

BOMBAY HOUSE

The Restaurant & Bar

SOUPS

- **Garlic Mushroom Soup** – \$6

Creamy mushroom soup prepared with roasted garlic and herbs.

- **Tomato Soup** – \$6

Slow simmered tomato soup blended smooth with a light cream finish.

- **Corn Soup (Veg / Chicken)** – \$7

Sweet corn and vegetables in a seasoned broth, available vegetarian or with chicken.

- **Manchow Soup (Veg / Chicken)** – \$7

Indo Chinese style soup with garlic, soy, vegetables, and crispy noodles.

- **Hot and Sour Soup (Veg / Chicken)** – \$7

Spicy and tangy soup prepared with vegetables and Indo Chinese seasoning.

- **Lentil Soup** – \$6

Lentils simmered with aromatics and traditional spices.

- **Chickpea Soup** – \$6

Chickpeas slow cooked with onions, tomatoes, and spice blend.

BIRYANIS

- **Chicken Dum Biryani** – \$16.99

Fragrant basmati rice layered with chicken and aromatic spices, cooked in traditional dum style.

- **Goat Dum Biryani** – \$18.99

Basmati rice layered with tender goat and house biryani masala.

- **Vegetable Dum Biryani** – \$14.99

Seasonal vegetables layered with basmati rice and traditional spices.

- **Paneer Dum Biryani** – \$16.99

Paneer cubes layered with aromatic rice and mild spices.

- **Kaju Paneer Biryani** – \$17.99

Paneer and cashews layered with basmati rice and biryani spices.

- **Gobi 65 Biryani** – \$17.99

Crisp Gobi 65 layered with aromatic rice and spice blend.

- **Malabar Dum Biryani (Veg / Egg / Chicken / Goat)**

South Indian style biryani prepared with coconut and regional spices.

Veg \$15.99 | Egg \$16.99 | Chicken \$17.99 | Goat \$19.99

- **Vijayawada Boneless Chicken Biryani** – \$18.99

Boneless chicken marinated in Andhra spices and layered with basmati rice.

- **Guthi Venkaya Biryani** – \$15.99

Andhra style biryani prepared with stuffed baby eggplant and aromatic spices.

- **Shrimp Biryani** – \$18.99

Shrimp layered with basmati rice and house spice blend.

- **Navtokodi Desi Chicken Biryani** – \$17.99

Traditional desi style chicken biryani prepared with regional spices.

- **Vegetable Kheema Biryani** – \$16.99

Minced vegetable preparation layered with aromatic rice.

- **Goat Kheema Biryani** – \$19.99

Minced goat cooked with spices and layered with basmati rice.

- **Gongura Biryani (Veg / Paneer / Egg / Chicken / Goat)**

Prepared with tangy gongura leaves and aromatic rice.

Veg \$15.99 | Paneer \$16.99 | Egg \$16.99 | Chicken \$17.99 | Goat \$19.99

- **Ulavacharu Biryani (Veg / Paneer / Egg / Chicken / Goat)**

Specialty biryani prepared with ulavacharu seasoning and aromatic rice.

Veg \$15.99 | Paneer \$16.99 | Egg \$16.99 | Chicken \$17.99 | Goat \$19.99

- **Avakai Biryani (Veg / Paneer / Egg / Chicken / Goat)**

Mango pickle style biryani prepared with spiced rice.

Veg \$15.99 | Paneer \$16.99 | Egg \$16.99 | Chicken \$17.99 | Goat \$19.99

- **Weekend Pulav (Veg / Paneer / Egg / Chicken / Goat)**

Lightly spiced aromatic rice preparation.

Veg \$15.99 | Paneer \$16.99 | Egg \$16.99 | Chicken \$17.99 | Goat \$19.99

RICE

- **Jeera Rice** – \$15.99

Basmati rice tempered with cumin and ghee.

- **Curd Rice** – \$14.99

Rice mixed with yogurt and South Indian tempering.

- **Sambar Rice** – \$15.99

Rice cooked with lentil vegetable stew and spices.

- **White Rice** – \$12.99

Steamed basmati rice.

