



Chef : Narendra Singh

# bombay masala

PRAGA

## 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.

#### STREET FOOD TAPAS

**MASALA PAPAD - 14 zł**   
Crispy chip made of chickpeas flour

**DAHI PURI - 19 zł**  
Crispy puri stuffed with potatoes, onions, tamarind chutney and yoghurt

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

**SAMPHIRE KOLIWADA - 29 zł**   
Samphire fried in spicy dough

**VEG. MANCHURIAN BALLS - 32 zł**   
Vegetarian balls fried and tossed in sweet garlic & ginger marination

**VEG TIKKI - 22 zł**   
Minced vegetables patties

**GOBHI PAKORA - 20 zł**   
Cauliflower pieces in crispy dough

**ONION BHAJIA - 22 zł**   
Golden fried onion balls

**PANEER PAKORAS - 32 zł**  
Slices of paneer in crispy lentil dough

**MASALA ALOO - 20 zł**   
Potatoes fried with masala

**MUTTON SAMOSA - 1 szt. 13 zł / 2 szt. 24 zł**   
Golden fried dumplings stuffed with lamb and potatoes

**CHICKEN 65 - 32 zł**   
Crispy pieces of chicken with curry leaves

**PRAWNS KOLIWADA - 44 zł**   
Shrimps fried in spicy dough

**JHINGA FRY - 44 zł**  
Shrimps fried on ghee butter with garlic, curry leaves, ginger and coriander

**SQUIDS KOLIWADA - 37 zł**   
Crispy squids

#### BOMBAJ MASALA PLATTER - 99 zł

Chicken Tikka, Gosht Seekh Kebab, Prawns Koliwada, Reshmi Paneer, Veg Tikki, 2 Chutneys

## 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

**GOSHT SEEKH PARATHA - 42 zł**   
Indian bread stuffed with minced lamb meat

**GOSHT SEEKH KEBAB - 34 zł**   
Minced mutton kebab

**LASOONI PRAWNS - 48 zł**  
Tiger prawns marinated in Indian spices and roasted in tandoor

**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

#### SALAD BOWLS

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

**TANDOORI CHICKEN BOWL - 42 zł**  
Roasted chicken / Courgette / Carrots / Pepper / Red onion / Spinach / Kalonji / Garlic Vinaigrette

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

**MASALA SALAD - 18 zł**

#### BOMBAY NASTA INDIAN BREAKFAST

Only on Weekends  
from 11 a.m till 1 p.m.

Our breakfasts are served with a cup of Masala Chai

**FULL VEGAN - 32 zł**   
Keema Bhaji - Veg Stew / Poha - Rice Flakes With Nuts and Potato / Beetroot Tikki / Salad / Tamarind Chutney / Roti

**CUT BHURJI - 32 zł**  
Bombay Style Eggs / Poha - Rice Flakes With Nuts and Potato / Mutton Samosa- Crispy Dumpling Stuffed With Lamb / Yoghurt / Tandoori Roti

**PANEER BHURJI - 32 zł**  
Scrambled Paneer/ Poha - Rice Flakes With Nuts and Potato / Salad / Mango Sauce / Kachori - Fried Stuffed Dumpling / Fruits

**CHICKEN KATTI ROLL - 32 zł**  
Tandoori naan rolled with chicken and vegetables

**CHOLE BHATURA - 32 zł**   
Spicy chickpeas cooked with tomato and spices served with fried bread bhature

#### 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

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

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

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.

## 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

### PANEER CHILLI - 48 zł

Fried pieces of paneer with vegetables, chilli and soya sauce

### VEG KOFTA CURRY - 42 zł

Vegetable koftas in creamy gravy

### DEWANI HANDI - 42 zł

Courgette, sweet potato, mushrooms, cauliflower and fresh spinach leaves cooked in spinach-coriander sauce

### BOMBAJ MASALA VEGETABLES - 40 zł

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

### BHINDI VEG MASALA - 42 zł

Pieces of okra, potato and 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

## 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 butter /garlic / mint / nigella seed / sesame

### ASSORTED BREAD BASKET - 28 zł

Basket of assorted Indian breads

### ALOO PALAK PARATHA - 24 zł

Indian bread stuffed with mashed potatoes and spinach leaves

### CHEESE PARATHA - 24 zł

Tandoori bread stuffed with creamy cheese and masala

### ALOO MASALA KULCHA - 24 zł

Indian bread stuffed with spicy masala paste

## RICE

### 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

## 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

### MUTTON MOLEE - 58 zł

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

### GOSHT TIKKA MASALA - 58 zł

Lamb kebab tossed in tikka masala gravy

### GARWALI MUTTON CURRY - 58 zł

Lamb cooked in aromatic curry sauce from Uttrakhand region

### 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 - 62 zł

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

## 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 curry 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

## WITH FISH / PRAWNS

### BOMBAJ MASALA FISH / PRAWNS - 54 zł / 60 zł

Zander/prawns in coconut onion gravy 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 a hot platter

## 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

#### DESER

### NON VEGETARIAN - 189 zł

#### STARTERS

Prawns Koliwada, Chicken Tikka, Onion Bhajja

#### MAIN COURSES

Bombaj Masala Chicken, Mutton Chilli Sizzler

#### ADDITIONALS

Rice, Tandoori Breads

#### DESER

## 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

## BIRYANI

Preparing time about 20 min

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

### LAMB - 62 zł

### CHICKEN - 56 zł

### VEGETABLES & PANEER - 50 zł

## 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

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