

Bombay Hut



**AWARD WINNING CHEF REPRESENTING
CULINARY EXCELLENCE OF INDIAN CUISINE**



**MENU PHILOSOPHY
PREPARED FROM FRESHEST PRODUCE**

We can prepare vegan meals on request

BYO - Corkage Applies

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

ENTREE

Vegetarian

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| Onion Bhaji Sliced onion seasoned with traditional spices & gram flour batter served with mint chutney | 12.90 | Aloo Tikki Chaat Pan fried Potato patties served with chickpeas, chopped onion, tomato, topped with sweet & sour sauce | 14.90 |
| Vegetable Samosa (2pcs) Pyramid pastry filled with green peas & mashed potatoes, roasted cumin, fresh coriander served with chutney | 12.90 | Samosa Chaat Samosa topped with chickpeas, chopped onion, tomato & topped with deliciously prepared assorted sauces | 14.90 |
| Aloo Tikki Crispy fried cheese & potato patties seasoned with fresh herbs with tamarind sauce | 12.90 | Aloo Chaat Crispy fried potatoes tossed with fine chopped onion, tomato, mint & tamarind chutney | 14.90 |
| Tandoori Paneer (GF) Ricotta cheese marinated in traditional aromatic herbs & spices cooked in tandoor served with mint sauce | 16.90 | Bombay Tandoori Mushroom Chargrilled mushroom stuffed with ricotta & mild herbs | 16.90 |
| Veg Manchurian Assorted vegetable dumplings tossed with garlic, onion, capsicum, soy, tomato & chilli sauce | 16.90 | Bombay Stuffed Mushroom Button Mushroom stuffed with ricotta battered in gram flour & fried | 16.90 |
| Chilli Paneer (Dry or Gravy) Ricotta cheese cooked in Indian Chinese style with diced onion, bell pepper & asian sauce | 18.90 | Bombay Veg Platter A combination of tandoori paneer, onion bhaji, veg samosa, aloo tikki | 22.90 |

Non-Vegetarian

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| Bombay Hut Platter A selection of king prawns seekh kebab, malai tikka & Bombay fish | 27.90 | Tandoori Chicken (GF) Chicken on the bone marinated overnight in aromatic herbs & spices, cooked in tandoor | 18.90 |
| Lamb Samosa (2 pcs) Pyramid pastry filled with minced lamb, fresh herbs & coriander | 12.90 | Seekh Kebab (GF) Minced lamb seasoned with aromatic spices & roasted in tandoor | 16.90 |
| Chicken Tikka (GF) Cubes of chicken marinated overnight in traditional spices, cooked in tandoor | 16.90 | Chilli Chicken Dry or Gravy Diced chicken tossed with onion, capsicum, tomato, chilli & soy sauce | 20.90 |
| Chicken Malai Tikka (GF) Chicken fillets marinated with fresh herbs, yoghurt, cheese & cashews. Cooked in tandoor OUR SPECIALITY | 16.90 | Bombay Prawn House special king Prawns fried with chickpeas flour batter served with mint sauce | 17.90 |

Bombay Fish
Fried fish coated in Chefs special batter served with mint chutney

16.90

Chilli Fish
Fish fillets marinated with ginger, garlic, chilli, herbs & spices

16.90

MAINS

Vegetarian Dishes

Dal Makhni (Mild) (GF)

Whole black lentils simmered overnight & slow cooked with aromatic herbs & spices

19.90

Paneer Butter Masala (Med) (GF)

Cottage cheese cooked in roasted mix spices finished with touch of cream

20.90

Yellow Dal Tadka (Med) (GF)

Chef special mix lentils cooked with assorted spices consisting of cumin, garlic, tomato & onion

18.90

Shahi Paneer (Mild) (GF)

Ricotta Cubes cooked in tomato, cashew nuts gravy finished with aromatic herbs & spices

20.90

Mix Vegetable (Med) (GF)

Seasonal vegetables cooked with fresh, tomato, onion, ginger & garlic

19.90

Kadahi Paneer (Med) (GF)

Cubes of cheese sautéed with diced onion, capsicum & whole spices

20.90

Bombay Veg Korma (Mild) (GF)

Seasonal vegetables cooked in house special cream cashew sauce

19.90

Paneer Jalfrezi (Med) (GF)

Cottage cheese sautéed with fresh onion, tomato, capsicum, mint and coriander

20.90

Malai Kofta (Mild)

Cottage cheese, croquets of potatoes simmered in rich cashew nut sauce, garnished with raisins