- **Tamarind Rice** – \$13.99

Rice seasoned with tamarind and South Indian spices.

- **Lemon Rice** – \$13.99

Rice flavored with lemon, turmeric, and tempering spices.

- **Tomato Rice** – \$13.99

Rice cooked with spiced tomato base and herbs.

CHAAT

Glossary

Puri are small crisp hollow shells.

Sev are thin chickpea flour noodles.

Chutney refers to mint or tamarind sauce.

Ragada is a white pea curry.

Pattice is a potato patty.

- **Samosa Chaat** – \$8.99

Crushed samosa topped with chickpeas, yogurt, chutneys, and sev.

- **Papdi Chaat** – \$7.99

Crisp wafers layered with potatoes, chickpeas, yogurt, and chutneys.

- **Pani Puri** – \$6.99

Puris filled with potato mixture and served with spiced flavored water.

- **Bhel Puri** – \$7.99

Puffed rice tossed with chutneys, vegetables, and sev.

- **Ragada Pattice** – \$7.99

Potato patty topped with ragada and chutneys.

STREET FOOD

Glossary

Pav is a soft bread roll.

Puri are deep fried breads.

Bhature are large fluffy deep fried breads.

Bhaji is a spiced vegetable mash.

Farsan is a crunchy savory topping.

- **Samosa (2 pcs)** – \$6.99

Crisp pastry filled with spiced potatoes and peas.

- **Onion Pakoda** – \$5.99

Onions coated in seasoned batter and fried.

- **Pav Bhaji** – \$11.99

Spiced vegetable bhaji served with buttered pav.

- **Puri Bhaji** – \$10.99

Puris served with potato bhaji.

- **Vada Pav** – \$6.99

Spiced potato fritter served in pav with chutneys.

- **Misal Pav** – \$11.99

Sprouts curry topped with farsan and served with pav.

- **Usal Pav** – \$9.99

Spiced sprouts curry served with pav.

- **Chole Bhature** – \$11.99

Chickpea curry served with bhature.

- **Chole Puri** – \$9.99

Chickpea curry served with puris.

- **Bombay Sandwich** – \$9.99

Toasted sandwich layered with vegetables, chutneys, and cheese.

- **Puri with Chicken Curry** – \$16.99

Puris served with spiced chicken curry.

- **Puri with Mutton Curry** – \$18.99

Puris served with mutton curry.

- **Kathi Roll (Veg / Paneer / Chicken / Egg)** – \$16.99

Flatbread wrap filled with spiced preparation and chutneys.

- **Tikka Roll (Veg / Paneer / Chicken / Egg)** – \$17.99

Tandoor grilled tikka wrapped in flatbread with vegetables.

- **Idli** – \$9.99

Steamed rice cakes served with chutney and sambar.

- **Medu Vada** – \$9.99

Savory lentil fritter served with chutney and sambar.

DOSA

Glossary

Dosa is a fermented rice and lentil crepe.

Sambar is a lentil vegetable stew.

Chutney is a seasoned dipping sauce.

- **Masala Dosa** – \$12.99

Dosa filled with potato masala.

- **Plain Dosa** – \$10.99

Traditional dosa served with chutney and sambar.

- **Mysore Masala Dosa** – \$14.99

Dosa spread with Mysore chutney and filled with potato masala.

- **Ghee Roast Dosa** – \$14.99

Dosa roasted with ghee.

- **Guntur Kara Dosa** – \$14.99

Spicy dosa prepared with Guntur chili seasoning.

- **Cheese Dosa** – \$12.99

Dosa filled with melted cheese.

- **Spring Roll Dosa** – \$14.99

Dosa rolled with vegetables and cheese.

- **Paneer Tikka Dosa** – \$15.99

Dosa filled with paneer tikka.

- **Chicken Tikka Dosa** – \$16.99

Dosa filled with chicken tikka.

- **Paneer Chilly Cut Dosa** – \$15.99

Dosa filled with paneer in Indo Chinese style sauce.

- **Cone Dosa** – \$12.99

Cone shaped dosa.

- **Chocolate Dosa** – \$12.99

Sweet dosa finished with chocolate.

