

57. **GOAT CURRY (MED) (GF)** 24.90  
On the bone Goat meat simmered in a delicious sauce made with Chef's special selection of spices

### BEEF DISHES

58. **BEEF ROGAN JOSH (MED) (GF)** 21.90  
House special beef curry cooked with combination of spices

59. **BEEF KORMA (MILD) (GF)** 21.90  
Diced beef cooked in mild onion and cashew nut gravy with aromatic herbs

60. **BEEF VINDALOO (HOT) (GF)** 21.90  
Hot Goanese dish, delicately cooked beef with onion, tomato, chillies & touch of vinegar

61. **BEEF MASALA (MED) (GF)** 21.90  
Diced Beef cooked in semi gravy with onion & capsicum finished with fresh coriander

62. **BEEF MADRAS (MED) (GF)** 21.90  
A South Indian delicacy! beef cooked with mustard seeds, curry leaves flavoured with dry coconut

### SEAFOOD DISHES

63. **BOMBAY FISH CURRY (MED) (GF)** 22.90  
Fish fillets simmered in Chef's special sauce flavoured with curry leaves

64. **COCONUT FISH CURRY (GF)** 22.90  
Fish fillet cooked in coconut cream & cashew nut gravy in mild onion sauce

65. **GOAN FISH CURRY (HOT) (GF)** 22.90  
Boneless Fish cooked in hot sauce prepared with chilli paste, mint & coriander

66. **FISH METHI (MED) (GF)** 22.90  
Fish simmered in home special fenugreek sauce with a blend of fresh aromatic herbs

67. **PRAWN MASALA (MED) (GF)** 24.90  
Prawns sautéed with diced onion, tomato, capsicum and finished with fresh coriander & mint

68. **CHILLI GARLIC PRAWN (MED)** 24.90  
Prawns tossed with fresh garlic, chilli, tomato, onion and capsicum

69. **BUTTER PRAWN (MILD) (GF)** 24.90  
Prawns cooked in butter sauce with aromatic herbs - A North Indian Delicacy

70. **PRAWN SHIMLA (GF) MILD** 24.90  
King Prawn cooked in mild cashew nut sauce with herbs & spices

### BOMBAY HUT RICE

71. **SAFFRON RICE** 4.90

72. **JEERA RICE** 5.90

73. **PEAS PULAO** 6.90

74. **LEMON RICE** 6.90  
Rice tempered with curry leaves, mustard seeds & lemon

75. **KASHMIRI RICE** 7.90  
Rice Cooked with saffron, dry fruits & Kashmiri herbs

### BOMBAY HUT BIRYANI

76. **VEGETABLE BIRYANI** 19.90

77. **CHICKEN BIRYANI** 21.90

78. **GOAT BIRYANI** 22.90

### TANDOORI BREADS

79. **PLAIN NAAN** 4.90

80. **GARLIC, CHILLI GARLIC, BUTTER NAAN** 5.90

81. **CHEESE NAAN** 6.90

82. **ALOO PANEER NAAN** 6.90

83. **KASHMIRI NAAN** 6.90

84. **PARATHA - TANDOORI, PUDINA** 5.90

85. **TANDOORI ROTI** 4.90

### ACCOMPANIMENTS

86. **PAPADUMS (4 pcs)** 3.90

87. **CUCUMBER RAITA** 4.90

88. **PICKLE - MIX, CHILLI** 3.90

89. **CHUTNEY - MANGO, MINT, TAMARIND** 3.90

90. **KACHUMBER SALAD** 3.90

### DRINKS

91. **SOFT DRINKS** 4.90

92. **SOFT DRINK (1.25lt)** 6.90

93. **LEMON LIME BITTER** 5.90

94. **LASSI - MANGO, SWEET, SALTY** 6.90

### DESSERTS FROM HOME

95. **GULAB JAMUN (2 pcs)** 6.90  
cottage cheese dumplings, a must for sweet tooth

96. **RASMALAI (2pcs)** 6.90  
Soft cheese dumplings with saffron milk, a delicacy

97. **KULFI - MANGO, PISTACHIO** 6.90

**BOMBAY HUT MEAL DEAL (FOR 2)** 61.90

#### ENTREE

Onion Bhaji

#### MAINS

Butter Chicken, Lamb Rogan Josh or Beef Korma

#### PLUS

1 Rice, 2 Plain Naan, Raita, Papadam & Mint Chutney

**BOMBAY HUT MEAL DEAL (FOR 4)** 119.90

#### ENTREE

Onion Bhaji & Chicken Tikka

#### MAINS

2 Vegetarian Dishes

Paneer Butter Masala & Dal Tadka

2 Non Veg Dishes

Butter Chicken, Lamb Korma or Beef Rogan Josh

#### PLUS

2 Rice, 4 Naan, Raita, Papadam, Mint Chutney

**If you have allergy with any type of food or dietary requirements, please inform our service staff while ordering.**

**WE CATER FOR VEGAN MEALS**

# Bombay Hut



**MENU INSPIRED BY AWARD WINNING CHEF REPRESENTING CULINARY EXCELLENCE OF INDIAN CUISINE**



Opening Hours: 4:30pm to 9:00pm

Tuesday's to Sunday's

Delivery Charges \$10:00 (Min Order \$50)

