



BOMBAY GARDEN

Cuisine of India

Location
West Jordan

bombaygardenutah.com



APPETIZERS

All are served with Mint and Tamarind Chutneys

Vegetable Samosa (G) 2 pieces 5.50

pastry filled with spiced potatoes & green peas, fried

Onion Bhaji (V) 4 pieces 6.50

onion slices drenched in a chickpea batter, fried

Vegetable Pakora (V) 4 pieces 6.50

mixed vegetables dressed in a chickpea flour, fried

Chicken Pakora 4 pieces 7.50

chicken tenders dipped in a chickpea batter, fried

Assorted Snacks 10.00

vegetable samosa, onion bhaji, chicken pakora & vegetable pakora

SOUPS

Saag Shorba (D) 3.95

delicious soup made from spinach, onions, tomatoes & cream

ACCOMPANIMENTS

Cucumber Raita (D) 3.00

a tangy yogurt sauce with cucumber & spices

Kachumbar (V) 3.00

cucumber, tomatoes, onions & spices

Basmati Rice (V) 3.95

steamed fragrant long grain rice

Papadam (V) 3.95

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) 16.95

boneless chicken thigh marinated in yogurt & spices

Shrimp Tandoori (D) 20.95

jumbo shrimp marinated in yogurt & spices

Bombay Paneer 16.95

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) 2.00

bed of spiced onions & hot peppers

Mix Pickle (V) 1.95

Mango Chutney (V) 2.95

Mint Chutney (V) 1.95

Tamarind Chutney (V) 1.95



BEVERAGES

Mango Lassi (D) sweet drink blended with mangoes & yogurt	4.95	Soft Drinks coke, diet coke, lemonade, sprite, iced tea	2.95
Strawberry Lassi (D) sweet drink blended with strawberries & yogurt	4.95	Ginger Beer (Non alcoholic)	3.95
Rose Lassi (D) sweet drink blended with rose water & yogurt	4.50	Non-Alcoholic Beer O'douls	3.95
Mango Lemonade	3.00	Beer Taj Mahal, Lager, 22 oz., India	9.95
Indian Chai (Tea) special tea boiled with milk & spices	2.95	Squatters Hop Rising Double IPA (9.0% Alcohol), Utah	6.50
Indian Coffee Indian coffee grounds seeped in hot milk	3.00	Blue Moon Mango Wheat Ale, Colorado	5.95
Herbal Tea chamomile, oranged spice, green tea	3.00	Stella Artois, Lager, Belguim	5.95
Bottled Water still or sparkling	2.95	Franziskaner Hefewizen, Germany	6.95
Bombay Lime sweet handcrafted lime juice blended with club soda & spices	3.95	Singha, Lager, Thaliland	5.95
		House Wines by the glass	
		Merlot	5.95
		Chardonnay	5.95
		Cabernet	5.95
		White Zinfandel	5.95

DESSERTS

Mango Ice Cream(D) homemade ice cream whipped with mango pulp, vanilla & cream	4.95	Kheer (D) (N) cardamom-flavored rice pudding made with milk and garnished with cashew nuts & golden raisins	3.95
Pistachio Kulfi (D) (N) handmade ice cream whipped with pistachios, cashews, cardamom & cream	4.95	Gulab Jamun (D) (G) a light pastry soaked in rose sugar syrup	3.95



CHICKEN

Chicken Tikka Masala (D) tandoori chicken breast cooked in a masala base of onions, garlic, ginger, bell pepper, tomatoes, cream & spices	15.95
Chicken Coconut Kurma (N) chicken cooked in a curry base of onions, cashew nuts, golden raisins, tomatoes & coconut milk	15.95
Chicken Makhani (Butter Chicken) (D) (N) tandoori chicken cooked with a butter base of onions, garlic, ginger, butter, cashew nuts, golden raisins, tomatoes & spices	15.95
Chicken Saag (D) chicken cooked in a cream based sauce with spinach & onions	15.95
Mango Chicken chicken coated with a chickpea batter, sauteed with mangos, onions & tomatoes	15.95
Pineapple Chicken boneless chicken, sauteed in a tangy pineapple, coconut sauce with potatoes	15.95
Chettinad Kolee South Indian dish cooked with chicken, potatoes, in an onion & pepper based sauce	15.95
Chicken Briyani (D) (N) spiced basmati rice blend cooked with chicken, onion, garlic, ginger, cashew nuts, raisins, and spices served with raita	16.95
Chicken Curry traditional dish cooked with chicken, onions, tomatoes & a curry blend	15.95

