

- Starters -

Bombay Grill <i>Small combination of chicken, lamb, minced lamb patty and king prawn marinated overnight in yogurt and spices and grilled in a clay oven</i>	8.5
Chicken Tikka <i>Chicken pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	5.5
Sheek Kebab <i>Minced lamb with spices shaped into long patties grilled on skewers</i>	6
Keema Shimla Mirch <i>Bell pepper delicately stuffed with spiced minced lamb topped with cheese</i>	7.5
Salmon Grill <i>Salmon pieces marinated overnight in yogurt and spices and grilled in a clay oven</i>	8.5
Chicken Tikka on Puri <i>Diced marinated chicken cooked with onions and spices served on a fried Indian bread</i>	7.5
King Prawn on Puri <i>Diced king prawns cooked with onions and spices served on a fried Indian bread</i>	9
King Prawn Butterfly <i>Large king prawn flattened out then coated in mildly spiced breadcrumbs and deep fried</i>	8
Lamb Samosa or Vegetable Samosa  <i>Pastry parcels stuffed with spiced minced lamb or mixed vegetables</i>	5
Paneer Tikka  <i>Indian cheese marinated overnight in yogurt and spices and grilled in a clay oven</i>	7
Sambhaji  <i>One piece each of Vegetable Samosa and Onion Bhaji</i>	5
Malaidar Mushroom on Naan  <i>Mushrooms cooked in a rich creamy sauce with cheddar cheese served on a mini naan</i>	7
Aloo Chaat on Puri  <i>Seasoned potatoes cooked with chaat masala, which is a blend of hot and tangy spices, served on a deep fried Indian bread</i>	6.5

- From the Tandoori Oven -

All dishes served with side salad and mint sauce

Chicken Tikka	10	Tandoori King Prawns	17
Lamb Tikka	11	Tandoori Salmon	16.5
Tandoori Chicken <i>Half</i>	11	Tandoori Lamb Chops	16.5

The proteins in the above dishes have been marinated overnight in yogurt and spices and grilled in a clay oven

Chicken Shashlik	12	King Prawn Shashlik	19
Lamb Shashlik	13	Paneer Tikka Shashlik 	13
Duck Shashlik	16		

The proteins in the above dishes have been marinated overnight in yogurt and spices and grilled on skewers with onions, green pepper and tomato

Tandoori Mixed Grill <i>Combination of chicken cubes, quarter chicken, lamb pieces and minced lamb patty marinated overnight in yogurt and spices and grilled in a clay oven</i>	15.5
Seafood Mixed Grill <i>Combination of king prawn, salmon and sea bass marinated in yogurt and spices and lightly grilled</i>	18
Bengali Murgh <i>Chicken pieces coated in a special blend of spices, garlic and ginger and grilled in a clay oven</i>	10

Suitable for Vegetarians  Mild  Medium 
Hot  Very Hot 

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










- Bombay's Finest -

Murgh Mirch Masala  <i>Cooked with marinated chicken and naga chili paste to give it a distinctive taste and flavour. Garnished with pan fried mixed peppers. Hot</i>	11.5
Shahi Karai Chicken  <i>Marinated chicken and minced lamb cooked in an onion and tomato based sauce with potatoes, green peppers and fried onions. Hot</i>	12.5
Nawabi Lamb Chops  <i>Tender lamb chops cooked in a reduced sauce with fresh garlic, ginger, ground cumin and spring onions. Medium</i>	17.5
Murgh Musallam  <i>Grilled half chicken coated in a special blend of spices, garlic and ginger, then added to a rich sauce with yogurt, garam masala and spring onions. Garnished with egg. Medium</i>	13.5
Achari Gosht  <i>Tender lamb and spiced minced lamb cooked in a rich zesty sauce with potatoes, pickling spices and crushed mango pickle to give the dish a slightly spicy and tangy flavour. Hot</i>	12.5
Chicken 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</i>	11.5
Mango Chili Chicken  <i>Spicy flavoured dish cooked with garlic and ginger coated chicken, mango pulp and fresh green chili to give the dish a hot and sweet taste. Hot</i>	11.5
Kerela Duck Curry  <i>Pieces of marinated duck breast cooked in a thick coconut milk gravy with black pepper, crushed garlic and ginger and fresh green chillies. Hot</i>	17.5
Nouka Ghat Chicken or Lamb  <i>Marinated strips of chicken or tender lamb cooked in a rich sauce with selected blended spices, fresh garlic and ginger. Medium</i>	11.5