- **60mm Dosa** – \$16.99

Thin traditional style dosa.

- **Kheema Dosa** – \$17.99

Dosa filled with spiced minced meat.

APPETIZERS NON-VEG

- **Chicken Pakoda / Fish Pakoda / Shrimp Pakoda**

Chicken \$15.99 | Fish \$17.99 | Shrimp \$17.99

Batter fried preparation seasoned with traditional spices.

- **65 (Chicken / Fish / Shrimp)**

Chicken \$16.99 | Fish \$18.99 | Shrimp \$18.99

South Indian style fried appetizer prepared with 65 spice blend.

- **496 (Chicken / Fish / Shrimp)**

Chicken \$17.99 | Fish \$19.99 | Shrimp \$19.99

Crisp preparation coated in a spiced cashew based masala.

- **Curry Leaf (Chicken / Fish / Shrimp)**

Chicken \$16.99 | Fish \$18.99 | Shrimp \$18.99

Prepared with fresh curry leaves and aromatic spices.

- **Dhaniya Murg – \$17.99**

Chicken marinated with fresh coriander and traditional spices.

- **Lemon Coriander (Chicken / Fish / Shrimp)**

Chicken \$16.99 | Fish \$18.99 | Shrimp \$18.99

Prepared with lemon, coriander, and house seasoning.

- **Garlic Chicken / Garlic Shrimp**

Chicken \$16.99 | Shrimp \$18.99

Tossed in garlic sauce with aromatic spices.

- **Tawa Chicken (Pepper / Ghee Roast / Sukha) – \$18.99**

Pan cooked chicken prepared in your choice of spice style.

- **Mutton (Pepper / Ghee Roast / Sukha) – \$20.99**

Pan cooked mutton prepared with regional spice blend.

- **Jalapeno (Chicken / Fish / Shrimp) – \$19.99**

Prepared with jalapeno and house spices.

- **Manchurian (Chicken / Fish / Shrimp)**

Chicken \$16.99 | Fish \$18.99 | Shrimp \$18.99

Crisp preparation tossed in Indo Chinese Manchurian sauce.

- **Chicken Lollipop (Masala / Schezwan / Manchurian)**

Masala \$16.99 | Schezwan \$18.99 | Manchurian \$19.99

Chicken drumettes prepared in your choice of sauce.

APPETIZERS VEG

- **Veg Manchurian – \$15.99**

Crisp vegetable balls tossed in Manchurian sauce.

- **65 (Gobi / Paneer / Baby Corn)**

Gobi \$15.99 | Paneer \$16.99 | Baby Corn \$15.99

Prepared with 65 spice seasoning.

- **496 (Gobi / Paneer / Baby Corn)**

Gobi \$16.99 | Paneer \$17.99 | Baby Corn \$16.99

Crisp preparation coated in spiced cashew masala.

- **Pepper (Gobi / Paneer / Baby Corn)**

Gobi \$15.99 | Paneer \$16.99 | Baby Corn \$15.99

Prepared with black pepper seasoning.

- **Pakoda (Paneer / Mix Veg)**

Mix Veg \$15.99 | Paneer \$16.99

Batter fried fritters seasoned with spices.

- **Chana Garlic Fry – \$11.99**

Chickpeas sautéed with garlic and spices.

- **Chickpeas Pepper Salt – \$11.99**

Roasted chickpeas seasoned with pepper and salt.

- **Curry Leaf (Gobi / Paneer / Baby Corn)**

Gobi \$16.99 | Paneer \$17.99 | Baby Corn \$16.99

Prepared with curry leaves and spices.

- **Guntur (Gobi / Paneer / Baby Corn)**

Gobi \$16.99 | Paneer \$17.99 | Baby Corn \$16.99

Prepared with Guntur chili seasoning.

- **Karampodi (Gobi / Paneer / Baby Corn)**

Gobi \$16.99 | Paneer \$17.99 | Baby Corn \$16.99

Tossed in South Indian dry spice blend.

MAIN COURSE NON-VEG

- **Butter Chicken – \$16.99**

Simmered in tomato butter sauce finished with cream.

