

HARYALI BAGH ♦ From the Vegetable Garden

53. ALOO MATTAR TAMATAR Peas & potatoes in a very smooth onion based curry.	\$15.50
54. PALAK PANEER Dry combination of spicy spinach & cottage cheese.	\$16.50
55. SHAHI PANEER Home-made cottage cheese cooked in creamy tomato sauce	\$16.50
56. MALAI KOFTA Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.	\$16.50
57. BOMBAY ALOO Diced potatoes cooked with cumin seed & spices. A dry dish.	\$15.50
58. ALOO GOBI Cauliflower & potatoes cooked with onions & spices	\$15.50
59. ALOO CHOLE Popular chickpea & potato curry cooked in masala sauce	\$15.50
60. NAVRATAN KORMA (MIXED VEG.) Seasonal mixed vegetables in almond based curry sauce	\$16.50
61. PANEER MATTAR Home-made cottage cheese & peas in curry sauce.	\$16.50
62. DAL-KHUSHBUDAR Lentils cooked on slow fire with green coriander & served with julienne ginger.	\$15.50
63. DAL MAKHANI Lentils cooked with garlic & spices.	\$15.50
64. DAL SAG Lentils cooked with spinach & spices.	\$15.50
65. DAL PUNCHMEL Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.	\$15.50
66. PALAK ALOO Diced potatoes cooked with a puree of leafy spinach & spices.	\$16.50
67. KHUMB MATTAR Mushrooms & green peas cooked with garlic, cream & spices.	\$15.50
68. MIXED VEGETABLES (SUBZI) Season vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.	\$16.50
69. PANEER BUTTER MASALA Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.	\$16.50
70. KADAI PANEER Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.	\$16.50
71. MUSHROOMS MATTAR KORMA Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.	\$16.50
72. PANEER JALFREZI Home-made cottage cheese cooked with spices & vegetables.	\$16.50

VARIETY OF INDIAN BREADS

73. NAAN Plain white flour bread.	\$3.50
74. KEEMA-NAAN Stuffed with spiced lamb mince.	\$6.50
75. NAAN MAKHANI Bread stuffed with butter & lightly garnished.	\$4.00
76. GARLIC NAAN A touch of chopped garlic.	\$4.00
77. PESHAWARI NAAN Naan stuffed with dried fruit & nuts.	\$6.60
78. VEG PARATHA Stuffed with spiced vegetables.	\$5.50
79. ALOO PARATHA Naan stuffed with mashed potatoes, coriander, spices, garlic & ginger paste.	\$5.50
80. PANIR KULCHA Stuffed with cottage cheese & spices.	\$6.50
81. ONION KULCHA Stuffed with sliced onions & spices.	\$5.50
82. TANDOORI ROTI Wholemeal bread.	\$2.50

SIDE DISHES (per serve)

83. PAPADOMS	\$3.00
83. MINT CHUTNEY Yoghurt mixed with mint & spices.	\$3.00
83. MIXED HOT PICKLE Lime, Mango & Chilli.	\$3.00
83. MANGO CHUTNEY Mildly spiced mangoes.	\$3.00
83. KECHUMBER Diced onions, tomatoes, cucumber with a touch of lemon juice & spices.	\$3.00
83. RAITA Yoghurt mixed with cucumber & ground spices.	\$3.00
83. NATURAL YOGHURT	\$3.00

RICE PULAO & BIRYANIES

84. BASMATI RICE Plain basmati rice. Per serve:	\$5.00
85. KASHMIRI PULAO Basmati rice with nuts & fruits.	\$8.50
86. PEAS PULAO Basmati rice cooked with sautéed onions & spices.	\$8.50
87. CHICKEN FRIED RICE Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	\$18.50
88. LAMB/BEEF/CHICKEN BIRYANI Tender cuts of meat cooked with basmati rice.	\$18.50
89. VEGETABLE BIRYANI Basmati rice cooked with assorted diced fresh vegetables.	\$17.50



The Home of Good Indian Food

TAKEAWAY MENU

77 Maunganui Road
Mount Maunganui
Ph: 575 3093

Winter Hours

Tuesday – Sunday: 5.00 pm - 9.00 pm

Summer Hours

Monday – Sunday: 5.00 pm – 9.00 pm

**AUTHENTIC INDIAN
TANDOORI & CURRY DISHES**

Gluten Free and Dairy Free options.
Large Selection of Vegetarian Dishes

Effective 1 December 2015

Prices inclusive of GST.

Prices subject to change without notice.



Visit our Website: www.bombaybrasserie.co.nz

For Delivery Phone 07 575 3093
Conditions apply

SHURUAAT ♦ ENTREE

- 1. VEGETABLE SAMOSA** \$8.50
Short pastry pockets filled with vegetables & spices, served with home-made sauces. Two pieces per portion
- 2. SEEKH KEBAB** \$13.50
A speciality from the kitchens of the "Nawab of Rampur". Lamb mince with onions & spices, pressed on a skewer & smoke in clay oven.
- 3. CHOOZA TIKKA** \$13.50
Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.
- 4. HARYALI CHICKEN TIKKA** \$13.50
Boneless chicken pieces marinated with green herbs & then roasted in the Tandoori oven.
- 5. SHRIMP PAKORA** \$16.50
Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion
- 6. FISH TANDOORI** \$18.50
Fillets of fish soaked in exotic fine spices & yoghurt, cooked gently over a low fire. Eight pieces per portion.
- 7. VEG PAKORA AMRITSARI** \$8.50
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. Four pieces per portion.
- 8. MEAT PLATTER FOR 2** \$23.90
Combination of Chooza Tikka, Seekh Kebab, Haryali Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover.
- 9. VEGETARIAN PLATTER FOR 2** \$21.90
A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.
- 10. ONION BHAJI** \$8.50
Sliced onion dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 11. PANEER PAKORA** \$15.00
Home-made cheese dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.

