



STARTERS

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| SAMOSA | 1 pcs. 9 zł 2 pcs. 16 zł |
| Crispy dumplings stuffed with potatoes and green peas | |
| SAMPHIRE KOLIWADA | 24 zł |
| Samphire battered in spicy dough and deep fried | |
| HARA BARA KEBAB | 18 zł |
| Mixed vegetables cutlets | |
| ANGARI TIKKI | 18 zł |
| Spicy vegetables cutlets | |
| PAKORAS DELIGHT | 19 zł |
| Variety of vegetables battered and deep-fried | |
| PANEER PAKORAS | 29 zł |
| Slices of paneer battered and deep-fried | |
| ONION BHAJIA | 18 zł |
| Golden fried onions | |
| MUTTON SAMOSA 1 pcs. 10 zł 2 pcs. 19 zł | |
| Crispy dumplings stuffed with lamb and potatoes | |
| CHICKEN 65 | 26 zł |
| Pieces of chicken in spicy dough with curry leaves | |
| SQUIDS KOLIWADA | 35 zł |
| Crispy Indian squids | |
| PRAWNS KOLIWADA | 45 zł |
| Tiger Prawns fried in spicy dough | |
| JHINGA FRY | 45 zł |
| Tiger Prawns fried in ghee butter with garlic, curry leaves and coriander | |



SAUCES AND CHUTNEYS

1 pcs. 5 zł 3 pcs. 12 zł

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| Coriander - Mint |
| Date - Tamarind |
| Tomato - Coconut |
| Raita |
| Samudra |
| Mango Chutney |
| Tomato-Capsicum Chutney |
| Mixed Pickle |



SPECIAL SET MENU

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| STREET FOOD PLATTER | 39 zł |
| Paneer Pakoras, Onion Bhajia, Chicken 65, Papadam, Chutney | |
| MIX PLATTER | 59 zł |
| A set of selected starters for 2-3 people Chicken Tikka, Gosht Seekh Kebab, Paneer Tikka, Pakoras Delight, Hara Bara Kebab, Raita, Chutney | |

WE RECOMMEND

VEGETARIAN SET 129 zł For 2 person

Starters:
Pakoras Delight, Vegetable Tikki, Paneer Tikka
Main course:
Vegetarian Sizzler, Palak Daal
Extra:
Rice, Tandoori bread basket
Indian sweets

NON VEG 149 zł For 2 person

Starters:
Prawns Koliwada, Chicken Tikka, Onion Bhajia
Main course:
Bombaj Masala Chicken, Mutton Chilli Sizzler
Extra:
Rice, Tandoori bread basket
Indian sweets



SOUPS

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| MULLIGATAWNY SHORBA | 14 zł |
| Creamy lentil soup with coconut milk | |
| MUTTON SHORBA | 19 zł |
| Soup with pieces of lamb and vegetables | |
| SEA FOOD SHORBA | 23 zł |
| Spicy seafood soup with tomato and coconut milk | |



TANDOORI SPECIALTIES

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| TANDOORI FISH SAMUDRA | 49 zł |
| Zander marinated in Indian spices roasted with courgette and lemon served on garlic chilli sauce | |
| TANDOORI LAMB TIKKA | 59 zł |
| Pieces of lamb marinated in Indian herbs roasted in clay oven served with mint sauce and salad | |
| RESHMI PANEER TIKKA | 39 zł |
| Grilled cottage cheese with courgette and pepper served with coriander pesto | |
| GOSHT SEEKH PARATHA | 34 zł |
| Indian bread stuffed with minced lamb meat | |
| GOSHT SEEKH KEBAB | 32 zł |
| Minced mutton kebab | |
| TANDOORI CHICKEN TIKKA | 26 zł |
| Chunks of chicken in spicy marinade | |
| MALAI KEBAB | 26 zł |
| Pieces of chicken marinated in cashewnut paste | |
| PANEER TIKKA | 29 zł |
| Home made cottage cheese marinated and grilled in tandoor | |



SALAD BOWLS

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| BOMBAJ VEG BOWL | 35 zł |
| Edamame / carrots / cauliflower / beetroot / mix salads / cashewnuts / pomegranate / coconut - tomato dip | |
| TANDOORI CHICKEN BOWL | 37 zł |
| Roasted chicken / courgette / carrots / pepper / red onion / spinach / kalonji / cashewnut - garlic dip | |
| PRAWNS SALAD BOWL | 47 zł |
| Roasted prawns / pineapple / mung daal / lettuce / pepper / pomegranate / coriander - mint pesto dip | |

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

Dear Guests if You are happy about the food and service please don't forget about tips for our Staff.
For organized groups over 4 people we charge 10% service.

INDIAN CHEF
RAMCHANDRA SINGH

level of spiciness
 vegan dishes

THALI LUNCH
MONDAY - FRIDAY 11.00 - 16.00



CURRY



ALL MAIN COURSES VEGETARIAN & NON-VEGETARIAN ARE SERVED WITH PLAIN BASMATI RICE OR PLAIN TANDOORI BREAD NAAN/ROTI. FLAVOURED BREAD IS EXTRA PAID.