- Our Chef's Choices -

Chicken Shashlik Bhuna  <i>Marinated and grilled chicken pieces, onions, green pepper and tomato drizzled with a coating of thick onion based sauce. Medium</i>	14.5
Chili Chicken Saag Sambar  <i>Marinated chicken cooked with spicy lentils, spinach leaves and green chillies which gives the dish a sharp and distinctive flavour. Hot</i>	11.5
Chicken Shahjahani  <i>Marinated off the bone chicken cooked in a rich spicy sauce with fresh garlic and hints of citrus fruit. Topped off with a layer of crispy fried onions and fresh green chillies. Medium</i>	11.5
Goan Chicken Curry  <i>Garlic and ginger coated chicken cooked in a thick creamy sauce made from coconut cream, butter, mango chilli sauce and aromatic spices. Hot</i>	11.5
Shatkora Gosht  <i>Tender pieces of lamb cooked using fresh garlic and extracts of the Bangladeshi citrus fruit which gives the dish a unique tart taste and aroma. Medium</i>	11.5
Shahi Murgh Masala  <i>Marinated chicken cooked in a rich aromatic sauce with minced lamb, fresh cream, and tomato puree. Garnished with egg. Medium</i>	12.5
Sali Chicken Tikka  <i>Marinated chicken cooked in a rich sauce with green pepper, onions and tomato. Topped off with a layer of crispy potato straws. Medium</i>	11.5
Tarka Duck Bhuna  <i>Pieces of marinated duck breast cooked in a fairly dry onion based sauce with fresh tomato and fried garlic. Medium</i>	17.5
Mughal Mixed Balti  <i>Combination of marinated chicken, tender lamb, prawns and king prawn cooked in a rich sauce made of balti paste which is made from a blend of selected herbs and spices, tomato puree and lemon juice. Garnished with egg. Medium</i>	16.5

- All Time Favourites -

Chicken Tikka Masala  <i>Creamy dish cooked with marinated chicken added to a rich aromatic sauce of fresh cream, tomato puree and mild spices. Medium</i>	11
Butter Chicken Tikka  <i>Marinated chicken cooked in a rich creamy sauce made of butter, peeled tomato, light spices and fresh cream. Mild</i>	11
Chicken or Lamb Pasanda  <i>Chicken or tender lamb cooked in a rich creamy sauce made of coconut cream, yogurt and light spices. Mild</i>	11
Paneer Tikka Makhani   <i>Cubes of marinated Indian curd cheese cooked in a rich creamy sauce made of butter, plum tomato, light spices and fresh cream. Mild</i>	10.5
Chili Chicken Tikka Masala  <i>Marinated chicken cooked in a sauce of fresh cream, tomato puree, light spices and fresh green chillies. Hot</i>	11.5
Karai Chicken or Lamb  <i>Chicken or tender lamb cooked in an onion based sauce with tomato, green peppers and fresh ginger. Medium</i>	11
Garlic Chili Chicken  <i>Marinated chicken pieces cooked in a rich savoury sauce made of onions fresh garlic and green chillies. Hot</i>	11.5
Chicken Tikka Balti Masala  <i>Marinated chicken cooked in a rich sauce made of tangy balti paste, fresh cream, tomato puree and fragrant spices. Medium</i>	11.5


- Classic Indian Dishes -


Chicken	10	Prawn	12	Paneer Tikka 	10
Chicken Tikka	10.5	King Prawn	15.5	Vegetable 	9
Lamb	10.5				

Madras 
Spicy curry sauce. Hot

Vindaloo 
Very spicy curry sauce with potatoes. Very hot


Rogan Josh 
Thick sauce with aromatic spices and fresh garlic, topped off with a layer of sauteed tomatoes. Medium

Dhansak 
Thick spicy lentil and garlic sauce with sugar and lemon juice giving the dish a sweet and sour taste. Hot


Jalfrezi 
Thick sauce with green peppers and fresh green chillies. Hot

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Thick sauce with green peppers and fresh green chillies. Hot







Korma 
Sweet and creamy sauce with coconut cream. Mild

Balti 
Rich sauce with balti paste made from herbs and spices, tomato puree and lemon juice, giving the dish a pleasant tangy taste. Hot

Bhuna 
Fairly dry onion based sauce with fresh tomato and garlic. Medium

Pathia 
Savoury sauce with hot spices, onions, green pepper, sugar and lemon juice giving the dish a sweet and sour taste. Hot

- The Bay of Bombay -

Tandoori King Prawn Masala  <i>Creamy dish cooked with marinated king prawns added to a rich aromatic sauce of fresh cream, tomato puree and mild spices. Medium</i>	18.5
King Prawn Bahar  <i>Four whole shelled king prawns marinated and cooked in a rich onion based sauce with naga chili paste and fresh garlic. Hot</i>	18.5
Tandoori Salmon Masala  <i>Creamy dish cooked with marinated pieces of salmon added to a rich aromatic sauce of fresh cream, tomato puree and mild spices. Medium</i>	18
Shahi Salmon Bhuna  <i>Marinated pieces of salmon cooked in a fairly dry onion based sauce, medium spiced with fresh tomato and garlic. Medium</i>	18
Malabar Machhi  <i>Delicately spiced pan fried sea bass fillet in a lightly spiced creamy sauce made from coconut cream and butter. Mild</i>	15
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. Medium</i>	15

- Biryani Rice Dishes -

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

Chicken Tikka Biryani	12.5
Chicken Biryani	12
Lamb Biryani	12.5
Bombay Mixed Biryani <i>Chicken, lamb, prawns and king prawn, garnished with omelette</i>	17
King Prawn Biryani	17.5
Vegetable Biryani 🌱	11

