

Entrees



Veg. Samosa - potatoes, green peas, herbs & spices filled in a crisp fried dough \$5.00

Onion Bhaji - seasoned onion rings crisp fried in special batter of spices \$5.00

Pakora (Chicken/Cheese/Prawn) - chicken/cheese/prawns crisps fried in special batter \$8.00

Pastry - chef's special puff pastry
Veg \$4.00
Meat \$5.00

From the Tandoor



Chicken Tikka - cubes of roasted chicken marinated in Chef's special ingredients \$9.90

Tandoori Chicken - chicken with bone slowly cooked in the tandoor with different spices and yoghurt
S - \$10.50
L - \$16.90

Murg Makhani Tikka - boneless chicken roasted in the tandoor with a creamy topping \$10.90

Sheekh Kebab - cubes of lamb with a combination of spices & herbs, skewered & roasted \$10.00

Lamb Cutlet - lamb marinated in ginger, yoghurt & spices, slowly cooked in the tandoor \$11.90

Paneer Tikka - cottage cheese marinated in special ingredients roasted in the tandoor \$9.90

Tandoori Prawns - prawns marinated in yoghurt, ginger, garlic & spices, cooked in the tandoor \$13.90

Salads

Green Salad \$5.00

Chef's Special Green Salad - olives, cottage cheese and French dressing \$6.50

Dips

Raita \$2.00

Mint sauce \$2.00

Papadums \$2.00

Pickle \$2.00

Mango Chutney \$2.00

Kachumber salad \$2.00

Desserts

Banana & Coconut \$4.90

Kheer - rice cooked with milk, sugar & dried fruits & nuts \$6.00

Gulab Jamun - best served with vanilla ice cream \$5.90

Ice Cream - two scoops of your choice of ice cream (vanilla/strawberry/chocolate) \$3.00

Kulfi - plain/mango \$3.90

Rasmalai - sweet cottage cheese balls mixed in a thick sweet cream sauce \$6.90

Halva - made from grain flour & semolina \$4.90

prices include GST & may change without notice



Take Away Menu

Fully Licensed & BYO

16 A Princess Street
SANDY BAY

OPEN 7 DAYS

Lunch 11:30am-2:30pm
Dinner 5:00pm-10:00pm

P (03) 6224 3333
F (03) 6224 3322
www.bombayhouse.org

Gluten Free / Halal
(Bookings Available)



Chicken | Lamb | Beef



Korma (C/L/B) - your choice of meat cooked in a cashew nut and almond sauce garnished with fresh cream \$13.90

Vindaloo (C/L/B) - traditional Goa curry cooked with your choice of meat in vindaloo sauce \$13.90

Makhni (C/L/B) - chef's special creamy sauce with a touch of gravy \$14.90

Bombay (C/L/B) - chef's special curry with potatoes and your choice of meat \$13.90

Madras (C/L/B) - madras style curry blended in coconut milk with your choice of meat \$13.90

Seafood



Fish Curry - diced fish fillets, onion tomatoes based curry indulged with chef's mixed spices \$15.90

Chilli Prawn - chef's special seafood dish \$15.90

Fiery Prawn - chef's special dry master sauce taste touched with red & green capsicum \$15.90

Goan Fish Curry - diced Australian fish fillets cooked in south Indian goani style, lemony & spicy \$15.90

Mixed Seafood - chef's mix, onion & tomato sauce mauld over prawns, scallops, diced fish & mussels. \$16.50

Rice Dishes



Steamed rice - basmati rice \$2.50

Saffron rice - coloured basmati rice with saffron \$2.90

Peas Pulao - rice mixed with green peas & mild spices \$5.50

Biriyani - basmati rice cooked in flavoured masala (spices)
C/L/B/Prawns \$13.90
Vegetarian \$12.90

Chicken



Butter Chicken - popular traditional recipe \$13.90

Mango Chicken - cooked in a rich creamy mango sauce \$13.90

Chicken Tikka Masala - capsicum, onion & boneless tandoori chicken cooked in chef's special master sauce \$13.90

Chilli Chicken - chef's special, highly recommended \$14.90

Vegetarian



Vegetable Korma - in a creamy cashew gravy \$11.90

Aloo Gobi - great blend of spices with cauliflower & potatoes \$11.90

Saag Paneer - homemade cottage cheese cooked in a puree of spinach & Indian spices \$11.90

Malai Kofta - mashed potatoes & cottage cheese balls, deep fried & cooked in a creamy gravy \$11.90

Daal Makhni - lentils simmered overnight, tempered with onion, garlic & fresh tomatoes cooked in a creamy sauce \$11.90

Bombay Potato - chef's special curry with potatoes \$11.90

Chilli Paneer - chef's special vegetarian dish \$12.90

Bhindi Masala - spicy Okra with thick gravy soft taste \$12.90

Tandoori Bread



Plain Naan - plain flour bread baked in indian style clay oven \$2.50

Garlic Naan - bread with a touch of fresh garlic \$3.00

Special Cheese Naan - baked in spinach, shredded cheese and chicken \$3.90

Sweet Naan - baked in sweet mixed dried fruits with honey \$3.50

Keema Naan - bread stuffed with spicy minced lamb \$3.70

Roti - wholemeal bread \$2.00

Aloo Paratha - wholemeal flaky bread stuffed with mashed potato and butter spread \$3.50

Lamb | Goat



Bhuna Goat Curry (with bones) - goat meat with bones cooked in a thick gravy Bengali style \$13.90

Rogan Josh - boneless pieces of lamb cooked in a rich gravy with North-Indian spices \$13.90

Our chef has over 16 years experience - from Hobart, Sydney & the Middle East - preparing traditional cuisine from the heart of India.