19.90

Chilli Chicken Dry or Gravy

Paneer cubes tossed with diced onion, capsicum, finished with chilli, tomato & soy sauce

20.90

Garlic Chilli Mushroom (Med)(GF)

Button mushroom tossed with onion, capsicum, tomato & garlic sauce

19.90

Chana Aloo (Med) (GF)

Slow cooked chickpeas & Potato in onion & tomato gravy flavoured in roasted herbs & spices

19.90

Palak Mushroom (Med) (GF)

English spinach & mushrooms cooked in mild gravy & fresh herbs

19.90

Aloo Palak (Mild) (GF)

Potatoes cooked in spinach sauce with assorted herbs & spices

19.90

Mutter Paneer (Mild)

Garden peas cooked with cubes of cottage cheese in mild tomato based gravy with herbs and spices.

19.90

Jeera Aloo (Med) (GF)

Potatoes cubes tossed with cumin seeds, fresh ginger, lemon, turmeric & spices

19.90

Palak Paneer (Mild) (GF)

Ricotta cubes cooked in spinach gravy with traditional spices

20.90

Banarasi Aloo (Med) (GF)

Potatoes cooked with mustard seeds & curry leaves in tangy sauce

19.90

CHICKEN DISHES

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| Butter Chicken (Mild) (GF) | 23.90 | Methi Chicken (Mild) (GF) | 23.90 |
| Thigh chicken fillet cooked in North Indian authentic butter chicken sauce | | Pan fried chicken cubes cooked with fenugreek leaves in onion sauce & herbs | |
| Chicken Tikka Masala (Med)(GF) | 23.90 | Chicken Vindaloo (Hot) (GF) | 23.90 |
| Tender chicken pieces sautéed with ginger, garlic, diced onion, tomato & capsicum finished with fresh mint and coriander | | Goan inspired chicken curry simmered in hot chillies with a dash of vinegar | |
| Chicken Korma (Mild) (GF) | 23.90 | Chicken Madras (Med) (GF) | 23.90 |
| Boneless chicken cubes cooked in creamy cashew gravy with aromatic herbs | | South India's famous dish cooked with coconut, mustard, curry leaves, black pepper & blend of fresh herbs | |
| Bombay Chicken Curry (Med) (GF) | 23.90 | Chicken Jalfrezi (Med) (GF) | 23.90 |
| Tender pieces of chicken cooked in chefs special sauce - The Local Favourite! | | Roasted chicken sautéed with julienne cut of onion, tomato, capsicum in Chefs special sauce | |
| Kadahi Chicken (Med) (GF) | 23.90 | Chilli Chicken Dry or Gravy (Med) | 23.90 |
| Chicken cooked in chefs special whole spices with diced onion, tomato & capsicum | | Chicken pieces tossed with diced onion, capsicum finished with tomato, soy & chilli sauce | |
| Palak Chicken (Mild) (GF) | 23.90 | Mango Chicken | 23.90 |
| Sautéed chicken thighs cooked in spinach gravy & assorted spices | | Tender pieces of chicken cooked in delicious cashew nut & mango sauce with herbs & spices | |

LAMB / GOAT DISHES

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| Goat Curry | 26.90 | Lamb Palak (Mild) (GF) | 24.90 |
| On the bone goat meat simmered in delicious sauce made with chefs special selection of spices | | Lamb cubes cooked in english spinach with assorted herbs & spices | |
| Kashmiri Rogan Josh (Med) (GF) | 24.90 | Lamb Kadahi (Med) (GF) | 24.90 |
| Succulent lamb flavoured with Kashmiri spices and herbs | | Lamb cooked with diced capsicum, onion & whole spices finished with coriander | |
| Lamb Korma (Mild) (GF) | 24.90 | Lamb Vindaloo (Hot) (GF) | 24.90 |
| Tender lamb chunks cooked in mild onion and cashew nuts gravy with aromatic herbs | | Tender diced lamb cooked with hot chillies flavoured with touch of vinegar The Goanese Favourite! | |
| Lamb Masala (Med) (GF) | 24.90 | Lamb Madras (Med Hot) (GF) | 24.90 |
| House special diced lamb cooked with chefs special sauce & fresh herbs | | South Indian traditional lamb dish cooked with mustard seeds, curry leaves & coconut milk | |

