

BREAD

NAAN \$ 2

WHITE FLOUR FLAT DOUGH BAKED IN A CLAY OVEN

TANDOORI ROTI \$ 2

WHEAT BREAD COOKED IN CLAY OVEN

GARLIC NAAN \$ 3.50

BREAD TOPPED W/ GARLIC, BUTTER & CILANTRO

GARLIC ROSMARY NAAN \$ 3.50

BREAD GARNISHED W/ GARLIC & ROSEMARY HERBS

ONION KULCHA \$ 4

NAAN STUFFED W/ ONIONS

AMRITSARI KULCHA \$ 4

STUFFED BREAD FILLED W/ POTATOES & ONION

CHEESE KULCHA \$ 4

STUFFED BREAD FILLED W/ CHEESE

BREAD BASKET \$ 10

TANDOORI ROTI, NAAN, GARLIC NAAN, ONION KULCHA

CHAPATI (2PC) \$ 2.00

WHEAT FLAT BREAD

PURI \$ 3.00

FRIED WHEAT BREAD

VEGETABLES

KADAI PANEER \$ 11

PANEER COOKED IN ONION TOMATO BASE CURRY SAUCE SAUTE'ED W/ ONION & BELL PEPPER

SAAG PANNER \$ 11

SPINACH BASE CREAMY SAUCE W/ COTTAGE CHEESE

MUTTER PANEER \$ 11

MUTTER BASE CREAMY CURRY SAUCE W/COTTAGE CHEESE

PANEER TIKKA MASALA \$ 11

PANEER COOKED W/ ONION TOMATO CREAMY SAUCE

PANEER MAKHANI \$ 11

PANEER COOKED IN TOMATO BASE CREAMY SAUCE

MALAI KOFTA \$ 11

COTTAGE CHEESE & POTATO BALLS W/ CREAMY SAUCE

NAVRATNA KORMA \$ 11

MIXED VEGETABLES IN NUTTY CREAMY SAUCE

KADAI VEGETABLES \$ 11

VEGGIES COOKED IN ONION TOMATO BASE CURRY SAUCE SAUTE'ED W/ ONION & BELL PEPPERS

BHINDI MASALA \$ 11

OKRA SAUTE'ED W/ ONIONS, TOMATOES, GINGER & GARLIC PASTE W/ INDIAN SPICES

BAINGAN BHARTA \$ 11

EGGPLANT COOKED W/ SIMPLE COMBINATION OF ONIONS, TOMATOES, GREEN PEAS & INDIAN SPICES

BAGARA BAINGAN \$ 11

EGGPLANT COOKED IN PEANUT, SESAME & COCONUT BASE SAUCE

MIRCH KA SALAN \$ 11

CHILLI COOKED IN PEANUT, SESAME & COCONUT BASE SAUCE

CHANA MASALA \$ 11

GARBANZO BEANS COOKED IN NORTHINDIAN STYLE

ALU GOBI \$ 11

SPICY CAULIFLOWER & POTATO COOKED IN ALONG W/ GINGER & TOMATOES

DAL TADKA \$ 11

COMBINATION OF DIFFERENT YELLOW LENTIL COOKED W/ DELICATE SPICES & HERBS

DAL MAKHANI \$ 11

BLACK LENTIL COOKED IN SLOW FIRE SEASONED W/ HERBS

LAMB MARINATED IN VINEGAR & INDIAN SPICES W/ POTATOES COOKED ON A LOW HEAT

LAMB KADAI \$ 14

PIECES OF LAMB, BELL PEPPER, ONION TOSSED W/ FRESH HERBS & SPICES COOKED IN KADAI

LAMB TIKKA MASALA \$ 14

LAMB IN A TOMATO & ONION BASED CREAMY SAUCE



RASTE KA KHANA KHANE KA RASTA

CHICKEN

CHICKEN CURRY \$ 12

CHICKEN COOKED IN TOMATO ONION BASE SAUCE

CHICKEN TIKKA MASALA \$ 12

CUBES OF CHICKEN IN A TOMATO & ONION BASED CREAMY SAUCE (BONELESS)