SEAFOOD

Shrimp Masala (D) shrimp cooked in a masala base of onions, bell pepper, tomatoes & cream	17.95
Shrimp Coconut Kurma (N) shrimp cooked in a curry base of onions, tomatoes, garlic, ginger, cashew nuts, golden raisins, spices & coconut milk	17.95
Shrimp Saag (D) shrimp cooked in a cream based sauce with spinach & onions	17.95

LAMB

Lamb Boti Masala (D) tandoori lamb cooked in a masala base of onions, bell pepper, tomatoes & cream	17.00
Lamb Coconut Kurma (N) lamb cooked in a curry base of onions, cashew nuts, golden raisins, tomatoes & coconut milk	17.00
Lamb Saag (D) lamb cooked in a cream based sauce with spinach & onions	17.00
Dhaba Lamb slow cooked lamb with potatoes in a curry base of onions & tomatoes	17.00
Rogan Josh (D) (N) lamb cooked in a cashew & cream sauce with onions & tomatoes	17.00
Lamb Vindaloo lamb & potatoes in tangy, fiery sauce	17.00
Lamb Briyani (D) (N) spiced basmati rice blend cooked with lamb, onion, garlic, ginger, cashew nuts, raisins, and served with raita	17.95
Lamb Curry traditional dish cooked with lamb, onions, garlic, ginger, tomatoes and curry spices	17.00
Chettinad Lamb south india preparation of lamb cooked with potatoes, onions, garlic, ginger, tomatoes and spices	17.00

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Pineapple Shrimp shrimp cooked with pineapple, tomatoes, & coconut cream	17.95
Shrimp Curry traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes and curry spices	17.95



VEGETARIAN & VEGAN

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

Vegetable Coconut Kurma (N) (V) mixed vegetables cooked with onions, tomatoes, cashew nuts, golden raisins, coconut milk & spices	13.95	Paneer Masala (D) house-made cheese cooked with bell peppers in a cream sauce	15.95
Channa Masala (V) garbanzo beans cooked in an onion & tomatoes & spices	12.50	Vegetable Masala (D) mixed vegetables cooked in a masala base of onions, bell pepper, tomatoes & cream	14.95
Mixed Vegetable Curry (V) mixed vegetables steeped in a curry sauce of onions & tomatoes	12.95	Bombay Mushroom (D) royal dish made with mushrooms cooked with butter base of onions & tomatoes	14.95
Coconut Tofu (V) tofu cooked in a curry base of coconut milk	12.95	Malai Kofta (D) (N) vegetable balls cooked in a cashew and raisins, cream sauce with onions & tomatoes	14.95
Punjabi Daal (V) lentils cooked with onions, tomatoes & spices	12.50	Saag Paneer (D) house-made cheese, spinach, cream & ground spices	14.95
Yellow Daal (V) whipped toor daal (yellow lentils) cooked with onions, tomatoes & spices	12.95		
Aloo Gobi (V) potatoes and cauliflower cooked with spices	12.95		
Mattar Mushroom (V) mushrooms and green peas cooked with spices	12.95		
Bhindi Allo (V) okra cooked with potatoes, onions, tomatoes, coconut milk & spices	12.95		
Vegetable Briyani (D) (N) spiced basmati rice cooked with vegetables, cashew nuts, golden raisins and spices, served with raita	14.95		
Baygan Bharta (D) smoked eggplant mash cooked with green peas, cream & spices	12.95		

INDIAN FLAT BREADS

Plain Naan (G) (V) flatbread freshly baked in a tandoor	2.50
Garlic Naan (G) (V) flat bread spotted with garlic & cilantro, tandoor fresh	3.00
Peshawari Naan (G) (N) (V) flat bread stuffed with mix of coconut, raisin & cashew, tandoor fresh	5.50
Tandoori Roti (G) (V) whole wheat flat bread, tandoor fresh	2.50

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

11. Ecco Domani Pinot Grigio, Italy 7|33

12. Firestone Sauvignon Blanc, California 7|29

13. Castle Rock Chardonnay, California 6|26

14. Scarlet of Paris Rosé, France 27

15. Matua Sauvignon Blanc, New Zealand 30

16. Beringer White Zinfandel, California 23

17. Hogue Gewurztraminer, Washington 29

SPARKING WINE

31. Korbel Extra Dry, California 35

RED WINES

GLASS | BOTTLE

21. Dark Horse Cabernet Sauvignon, CA 7|28

22. Blackstone Merlot, California 7|28

23. Cline Zinfandel, California 7|28

24. Bogle Petite Sirah, California 29

25. J Lohr Seven Oaks Cabernet, California 35

26. Da Vinci Chianti, Italy 30

27. Alamos Malbec, Argentina 29

28. Perrin Reserve Côtes du Rhône, France 30

HOUSE WINES

Chardonnay 5.95 | Cabernet 5.95 | Merlot 5.95 | Corkage (per bottle) 9