



# bombay masala

WOLA

Chef: Ramchandra Singh

## TRADITIONAL FLAVORS STRAIGHT FROM THE STREETS OF BOMBAY

### The heart of Mumbai 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

#### TANDOORI CHICKEN TIKKA - 32 zł

Chunks of chicken legs marinated in Indian spices and yoghurt

#### RESHMI CHICKEN TIKKA - 32 zł

Pieces of chicken breast marinated in cashewnut paste

#### CHICKEN 65 - 34 zł

Pieces of chicken in spicy dough with curry leaves

#### MUTTON SAMOSA - 1pc - 14 zł / 2 pcs - 26 zł

Crispy dumplings stuffed with lamb and potatoes

#### GOSHT SEEKH KEBAB - 42 zł

Minced mutton kebab

#### JHINGA FRY - 49 zł

Shrimps fried on ghee butter with curry leaves and coriander

#### PRAWNS KOLIWADA - 49 zł

Shrimps fried in spicy dough

#### SQUIDS KOLIWADA - 42 zł

Crispy Indian squids

### VEGETARIAN STARTERS

#### PANEER TIKKA - 36 zł

Home made cottage cheese marinated and grilled in tandoor

#### PANEER PAKORAS - 34 zł

Slices of paneer battered in lentil dough and deep-fried

#### VEG SAMOSA - 1 szt - 13 zł / 2 szt - 24 zł

Crispy dumplings stuffed with potatoes and green peas

#### VEG TIKKI - 24 zł

Vegetarian cutlets

#### ONION BHAJIA - 24 zł

Golden fried onion balls

#### GOBHI KOLIWADA - 24 zł

Spicy fried cauliflower

#### SAMPHIRE KOLIWADA - 32 zł

Samphire battered in spicy dough and deep fried

#### CRISPY ALOO - 21 zł

Crispy potatoes

#### CRISPY BATATAS - 24 zł

Sweet potato fries with garlic chutney

#### MASALA PAPAD - 14 zł

Crispy chips made of chickpeas flour garnished with tomatoes and coriander

## We recommend

### MIX PLATTER

*Especially recommended for 2 people*

Chicken Tikka, Gosht Seekh Kebab, Reshmi Paneer Tikka, Gobhi Koliwada, Raita, Chutney

89 zł

### BOMBAJ MASALA MIX PLATTER

*Especially recommended for 4 people*

Gosht Seekh Kebab / Tandoori Chicken Masala Prawns / Squids Koliwada Paneer Tikka / Samphire Koliwada / Crispy Aloo Masala Salad / Raita / Chutney / Papadum Corns

269 zł

### SET MENU PERFECT FOR 2 PEOPLE

#### ROYAL THALI

Garlic Chicken Tikka, Gosht Seekh Kebab, Crispy Aloo Palak Daal, Prawns Chilli, Balti Chicken Mint pulao, Tandoori Bread Raita, Chutneys, Papad, Pickle

219 zł

#### ROYAL THALI VEGETARIAN

Garlic Paneer Tikka, Gobhi Koliwada, Veg Tikki Palak Daal, Paneer Makhani, Bhindi Veg Sizzler Mix veg pulao, Tandoori Bread Raita, Chutneys, Papad, Pickle

199 zł

#### SETS WITH CHAMPAGNE

GOSSET GRAND RESERVE BRUT

499 zł

### STREET FOOD

#### DAHI PURI - 19 zł

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

#### PAO BHAJI - 38 zł

Minced buttery vegetables cooked with masala served with bun, lemon and onion

#### KEEMA MUTTER - 45 zł

Minced meat cooked with tomato, green peas and masala served with bun, lemon and onion

#### RAGDA PATTIES - 42 zł

Potato cutlets served on chickpeas curry garnished with yoghurt, crispy flakes and pomegranate

