makhani (V) <i>Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength</i>	9.95

- The Bay of Bombay -

Tandoori king prawn masala <i>Medium creamy dish cooked with marinated king prawns added to a rich aromatic sauce of fresh cream, tomato puree and mild spices</i>	16.95
King prawn bahar <i>Four whole marinated king prawns cooked in a rich onion based sauce with garlic. Medium strength</i>	16.95
King prawn jalfrezi <i>King prawns cooked in a thick sauce with green pepper and fresh green chillies. Fairly hot strength</i>	15.95
Rajah king prawn <i>Marinated king prawns cooked with pan fried mushrooms, aubergine, green pepper and onions. Medium strength</i>	16.95
Shahi salmon bhuna <i>Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and coriander</i>	16.50
Sarisha machhi <i>Delicately spiced pan fried sea bass fillet in a rich mustard seed, garlic and onion sauce giving it a sharp flavour and fairly hot taste</i>	13.50
Malabar machhi <i>Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut and fresh cream</i>	13.50
Imli machhi <i>Delicately spiced pan fried sea bass fillet cooked in a tamarind sauce which gives the dish a nice sweet and sour taste</i>	13.50

Some of our fish dishes may contain small bones

- Our Chef’s Choices -

Chili chicken saag sambar <i>Fairly hot dish with a sharp and distinctive flavour, cooked with spicy lentils, spinach leaves and green chillies</i>	10.50
Shahi murgh masala <i>Marinated chicken cooked in a rich creamy medium sauce with spiced minced lamb, garnished with egg</i>	11.25
Chicken tikka balti masala <i>Marinated chicken cooked in a rich sauce made of balti paste, fresh cream, tomato puree and mild spices</i>	10.50
Chicken shahjahani <i>Shredded marinated chicken cooked in a rich spicy sauce with garlic and hints of citrus fruit Topped off with a layer of crispy fried onions and fresh green chillies. Medium strength</i>	10.50
Mughal mixed balti <i>Combination of marinated chicken, lamb, king prawn and prawns cooked in a rich medium sauce made of balti paste which is made from a blend of selected herbs and spices, tomato puree and lemon juice</i>	14.95
Shatkora gosht <i>Tender pieces of lamb cooked using extracts of the Bangladeshi citrus fruit which gives the dish a unique taste and aroma. Medium strength</i>	10.50
Sali chicken tikka <i>Marinated chicken cooked in a rich medium sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws</i>	10.50
Kerala haash curry <i>Pieces of marinated duck cooked in a rich sauce with garlic, ginger and fresh green chillies Fairly hot strength</i>	15.50
Taza vegetable masala (V) <i>Selection of seasoned vegetables cooked in a rich aromatic sauce of fresh cream, tomato puree and mild spices. Garnished with pan fried aubergine</i>	9.50

- All Time Favourites -

Karai chicken tikka / Karai lamb <i>Marinated chicken or tender lamb cooked in an onion and tomato based sauce with green peppers. Medium strength</i>	9.95
Chicken tikka masala <i>Medium creamy dish cooked with marinated chicken added to a rich aromatic sauce of fresh cream, tomato puree and mild spices</i>	9.95
Butter chicken tikka <i>Marinated chicken cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength</i>	9.95
Chicken tikka pasanda <i>Marinated chicken cooked in a rich creamy sauce made of coconut cream, yogurt and light spices. Mild strength with a sweet flavour</i>	9.95
Chili chicken tikka masala <i>Marinated chicken cooked in a sauce of fresh cream, tomato puree, spices and green chillies</i>	10.50
Garlic chicken tikka <i>Marinated chicken cooked in an onion based sauce, medium spiced with finely sliced fresh garlic</i>	9.95
Chicken tikka jalfrezi / Lamb jalfrezi <i>Marinated chicken or tender lamb cooked in a thick sauce with green pepper and fresh green chillies. Fairly hot strength</i>	9.95

- Classic Indian Dishes -

Chicken	8.95	Prawn	10.95
Lamb	9.50	King prawn	14.95
Chicken tikka	9.50	Vegetable (V)	7.95
Madras <i>fairly hot curry sauce</i>		Balti <i>cooked with a rich sauce made of balti paste which is made from a blend of selected herbs and spices, tomato puree and lemon juice, which gives the dish a pleasant tangy taste</i>	
Vindaloo <i>very hot curry sauce with potatoes</i>			
Korma <i>mild, sweet and creamy sauce with coconut cream</i>		Dhansak <i>fairly hot dish with a sweet and sour taste, cooked in a spicy lentil sauce</i>	
Bhuna <i>cooked in a fairly dry onion based sauce, medium spiced with fresh tomato</i>		Pathia <i>fairly hot dish with a sweet and sour taste cooked with onions and green pepper</i>	
Rogan josh <i>medium strength dish cooked with lots of fresh tomatoes and onions</i>			