- **Chicken Tikka Masala – \$17.99**

Grilled tikka cooked in tomato cream gravy.

- **Chicken Korma** – \$16.99

Prepared in mild creamy gravy with nuts and Mughlai spices.

- **Chicken / Lamb Vindaloo**

Chicken \$17.99 | Lamb \$19.99

Prepared in spicy vindaloo gravy.

- **Chicken Do Pyaza** – \$16.99

Cooked with caramelized onions and spice blend.

- **Kadhai (Chicken / Mutton)**

Chicken \$17.99 | Mutton \$19.99

Prepared with bell peppers, onions, and kadhai masala.

- **Afghani (Chicken / Mutton)**

Chicken \$18.99 | Mutton \$20.99

Prepared in creamy mildly spiced gravy.

- **Mughlai (Chicken / Mutton)**

Chicken \$18.99 | Mutton \$20.99

Cooked in Mughlai style rich gravy.

- **Saag (Chicken / Mutton)**

Chicken \$17.99 | Mutton \$19.99

Prepared in spinach based gravy.

- **Kolhapuri (Chicken / Mutton)**

Chicken \$18.99 | Mutton \$20.99

Prepared with bold Kolhapuri spice blend.

- **Chef Special (Chicken / Mutton)**

Chicken \$19.99 | Mutton \$22.99

Signature house curry prepared with chef selected spices.

- **Karaikudi (Chicken / Mutton / Fish / Shrimp)**

Chicken \$17.99 | Mutton \$20.99 | Fish \$20.99 | Shrimp \$20.99

Chettinad style curry prepared with roasted spices.

- **Malvani (Chicken / Fish / Shrimp)**

Chicken \$17.99 | Fish \$20.99 | Shrimp \$20.99

Coastal style curry prepared with coconut and Malvani spices.

- **North Indian Style (Chicken / Fish / Shrimp)**

Chicken \$17.99 | Fish \$20.99 | Shrimp \$20.99

Prepared in traditional North Indian gravy.

- **Goat Kheema Masala** – \$21.99

Minced goat cooked with onions, tomatoes, and spices.

MAIN COURSE VEG

- **Malai Kofta** – \$16.99

Paneer and vegetable dumplings served in tomato cream gravy.

- **Aloo Mutter** – \$15.99

Potatoes and green peas cooked in tomato onion gravy.

- **Aloo Gobi Mutter** – \$16.99

Potatoes, cauliflower, and peas prepared with spice blend.

- **Bhindi Masala** – \$16.99

Okra cooked with onions and spices.

- **Baigan Masala** – \$16.99

Eggplant cooked in spiced tomato gravy.

- **Chana Masala** – \$16.99

Chickpeas prepared in Punjabi style masala gravy.

- **Dal Tadka** – \$14.99

Yellow lentils finished with ghee tempering.

- **Dal Makhani** – \$16.99

Black lentils slow cooked with butter and cream.

- **Rajma Masala** – \$15.99

Kidney beans prepared in tomato onion gravy.

- **Kadhai Paneer** – \$17.99

Paneer cooked with bell peppers and kadhai masala.

- **Paneer Butter Masala** – \$17.99

Paneer simmered in tomato butter gravy.

- **Paneer Tikka Masala** – \$18.99

Grilled paneer cooked in tomato cream gravy.

- **Paneer Do Pyaza** – \$17.99

Paneer cooked with caramelized onions.

- **Paneer Bhurji** – \$18.99

Scrambled paneer prepared with onions and spices.

- **Veg Kolhapuri** – \$16.99

Mixed vegetables cooked in Kolhapuri masala.

- **Paneer Kolhapuri** – \$18.99

Paneer prepared in Kolhapuri spice blend.

- **Veg Korma** – \$16.99

Mixed vegetables cooked in mild creamy gravy with nuts.

- **Navaratan Korma** – \$17.99

Mixed vegetables and nuts prepared in creamy gravy.

- **Veg Jalfrezi** – \$16.99

Vegetables stir cooked with peppers and onions.