KHANNE-'E'-KHAS ♦ MAIN COURSE FROM THE 'TANDOOR'

- 12. TANDOORI CHICKEN**
Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted.
- Full \$25.90
Half \$17.90

RASOEE ♦ KHANA From the Curry Kitchen**All Curry Mains served with Basmati rice.****We will endeavour to cook the dishes to the taste of your palate: Mild, Medium, Hot, Very Hot****RASOEE ♦ KHANA From the Curry Kitchen****GOAT MAINS \$19.90**

- 13. GOAT SHAHAJEHAN**
A delicious dish of diced goat prepared Mughlai style.
- 14. GOAT SAGWALA**
Diced goat cooked in fresh green spices and a puree of green leafy spinach.
- 15. BAKRA ROGANJOSH**
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 16. GOAT JHALFREZI**
Diced goat cooked with spices and vegetables.
- 17. GOAT PASANDA**
Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds.
- 18. GOAT DO PIAZA**
Diced goat with sautéed onions and spices. A popular dish.
- 19. GOAT MASALA**
Diced goat with capsicum, tomato, cashews, cream and spices.
- 20. GOAT KORMA**
Diced goat cooked in a creamy sauce of almond paste, cream & spices.

LAMB MAINS \$19.50 BEEF MAINS \$18.90

- 21. LAMB / BEEF VINDALOO**
A typical Goanese style dish cooked in vinegar & whole spices.
- 22. MUTTON 'ANARKALI' (MUGHLAI)**
Anarkali - the dancing girl that almost stole the Mogul throne. Tender morsels of lamb, sautéed with onions, tomatoes & chopped mint sprinkled onto the dish.
- 23. LAMB / BEEF ROGANJOSH**
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 24. LAMB / BEEF KORMA**
Diced lamb / beef in a creamy sauce of almond paste, cream & spices.
- 25. LAMB / BEEF SAGWALA**
Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices & a puree of green leafy spinach.
- 26. BHUNA LAMB / BEEF**
Diced lamb / beef cooked with ginger, garlic, onion and spices.
- 27. LAMB / BEEF MADRAS**
A hot south Indian dish, cooked to suit your palate.
- 28. LAMB / BEEF JHALFREZI**
Diced lamb / beef cooked with spices & vegetables.
- 29. LAMB / BEEF PASANDA**
Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, with spices, yoghurt, cream & crushed almonds.
- 30. LAMB / BEEF DO PIAZA**
Diced lamb / beef with sautéed onions & spices. A popular dish.
- 31. LAMB / BEEF NAWABI**
Diced lamb / beef cooked with dried fruit & spices.
- 32. LAMB / BEEF MASALA**
Diced lamb / beef cooked with capsicum, tomato, cashews, cream & spices.

RASOEE ♦ KHANA From the Curry Kitchen**CHICKEN MAINS \$18.90**

- 33. BUTTER CHICKEN**
A chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.
- 34. MURGEE MADRAS**
South Indian curry usually very hot but we can prepare it to suit your palate.
- 35. CHICKEN VINDALOO**
This is a Goanese style dish cooked with vinegar & spices.
- 36. CHICKEN JHALFREZI**
Boneless chicken cooked in spices & vegetables.
- 37. CHICKEN KORMA**
Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.
- 38. CHICKEN TIKKA MASALA**
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.
- 39. CHICKEN SAGWALA**
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach.
- 40. BHUNA CHICKEN**
Boneless chicken cooked with ginger, garlic, onion & spices.
- 41. KADAI CHICKEN**
Boneless chicken cooked with crushed tomato, onions, fresh coriander, & chillies.
- 42. CHILLI CHICKEN**
A popular dish of chicken pieces battered in egg & cornflour, and cooked with capsicum, onions & spices.
- 43. MANGO CHICKEN**
Chicken pieces, cooked with mango pulp, onions, yoghurt & spices
- 44. HONEY CHICKEN**
Tender pieces of chicken cooked with honey and spices. Rich honey flavoured sauce.

FISH MAINS

- 45. JHINGA (SHRIMP) MALABARI** \$22.90
Shelled shrimps cooked in coconut & capsicum.
- 46. JHINGA (SHRIMP) SAGWALA** \$22.90
Shelled shrimps cooked with spinach & spices.
- 47. BUTTER SHRIMP** \$22.90
Shelled shrimps cooked in a creamy sauce.
- 48. JHINGA (SHRIMP) MASALA** \$22.90
Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.
- 49. BUTTER SCALLOP** \$22.90
Scallops cooked in a creamy sauce
- 50. MACHLI (FISH) TAMATARWALI** \$23.90
Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.
- 51. FISH JHALFREZI** \$23.90
Fish of the day cooked with spices & vegetables.
- 52. FISH MASALA** \$23.90
Fish of the day cooked in a masala sauce.