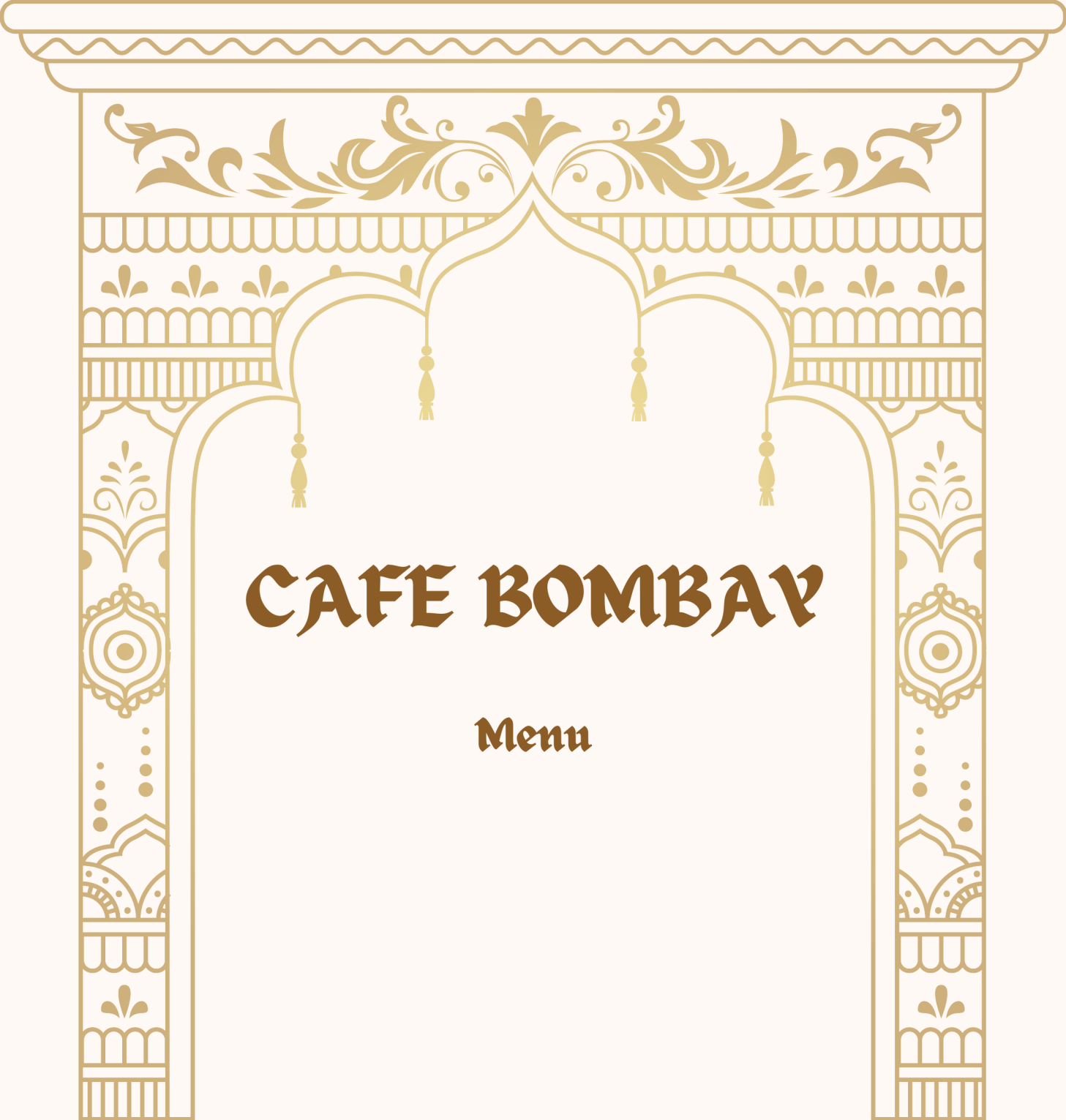


A decorative archway frame in a golden-brown color. The frame features intricate floral and geometric patterns. At the top, there is a wide, flat roof-like structure with a scalloped edge. Below this, the archway is defined by a series of smaller arches and tassel-like ornaments hanging from the top. The central opening of the archway is the largest and is where the text is placed.

CAFE BOMBAY

Menu

Prices do not include a 10% VAT and 15% gratuity



APPETIZERS

Veggie Samosa 🌱

\$12

Potatoes, peas and spices stuffed into a dough pocket and fried.

Onion Pakoda/Bhaji 🌱

\$12

A popular snack, these fritters are made from sliced onions, chickpea flour, and spices.

