



# BOMBAY GARDEN

Multi Cuisine Restro Bar

FOOD MENU



## CHAKHNA (BAR BITES)

### ROASTED PAPAD \$4.00

*Lentil crackers roasted and served with crunchy delight.*

### MASALA PAPAD \$8.00

*Lentil crackers with spicy mix of onion, tomato and coriander garnished with cheese and chat masala.*

### PEANUT MASALA \$10.00

*Roasted peanuts mixed with freshly chopped tomato, onion, coriander, and spices with a tangy twist.*

### VADA BITES \$12.00

*Small bites of spiced potatoes fried in chickpeas batter.*



### ONION BHAJIA \$12.00

*Sliced onions and spices mixed with chickpeas batter and crispy fried, served with ketchup or chutney.*

### MIRCHI PAKORA \$12.00

*Deep-fried fritters made with a bigger sized green chillies, gram flour, herbs and spices.*

### MIX PAKORA \$14.00

*Diced vegetables fried with chickpeas batter.*

### PANEER PAKORA \$15.00

*Indian cottage cheese aka paneer. Fried with chickpeas batter, served with ketchup or chutney.*







## BOMBAY SPECIAL (AMCHI MUMBAI)

### VADA PAV

\$12.00

Considered as original Indian Burger- potato dumplings infused with masala, garlic chili chutney, mint chutney and chilies.

### PANI PURI (GOL GAPPA)

\$12.00

Ball-shaped hollow deep-fried crisp filled with a mixture of potato and flavored water.

### SAMOSA CHAAT

\$15.00

Deconstructed Samosa on the sheet of garbanzo beans, topped with sweetened yoghurt and mint chutney.



### PAPDI CHAAT

\$15.00

A popular North Indian street food includes chickpeas, potatoes, various chutneys, yoghurt, Papdi, sev and is garnished with coriander.

### DAHI PURI

\$15.00

Dahi puri is a popular chaat snack from Bombay. It is filled with boiled potato cubes, spicy red chili chutney, sweet tamarind chutney and green cilantro chutney.

### BOMBAY SEVPURI

\$15.00

Sev Puri, a popular street food in India is made with crispy puri topped with potatoes, onions, tomatoes, various chutneys, sev.

### CHAAT PLATTER

\$25.00



## TANDOORI KHAZANA (GEMS FROM THE CLAY OVEN) VEG

**TANDOORI PHOOL / BROCOLLI** \$16.00 (Cauliflower)

*Cauliflower/broccoli florets marinated with light yoghurt and spiced batter.*

\$18.00 (Broccoli)

**ACHARI PANEER TIKKA** \$20.00

*Marinated cottage cheese with spices and yoghurt, cooked in clay oven.*

**KHUMB DELIGHT** \$22.00

*Handpicked mushrooms marinated and cooked in clay oven.*

**TANDOORI KHAZANA  
SPLASH VEG** \$28.00



## TANDOORI NON -VEG

**CHICKEN TIKKA** \$22.00

*Chicken mince cooked with onion, ginger, green chilli & marinated in tandoori herbs, cooked on a hot flat top.*

**TANDOORI CHICKEN** \$28.00 (Full)

*Tandoori roasted chicken marinated & seasoned in yoghurt and garlic.*

\$22.00 (Half)