CHICKEN

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| MURGH MAKHANI – BUTTER CHICKEN 39 zł | Barbecued chicken in creamy tomato - cashewnut gravy |
| BOMBAJ MASALA CHICKEN 39 zł | Chicken in Indian spices with curry leaves and coconut milk |
| COCONUT MALAI CHICKEN 39 zł | Cashewnut marinated chicken breast roasted in tandoor served in sweet coconut gravy |
| CHICKEN TIKKA MASALA 39 zł | Barbecued chicken in spicy tomato gravy |
| BALTI CHICKEN 39 zł | Pieces of chicken and slices of bell pepper in aromatic gravy with peanuts |
| METHI CHICKEN 39 zł | Barbecued chicken in methi gravy |
| CHICKEN CHETTINAD 39 zł | Chicken in traditional South Indian curry |
| CHICKEN MADRAS 39 zł | Chicken in very spicy gravy from Madras |
| CHICKEN TIKKA SIZZLER 42 zł | Chicken tikka fried with bell pepper & courgette served on a hot platter |

TANDOORI BREADS

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| PLAIN NAAN / ROTI 9 zł | Tandoori bread made of wheat / wholegrain flour |
| BUTTER NAAN / BUTTER ROTI 12 zł | Bread made of wheat / wholegrain flour with butter |
| LASOONI / MINT / KALONJI / SESAME NAAN/ ROTI 13 zł | Tandoori bread with garlic / mint / nigella seeds / sesame |
| ASSORTED BREAD BASKET 22 zł | Basket of assorted Indian breads |
| PANEER PESHAWARI PARATHA 18 zł | Indian bread stuffed with mashed cottage cheese, spices and raisins |
| ALOO MASALA KULCHA 18 zł | Indian bread stuffed with spicy potatoes & onion |

INDIAN SWEETS

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| GULAB JAMUN 14 zł | Deep fried mini donuts soaked in cardamom syrup |
| KULFI 16 zł | Traditional Indian ice cream |
| RAS MALAI 16 zł | Cheese balls in saffron sauce |

VEGETARIAN

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| YELLOW DAAL PALAK 26 zł | Yellow lentils fried with onion, spinach, tomato & chilli |
| DAAL MAKHANI 28 zł | Black lentils cooked in tomato-butter gravy |
| PALAK PANEER 36 zł | Chunks of cottage cheese in spinach sauce |
| PANEER MAKHANI 36 zł | Pieces of paneer cheese in tomato-cashewnut gravy |
| PANEER TIKKA MASALA 36 zł | Chunks of cottage cheese from tandoor in spicy tomato gravy |
| PANEER CHILLI 36 zł | Fried pieces of paneer with vegetables, chilli and soya sauce |
| VEGETABLE KOFTA CURRY 32 zł | Vegetable cutlets in mild gravy |
| BOMBAJ MASALA VEGETABLES 32 zł | Chickpeas, eggplant & courgette cooked in coconut-onion gravy with curry leaves |
| DEWANI HANDI 34 zł | Courgette, eggplant, mushrooms, pepper, cauliflower and fresh spinach leaves cooked in spinach-coriander sauce |
| BHINDI VEG. MASALA 34 zł | Pieces of okra fried with eggplant, courgette, tomato & cashewnuts cooked in tomato gravy |
| VEGETARIAN SIZZLER 39 zł | Ladies fingers, baby corn, paneer cheese, carrot, green bean, courgette and peanuts fried in Indian spices served on a hot platter |



BIRYANI

TRADITIONAL DISH FROM NORTH INDIA

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| Basmati rice cooked with: | |
| Prawns | 56 zł |
| Lamb | 48 zł |
| Chicken | 42 zł |
| Vegetables and paneer | 39 zł |

level of spiciness

vegan dishes

LAMB

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| MUTTON BOMBAJ MASALA 48 zł | Pieces of lamb in Indian spices with curry leaves and coconut milk |
| MUTTON MOLEE 48 zł | Pieces of lamb in mild tomato-cashewnut gravy with coconut and vegetables |
| MUTTON GULZAR 48 zł | Cashewnut-almond lamb stew |
| MUTTON DHANSAK 48 zł | Lamb cooked with eggplant in lentil curry sauce |
| BHUNA GOSHT 48 zł | Chunks of lamb fried in Indian spices |
| KERALA LAMB CURRY 48 zł | Lamb prepared in South Indian Style |
| MUTTON CHILLI SIZZLER 52 zł | Crispy lamb fried with vegetables, chilli and soya sauce served on a hot platter |

FISH / PRAWNS

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| BOMBAJ MASALA FISH / PRAWNS 46/56 zł | Specialty of "Bombaj Masala"- zander / prawns in coconut sauce with curry leaves |
| MOLEE FISH / PRAWNS 46/56 zł | Zander / prawns stewed in coconut sauce with fresh bell pepper |
| GOAN FISH / PRAWNS CURRY 46/56 zł | Zander / prawns in tomato curry sauce with coconut milk from Goa |
| PRAWNS CHILLI 56 zł | Shrimps fried with vegetables, chilli and soya sauce |
| SEAFOOD SIZZLER 59 zł | Tiger prawns, squids & zander tossed with bell pepper and samphire served on a hot platter |

RICE

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| VEGETABLE PULAO 18 zł | Fried rice with vegetables |
| PULAO 14 zł | Fried rice with: Green peas / Cumin seeds / Mint / Lemon juice |
| PLAIN PULAO 14 zł | Fried rice with spices |
| PLAIN RICE 9 zł | Steamed basmati rice |

Bombaj Masala Centrum
al. Jana Pawła II 23 Warszawa

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