BUTTER CHICKEN \$ 12

SHREDDED CHICKEN COOKED IN TOMATO BUTTERY SAUCE

CHICKEN KORMA \$ 12

ONION BASED CREAMY SAUCE COOKED W/ CHICKEN

CHICKEN SAAGWALA \$ 12

CHICKEN COOKED IN SPINACH BASED CREAMY SAUCE

CHICKEN KADAI \$ 12

CHICKEN COOKED IN CURRY SAUCE & WHOLE SPICE POWDER BLENDED TOGETHER W/ ONIONS & BELLPEPPERS

CHICKEN VINDALOO \$ 12

SPICY REDCHILLI, VINEGAR, BLENDED W/ PORTUGUESE SAUCE W/ POTATO

CHICKEN MADRAS \$ 12

CHICKEN COOKED W/ MUSTARD SEEDS, CURRY LEAVES & DRY COCONUT BASED CURRY SAUCE

CILANTRO CHICKEN \$ 12

CHICKEN COOKED IN CILANTRO BASED GREEN SAUCE

CHICKEN CHETINAD \$ 12

COCONUT, MUSTARD SEEDS, CURRY LEAVES W/ FLAVORED SOUTHERN INDIAN SAUCE

LAMB

LAMB CURRY \$ 14

LAMB COOKED IN TOMATO & ONION BASED SAUCE

LAMB KORMA \$ 14

LAMB COOKED IN ONION & CASHEW BASED CREAMY SAUCE

LAMB SAAG WALA \$ 14

LAMB COOKED IN SPINACH BASED CREAMY SAUCE

LAMB VINDALOO \$ 14

GOAT

GOAT CURRY \$ 14

TENDER PIECES OF GOAT (W/ BONE), COOKED IN AN AUTHENTIC INDIAN CURRY

GOAT KADAI \$ 14

TENDER PIECES OF GOAT, BELL PEPPER, ONION TOSSED W/ FRESH HERBS & SPICES COOKED IN KADAI

GOAT SAAG \$ 14

GOAT COOKED IN SPINACH SAUCE

GOAT VINDALOO \$ 14

GOAT MARINATED IN VINEGAR & INDIAN SPICES W/ POTATOES COOKED ON A LOW HEAT

SHRIMP

SHRIMP CURRY \$ 15

SHRIMP COOKED IN AN AUTHENTIC INDIAN CURRY

SHRIMP KADAI \$ 15

SHRIMP, BELL PEPPER, ONION TOSSED W/HERBS & SPICES

SHRIMP VINDALOO \$ 15

SHRIMP COOKED W/ POTATOES IN VINEGAR BASED SAUCE

SHRIMP MASALA \$ 15

SHRIMP COOKED W/ ONION, BELLPEPPER CREAMY SAUCE

BOMBAY WOK

SPRING ROLL \$ 5

SAVORY ROLLS W/ CABBAGE & OTHER VEGETABLE FILLINGS INSIDE & WRAPPED IN A THIN PASTRY

GOBI MANCHURIAN \$ 10

CRISPY CAULIFLOWER CHUNKS W/ MANCHURIAN SAUCE & A TOUCH OF GARLIC

CHILLI PANEER \$ 11

PANEER COOKED IN ETHNIC CHINESE FLAVORS W/ BELLPEPPERS

VEG MANCHURIAN \$ 11

FRIED VEG BALLS IN A SPICY SWEET & TANGY SAUCE

SCHEZWAN FRIED RICE \$ 10

FRIED RICE MIXED W/ VEGETABLES & HOT SCHEZWAN SAUCE

TRIPAL SCHEZWAN \$ 11

COMBINATION OF VEG.NOODLES, RICE, & SCHEZWAN SAUCE

VEG HAKKA NOODLES \$ 10

STIR FRIED NOODLES W/ FINELY CHOPPED VEGETABLES & A CHINESE SAUCE

VEG FRIED RICE \$ 10