Paneer Bhaji 🌱

\$15

A delicious scramble made with paneer cheese, onions, tomatoes, ginger-garlic paste, green chilies and some spices.

Paneer Chili 🌱

\$20

Crisp, fried paneer is tossed delicately in a slightly sweet and tangy chili sauce.

Chicken Chili 🔥

\$20

Crispy and tender chicken bites are tossed in a slightly sweet and tangy chili sauce.

Chicken Lollipops

\$20

A chicken drumstick lightly battered and fried, served with our special homemade sauce.

Chicken Tandoori (half) 🔥

\$25

Marinated chicken marinated in spices, yogurt, citrus, and cooked in a traditional clay oven.

Chicken Tandoori (whole) 🔥

\$35

Cooked in a traditional clay oven, this choice is perfect for two people to share.

Chicken Tika

\$22

Skewered boneless chicken pieces that have been marinated in assertive spices and cooling yogurt.

Mahi Fish Fingers

\$18

Fresh mahi breaded and grilled with traditional spices.

vegetarian 🌱

spicy 🔥

extra spicy 🔥🔥

MAINS

Paneer Masala with rice \$20

A rich and creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

Shrimp Masala with rice \$25

Fresh shrimp are cooked in a rich and creamy masala sauce with onions, tomatoes, butter, and spices.

Lamb Masala with rice \$30

A classic Indian dish made with tender lamb and cooked in a rich masala sauce with spices and butter.

Rajma Masala 🌱 \$20

Popular in North India, this masala consists of red kidney beans cooked in a masala sauce.



🔥 🌱 Mixed Vegetable Curry with rice \$20

Fresh vegetables are mixed into a rich curry sauce that is warm and spicy, served with a side of rice.

🔥 Chicken Curry with rice \$20

Fresh and tender pieces of chicken are marinated and cooked in a rich curry sauce; the ultimate comfort food dish.

🔥 Fish Curry with rice \$28

Fresh fish cooked delicately in a creamy and rich curry made with onions, tomatoes, and traditional spices.

🌱 Dal Fry with rice \$15

Lentils, onions, spices and fresh herbs are cooked into a delicious and rich creamy dish.

vegetarian 🌱

spicy 🔥

extra spicy 🔥 🔥

MAINS

Butter Chicken with rice

\$25

Tender chicken cooked in an Indian spiced creamy, tomato based sauce featuring the flavors of garam masala.

Chicken Kolhapuri with rice 🌶️🌶️

\$25

This spicy chicken curry is loaded with all the delectable flavors of Kolhapuri cuisine and an onion-tomato gravy.

Vegetable Biryani 🌱

\$20

Loaded with veggies, crunchy cashews, warm spices, and herbs, this biryani is a delight to the taste buds in every bite.

Chicken Biryani

\$25

Packed with fragrant rice and juicy, tender chicken pieces, slow-cooked in a clay pot.

Shrimp Biryani

\$20

A spicy and delicate, full-flavored meal, made with fragrant basmati rice, tender-cooked shrimp, and caramelized onions.

Paneer Biryani 🌱

\$25

A mildly spiced and layered biryani dish that centers paneer cheese and is both comforting and delightful.

Lamb Biryani

\$30

A classic dish with fresh and tender lamb cooked in a delicate blend of spices and layered with fragrant rice.



SIDES

Chapati

\$3

Also known as roti, this is a traditional flatbread that is soft and flavorful.

Basmati rice

\$5

Fluffy and fresh aromatic rice to go with curries and biryanis.

Raita

\$2

A cooling and refreshing condiment made with yogurt, cucumbers, onions, and spices.

Jeera rice

\$7

A fragrant and aromatic rice dish scented with cumin seeds, cardamom and green chilli.

Matar rice

\$7

Rice and delicate peas with onions and aromatic spices.

Vegetable rice

\$7

Fresh and fragrant rice dish with carrots, french beans, and cilantro.

vegetarian 🌱

spicy 🔥

extra spicy 🔥🔥

DRINKS

Sodas \$2.50

Coca-Cola, Diet
Coke, Sprite, Ginger
Ale, Club Soda, Tonic
Water

Juices \$3

Cranberry, Orange,
Pineapple,
Grapefruit, Fruit
Punch

Beers \$7

Kalik, Bud Light,
Corona, Heineken

Wines \$15

glass (red or white) \$15
bottle (red or white) \$50

Liquor \$12

Coconut rum,
Stolichnaya, Bacardi
Anejo, Bacardi White,
Campari, Jack
Daniels, Jose Cuervo
Gold

Premium Liquor \$15

Johnny Walker Black
Label, Belvedere,
Grey Goose,
Hennessy, Tanqueray,
Tito's, Dewars White
Label