



Bombay Palace

Shuruvat ~ Starters

Onion Bhajee	Onion coated in a mild gram flour batter deep-fried & served with tamarind sauce.	£6.90
Punjabi Samosa	Crisp flour patties filled with choice of hash vegetables served with tamarind chutney.	£6.90
Batata Wada	Dumplings of mashed potatoes served with coriander and mint chutney.	£6.90
Gol Guppe	A popular street snack of India. A hollow shell filled with a tangy, spicy chutneys.	£7.50
Pao Bhaji	Classic Mumbai street food – mashed vegetables served with toasted bun.	£8.00
Dahi Batata Puri	Lentil shells filled with a tangy mixture of bean sprout and coriander, finished with hung yoghurt, mint and tamarind chutney.	£8.00
Wada Pao	Potato patty in a bun with coriander chutney and red chilli flakes.	£8.00
Bhalla Papri Chaat	Savoury dumplings topped with assorted chutneys and yoghurt.	£8.50
Ragra Pattice	Potato cake with cottage cheese topped with chick peas and assorted chutneys.	£8.50
Chole Bhature	A traditional fried bread served with spicy chickpeas and chopped red onions	£8.50
Samosa Chaat	Samosa topped with chickpeas, chutneys, chopped onions and coriander	£8.50
Jaipuri Bhindi	Shredded okra marinated in batter of gram flour and spices, fried until crisp.	£8.75
Paneer Chilli	Cubes of cottage cheese in chilli garlic sauce and finished with chopped spring onions.	£9.75
Achari Murgh	Chunks of chicken marinated in pickling spices, grilled to perfection.	£9.50
Murgh Kaleji Masala	Chicken liver sautéed with onion, tomato, cumin seeds and coriander.	£9.50
Chilli Garlic Chicken	A spicy preparation of boneless chicken stir-fried. Indian soul food.	£9.75
Kheema Samosa	Spicy lamb mince with chopped celery, stuffed in a crispy pastry and fried.	£9.50
Shami Kebab	Pan-fried kebabs of ground lamb and lentil, flavoured with fennel, mace and herbs.	£9.50
Kheema Pao	Spiced mince served on a crusty bun. Choose between lamb or chicken.	£9.90
Amritsari Macchi	Batter fried fish, marinated in lime and caraway seeds.	£9.75
Shrimp Peri Peri	Spicy favourite of shrimps stir fried with spring onions and peri peri sauce.	£10.75
Tibatti Jhinga	Batter fried shrimps served with a spicy chilli and garlic chutney.	£10.75

Dedicated efforts are made by our chefs to create specialities from GM free ingredients

Food Allergies & Intolerances: Please note that some of our dishes contain or may come into contact with common allergens including dairy, peanuts, wheat, tree nuts, soy, cereals, egg, celery, mustard, sesame, sulphites, lupin, molluscs, fish & shellfish.

Before placing your orders please inform the manager if anyone in your party has a food allergy.



Tandoori Khazana ~ Barbecues

Marinated poultry, meats and vegetables are delicately grilled in the clay oven. This seals the marinade and enhances the flavour. All food cooked in this manner is special to the cuisine of Punjab.

Tandoori Kaliyan	Broccoli and cauliflower florets marinated and grilled	£13.50 / 9.75
Tandoori Mushroom	Fresh button mushroom marinated with dried fenugreek, mustard oil & yoghurt.	£14.25/ £10.25
Paneer Tikka	Cubes of cottage cheese marinated in mint and yoghurt.	£14.50 / 10.75
Tandoori Soya	Juicy soya chunks subtly spiced and grilled.	£15.75 / 11.50
Vegetarian Grill	Grilled assortment of the chef's choicest vegetarian barbeques.	£18.50
Tandoori Murgh	Chicken marinated overnight and char-roasted in the tandoor.	£16.75 / 10.75
Murgh Tikka	Morsels of chicken marinated in yoghurt and spices.	£16.75 / 11.75
Murgh Malai Kebab	Chicken breast marinated in cardamom, mace and soft cheese.	£17.75 / 12.50
Malmali Seekh Kebab	Minced lamb delicately seasoned and grilled to perfection.	£16.75 / 12.25
Changezi Champen	Juicy lamb cutlets marinated in fresh mint, fennel, pepper and yoghurt.	£25.75 / 18.75
Mahi Tikka	Cubes of boneless fish fillets marinated in saffron and spices.	£17.75 / 11.75
Tandoori Salmon	Salmon marinated in traditional Indian spices, grilled to perfection.	£22.75 / 15.75
Jhinga Lajawab	Jumbo prawns marinated in natural herbs, roasted in the clay oven.	£28.50 / 18.50
Kebab Platter	Grilled assortment of the chef's choicest barbeques.	£31.00

Maincourse

Chicken Tariwala	A traditional North Indian chicken curry - Speciality of Punjab.	£14.90
Kheema Hari Mirch	Minced chicken or lamb cooked in natural herbs and spices, finished with green chilli.	£16.75
Methi Murgh	Tender chicken chunks cooked in an earthy sauce flavoured with fresh fenugreek	£17.75
Murgh Tikka Makhani	Barbecued chicken morsels finished in white butter, cream and tomato gravy.	£17.75
Chilli Lamb	Strips of lamb stir-fried with Sichuan red chillies, coriander and soy.	£16.50
Roganjosh Kashmiri	Classic lamb curry of Kashmir, seasoned with mountain herbs.	£17.50
Karahi Gosht	Lamb cooked with dry masala, ginger and green chillies.	£18.75
Nalli Gosht	A speciality of Lucknow made with slow cooked lamb shanks.	£22.00
Balouchi Raan	Grilled leg of baby lamb pot roasted with freshly ground spices, finished in the tandoor.	£29.50
King Prawn Bhuna	King prawns cooked with fresh tomato, peppers, onions and herbs.	£19.75
Chilli Garlic Prawns	Zesty prawns stir fried with fresh red chillies, garlic and spring onions.	£19.75



