

BOMBAY GARDEN

C u i s i n e O f I n d i a

APPETIZERS

All are served with Mint and Tamarind Chutneys

Vegetable Samosa (G)

pastry filled with spiced potatoes & green peas, fired

Onion Bhaji (V)

onion slices drenched in a chickpea batter, fried

Vegetable Pakora (V)

mixed vegetables dressed in a chickpea flour, fired

Chicken Pakora

chicken tenders dipped in a chickpea batter, fried

Assorted Snacks

vegetable samosa, onion bhaji, chicken pakora & vegetable pakora

SOUPS

Saag Shorba (D)

delicious soup made from spinach, onions, tomatoes & cream

ACCOMPANIMENTS

Cucumber Raita (D)

a tangy yogurt sauce with cucumber & spices

Green Salad (V)

cucumber, red onions, carrot, green chillies, lime & spices

Basmati Rice (V)

steamed fragrant long grain rice

Papadam (V)

lentil flour wafers speckled with black pepper & cumin

TANDOORI DISHES

A Tandoor is a clay oven in which coal is at a glow at all times. Chicken and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Tandoori specialties are served sizzling, with onions, bell pepper and a side of rice.

Chicken Tandoori (D)

boneless chicken thigh marinated in yogurt & spices

Shrimp Tandoori (D)

jumbo shrimp marinated in yogurt & spices

Bombay Garden Paneer

house made cheese marinated in spices

ALLERGENS

Contains: (D) Dairy (G) Gluten (N) Nuts (V) Vegan

Please let us know of any food allergy, intolerance or dietary restrictions.

Onion Salad (V)

bed of spiced onions & hot peppers

Mix Pickle (V)

Mango Chutney (V)

Mint Chutney (V)

Tamarind Chutney (V)

BOMBAY GARDEN

C u i s i n e O f I n d i a

BEVERAGES

Mango Lassi (D)

sweet drink blended with mangoes & yogurt

Strawberry Lassi (D)

sweet drink blended with strawberries & yogurt

Sweet Lassi (D)

sweet drink blended with rose water & yogurt

Mango Lemonade

Indian Chai (Tea)

special tea boiled with milk & spices

Indian Coffee

Indian coffee grounds seeped in hot milk

Herbal Tea

Green tea

Bottled Water

still or sparkling

Bombay Garden Lime

sweet handcrafted lime juice blended with club soda & spices

Soft Drinks

coke, diet coke, coke zero, lemonade, sprite, dr pepper

Ginger Beer (Non alcoholic)

Non-Alcoholic Beer

O'douls

Beer

Taj Mahal, Lager, 22 oz., India

Squatters Hop Rising Double IPA
(9.0% Alcohol), Utah

Stella Artois, Lager, Belguim

Franziskaner Hefewizen, Germany

House Wines by the glass

Merlot

Chardonnay

Cabernet

White Zinfandel

DESSERTS

Mango Ice Cream(D)

homemade ice cream whipped with mango pulp, vanilla & cream

Pistachio Kulfi (D) (N)

handmade ice cream whipped with pistachios, cashews, cardamom & cream

Kheer (D) (N)

cardamom-flavored rice pudding made with milk and garnished with cashew nuts & golden raisins

Gulab Jamun (D) (G)

a light pastry soaked in rose sugar syrup

BOMBAY GARDEN

C u i s i n e O f I n d i a

CHICKEN

Chicken Tikka Masala (D)

tandoori chicken breast cooked in a masala base of onions, bell pepper, tomatoes & cream

Chicken Coconut Kurma (N)

chicken cooked in a curry base of onions, tomatoes & coconut milk

Chicken Makhani (Butter Chicken) (D) (N)

tandoori chicken cooked with a butter base of onions & tomatoes

Chicken Saag (D)

chicken cooked in a cream based sauce with spinach & onions

Mango Chicken

chicken coated with a chickpea batter, sauteed with mangos, onions & tomatoes

Pineapple Chicken

boneless chicken, sauteed in a tangy pineapple, coconut sauce with potatoes

Chettinad Koley

South Indian dish cooked with chicken, potatoes, in an onion & pepper based sauce