- Desi Vegetable Sides -

*All of our vegetable sides are cooked using light spices to medium strength 🍛
All suitable for vegetarians 🌱*

Bombay Aloo <i>Potatoes</i>	5	Vegetable Curry	5
Mushroom Bhaji	5	Tarka Dal <i>Lentils with fried garlic</i>	5
Gobi Bhaji <i>Cauliflower</i>	5	Saag Bhaji <i>Spinach</i>	5
Channa Masala <i>Chickpeas</i>	5	Saag Aloo <i>Spinach and potatoes</i>	5
Bhindi Bhaji <i>Okra</i>	5	Saag Paneer <i>Spinach and cheese</i>	5
Aloo Gobi <i>potatoes and cauliflower</i>	5	Onion Bhaji <i>Chopped onion balls</i>	5

- Rice -

Plain Rice 🌱	3.5	Coconut Rice 🌱	4.5
Pilau Rice 🌱	4	Garlic Rice 🌱	4.5
Mushroom Rice 🌱	4.5	Keema Rice <i>Minced lamb</i>	5

- Indian Breads -

Plain Naan 🌱	3.5	Tandoori Roti 🌱	3.5
Peshwari Naan 🌱	4	Paratha 🌱	4
Garlic Naan 🌱	4	Vegetable Paratha 🌱	4.5
Garlic and Chili Naan 🌱	4.5	Keema Paratha	5
Keema Naan <i>Minced lamb</i>	4.5	Chapati 🌱	3

- Accompaniments -

Plain or Spicy Papadom 🌱	1	Cucumber Raita 🌱	3.5
Chutney Tray <i>(Per head)</i> 🌱	1	Green Salad 🌱	3.5

- Kids Dishes -

Chicken Omelette <i>with chips</i>	9	Chicken Nuggets <i>with chips</i>	8.5
Cheese Omelette <i>with chips</i> 🌱	8.5	Chips 🌱	3.5

Please note: All prices are inclusive of VAT
All customers dining in are expected to order a main dish
Individuals who wish to join a table just for drinks will be charged a £10 table fee

- Spirits -

Bell's Scotch Whiskey	3.8	Capt. Morgan Dark Rum	3.8
Jameson Irish Whiskey	4.2	Capt. Morgan Spiced Rum	4.2
Jack Daniel's Whiskey	4.2	Bacardi Rum	3.8
Smirnoff Vodka	3.8	Malibu	3.8
Gordon's Gin	3.8	Three Barrels Brandy	4.2
Gordon's Pink Gin	4.2	Martell VS Cognac	5
Southern Comfort	4.2	Remy Martin V.S.O.P.	5.5

- Beers -

Cobra Beer <i>Draught half pint</i>	3
Cobra Beer <i>Draught pint</i>	5.5
Cobra Beer <i>660ml bottle</i>	6
Kingfisher Beer <i>650ml bottle</i>	6
Heineken 0.0 Lager <i>330ml bottle</i>	4
Magners Cider <i>330ml bottle</i>	4.4

- Liqueurs -

Disaronno Amaretto	4.2
Baileys Irish Cream	4.2
Cointreau	4.2
Drambuie	4.2
Sambuca	4.2
Tia Maria	4.2
Cockburn's Port	4.2

- Wines -

White

Pinot Grigio <i>Italy</i>	<i>125ml</i>	5.2	<i>175ml</i>	6.2	<i>250ml</i>	8.1	<i>750ml</i>	24
Sauvignon Blanc <i>New Zealand</i>	<i>125ml</i>	5.5	<i>175ml</i>	6.7	<i>250ml</i>	8.7	<i>750ml</i>	26

Red

Malbec <i>France</i>	<i>125ml</i>	5	<i>175ml</i>	5.9	<i>250ml</i>	7.7	<i>750ml</i>	23
Merlot <i>Australia</i>	<i>125ml</i>	5.3	<i>175ml</i>	6.4	<i>250ml</i>	8.4	<i>750ml</i>	25
Rioja <i>Spain</i>					<i>750ml</i>	26		

Rosé

Pinot Grigio Rose <i>Italy</i>	<i>125ml</i>	5.2	<i>175ml</i>	6.2	<i>250ml</i>	8.1	<i>750ml</i>	24
White Zinfandel <i>California</i>	<i>125ml</i>	5.2	<i>175ml</i>	6.2	<i>250ml</i>	8.1	<i>750ml</i>	24

Sparkling and Champagne

Prosecco <i>Italy</i>					<i>750ml</i>	30
Moët & Chandon Imperial Brut <i>France</i>					<i>750ml</i>	75

- Soft Drinks -

Coca Cola <i>half pint</i>	2.7
Diet Coke <i>half pint</i>	2.4
Lemonade <i>half pint</i>	2.4
Still Water <i>750ml bottle</i>	4.5
Sparkling Water <i>750ml bottle</i>	4.5

- Juices -

J20 Apple & Mango <i>275ml bottle</i>	3.4
Appletiser <i>275ml bottle</i>	4
Orange Juice	3
Apple Juice	3

Bombay

definitively indian

Menu

www.bombaygrays.co.uk