BEEF DISHES

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| Beef Rogan Josh (Med) (GF) House special beef curry cooked with combination of spices & aromatic herbs | 24.90 | Beef Masala (Med) (GF) Diced Beef cooked in semi gravy with onion & capsicum garnished with fresh coriander | 24.90 |
| Beef Korma (Mild) (GF) Diced beef cooked with house yoghurt onion & cashew nuts mild gravy | 24.90 | Beef Madras (Med) (GF) A South Indian delicacy! Beef cooked with mustard seeds, curry leaves flavoured with dry coconut | 24.90 |
| Beef Vindaloo (Hot) (GF) Hot Goanese dish, delicately cooked beef with onion, tomato, chillies & touch of vinegar & Vindaloo Paste | 24.90 | Beef Kadai (Med) (GF) Cubes of Beef cooked with capsicum onion & whole spices & fine herbs | 24.90 |

SEAFOOD DISHES

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|---|-------|--|-------|
| Bombay Fish Curry (Med) (GF) Fish fillets simmered in chefs special sauce flavoured with curry leaves & coconut | 24.90 | Prawn Masala (Med) (GF) Prawns sautéed with diced onion, tomato, capsicum and finished with fresh coriander & mint | 26.90 |
| Goan Fish Curry (Hot) (GF) Boneless Fish cooked in hot sauce prepared with coconut, mint & coriander | 24.90 | Chilli Garlic Prawn (Med) Prawns tossed with fresh garlic, chilli, tomato, onion and capsicum | 26.90 |
| Coconut Fish (Mild) (GF) Fish fillet cooked in creamy mild coconut gravy & finished With fresh coriander | 24.90 | Butter Prawn (Mild) (GF) Prawns cooked in butter sauce with aromatic herbs - A North Indian Delicacy | 26.90 |
| Fish Methi (Mild) (GF) Fish simmered in home special fenugreek sauce with a blend of fresh aromatic herbs | 24.90 | Prawn Shimla (Mild) (GF) Prawns cooked in butter sauce with aromatic herbs & spices finished with almond flakes | 26.90 |

SIDES

BOMBAY HUT RICE

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| Saffron Rice | 4.90 | Lemon Rice | 6.90 |
| Jeera Rice | 6.90 | Rice tempered with curry leaves, mustard seeds & lemon | |
| Peas Pulao | 6.90 | Kashmiri Rice | 7.90 |
| | | Rice Cooked with saffron, dry fruits & Kashmiri herbs | |

BOMBAY HUT BIRYANI

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|--------------------------|-------|----------------------|-------|
| Vegetable Biryani | 19.90 | Lamb Biryani | 24.90 |
| Mushroom Biryani | 19.90 | Goat Biryani | 24.90 |
| Chicken Biryani | 23.90 | Prawn Biryani | 26.90 |

TANDOORI BREADS

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|--------------------|------|------------------|------|
| Plain Naan | 4.90 | Aloo Paneer Naan | 7.90 |
| Garlic Naan | 5.90 | Kashmiri Naan | 7.90 |
| Chilli Garlic Naan | 5.90 | Tandoori Paratha | 5.90 |
| Butter Naan | 6.90 | Tandoori Roti | 5.90 |
| Cheese Naan | 6.90 | Pudina Paratha | 6.90 |

ACCOMPANIMENTS

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| Cucumber Raïta | 4.90 | Mint Chutney | 3.90 |
| Mix Pickle | 3.90 | Papadums (4 Pcs) | 3.90 |
| Chilli Pickle | 3.90 | Kachumber Salad | 4.90 |
| Mango Chutney | 3.90 | Garden Salad | 7.90 |
| Tamarind Chutney | 3.90 | Onion, carrot, tomato, cucumber, green chilli & lemon | |

DRINKS

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|---------------------|------|---------------------|------|
| Soft Drink - Can | 4.90 | Lassi Sweet | 6.90 |
| Soft Drink - Bottle | 5.90 | Mango Lassi | 7.90 |
| Still Water | 3.90 | Salted Lassi | 6.90 |
| Sparkling Water | 5.90 | Soft Drink 1.25 ltr | 6.90 |

HOME MADE DESSERTS

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| Mango Kulfi Indian Ice cream made out of Mango Pulp and whole milk | 7.90 | Pistachio Kulfi Indian Ice cream flavoured with Pistachios and nuts. | 7.90 |
| Rasmalai (2pcs) Soft Cheese Prepared in Saffron Milk & Herbs a Delicacy | 7.90 | Gulab Jamun (2 pcs) Cottage cheese dumpling with semolina & garnished with dry coconut | 7.90 |