Chicken Briyani (D) (N)

spiced basmati rice blend cooked with chicken, served with raita

Chicken Curry

traditional dish cooked with chicken, onions, tomatoes & a curry blend

SEAFOOD

Shrimp Masala (D)

shrimp cooked in a masala base of onions, bell pepper, tomatoes & cream

Shrimp Coconut Kurma (N)

shrimp cooked in a curry base of onions, tomatoes, & coconut milk

Shrimp Saag (D)

shrimp cooked in a cream based sauce with spinach & onions

LAMB

Lamb Boti Masala (D)

tandoori lamb cooked in a masala base of onions, bell pepper, tomatoes & cream

Lamb Coconut Kurma (N)

lamb cooked in a curry base of onions, tomatoes & coconut milk

Lamb Saag (D)

lamb cooked in a cream based sauce with spinach & onions

Dhaba Lamb

slow cooked lamb with potatoes in a curry base of onions & tomatoes

Rogan Josh (D) (N)

lamb cooked in a cashew & cream sauce with onions & tomatoes

Lamb Vindaloo

lamb & potatoes in tangy, fiery sauce

Lamb Briyani (D) (N)

spiced basmati rice blend cooked with lamb, served with raita

Lamb Curry

traditional dish cooked with lamb, onions, garlic, ginger, tomatoes and curry spices

Chettinad Lamb

south india preparation of lamb cooked with potatoes, onions, garlic, ginger, tomatoes and spices

ALLERGENS

Contains: (D) Dairy (G) Gluten (N) Nuts (V) Vegan

Please let us know of any food allergy, intolerance or dietary restrictions.

Pineapple Shrimp

shrimp cooked with pineapple, tomatoes, & coconut cream

Shrimp Curry

traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes and curry spices

BOMBAY GARDEN

Cuisine Of India

VEGETARIAN & VEGAN

Vegetable Coconut Kurma (N) (V)

mixed vegetables in a coconut milk & spices

Channa Masala (V)

garbanzo beans cooked in an onion & tomatoes & spices

Mixed Vegetable Curry (V)

mixed vegetables steeped in a curry sauce of onions & tomatoes

Coconut Tofu (V)

tofu cooked in a curry base of coconut milk

Punjabi Daal (V)

lentils cooked with onions, tomatoes & spices

Yellow Daal (V)

whipped toor daal (yellow lentils) cooked with onions, tomatoes & spices

Aloo Gobi (V)

potatoes and cauliflower cooked with spices

Mattar Mushroom (V)

mushrooms and green peas cooked with spices

Bhindi Allo (V)

okra cooked with potatoes, onions, tomatoes, coconut milk & spices

Vegetable Briyani (D) (N)

spiced basmati rice cooked with vegetables, served with raita

Baygan Bharta (D)

smoked eggplant mash cooked with green peas, cream & spices

(D) Dairy (G) Gluten (N) Nuts (V) Vegan

Paneer Masala (D)

house-made cheese cooked with bell peppers in a cream sauce

Vegetable Masala (D)

mixed vegetables cooked in a masala base of onions, bell pepper, tomatoes & cream

Bombay Garden Mushroom (D)

royal dish made with mushrooms cooked with butter base of onions & tomatoes

Malai Kofta (D) (N)

vegetable balls cooked in a cashew and cream sauce with onions & tomatoes

Saag Paneer (D)

house-made cheese, spinach, cream & ground spices

INDIAN FLAT BREADS

Plain Naan (G) (V)

flatbread freshly baked in a tandoor

Garlic Naan (G) (V)

flat bread spotted with garlic & cilantro, tandoor fresh

Onion Naan (G) (V)

indian bread with seasoned onions and baked in tandoor (clay oven)

Peshawari Naan (G) (N) (V)

flat bread stuffed with mix of coconut, raisin & cashew, tandoor fresh

Tandoori Roti (G) (V)

whole wheat flat bread, tandoor fresh

Channa Roti (New !)(GF)

special Gluten free bread made with chickpea flour and spices

Entrees are cooked to order to your desired spice level:

mild, medium, hot or very hot.

Entrees are served with a side of white rice and are garnished with cilantro.

WINE LIST

WHITE WINES	GLASS BOTTLE	RED WINES	GLASS BOTTLE
11. Ecco Domani Pinot Grigio, Italy		21. Dark Horse Cabernet Sauvignon, CA	
12. Firestone Sauvignon Blanc, California		22. Blackstone Merlot, California	
13. Castle Rock Chardonnay, California		23. Cline Zinfandel, California	
14. Scarlet of Paris Rosé, France		24. Bogle Petite Sirah, California	
15. Matua Sauvignon Blanc, New Zealand		25. J Lohr Seven Oaks Cabernet, California	
16. Beringer White Zinfandel, California		26. Da Vinci Chianti, Italy	
17.Hogue Gewurztraminer, Washington		27. Alamos Malbec, Argentina	
SPARKING WINE		28. Perrin Reserve Côtes du Rhône, France	
31. Korbel Extra Dry, California			

HOUSE WINES