



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 Mumbai 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

**SAMOSAS - 1 pcs. 9 zł / 2 pcs. 17 zł**   
Crispy dumplings stuffed with potatoes and green peas

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

**HARA BARA KEBAB - 19 zł**  
Green vegetables cutlets

**ANGARI TIKKI - 19 zł**   
Spicy vegetable cutlets

**PAKORAS DELIGHT - 21 zł**   
Slices of vegetables battered in lentil dough and deep-fried

**PANEER PAKORAS - 29 zł**  
Slices of paneer battered in lentil dough and deep-fried

**MASALA ALOO - 16 zł**   
Potatoes tossed with Indian spices

**ONION BHAJIA - 18 zł**   
Golden fried onion balls

**MUTTON SAMOSA - 1 szt 10 zł / 2 szt 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**   
Shrimps fried in spicy dough

**JHINGA FRY - 45 zł**   
Shrimps fried on ghee butter with garlic, curry leaves and coriander

### CHUTNEYS - 1 pc - 5 zł / 3 pcs - 12 zł

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

## We recommend

### SET MENU Perfect for 2 People

#### VEGETARIAN - 139 zł

##### STARTERS

Pakorras Delight, Vegetable Tikki, Paneer Tikka

##### MAIN COURSES

Vegetarian Sizzler  
Palak Daal

##### ADDITIONALS

Rice  
Tandoori Breads

##### DESSERTS

#### NON VEGETARIAN - 159 zł

##### STARTERS

Prawns Koliwada, Chicken Tikka, Onion Bhajia

##### MAIN COURSES

Bombaj Masala Chicken  
Mutton Chilli Sizzler

##### ADDITIONALS

Rice  
Tandoori Breads

##### DESSERTS

#### STREET FOOD PLATTER - 45 zł

Paneer Pakoras, Onion Bhajia, Chicken 65,  
Papadam, Chutney

#### MIX PLATTER - 65 zł

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

### SALAD BOWLS

**BOMBAJ VEG BOWL - 35 zł**   
Edamame / Carrots / Cauliflower / Bitroot /  
Mix salads / Cashewnuts / Pomegranate /  
Coconut - Tomato Dip

**TANDOORI CHICKEN BOWL - 37 zł**  
Roasted chicken / Courgette / Carrots / Pepper /  
Red onion / Spinach / Kalonji / Garlic Vinaigrette

**PRAWNS SALAD BOWL - 47 zł**  
Roasted prawns / Pineapple / Mung daal / Lettuce /  
Pepper / Pomegranate / Coriander - Mint Pesto

**MIX SALAD - 16 zł**

### TANDOORI SPECIALTIES

**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 - 45 zł**   
Grilled cottage cheese with courgette and pep-  
per 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 legs marinated in Indian  
spices and yoghurt

**MALAI KEBAB - 26 zł**  
Pieces of chicken breast marinated  
in cashewnut paste

**PANEER TIKKA - 29 zł**   
Home made cottage cheese marinated and grilled  
in tandoor

### SOUPS

**MULLIGATAWNY SHORBA - 14 zł**   
Creamy lentil soup with coconut milk

**MUTTON SHORBA - 19 zł**   
Soup with pieces of lamb

**SEA FOOD SHORBA - 23 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

**BUTTER CHICKEN - MURGH MAKHANI - 44 zł**  
Barbecued chicken in creamy tomato – cashewnut gravy

**BOMBAJ MASALA CHICKEN - 42 zł**  
Chicken in Indian spices with curry leaves and coconut milk

**COCONUT CHICKEN - 42 zł**  
Cashewnut marinated chicken breast roasted in tandoor served in sweet coconut gravy

**CHICKEN TIKKA MASALA - 42 zł**  
Barbecued chicken in spicy tomato gravy

**BALTI CHICKEN - 42 zł**  
Pieces of chicken and slices of bell pepper in aromatic gravy with peanuts

**METHI CHICKEN - 40 zł**  
Barbecued chicken in spinach methi gravy

**CHICKEN CHETTINAD - 40 zł**  
Chicken in traditional South Indian curry

**CHICKEN MADRAS - 40 zł**  
Chicken in very spicy gravy from Madras

**CHICKEN TIKKA SIZZLER - 44 zł**  
Chicken tikka fried with vegetables served on a hot platter

### TANDOORI BREADS

**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 / CORIANDER NAAN / ROTI - 13 zł**  
Tandoori bread with garlic / mint / nigella seed / sesame