Bombay Palace is on the cusp of completing 40 years! Chef Harjeet Singh dedicates 2020 reminiscing our culinary journey with a selection of timeless classics and some exciting and unique curries created to provide you with an insight of Indian cuisine's rich and varied heritage. **Choose how you want it made –**

Subz (Assorted Veg) - £12.50 Chicken - £15.75 Lamb: £17.50 Prawn - £18.75 Fish – 18.75

Goan Curry: A tangy and spicy curry made with coconut milk, tamarind, green chillies and jaggery, tempered with curry leaves, whole red chilli and mustard. **Recommended with: Fish, Chicken or Prawn**

Parsi Dhansak: A delightful traditional Parsi curry made with lentil, fresh dill leaves and our home made Dhansak masala giving it a unique flavour. **Recommended with Chicken or Lamb**

Nilgiri: Originating from the hilly tracts of Nilgiri forest in Tamil Nadu, this original curry is made with coconut, coriander and fresh mint. **Recommended with: Chicken, Prawn or Subz**

Lasooni Palak: Fresh spinach puree cooked with lots of ginger and garlic, garam masala, tempered with cumin and whole red chilli. **Recommended with: Chicken, Lamb, Prawn or Subz**

Vindaloo or Madras: For chilli loving enthusiasts, the chef infuses a special blend of ground spices into his recipe to create a fiery yet flavoursome delicacy.

Maincourse ~ Vegetarian

Tarka Dal	Yellow lentils tempered with cumin, chopped onion, ginger and garlic.	£9.50
Dal Makhani	Black lentils simmered overnight on the tandoor, finished with cream.	£9.75
Chana Masala	Traditional Punjabi style of cooking chickpeas and potato.	£9.75
Jeera Aloo	Potatoes tossed with cumin seeds, ginger, coriander and ground spices.	£9.75
Aloo Gobi	Potato and cauliflower stir-fried with ginger and roasted spices	£9.75
Bhindi Masala	Okra cooked with onion, herbs and spices.	£11.25
Dhingri Mutter	Fresh mushroom and green peas cooked with ground herbs and spices.	£11.50
Baigan Bharta	Smoked aubergine hashed and cooked with spices.	£11.75
Paneer Mutter	Cottage cheese and fresh green peas cooked with herbs and spices.	£12.50
Palak Paneer	Home made cottage cheese cooked with creamed spinach, cumin seeds and garlic.	£12.75
Paneer Makhani	Cubes of cottage cheese cooked in mild cashew nut and tomato gravy.	£13.50
Karahi Paneer	Fingers of cottage cheese cooked with capsicum, onions and tomato.	£13.50
Babycorn Makhni	Fresh baby corn chunks cooked with our signature creamy tomato gravy.	£13.50
Subz Jalfrezi	Fresh seasonal vegetables and paneer stir fried with spices and herbs	£13.50
Subz Makhanwala	Assorted fresh vegetables cooked in our signature creamy tomato gravy.	£13.50
Karela Do Pyaza	Fresh bitter gourd sautéed with onions, herbs and spices.	£13.75
Methi Mutter Malai	Green peas cooked with fresh fenugreek and finished with cream.	£13.75
Malai Kofta	Rich mild & slightly sweet preparation of veg dumplings, in a saffron sauce.	£13.75



Chawal ~ Rice Specialities

Kewal Chawal	Fluffy boiled basmati rice.	£4.75
Jeera Pulao	Basmati rice cooked with cumin, topped with golden fried onions.	£5.75
Fried Rice	Basmati rice stir-fried with your choice of: Vegetarian £8.95 Egg £9.95 Chicken £10.75 Shrimp £12.75	
Navratan Biryani	Rice preparation of vegetables with nuts, raisins, spices and herbs.	£17.75
Biryani	Delicacy of lamb or chicken or Prawn steam cooked with rice, fresh herbs and spices. Chicken £19.75 Lamb £22.75 Prawn £23.75	

Rotiyan ~ Breads

Tandoori Roti	Crisp unleavened whole wheat bread baked to perfection.	£3.50
Tawa Phulka	Traditional bread cooked on a hot griddle until it puffs up.	£3.50
Tandoori Naan	This is a leavened, oven-baked flatbread brushed with butter.	£3.75
Bhatura	A classic fluffy bread made with fermented dough, deep fried.	£3.95
Paratha	Flaky layered bread baked plain, with fresh mint or a stuffing of potato.	£4.25
Stuffed Naan	Choose any one stuffing – Onion / Chilli / Garlic or Peshawari	£4.50
Roomali Roti	Paper thin bread. A traditional speciality, ideal with kebabs.	£4.50
Missi Masala Roti	Whole-wheat spicy dough with fresh fenugreek, ginger, green chilli and mint.	£4.50
Kheema Naan	Leavened flour baked with a filling of spiced minced lamb.	£5.50

Raitas & Salads

Cucumber Raita	£3.75	Boondi Raita	£4.50
Pomegranate Raita	£4.75	Onion rings & lemon	£3.50
Cachumber Salad	£4.95	Green Salad	£4.95

*All prices are inclusive of VAT.
A discretionary service charge of 15% will be added to your bill.*



Brampton



Montreal



Kuala Lumpur



Toronto



Beverly Hills



London