FRIED RICE MIXED W/ CHOP VEGETABLES

CHILLI CHICKEN \$ 12

CHICKEN FLAVORED W/ CHILLI SAUCE FLAVORS W/ BELLPEPPERS & ONION

CHICKEN MANCHURIAN \$ 12

CRISPY CHICKEN COOKED IN MANCHURIAN SAUCE

CHICKEN LOLLYPOP \$ 10

JUMBO CHICKEN WING COOKED IN CHILLI GARLIC SAUCE

CHICKEN HAKKA NOODLES

CHICKEN NOODLES COOKED W/ VEGGIES & CHINESE SAUCE

CHICKEN SCHEZWAN FRIED RICE

FRIED RICE W/ CHICKEN VEGGIES & HOT SCHEZWAN SAUCE

CHICKEN FRIED RICE

FRIED RICE MIXED W/ CHICKEN & CHOPPED VEGETABLES

BIRYANI

BASMATI RICE COOKED W/ YOUR CHOICE OF MEAT OR VEGETABLE SERVED W/ RAITA

VEGETABLE BIRYANI \$ 10

EGG BIRYANI \$ 11

CHICKEN BIRYANI \$ 12

GOAT BIRYANI \$ 13

LAMB BIRYANI \$ 13

SHRIMP BIRYANI \$ 14

JEERA PEAS PULAV \$ 5

BASMATI RICE \$ 4

LUNCH SPRCIAL

(MONDAY-FRIDAY)

CURRY LUNCH COMBO

CHOICE OF YOUR CURRY SERVED W/ DAL, RICE, SALAD & 1/2 NAAN

VEGETABLE \$ 8

CHICKEN \$ 9

LAMB \$ 10

GOAT \$ 10

SHRIMP \$ 11



DESSERT

GULAB JAMUN \$ 4

RAS MALAI \$ 4

MOONG DAL HALWA \$ 5

GAJAR HALWA \$ 5

खेल-दो-वकत-की-रोटी-का

घास - फूस

घर-की-मुर्गी-दाल-बराबर

बक रा-कि स्तों-पे
खिं गा-ला ला

दम-है-क्या-??

चीनी कम



MUMBAI KA MASKA

PANI PURI \$6

CRISPY PUFFED WAFERS SERVED W/ SPICY MINT WATER, CHUTNEYS & POTATOES

DAHI PURI \$6

CRISPY WAFER BALLS STUFFED W/ SPROUTS, POTATOES, YOGURT, CHUTNEY, SPRINKLED W/ SEV

HOT RAGDA DAHI PURI \$7

CRISPY WAFER BALLS STUFFED W/ HOT PEA SPROUTS, CURRY, YOGURT, CHUTNEY, SPRINKLED W/ SEV

SEV PURI \$6

FLAT CRISPY WAFERS LOADED W/ DICED POTATOES ONIONS, CHUTNEYS SPRINKLED W/ SEASONING

BOMBAY BHEL \$6

PUFFED RICE MIX W/ CRISPY WAFERS, CHUTNEY, POTATO, SPROUTS & ONION

DABELI \$7

POTATO STUFFING MIXED W/ PEANUTS SPRINKLED W/ SPECIAL DABELI MASALA SERVED INSIDE BUNS

VADA PAV \$7

SPICY POTATO PATTY SANDWICHED BETWEEN TWO BUNS MADE W/ AMUL BUTTER

GRILLED CHEESE VADA PAV \$8.5

SPICY POTATO PATTY SANDWICHED BETWEEN TWO BUNS MADE W/ AMUL BUTTER & HEAVY CHEESE

SAMOSA PAV \$6

SAMOSA, SANDWICHED BETWEEN BUNS W/ SWEET, SPICY & GARLIC CHUTNEYS

PAV BHAJI \$8

SPICY BLEND OF VEGETABLES & POTATOES IN TOMATO GRAVY SERVED W/ A BUN

CHEESE PAV BHAJI \$9

SPICY BLEND OF VEGETABLES IN TOMATO GRAVY W/ HEAVY CHEESE SERVED W/ A BUN.