- Biryani Rice Dishes -

Biryani dishes are cooked with the main ingredient of your choice, fragrant basmati rice and light spices. All the biryani dishes are served with vegetable curry of medium strength

Chicken tikka biryani	11.00
Chicken biryani	10.45
Lamb biryani	11.00
Bombay mixed biryani	15.95
King prawn biryani	16.45
Vegetable biryani (V)	9.45

- Desi Vegetable Sides -

All of our vegetable sides are cooked to medium strength using light spices

Vegetable curry	4.25	Tarka dal <i>lentils with fried garlic</i>	4.25
Bombay aloo <i>potatoes</i>	4.25	Saag bhaji <i>spinach</i>	4.25
Mushroom bhaji	4.25	Saag aloo <i>spinach and potatoes</i>	4.25
Gobi bhaji <i>cauliflower</i>	4.25	Saag paneer <i>spinach and cheese</i>	4.25
Channa masala <i>chickpeas</i>	4.25	Chili paneer	5.50
Bhindi bhaji <i>okra</i>	4.25	Onion bhaji	4.25
Brinjal bhaji <i>aubergine</i>	4.25		

- Rice -

Plain rice	2.90	Egg rice	3.60
Pilau rice	3.10	Onion rice	3.60
Mushroom rice	3.60	Garlic rice	3.60
Coconut rice	3.60	Keema rice <i>minced lamb</i>	4.50

- Indian Breads -

Plain naan	2.60	Tandoori roti	2.60
Peshwari naan	3.10	Paratha	3.20
Garlic naan	3.10	Vegetable Paratha	3.70
Vegetable naan	3.10	Keema paratha	4.10
Keema naan	3.50	Chapati	2.20

- Accompaniments -

Papadom	0.70	Cucumber raita	2.95
Spicy papadom	0.70	Chutney	0.70

- Something English -

Chicken or Prawn omelette <i>with chips</i>	8.95
Cheese or Mushroom omelette <i>with chips</i>	8.50
Chicken nuggets <i>with chips</i>	7.95
Chips	3.20

Please note: If you have a food allergy or special dietary requirements, please inform us when ordering.

- Spirits -

Scotch	3.60
Jameson	3.95
Vodka	3.60
Gin	3.60
Rum	3.60
Bacardi	3.60
Archers	3.60
Malibu	3.60
Southern comfort	3.95
Jack daniels	3.95
Martell brandy	4.10
Remy martin V.S.O.P	4.50

- Liqueurs -

Amaretto	3.95
Baileys irish cream	3.95
Cointreau	3.95
Drambuie	3.95
Grand marnier	3.95
Sambuca	3.95
Tia maria	3.95
Port	3.95

- Beers -

Cobra beer draught <i>half pint</i>	2.70
Cobra beer draught <i>pint</i>	5.00
Cobra beer <i>660ml bottle</i>	5.50
Kingfisher beer <i>650ml bottle</i>	5.50
Magners cider <i>330ml bottle</i>	3.20

- Soft Drinks -

Coca cola <i>half pint</i>	2.50
Diet coke <i>half pint</i>	2.40
Lemonade <i>half pint</i>	2.40
Still or Sparkling water <i>750ml bottle</i>	4.50

- Wine Selection -

Glass of white, red or rosé

Small glass <i>125ml</i>	4.60
Medium glass <i>175ml</i>	5.60
Large glass <i>250ml</i>	7.40

House wines

House white	21.95
House red	21.95

White wines

Pinot grigio <i>Italy</i>	22.95
Sauvignon blanc <i>New Zealand</i>	24.95
Chablis <i>France</i>	35.95

Red wines

Cabernet sauvignon <i>Chile</i>	24.95
Merlot <i>Australia</i>	24.95
Rioja <i>Spain</i>	24.95

Rosé wines

Mateus rosé <i>Portugal</i>	22.95
Pinot grigio blush <i>Italy</i>	22.95
White zinfandel <i>California</i>	22.95

Sparkling wine and Champagne

Cava rosado brut <i>Spain</i>	29.95
Prosecco <i>Italy</i>	29.95
Moët & chandon imperial brut	69.95

- Juices -

J2o apple & mango <i>275ml bottle</i>	3.20
Orange juice	2.95
Apple juice	2.95
Cranberry juice	2.95

Bombay

definitively indian

menu

www.bombaygrays.co.uk

Please note: All prices are inclusive of VAT.