**Ph: 9275 0734**

67 Lincoln Road, Morley WA 6062

## ENTRÉE

### VEGETARIAN

1. **ONION BHAJI** 10.90  
Sliced onion seasoned with traditional spices & gram flour batter served with mint chutney
2. **VEGETABLE SAMOSA ( 2pcs )** 10.90  
Pyramid pastry filled with green peas & mashed potatoes, roasted cumin, fresh coriander & served with chutney
3. **ALOO TIKKI** 12.90  
Crispy fried Potato patties seasoned with fresh herbs served with tamarind sauce
4. **ALOO TIKKI CHAAT** 12.90  
Pan fried Potato patties served with chickpeas chopped onion, tomato, tamarind & mint sauce
5. **SAMOSA CHAAT** 12.90  
Samosa topped with chickpeas, chopped onion, tomato & assorted sauces
6. **PANEER PAKORA** 12.90  
Cottage Cheese cubes marinated in Gram flour with herbs and spices served with homemade mint chutney
7. **TANDOORI PANEER (GF)** 14.90  
Ricotta cheese marinated in traditional aromatic herbs & roasted in tandoor served with mint sauce
8. **VEG MANCHURIAN** 14.90  
Assorted vegetable dumplings tossed with garlic, onion, capsicum, tomato, soy & chilli sauce
9. **BOMBAY'S STUFFED MUSHROOMS** 15.90  
A vegetarian delicacy! Button Mushrooms stuffed with ricotta with mild herbs served with mint chutney
10. **CHILLI PANEER (DRY OR GRAVY)** 16.90  
Ricotta cheese cooked in Indian Chinese style with diced onion, bell pepper & asian sauce
11. **BOMBAY VEG PLATTER** 19.90  
A combination of Tandoori Paneer, Onion Bhaji, Veg Samosa, Aloo Tikki

### NON-VEGETARIAN

12. **LAMB SAMOSA (2 pcs)** 11.90  
Pyramid pastry filled with minced lamb, fresh herbs, & coriander
13. **CHICKEN TIKKA (GF)** 14.90  
Thigh fillets marinated overnight in traditional spices, cooked in tandoor

14. **CHICKEN MALAI TIKKA (GF)** 15.90  
Chicken fillets marinated with fresh herb, yoghurt cheese & cashews cooked in tandoor  
**Chef's Special**
15. **BOMBAY PRAWN** 16.90  
House special King Prawns fried with chickpeas Flour batter served with mint sauce. **Chef's Recommended**
16. **BOMBAY FISH** 15.90  
Fried Fish coated in Chef's special batter served with mint chutney
17. **CHILLI FISH** 15.90  
Fish fillets marinated with ginger, garlic, chilli, lime and fried in gram flour batter.
18. **SEEKH KEBAB (GF)** 15.90  
Minced lamb seasoned with aromatic spices & roasted in tandoor
19. **CHILLI CHICKEN DRY OR GRAVY** 20.90  
Diced chicken tossed with onion, capsicum, tomato, chilli & soy sauce
20. **TANDOORI CHICKEN (GF) HALF 16.90 FULL 29.90**  
Whole chicken marinated overnight in aromatic spices & roasted in tandoor
21. **BOMBAY HUT PLATTER** 24.90  
A selection of Chicken Tikka, Seekh Kebab, Malai Tikka & Bombay Fish

## MAINS

### VEGETARIAN

22. **DAL MAKHNI (MILD) (GF)** 17.90  
Whole black lentils sautéed with aromatic herbs & spices
23. **YELLOW DAL TADKA (MED) (GF)** 16.90  
Chef's special mix lentils cooked with assorted spices consisting of cumins, garlic, tomato & onions
24. **MIX VEGETABLE (MED) (GF)** 17.90  
Seasonal vegetables cooked with fresh tomato, onion, ginger & garlic
25. **GARLIC CHILLI MUSHROOM (MED) (GF)** 17.90  
Button mushrooms tossed with onion, capsicum, tomato & garlic chilli sauce
26. **PALAK MUSHROOM (MED) (GF)** 17.90  
English spinach & mushrooms cooked in mild gravy & fresh herbs
27. **MUTTER PANEER (MILD)** 17.90  
Garden peas cooked with cottage cheese in mild tomato based gravy with Indian herbs. A north India Speciality