BOMBAY SANDWICH \$8

GRILLED VEGETABLE SANDWICH W/ CORIANDER MINT CHUTNEY & SPECIAL SANDWICH MASALA

BOMBAY VEG. BURGER \$8

VEGGIE PATTY W/ SLICED FRESH VEGGIES FILLED BURGER

RAGDA PATTIES \$6

PEAS COOKED W/ SPECIAL SAUCE SERVED W/ POTATOES, PATTIES & CHUTNEY

VEG. FRENKIE \$6

SAUTE'ED VEGGIE PATTY WRAP FILLED W/ ONION, VEG. & CHEESE

PANEER KATHI ROLL \$7

DELICIOUS SNACK PREPARED BY SAUTÉING INDIAN COTTAGE CHEESE IN AROMATIC SPICES

BOMBAY SIZZLER \$14

FAMOUS PANEER SHASLIK SIZZLER

BOMBAY PANEER TIKKA \$12

FAMOUS GRILLED TANDOORI PANEER

EXTRA PAV \$2

EXTRA BREAD

DELHI KA CHASKA

SAMOSA \$3

PASTRY STUFFED W/ POTATOES AND PEAS

SAMOSA CHAT \$6

SAMOSA SERVED IN A GRAVY OF CHICKPEAS & GARNISHED W/ THREE HOMEMADE CHUTNEYS.

ALU TIKKI CHOLAY \$6

CRISPY POTATO CUTLETS DUNKED IN CHICKPEAS GRAVY, TOPPED W/ TAMARIND SAUCE & CORIANDER CHUTNEY

ALU PAPDI CHAT \$6

SPICED POTATOES & CHICKPEAS TOPPED W/ YOGURT & TAMARIND SAUCE

DAHI VADA \$6

LENTIL DUMPLINGS DUNKED IN A CREAMY WHIPPED YOGURT TOPPED W/ SPICY & SWEET CHUTNEYS

RAJ KACHORI \$7

SPICY CHAT BOWL STUFFED W/ POTATO & SPROUT SERVED W/ CURD, CHUTNEY & SEV.