- **Saag Paneer** – \$17.99

Paneer cooked in spinach gravy.

- **Kaju Paneer Masala** – \$18.99

Paneer and cashews cooked in creamy masala gravy.

- **Shahi Paneer** – \$19.99

Paneer prepared in rich royal style gravy.

- **Tava Mix Veg** – \$16.99

Seasonal vegetables cooked on flat griddle with spices.

- **Akkha Masoor** – \$16.99

Whole masoor lentils cooked with traditional spices.

- **Veg Karaikudi** – \$16.99

Mixed vegetables prepared in Chettinad style gravy.

- **Sorouteel Curry** – \$16.99

Vegetable curry prepared with regional spice blend.

EGG DISHES

- **Egg Masala** – \$17.99

Boiled eggs simmered in spiced tomato gravy.

- **Kadhai Egg Masala** – \$17.99

Eggs cooked with peppers and kadhai masala.

- **Egg Bhurji** – \$14.99

Scrambled eggs prepared with onions and spices.

- **Masala Omelette** – \$13.99

Omelette prepared with onions, chilies, and herbs.

- **Cheese Omelette** – \$14.99

Omelette filled with melted cheese.

- **Egg Korma** – \$16.99

Eggs cooked in mild creamy gravy with nuts.

- **Surati Egg** – \$15.99

Egg preparation with Surati spice blend.

- **Egg Ghotala** – \$16.99

Street style egg preparation cooked with spices.

TANDOORI VEG

- **Paneer (Malai / Achari / Hariyali / Tikka)** – \$16.99

Paneer marinated in your choice of seasoning and roasted in the tandoor.

- **Hara Bhara Kabab** – \$14.99

Spinach and vegetable patties grilled.

- **Veg Seekh Kabab** – \$15.99

Mixed vegetable kebabs grilled in tandoor.

- **Soya Chop** – \$14.99

Soya protein preparation cooked with spices.

TANDOORI NON-VEG

- **Seekh Kabab**

Chicken \$16.99 | Mutton \$20.99

Minced meat skewers grilled in the tandoor.

- **Tandoori Chicken (Classic / Malai / Achari / Hariyali / Tikka)**

Classic \$17.99 | Other \$18.99

Chicken marinated in selected seasoning and roasted in clay oven.

- **Tandoori Cornish Hen – \$22.99**

Whole hen marinated with spices and roasted.

- **Tandoori Pomfret – \$21.99**

Pomfret marinated in tandoori spices and grilled.

- **Tandoori Shrimp – \$21.99**

Shrimp marinated and grilled in tandoor.

- **Lamb Chop – \$23.99**

Lamb chops marinated and grilled.

- **Tandoori Mix Platter – \$24.99**

Assorted tandoori selections.

- **Murg Angara Kabab – \$22.99**

Spiced chicken kababs grilled in angara style.

BREADS

Glossary

Naan is a soft leavened bread baked in a tandoor.

Roti is an unleavened whole wheat flatbread.

Kulcha is a stuffed leavened bread.

Paratha is a layered flatbread cooked on a griddle.

- **Butter Naan – \$4.50**

- **Garlic Naan – \$5**

- **Tandoori Roti – \$4**

- **Chilli Bullet Naan – \$5**

- **Cheese Naan – \$5.50**

- **Goat Kheema Naan – \$8.99**

- **Peshawari Naan – \$7**

- **Bread Basket** – \$15
 - **Onion / Paneer / Potato Kulcha** – \$6
 - **Malabar Paratha** – \$7
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DESSERTS

- **Gulab Jamun** – \$5
Milk dumplings soaked in cardamom syrup.
 - **Gajar Halwa** – \$5
Carrots slow cooked with milk and nuts.
 - **Rasmalai** – \$6
Paneer discs served in saffron milk syrup.
 - **Steam Modak** – \$7
Steamed dumplings filled with coconut and jaggery.
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DRINKS

- **Mango Lassi** – \$5
- **Plain Lassi** – \$5
- **Chiku Shake** – \$5
- **Sitafal Shake** – \$5
- **Rose Milk** – \$5
- **Badam Milk** – \$5