**MURGH MALAI KEBAB** \$24.00

*Boneless chicken marinated in yoghurt and herbs & cooked in a Clay oven.*

**MUTTON SEEKH KEBAB** \$28.00

*Succulent lamb kebabs marinated, cooked in Clay oven and served with chutney.*

**TANDOORI JHINGA** \$30.00

*Prawns marinated in Indian herbs and spices and cooked in Clay oven.*

**TANDOORI KHAZANA  
SPLASH NON-VEG** \$40.00







## INDO CHINESE VEG

**GOBI MANCHURIAN** \$18.00  
(Dry/Gravy)

*Cauliflower coated with flour, deep fried and tossed in soya sauce.*

**VEG MANCHURIAN** \$18.00  
(Dry/Gravy)

*Cabbage coated with flour, deep fried and tossed in soya sauce.*

**CHILI PANEER (Dry/Gravy)** \$20.00

*Cottage cheese cooked in spicy soya sauce and chili sauce.*

**MUSHROOM MANCHURIAN** \$22.00  
(Gravy)

*Mushroom cooked in spicy soya sauce.*

**VEG FRIED RICE** \$12.00

*Boiled rice tossed with stir fried vegetables in soy & Chilli Chinese sauce.*

**VEG NOODLES** \$15.00

*Al dente noodles stir fried in oil, vegetables & soya sauce.*

## INDO CHINESE NON VEG

**EGG FRIED RICE** \$15.00

*Boiled rice tossed with fried eggs in soy & chilli chinese sauce.*

**CHICKEN FRIED RICE** \$18.00

*Boiled rice tossed with chicken in soy & chilli chinese sauce.*

**CHICKEN NOODLES** \$18.00

*Boiled noodles tossed with chicken in soy & chilli chinese sauce.*

**CHICKEN MANCHURIAN** \$20.00

*Crispy fried chicken pieces tossed in a sweet and savoury sauce.*

**CHICKEN LOLIPOP /MANCHURIAN LOLIPOP** \$24.00

*A popular Indo-Chinese appetizer, chicken drumette is marinated and then batter fried or baked until crisp*

**CHILI CHICKEN / CHILI FISH** \$24.00 (Chicken)

*Chili chicken/fish is an Indo chinese appetizer made of crisp fried chicken/ mutton bites tossed in sweet & spicy chili sauce.*

\$28.00 (Fish)







## MAIN COURSE – VEG



### MIX VEG KADAI \$18.00

A delicious Indian vegetarian dish comprising of a mixture of veggies in cooked in a spicy gravy flavored with a special kadai masala.

### PANEER BUTTER MASALA \$20.00

Cottage cheese cooked in tomato, butter and cashew based rich and creamy sauce.

### PALAK PANEER \$20.00

Cottage cheese cubes cooked in spinach based gravy.

### SHAHI PANEER \$20.00

Paneer cubes cooked in cashew and onion based mild creamy gravy.

### KADAI PANEER \$20.00

Indian cottage cheese, onions, and bell peppers cooked in a spicy onion tomato gravy flavored with freshly ground Kadai masala.

### PANEER TIKKA MASALA \$20.00

A curried dish of grilled paneer in a spicy tikka masala gravy.

### MUSHROOM MASALA \$20.00

Delicious Indian curry made with mushrooms, onions, tomatoes, spices & herbs.

### JEERA ALOO \$12.00

A flavourful & delicious North Indian side dish made with potatoes, cumin, spices and herbs.

### BHARVA BAINGAN \$15.00

Bharava Baingan is a Indian style eggplant curry made with spicy onion masala.

### ALOO GOBI \$15.00

Aloo Gobi is a simple vegetarian dish made with potatoes, cauliflower, spices and herbs.

### DAL TADKA \$16.00

Lentils cooked with Indian spices.

### DAL MAKHANI \$18.00

Lentils cooked with onions, tomatoes, butter and cream.

### BHINDI DO PYAAZA \$18.00

North Indian style dry curry (sabzi) recipe made by stir-frying Okra with twice the amount of onions (do Pyaza) and spices.





## MAIN COURSE - NON-VEG

### BUTTER CHICKEN \$24.00

Most popular dish of Indian cuisine, tendered chicken tikka pieces cooked in tomato based mild creamy makhani sauce.

### KADAI MURGH MASALA \$24.00

Boneless chicken cooked in Kadai gravy along with diced onion, capsicum and tomato.

### CHICKEN REZALA \$24.00

Beautifully rich dish that combines a selection of wonderful spices, nut pastes and yoghurt to produce a very fragrant dish.

### PUNJABI CHICKEN MASALA \$24.00

Boneless chicken cooked with Punjabi gravy.

### CHICKEN HANDI \$26.00

Boneless chicken cooked with Indian gravy.

### GOSHT PANIPATH \$28.00

Boneless chicken cooked with pistachio gravy.

### BHUNA MUTTON \$28.00

Mutton Pieces are pan-fried in spicy onion tomato thick gravy and deeply flavored with fresh ground spices

### MUTTON ROGHAN JOSH \$28.00

Mutton cooked in onion-tomato based sauce and spices with perfection.

### SAAGH GOSHT \$28.00

Mutton with garlic, onion and tomato cooked in spinach-based gravy with a touch of cream.

### MUTTON KEEMA PAV (SERVED WITH 2 PAVS) \$28.00

Spicy mutton mince slow cooked with spice and served with buttered pavs.

### MUTTON SUKKHA \$28.00

Dry Mutton in Indian Spices.

## SEA FOOD

### GOAN FISH CURRY \$26.00

This fish curry comes to you by way of Goa, with a deeply aromatic tomato and coconut based sauce.

