

INDIAN Chef:

**Virendra Singh**

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**LUNCH**

Monday – Friday:

12:00 – 16:00



# bombay masala

INDIAN TAPAS & BAR

## BOMBAJ NASTA INDIAN BREAKFAST

Weekends 10.00-14.00



Our breakfasts are served with a cup of Chai Masala

### FULL VEGAN

25 zł

Keema bhaji- veg stew / poha – rice flakes with nuts and potato / beetroot tikki / salad / tamarind chutney / roti

### CUT BHURJI

27 zł

Bombay style eggs / poha – rice flakes with nuts and potato / Gilafi seekh – minced chicken & vegetable kebab/ yoghurt / tandoori roti

### PANEER BHURJI

27 zł

Scrambled paneer / poha – rice flakes with nuts and potato / salad / mango sauce / kachori- fried stuffed dumplings / fruits

### KEEMA ANDA

21 zł

Minced chicken fried with tomato served with sunny side up egg and tandoori bread

### CHICKEN KATTI ROLL

18 zł

Tandori naan rolled with chicken and vegetables

### EGG BHURJI

19 zł

Indian style scrambled eggs served with tandoori bread

### CHOLE BHATURE

19 zł

Spicy chickpeas cooked with tomato and spices served with fried bread bhature

### PESHAWARI PARATHA

19 zł

Tandoori bread stuffed with paneer, raisins and almonds served with yoghurt and fruits

### MASALA KULCHA

16 zł

tandoori bread stuffed with spicy potato paste served with raita

### PALAK SAMOSA

16 zł

2 pcs – golden fried dumplings stuffed with spinach served with raita

### MUTTON SAMOSA

19 zł

2 pcs – golden fried dumplings stuffed with lamb served with raita

### BREADS

5 zł

Naan, Roti, Bhatura

## GREEN SALAD BOWLS

### BOMBAJ VEG BOWL

29 zł

Roasted chickpeas / potatoes / cauliflower / beetroot / mix salads / cashewnuts / pomegranate / coconut – tomato dip

### TANDOORI CHICKEN BOWL

34 zł

Roasted chicken / courgette / carrots / pepper / red onion / spinach / kalonji / cashewnut – garlic dip

### PRAWNS SALAD BOWL

45 zł

Roasted prawns / pineapple / mung daal / lettuce / pepper / pomegranate/ mung daal / coriander – mint pesto dip

## SPECIALITIES TANDOORI

### TANDOORI FISH SAMUDRA

42 zł

Zander marinated in Indian spices roasted with courgette and lemon served on garlic chilli sauce

### TANDOORI LAMB

49 zł

Pieces of lamb in Indian spices roasted in clay oven served with mint sauce

### GOSHT SEEKH PARATHA

32 zł

Indian bread stuffed with minced lamb meat

### PANEER TIKKA

20 zł

Home made cottage cheese in spicy marination

### MALAI KEBAB

19 zł

Chicken breast in cashewnut marination

### CHICKEN TIKKA

19 zł

Chicken legs in spicy yoghurt marination

### GILAFI SEEKH KEBAB

19 zł

Kebab made of minced chicken and vegetables

### GOSHT SEEKH KEBAB

26 zł

Kebab made of minced lamb seasoned with spicy masala

### LASOONI PRAWNS

37 zł

Tiger prawns marinated in herbs and garlic

### SAUCES AND CHUTNEYS 1 pc./5 zł 3 pcs./10 zł

Coriander – mint

Date – tamarind

Tomato – coconut

Samudra

Mango chutney

Mixed pickle

Raita



## SERVED ONLY ON FRIDAY

### INDIAN THALI

55 zł

Set of 12 Indian flavours served on 1 big platter per 1 person

## STREET FOOD TAPAS

### PAPADAM

5 zł

Crispy chips made of chickpeas flour

### DAHI PURI

12 zł

Crispy puri stuffed with potatoes, onions, tamarind chutney and yoghurt

### BHEL PURI

12 zł

Mixture of puffed rice tossed with vegetables and tangy chutneys

### KACHORI

12 zł

Flat fried dumplings stuffed with spicy vegetarian paste

### PALAK SAMOSA (1 pc.)

8 zł

Golden fried dumplings stuffed with spinach

### MUTTON SAMOSA (1 pc.)

10 zł

Golden fried dumplings stuffed with lamb

### GOBHI PAKORA

16 zł

Cauliflower pieces in crispy dough

### SAMPHIRE PAKORA

22 zł

Samphire fried in spicy dough

### ONION BHAJIA

14 zł

Golden fried onion balls

### BEETROOT TIKKI

14 zł

Minced beetroot patties

### PANEER CHILLI

24 zł

Pieces of paneer with vegetables and chilli

### BIRYANI BALLS

16 zł

Flavoured rice balls

### MASALA ALOO

14 zł

Potatoes fried with masala

### VEG. MANCHURIAN BALLS

24 zł

Vegetarian balls fried and tossed in sweet garlic & ginger marination

### CHICKEN 65

18 zł

Crispy pieces of chicken with curry leaves

### PRAWNS KOLIWADA

35 zł

Shrimps fried in spicy dough

### PRAWNS CHILLI

37 zł

Tiger prawns fried with vegetables and chilli

## SOUPS

### PALAK SHORBA WITH VEG BALLS

15 zł

Spinach creamy soup with vegetarian balls

### SEAFOOD SHORBA

23 zł

Spicy sea food soup

Vegan dish

Spicy dish

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.

