

- All Time Favourites -

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

- 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>			
Vindaloo <i>very hot curry sauce with potatoes</i>			
Korma <i>mild, sweet and creamy sauce with coconut cream</i>			
Bhuna <i>cooked in a fairly dry onion based sauce, medium spiced with fresh tomato</i>			
Rogan josh <i>medium strength dish cooked with lots of fresh tomatoes and onions</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>			
Dhansak <i>fairly hot dish with a sweet and sour taste, cooked in a spicy lentil sauce</i>			
Pathia <i>fairly hot dish with a sweet and sour taste cooked with onions and green pepper</i>			

- Desi Vegetable Sides -

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

Vegetable curry	4.25
Bombay aloo <i>potatoes</i>	4.25
Mushroom bhaji	4.25
Gobi bhaji <i>cauliflower</i>	4.25
Channa masala <i>chickpeas</i>	4.25
Bhindi bhaji <i>okra</i>	4.25
Brinjal bhaji <i>aubergine</i>	4.25
Tarka dal <i>lentils with fried garlic</i>	4.25
Saag bhaji <i>spinach</i>	4.25
Saag aloo <i>spinach and potatoes</i>	4.25
Saag paneer <i>spinach and cheese</i>	4.25
Chili paneer <i>Indian cheese with green chillies</i>	5.50
Onion bhaji <i>deep fried balls of chopped onions</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	4.50
		<i>Minced lamb</i>	

- 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

Please note:

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

- 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

Free side dish of Bombay aloo

With all collection
orders of £25
or more

Please note:

All prices are inclusive of VAT.
*£10 minimum spend for payment by debit/credit card.
The management reserves the right to refuse service
without explanation.*

Takeaway
Menu

Bombay

definitively indian

Restaurant & Takeaway

For table bookings & takeaway orders

01375 383425
01375 383555

OPENING HOURS

Tuesday - Sunday
5:00pm - 11:00pm

**10%
OFF**
all collection
orders over
£15

55 Lodge Lane, Grays, Essex, RM17 5RZ

www.bombaygrays.co.uk

- Starters -		
Bombay grill	7.75	
Small combination of chicken, lamb, minced lamb and king prawn marinated overnight in yogurt and spices and grilled in a clay oven		
Bengali murgh	4.95	
Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven		
Chicken tikka	4.95	
Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven		
Sheek kebab	5.50	
Minced lamb with spices grilled on skewers		
Salmon grill	7.95	
Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven		
Boti kebab on puri	6.95	
Marinated minced lamb cooked with onions and spices served on a deep fried Indian bread		
Chicken tikka on puri	6.75	
Diced marinated chicken cooked with onions and spices served on a deep fried Indian bread		
King prawn on puri	8.50	
Diced king prawns cooked with onions and spices served on a deep fried Indian bread		
King prawn butterfly	7.50	
Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried		
Paneer tikka (V)	6.75	
Indian curd cheese marinated overnight in yogurt and spices and grilled in a clay oven. Accompanied with grilled pepper and onions		
Lamb samosa or Vegetable samosa (V)	4.50	
Pastry parcels stuffed with spiced minced lamb or spiced vegetables		
Onion bhaji (V)	4.50	
Deep fried balls of chopped onions made from gram flour, spices and herbs		
Aloo chaat on puri (V)	6.25	
Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread		
Please note: If you have a food allergy or special dietary requirements, please inform us when ordering.		
- Bombay’s Finest -		
Murgh mirch masala	10.50	
Fairly hot dish cooked with chicken and naga chili flavour to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers		
Shahi karai chicken	11.25	
Chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Fairly hot strength		
Sukha bengali murgh	10.50	
Grilled chicken pieces coated in a special blend of spices, garlic and ginger cooked in a flavourful sauce of selected spices and herbs. Medium strength		
Mango chili chicken	10.50	
Spicy flavoured dish cooked with chicken, mango pulp and fresh green chili to give the dish a hot and sweet taste		
Rajah haash	15.50	
Pieces of marinated duck cooked in a sauce with pan fried mushrooms, aubergine, green pepper and onions. Medium strength		
Chicken tikka saagwala		
10.50		
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		
Nouka ghat chicken or lamb	10.50	
Marinated strips of chicken or lamb, cooked in a medium strength sauce with selected blended spices, fresh garlic and fresh coriander		
Goan chicken curry	10.50	
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		
Paneer tikka makhani (V)	9.95	
Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Medium strength		
- The Bay of Bombay -		
Tandoori king prawn masala	16.95	
Medium creamy dish cooked with marinated king prawns added to a rich aromatic sauce of fresh cream, tomato puree and mild spices		
King prawn bahar	16.95	
Four whole marinated king prawns cooked in a rich onion based sauce with garlic. Medium strength		
King prawn jalfrezi	15.95	
King prawns cooked in a thick sauce with green pepper and fresh green chilies. Fairly hot strength		
Rajah king prawn	16.95	
Marinated king prawns cooked with pan fried mushrooms, aubergine, green pepper and onions. Medium strength		
Shahi salmon bhuna	16.50	
Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and coriander		
Sarisha machhi	13.50	
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		
Malabar machhi	13.50	
Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut and fresh cream		
Imli machhi	13.50	
Delicately spiced pan fried sea bass fillet cooked in a tamarind sauce which gives the dish a nice sweet and sour taste		
- Our Chef’s Choices -		
Chili chicken saag sambar	10.50	
Fairly hot dish with a sharp and distinctive flavour, cooked with spicy lentils, spinach leaves and green chilies		
Shahi murgh masala	11.25	
Marinated chicken cooked in a rich creamy medium sauce with spiced minced lamb, garnished with egg		
Chicken tikka balti masala	10.50	
Marinated chicken cooked in a rich sauce made of balti paste, fresh cream, tomato puree and mild spices		
Chicken shahjahani	10.50	
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 chilies. Medium strength		
Mughal mixed balti	14.95	
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		
Shatkora gosht	10.50	
Tender pieces of lamb cooked using extracts of the Bangladeshi citrus fruit which gives the dish a unique taste and aroma. Medium strength		
Sali chicken tikka	10.50	
Marinated chicken cooked in a rich medium sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws		
Kerala haash curry	15.50	
Pieces of marinated duck cooked in a rich sauce with garlic, ginger and fresh green chilies. Fairly hot strength		
Taza vegetable masala (V)	9.50	
Selection of seasoned vegetables cooked in a rich aromatic sauce of fresh cream, tomato puree and mild spices. Garnished with pan fried aubergine		
- Biryani Rice Dishes -		
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	