



Chef: Umed Singh

bombay masala

MOKOTÓW

TRADITIONAL FLAVORS STRAIGHT FROM THE STREETS OF BOMBAY

The heart of Bombay in Warsaw

The restaurant owner comes from Bombay which is the capital of the best Indian street food and restaurants with aromatic spices and flavors. Together with his wife they try to replicate the atmosphere and tastes of old Bombay.

STARTERS

SAMOSA - 1 pcs. 12 zł / 2 pcs. 21 zł
Crispy dumplings stuffed with potatoes and green peas

SAMPHIRE KOLIWADA - 26 zł
Samphire battered in spicy dough and deep fried

HARA BARA KEBAB - 22 zł
Green vegetables cutlets

ANGARI TIKKI - 22 zł
Spicy vegetable cutlets

PAKORAS DELIGHT - 27 zł
Slices of vegetables battered in lentil dough and deep-fried

PANEER PAKORAS - 32 zł
Slices of paneer battered in lentil dough and deep-fried

CRISPY ALOO - 19 zł
Crispy potatoes with masala

ONION BHAJIA - 22 zł
Golden fried onion balls

MUTTON SAMOSA - 1 szt 13 zł / 2 szt 24 zł
Crispy dumplings stuffed with lamb and potatoes

CHICKEN 65 - 32 zł
Pieces of chicken in spicy dough with curry leaves

SQUIDS KOLIWADA - 37 zł
Crispy Indian squids in spicy dough

PRAWNS KOLIWADA - 47 zł
Shrimps fried in spicy dough

JHINGA FRY - 47 zł
Shrimps fried on ghee butter with garlic, curry leaves and coriander

CHUTNEYS - 1 pc - 6 zł / 3 pcs - 16 zł

Coriander - mint / Date - tamarind /
Tomato - coconut / Samudra /
Mango Chutney / Mixed pickle /
Raita

We recommend

SET MENU Perfect for 2 People

VEGETARIAN - 175 zł

STARTERS

Pakorras Delight, Vegetable Tikki, Paneer Tikka

MAIN COURSES

Vegetarian Sizzler
Bombaj Masala Vegetables

ADDITIONALS

Rice
Tandoori Breads

DESSERTS

NON VEGETARIAN - 189 zł

STARTERS

Prawns Koliwada, Chicken Tikka, Onion Bhajia

MAIN COURSES

Bombaj Masala Chicken
Mutton Chilli Sizzler

ADDITIONALS

Rice
Tandoori Breads

DESSERTS

BOMBAJ MASALA PLATTER - 135 zł

Lasooni Prawns, Squids Koliwada, Fish Tikka,
Reshmi Paneer Tikka, Samphire Pakora, Crispy Aloo,
Masala Salad, Chutney

MIX PLATTER - 85 zł

Chicken Tikka, Gosht Seekh Kebab, Paneer Tikka,
Pakorras Delight, Hara Bara Kebab, Raita, Chutney

SALAD BOWLS

BOMBAJ VEG BOWL - 39 zł
Edamame / Carrots / Cauliflower / Bitroot /
Mix salads / Cashewnuts / Pomegranate /
Coconut - Tomato Dip

TANDOORI CHICKEN BOWL - 44 zł
Roasted chicken / Courgette / Carrots / Pepper /
Red onion / Spinach / Kalonji / Garlic Vinaigrette

PRAWNS/PANEER SALAD BOWL - 49 zł
Roasted prawns ora paneer / Pineapple / Mung daal
/ Lettuce / Pepper / Pomegranate / Coriander - Mint
Pesto

MASALA SALAD - 18 zł

TANDOORI SPECIALTIES

TANDOORI FISH SAMUDRA - 60 zł

Zander marinated in Indian spices roasted with courgette and lemon served with tomato-ginger sauce

TANDOORI LAMB TIKKA - 65 zł

Pieces of lamb marinated in Indian herbs roasted in clay oven served with mint sauce and salad

TANDOORI DUCK - 58 zł

Roasted duck breast served with salad and chutney

RESHMI PANEER TIKKA - 48 zł

Grilled cottage cheese with courgette and pepper served with coriander pesto

LASOONI PRAWNS - 52 zł

Tiger prawns marinated in Indian spices

GOSHT SEEKH PARATHA - 42 zł

Indian bread stuffed with minced lamb meat

GOSHT SEEKH KEBAB - 36 zł

Minced mutton kebab

TANDOORI CHICKEN TIKKA - 28 zł

Chunks of chicken legs marinated in Indian spices and yoghurt

MALAI KEBAB - 28 zł

Pieces of chicken breast marinated in cashewnut paste

PANEER TIKKA - 34 zł

Home made cottage cheese marinated and grilled in tandoor

SOUPS

MULLIGATAWNY SHORBA - 19 zł

Creamy lentil soup with coconut milk

MUTTON SHORBA - 25 zł

Soup with pieces of lamb

SEA FOOD SHORBA - 27 zł

Spicy seafood soup with tomato and coconut milk

Level of spiciness

Vegan dishes

List of allergens found in our dishes is available at the Service. In case of intolerance, please let us know and consult our staff.

CURRY

* All main courses vegetarian & non-vegetarian are served with plain basmati rice or plain tandoori bread naan / roti. Flavoured bread is extra paid.