# CURRY

All main courses vegetarian & non-vegetarian are served with plain basmati rice

## LAMB

- MUTTON BOMBAJ MASALA** 46 zł  
Speciality of restaurant – lamb in coconut gravy with curry leaves
- GARWALI MUTTON CURRY** 46 zł  
Pieces of lamb in aromatic mustard seeds gravy directly from Uttrakhand
- MUTTON MOLEE** 46 zł  
Pieces of lamb in tomato-cashewnut gravy with coconut and vegetables
- LAMB DHANSAK** 46 zł  
Pieces of lamb cooked in lentil and eggplant curry
- MUTTON CHILLI SIZZLER** 46 zł  
Chunks of lamb fried with chilli served on hot platter
- KERALA LAMB CURRY** 46 zł  
Lamb prepared in South Indian style

## CHICKEN

- MURGH MAKHANI – BUTTER CHICKEN** 39 zł  
Barbecued chicken in creamy tomato-cashewnut gravy
- BOMBAJ MASALA CHICKEN** 38 zł  
Chicken in yellow coconut gravy with curry leaves
- COCONUT CHICKEN** 38 zł  
Chicken from tandoor in sweet coconut gravy
- BALTI CHICKEN** 38 zł  
Pieces of chicken with slices of bell pepper in aromatic gravy with peanuts
- BHINDI CHICKEN SIZZLER** 38 zł  
Chicken tikka fried with okra served on hot platter
- CHICKEN TIKKA MASALA** 38 zł  
Barbecued chicken in spicy tomato gravy
- CHICKEN CHETTINAD** 38 zł  
Chicken with dry coconut in very spicy gravy from South India

## VEGETARIAN

- YELLOW PALAK DAAL** 24 zł  
Yellow lentils fried with spinach, tomato and chilli
- DAAL BUKHARA** 26 zł  
Black lentils cooked in tomato-cashewnut gravy
- PALAK PANEER** 32 zł  
Chunks of cottage cheese in spinach sauce
- PANEER TIKKA MASALA** 32 zł  
Chunks of cottage cheese from tandoor in spicy tomato gravy
- KADAI BHINDI SIZZLER** 34 zł  
Selected vegetables, okra and cashewnuts fried in Indian spices served on a hot platter
- PANEER MAKHANI** 34 zł  
Pieces of paneer cheese in tomato & cashewnut curry
- SADRAS SABZI** 32 zł  
Bhindi, samphire, spinach leaves and courgette tossed in Indian spices
- VEGETABLES CHANA KOLAPHURI** 28 zł  
Chickpeas and vegetables stewed in spicy tomato gravy with dry coconut

 Vegan dish

 Spicy dish



### CHICKEN / MUTTON DUM BIRYANI

44/48 zł

Traditional rice dish cooked with pieces of chicken / lamb and addition of saffron, aromatic whole spices baked in oven served with raita  
preparation time 25 min

### BAINGAN SHAKSHUKA

36 zł

Roasted eggplant stewed with tomatoes and Indian spices with egg on the top served on frying pan with tandoori bread

## TANDOORI BREADS

- PLAIN NAAN/ROTI** 8 zł  
Plain tandoori breads
- BUTTER NAAN/BUTTER ROTI** 10 zł  
Tandoori breads with butter
- LASOONI/MINT/KALONJI/  
CORIANDER NAAN/ROTI** 12 zł  
Tandoori bread with garlic / mint / nigella seed / coriander
- ASSORTED BREAD BASKET** 20 zł  
Basket of assorted Indian breads
- ALOO PALAK PARATHA** 16 zł  
Bread stuffed with spiced potatoes and spinach
- MASALA KULCHA** 16 zł  
Indian bread stuffed with spicy mashed potato and onion
- PANEER PARATHA** 18 zł  
Tandoori bread stuffed with paneer and spices

## SEAFOOD & FISH CURRIES

- FISH MOLEE** 44 zł  
Pieces of zander with fresh pepper stewed in coconut curry
- GOAN FISH CURRY** 44 zł  
Zander in tomato coconut gravy from Goa
- BOMBAJ MASALA PRAWNS CURRY** 52 zł  
Speciality of "Bombaj Masala" – prawns in yellow coconut sauce with curry leaves
- TAWA FRY PRAWNS** 50 zł  
Tiger prawns fried with vegetables in chettinad masala
- SEAFOOD SIZZLER** 54 zł  
Selected seafood and fish fried in Indian spices served on a hot platter

All main seafood & fish courses are served with lemon rice

## RICE

- MIX VEGETABLE PULAO** 18 zł  
Fried rice with vegetables
- PULAO** 14 zł  
fried rice with:  
MUTTER / JEERA / MINT / LEMON
- PLAIN RICE** 6 zł  
Steamed basmati rice

## INDIAN SWEETS

- GULAB JAMUN** 12 zł  
Deep fried mini donuts soaked in sweet cardamom sirup
- RAS MALAI** 12 zł  
Cheese balls in saffron sauce
- KULFI** 14 zł  
Traditional Indian ice cream