### BENGALI FISH MASALA \$26.00

Fish curry specially made with Bengali spices and delicacy is a wholesome meal.

### TAWA FISH \$30.00

Made with fresh spices and masala with a tang of lemon.

### METHI FISH \$26.00

Flavourful curry where fried fish pieces are simmered in a spicy gravy prepared with yogurt, fresh fenugreek leaves.

### PRAWN MASALA \$30.00

Very traditional spicy tasty side dish made with prawns (or shrimp), onions, tomatoes, ginger, garlic, and few spices.







## EGG DISHES

### EGG CURRY

\$15.00

*A flavorful curry where hard-boiled eggs are simmered in an onion- tomato based gravy.*

### BOMBAY BHURJI PAV (SERVED WITH 2 PAVS)

\$15.00

*Scrambled eggs with lots of spices and served with buttered Pavs.*



## SALAD/ RAITA

### GREEN SALAD

\$10.00

*Sliced salad which has sliced cucumbers, carrots, tomatoes & onions seasoned with salt, pepper and lemon.*

### KUCHUMBER SALAD

\$8.00

*Kachumber, an Indian salad made with cucumbers, onions, tomatoes & herbs.*

### ONION SALAD

\$4.00

*Made by tossing thin sliced raw onion rings in lemon juice, spices and herbs.*

### MIX RAITA

\$6.00

*A tasty & creamy side dish made by blending veggies with curd & seasoned with spice powders.*

### CUCUMBER RAITA

\$6.00

*Made with yogurt, spices, herbs, cucumber.*







## RICE

### STEAMED RICE \$8.00

*Best in its natural form, steam rice is the best second half of every meal.*

### PEAS PULAO \$10.00

*Simple flavoured rice recipe made with long grain rice and green peas and fresh herbs.*

### JEERA RICE \$10.00

*Indian dish consisting of rice and cumin seeds.*

### VEG BIRYANI \$18.00

*Vegetable Biryani is an aromatic rice dish made with Basmati rice, spices & mixed veggies.*

### CHICKEN BIRYANI \$25.00

*Chicken Biryani is a savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together.*

### MUTTON BIRYANI \$30.00

*This authentic Indian dish is a layering of rice and slow cooked mutton gravy.*

### PRAWN BIRYANI \$30.00

*This authentic Indian dish is a layering of rice and slow cooked prawns gravy.*

### EGG BIRYANI \$20.00

*This authentic Indian dish is a layering of rice and slow cooked eggs gravy.*



## BREADS

### PLAIN NAAN \$4.00

*A handmade Indian side which is a leavened, oven-baked or tawa-fried flatbread mostly found in cuisines.*

### TANDOORI ROTI \$4.00

*Indian bread is soft in the center and crisp at the edges and it is traditionally made in clay ovens (tandoor).*

### BUTTER NAAN \$5.00

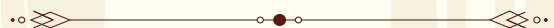
*A leavened, oven baked, or tawa fried flat bread and is greased with melted butter.*

### GARLIC NAAN \$6.00

*Indian leavened flatbread made with wheat flours and spiced with garlic.*

### CHEESE NAAN \$6.00

*A leavened flatbread made with wheat flours and stuffed with soft cheese.*





## SWEETS

**GULAB JAMUN** \$10.00

*Indian sweet that consists of deep-fried balls of dough and milk soaked in rose-flavoured sugar syrup.*

**GULAB JAMUN WITH VANILLA ICECREAM** \$12.00

*Indian sweet that consists of deep-fried balls of dough and milk soaked in rose-flavoured sugar syrup with vanilla icecream.*

**DRUNK GULAB JAMUN (WITH RUM)** \$16.00

*Indian sweet that consists of deep-fried balls of dough and milk soaked in rose-flavoured sugar syrup with a twist of Rum.*



**KULFI** \$7.00

*A cone-shaped Indian ice cream usually made with boiled milk. It comes in various flavours.*

**FRUIT ICE CREAM** \$8.00

*Natural flavours - Sitafal, Guava, Chickoo, Jamun, Coconut, Mango, Lichi.*

**CARROT HALWA** \$12.00

*Grated carrots in a pot containing a specific amount of water, milk and sugar, cardamom and then cooking while stirring regularly.*

**MOONG DAL HALWA** \$12.00

*Delicious halwa variant made with mung lentils, milk, sugar and nuts.*

**BROWNIE WITH VANILLA ICECREAM** \$15.00

*The luscious, creamy chocolate brownie served with a scoop of vanilla ice cream.*







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