**ASSORTED BREAD BASKET - 22 zł**  
Basket of assorted Indian breads

**ALOO MASALA KULCHA - 20 zł**  
Indian bread stuffed with spicy masala paste

**PANEER PESHAWARI PARATHA - 22 zł**  
Indian bread stuffed with mashed cottage cheese and dry fruits

### RICE

**MIX VEGETABLE PULAO - 18 zł**  
Fried rice with vegetables

**PULAO - 14 zł**  
Fried rice with a choice of:  
Green peas / cumin seeds / mint / lemon juice

**PLAIN PULAO - 9 zł**  
Fried rice with spices

**PLAIN RICE - 9 zł**  
Steamed basmati rice

### VEGETARIAN

**PALAK DAAL - 26 zł**  
Yellow lentils fried with spinach, tomato & chilli

**DAAL MAKHANI - 29 zł**  
Black lentils cooked in tomato-cashewnut gravy

**PALAK PANEER - 36 zł**  
Chunks of cottage cheese in spinach sauce

**PANEER TIKKA MASALA - 36 zł**  
Chunks of cottage cheese from tandoor in spicy tomato gravy

**PANEER MAKHANI - 38 zł**  
Pieces of paneer cheese in tomato-cashewnut gravy

**VEG KOFTA CURRY - 34 zł**  
Vegetable koftas in creamy gravy

**PANEER CHILLI - 36 zł**  
Fried pieces of paneer with vegetables, chilli and soya sauce

**DEWANI HANDI - 34 zł**  
Courgette, eggplant, mushrooms, pepper, cauliflower and fresh spinach leaves cooked in spinach-coriander sauce

**BOMBAJ MASALA VEGETABLES - 32 zł**  
Chickpeas, eggplant & courgette cooked in coconut-onion gravy with curry leaves

**BHINDI VEG MASALA - 34 zł**  
Pieces of okra, eggplant and courgette with cashewnuts cooked in tomato gravy

**VEGETARIAN SIZZLER - 39 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 - 46 zł / 56 zł**  
Speciality of "Bombaj Masala"- zander/prawns in coconut sauce with curry leaves

**MOLEE FISH / PRAWNS - 46 zł / 56 zł**  
Zander/ prawns stewed in coconut sauce with fresh bell pepper

**GOAN CURRY - 46 zł / 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 hot platter

### WITH LAMB

**MUTTON BOMBAJ MASALA - 49 zł**  
Pieces of lamb in coconut onion gravy with curry leaves

**MUTTON GULZAR - 49 zł**  
Cashewnut - almond lamb stew

**MUTTON DHANSAK - 49 zł**  
Lamb cooked with eggplant in lentil curry sauce

**MUTTON MOLEE - 49 zł**  
Pieces of lamb in tomato-cashewnut gravy with dry coconut and bell pepper

**BHUNA GOSHT - 49 zł**  
Chunks of lamb fried in Indian spices

**KERALA LAMB CURRY - 49 zł**  
Lamb prepared in South Indian Style

**MUTTON CHILLI SIZZLER - 52 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 - 52 zł**

**PRAWNS - 56 zł**

**CHICKEN - 46 zł**

**VEGETABLES - 39 zł**

### INDIAN SWEETS

**GULAB JAMUN - 14 zł**  
Deep fried mini donuts soaked in cardamom syrup

**RAS MALAI - 16 zł**  
Cheese balls in saffron sauce

**KULFI - 16 zł**  
Traditional Indian ice cream

#### 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.

Our restaurants You find in  
Wola, Praga and Mokotów.



[bombajmasala.pl](http://bombajmasala.pl)

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