BANARASI KACHORI CHAT \$7

DAL KACHORI GARNISHED W/ RAGDA, ONION & CHUTNEYS

CHOLAY BHATURE \$8

CHOLAY IS SPICY CURRY MADE W/ WHITE CHICKPEAS & BHATURE IS A FRIED FLAT BREAD

AMRITSARI KULCHA CHOLAY \$10

SPICY CURRY MADE W/ WHITE CHICKPEAS SERVED W/ STUFFED ONION & POTATO KULCHA

CHAT PLATTER \$10

2PC DAHIPURI & SEVPURI, SAMOSA CHAT, DAHI VADA

EXTRA BHATURA \$3

FRIED FLAT BREAD

DOSA MASTI

SADA DOSA \$7

CRISP PLAIN DOSA

MASALA DOSA \$8

DOSA STUFFED LIGHTLY SPICED ONIONS & POTATOES

MYSORE DOSA \$8

DOSA SPREAD W/ A FIERY RED CHUTNEY

MYSORE MASALA DOSA \$9

DOSA SPREAD W/ A FIERY RED CHUTNEY & STUFFED W/ SOME SPICED MASHED POTATO & ONION FILLING

GUNPOWDER DOSA \$8

GROUND DRY SPICY POWDER SPREAD ON DOSA

GUNPOWDER MASALA DOSA \$9

GROUND DRY SPICY POWDER SPREAD ON DOSA W/ POTATO ONION FILLING

CHEESE DOSA \$8

दिल्ली से
होन
BE



कोलावरी-डी

DOSA LOADED W/ CHEESE

BOMBAY BHAJI DOSA \$9

DOSA STUFF W/ SPICY BLEND OF VEGETABLES IN TOMATO GRAVY

CHINESE SPRING DOSA \$9

DOSA W/ THE FILLING OF VEGETABLES & CHINESE BASIC TRIO OF VINEGAR, SOYA & CHILLI SAUCES

VEG. UTTHAPAM \$8

PANCAKES MIXED W/ SPICES & VEGGIES SERVED W/ SAMBHAR & CHUTNEY

CHEESE UTTHAPAM \$8

PANCAKES TOPPED W/ CHEESE

ONION CHILI TOMATO UTTHAPAM \$8

PANCAKES TOPPED W/ ONIONS, TOMATOES, GREEN CHILLI.

AUNDE KA FUNDA

MASALA OMELETTE \$8

OMLETTE MADE W/ ONION, CHILLI, & SPICES

EGG BHURJI \$9

SCRAMBLED EGGS MADE W/ ONION, TOMATO, CHILLI & SPICES

EGG GOTALA \$10

GRATED BOILED EGG CURRY GARNISHED W/ AN HALF FRY EGG

BOIL EGG KHEEMA \$9

GRATED BOILED EGG CURRY

EGG CURRY \$11

BOIL EGG COOKED IN CURRY SAUCE

THANDA GARAM

MASALA TEA \$2

BLACK TEA INFUSED W/ CARDAMOM, GINGER, CINNAMON, & CLOVE, MADE W/ MILK.

MADRAS COFFEE \$2

SOUTH INDIAN COFFEE

MASALA LEMON SODA \$3

SODA MIXED W/ LEMON & SPICES

KALAKHATTA SODA \$3

SODA MIXED W/ LEMON & SPICES W/ SWEET & SOUR SYRUP

SUGARCANE MOJITO \$4

SUGARCANE & MINT COCKTAIL

MANGO LASSI \$3

A REFRESHING YOGURT DRINK, W/ MANGO & SUGAR.

SWEET LASSI \$3

A COOL YOGURT DRINK, SWEETENED W/ SUGAR & CRUSHED CUMIN

SALTED LASSI \$3

A SALTED YOGURT DRINK W/ CRUSHED CUMIN

CHIKOO SHAKE \$5

SAPODILLA BLENDED W/ MILK TO MAKE A SWEET THICK SHAKE.

SITAFAL SHAKE \$5

CUSTERD APPLE THICK SHAKE

SODA \$2

FRESH COCONUT WATER \$4

HOUSE SPECIALITIES

RAJ KACHORI

HOT RAGDA DAHI PURI

VADA PAV

BOMBAY VEG BURGER

PANEER KATHI ROLL

BOMBAY SIZZLER

BOMBAY PANEER TIKKA

SAMOSA CHAT

AMRITSARI KULCHA CHOLAY

CHOLAY BHATURE

CHAT PLATTER

MAYSORE MASALA DOSA

EGG GOTALA

TIKKA MASALA SAUCE

KORMA SAUCE

CILANTRO SAUCE

MAKHANI SAUCE

GHOBI MANCHURIAN

CHILLI PANEER

KALAKHATTA SODA

CHIKOO SHAKE

MOONG DAL HALWA



A Customer Is The Most Important Visitor On Our Premises. He Is Not Dependent On Us. We Are Dependent On Him. He Is Not An Interruption On Work; He Is The Purpose Of It. He Is Not An Outsider On Our Business, But He Is A Part Of It. We Are Not Doing Him A Favor By Serving Him, He Is Doing A Favor By Giving Us An Opportunity To Do So.

-MAHATMA GANDHI

आमची-मूम-भाई

थोडी-थोडी-पिया-करो