28. **PALAK PANEER (MILD) (GF)** 17.90  
Ricotta cubes cooked in rich spinach gravy & traditional spices
29. **PANEER BUTTER MASALA (MED) (GF)** 17.90  
Cottage cheese cooked in roasted mix spices finished with touch of cream
30. **ALOO PALAK (MILD)** 17.90  
Spinach grated and cooked with potatoes with herbs and spices
31. **CHANA ALOO (MED) (GF)** 17.90  
Slow cooked chickpeas & potato in onion & tomato gravy in flavoured roasted herbs & spices
32. **JEERA ALOO (MED) (GF)** 17.90  
Potatoes tossed with cumin seeds, fresh ginger, lemon, turmeric & spices
33. **BANARASI ALOO (MED) (GF)** 17.90  
Potatoes cooked with mustard seeds & curry leaves in tangy sauce
34. **BOMBAY VEG KORMA (MILD) (GF)** 18.90  
Seasonal vegetables cooked in house special mild korma sauce
35. **MALAI KOFTA (MILD)** 18.90  
Cottage cheese dumplings cooked in tangy onions, tomato base gravy
36. **KADDAHI PANEER (MED) (GF)** 18.90  
Cubes of cheese sautéed with diced onion, capsicum & whole spices
37. **PANEER JALFREZI (MED) (GF)** 18.90  
Cottage cheese sautéed with fresh onion, tomato, capsicum, mint and coriander
38. **SHAHI PANEER** 18.90  
Ricotta cubes cooked in tomato, cashew nuts gravy finished with aromatic herbs.

### CHICKEN DISHES

39. **BUTTER CHICKEN (MILD) (GF)** 21.90  
Thigh chicken fillet cooked in North Indian authentic butter chicken sauce
40. **CHICKEN TIKKA MASALA (MED) (GF)** 20.90  
Tender chicken pieces sautéed with ginger, garlic, diced onion, tomato, capsicum finished with fresh mint and coriander
41. **CHICKEN KORMA (MILD) (GF)** 20.90  
Boneless chicken cubes cooked in creamy cashew gravy with aromatic herbs
42. **BOMBAY CHICKEN CURRY (MED) (GF)** 20.90  
Tender pieces of chicken cooked in Chef's special sauce - The Local's Favourite!

43. **KADDAHI CHICKEN (MED) (GF)** 20.90  
Chicken cooked in Chef's special whole spices with diced onion, tomato & capsicum
44. **PALAK CHICKEN (MILD) (GF)** 20.90  
Sautéed chicken thighs cooked in spinach gravy & assorted spices
45. **MANGO CHICKEN** 20.90  
Diced Boneless Chicken cooked in tomato, cashew nuts gravy finished with aromatic herbs and spices with touch of mango pulp
46. **CHICKEN VINDALOO (HOT) (GF)** 20.90  
Goan inspired chicken curry simmered in hot chillies with a dash of vinegar
47. **CHICKEN MADRAS (MED) (GF)** 20.90  
South Indians famous dish cooked with coconut, mustard, curry leaves, black pepper & blend of fresh herbs
48. **CHICKEN JALFREZI (MED) (GF)** 20.90  
Roasted chicken sautéed with julienne cut of onion, tomato, capsicum in Chefs special sauce
49. **METHI CHICKEN ( MILD ) (GF)** 20.90  
Tender boneless chicken prepared with fenugreek leaves in mild herbs and spices.

### LAMB / GOAT DISHES

50. **KASHMIRI ROGAN JOSH (MED) (GF)** 21.90  
Succulent lamb flavoured with Kashmiri spices and herbs
51. **LAMB KORMA (MILD) (GF)** 21.90  
Tender lamb chunks cooked in mild onion and cashew nut gravy with aromatic herbs
52. **LAMB MASALA (MED) (GF)** 21.90  
House special diced lamb cooked with Chef's special sauce & fresh herbs
53. **LAMB PALAK (MILD) (GF)** 21.90  
Lamb cubes cooked in english spinach with assorted herbs & spices
54. **LAMB KADDAHI (MED) (GF)** 21.90  
Lamb cooked with diced capsicum, onion & whole spices finished with coriander
55. **LAMB VINDALOO (HOT) (GF)** 21.90  
Tender diced lamb cooked with hot chillies flavoured with touch of vinegar - The Goanese Favourite!
56. **LAMB MADRAS (MED) (GF)** 21.90  
South Indian traditional lamb dish cooked with mustard seeds, curry leaves & coconut milk