WITH CHICKEN

PLANT CHICKEN + 7 zł

BUTTER CHICKEN - MURGH MAKHANI - 52 zł

Barbecued chicken in creamy tomato – cashewnut gravy

BOMBAJ MASALA CHICKEN - 50 zł

Chicken in Indian spices with cury leaves and coconut milk

COCONUT CHICKEN - 50 zł

Cashewnut marinated chicken breast roasted in tandoor served in sweet coconut gravy

CHICKEN TIKKA MASALA - 52 zł

Barbecued chicken in spicy tomato gravy

BALTI CHICKEN - 50 zł

Pieces of chicken and slices of bell pepper in aromatic gravy with peanuts

CHICKEN HARA MASALA - 50 zł

Chicken in spinach-coriander gravy

CHICKEN CHETTINAD - 50 zł

Chicken in traditional South Indian curry

CHICKEN MADRAS - 50 zł

Chicken in very spicy gravy from Madras

CHICKEN TIKKA SIZZLER - 56 zł

Chicken tikka fried with vegetables served on a hot platter

DUCK CHILLI SIZZLER - 64 zł

Tandoori duck served on hot platter

TANDOORI BREADS

PLAIN NAAN / ROTI - 12 zł

Tandoori bread made of wheat/wholegrain flour

BUTTER / LASOONI / MINT / KALONJI / CORIANDER NAAN / ROTI - 15 zł

Tandoori bread with add-on to choose from: butter / garlic / mint / nigella seed / sesame

ASSORTED BREAD BASKET - 28 zł

Basket of assorted Indian breads

ALOO MASALA KULCHA - 24 zł

Indian bread stuffed with spicy masala paste

CHEESE PARATHA - 24 zł

Indian bread stuffed with soft cheese and masala

RICE

MIX VEGETABLE PULAO - 19 zł

Fried rice with vegetables

PULAO - 16 zł

Fried rice with a choice of: Green peas / cumin seeds / mint / lemon juice

PLAIN PULAO - 16 zł

Fried rice with spices

PLAIN RICE - 9 zł

Steamed basmati rice

VEGETARIAN

PALAK DAAL - 36 zł

Yellow lentils fried with spinach, tomato & chilli

DAAL MAKHANI - 38 zł

Black lentils cooked in tomato-cashewnut gravy

PALAK PANEER - 48 zł

Chunks of cottage cheese in spinach sauce

PANEER TIKKA MASALA - 48 zł

Chunks of cottage cheese from tandoor in spicy tomato gravy

PANEER MAKHANI - 48 zł

Pieces of paneer cheese in tomato-cashewnut gravy

VEG KOFTA CURRY - 42 zł

Vegetable koftas in creamy gravy

PANEER CHILLI - 48 zł

Fried pieces of paneer with vegetables, chilli and soya sauce

DEWANI HANDI - 42 zł

Sweet potato, eggplant, mushrooms, cauliflower and fresh spinach leaves cooked in spinach-coriander sauce

BOMBAJ MASALA VEGETABLES - 42 zł

Chickpeas, cauliflower & courgette cooked in coconut-onion gravy with curry leaves

BHINDI VEG MASALA - 42 zł

Pieces of okra, potato, courgette with cashewnuts cooked in tomato gravy

VEGETARIAN SIZZLER - 50 zł

Okra, paneer, baby corn, carrot, green bean, courgette and peanuts fried in Indian spices served on a hot platter

WITH FISH / PRAWNS

BOMBAJ MASALA FISH / PRAWNS - 54 zł / 60 zł

Speciality of "Bombaj Masala" - zander/prawns in coconut sauce with curry leaves

MOLEE FISH / PRAWNS - 54 zł / 60 zł

Zander / prawns stewed in coconut sauce with fresh bell pepper

GOAN FISH/ PRAWNS CURRY - 54 zł / 60 zł

Zander / prawns in tomato curry sauce with coconut milk from Goa

PRAWNS CHILLI - 60 zł

Shrimps fried with vegetables, chilli and soya sauce

SEAFOOD SIZZLER - 64 zł

Tiger prawns, squids & zander tossed with bell pepper and samphire served on hot platter

WITH LAMB

MUTTON BOMBAJ MASALA - 58 zł

Pieces of lamb in coconut onion gravy with curry leaves

MUTTON GULZAR - 58 zł

Cashewnut - almond lamb stew

GOSHT TIKKA MASALA - 58 zł

Lamb kebab in tikka masala sauce

MUTTON MOLEE - 58 zł

Pieces of lamb in tomato-cashewnut gravy with dry coconut and bell pepper

BHUNA GOSHT - 58 zł

Chunks of lamb fried in Indian spices

KERALA LAMB CURRY - 58 zł

Lamb prepared in South Indian Style

MUTTON CHILLI SIZZLER - 60 zł

Crispy lamb fried with vegetables, chilli and soya sauce served on hot platter

BIRYANI

Traditional Dish from North India
Basmati Rice cooked with spices and:

LAMB - 62 zł

PRAWNS - 62 zł

CHICKEN - 56 zł

VEGETABLES AND PANEER - 50 zł

INDIAN SWEETS

GULAB JAMUN - 16 zł

Deep fried mini donuts soaked in cardamom syrup

RAS MALAI - 16 zł

Cheese balls in saffron sauce

KULFI - 18 zł

Traditional Indian ice cream

PESHAWARI NAAN - 24 zł

Crispy flat bread stuffed with: Paneer cheese and dry fruits / or Nut and chocolate paste

NOTICE

Dear Guests if You are happy about the food and service please don't forget about tips for our staff.

Table from 4 guests will be charged 10% service.



bombajmasala.pl

THALI LUNCH ◆ MONDAY - FRIDAY 11:00 - 16:00