#### EXTRA PAO BUN - 5 zł

## TANDOORI SPECIALTIES

#### TANDOORI FISH SAMUDRA - 62 zł

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

#### TANDOORI LAMB TIKKA - 67 zł

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

#### TANDOORI DUCK - 62 zł

Roasted duck breast served with salad and chutney

#### RESHMI PANEER TIKKA - 52 zł

Grilled cottage cheese with courgette and pepper served with coriander pesto

#### LASOONI PRAWNS - 52 zł

Tiger prawns marinated and grilled in tandoor

#### GOSHT SEEKH PARATHA - 42 zł

Indian bread stuffed with minced lamb meat

#### CHICKEN PARATHA - 38 zł

Indian bread stuffed with chicken grilled in tandoor

#### CHEESE PARATHA - 32 zł

Indian bread stuffed with soft cheese and tomato

#### VEG PARATHA - 29 zł

Indian bread stuffed with vegetables

#### MASALA KULCHA - 29 zł

Indian bread stuffed with spicy potato and onion paste

### CHUTNEYS

#### & DIPS 1 pc - 9 zł / 3pcs - 24 zł

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

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

Price of the dish with basmati rice or Naan or Roti bread / Price of the dish without additions

## VEGETARIAN

### PALAK DAAL - 38 zł / 32 zł

Yellow lentils fried with spinach, tomato & chilli

### DAAL MAKHANI - 39 zł / 33 zł

Black lentils cooked in tomato-cashewnut gravy

### PALAK PANEER - 54 zł / 48 zł

Chunks of cottage cheese in spinach sauce

### PANEER TIKKA MASALA - 54 zł / 48 zł

Chunks of cottage cheese from tandoor in spicy tomato gravy

### PANEER MAKHANI - 54 zł / 48 zł

Kawałki białego sera z pieca tandoor w kremowym sosie z orzechów nerkowca i pomidorów

### PANEER CHILLI - 54 zł / 48 zł

Fried pieces of paneer with vegetables, chilli and soy sauce

### DEWANI HANDI - 46 zł / 40 zł

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

### BOMBAJ MASALA VEGETABLES - 46 zł / 40 zł

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

### BHINDI VEG MASALA - 46 / 40 zł

Pieces of okra cooked with potatoes, courgette in tomato gravy

## SIZZLERS

Dishes served on hot platters

### VEGETARIAN SIZZLER - 54 zł / 48 zł

Okra, mini corn, paneer cheese, carrot, green bean, courgette and peanuts fried in Indian spices

### CHICKEN TIKKA SIZZLER - 59 zł / 53 zł

Chicken tikka fried with bell pepper and onion

### DUCK CHILLI SIZZLER - 68 zł / 62 zł

Tandoori duck in soy-ginger sauce

### MUTTON KEEMA SIZZLER - 65 zł / 59 zł

Pieces of lamb fried with vegetables and masala

### SEAFOOD SIZZLER - 68 zł / 62 zł

Tiger prawns, squids & zander tossed with samphire

## BIRYANI

Traditional Dish from North India.

Basmati Rice cooked with spices and:

### LAMB - 64 zł

### PRAWNS - 64 zł

### CHICKEN - 58 zł

### VEGETABLES & PANEER - 54 zł

## SALAD BOWLS

### BOMBAJ VEG BOWL - 39 zł

Edamame/ Carrots / Cauliflower / Beetroot / 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 or paneer / Pineapple / Mung daal /  
Lettuce / Pepper / Pomegranate / Coriander - Mint  
Pesto

### MASALA SALAD - 18 zł

## WITH CHICKEN

### PLANT CHICKEN + 7 zł

### BUTTER CHICKEN - MURGH MAKHANI - 57 zł / 51 zł

Barbecued chicken in creamy tomato-cashewnut gravy

### BOMBAJ MASALA CHICKEN - 55 zł / 49 zł

Chicken in Indian spices with curry leaves and coconut milk

### COCONUT CHICKEN - 55 zł / 49 zł

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

### CHICKEN TIKKA MASALA - 57 zł / 51 zł

Barbecued chicken in spicy tomato gravy

### BALTI CHICKEN - 55 zł / 49 zł

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

### CHICKEN HARA MASALA - 55 zł / 49 zł

Chicken in spinach coriander gravy

### CHICKEN CHETTINAD - 55 zł / 49 zł

Chicken in traditional South Indian curry

### CHICKEN MADRAS - 55 zł / 49 zł

Chicken in very spicy gravy from Madras

## WITH FISH / PRAWNS

### BOMBAJ MASALA PRAWNS CURRY - 64 zł / 58 zł

Prawns in coconut sauce with curry leaves

### PRAWNS MOLEE - 64 zł / 58 zł

Prawns stewed in coconut sauce with fresh bell pepper

### GOAN PRAWNS CURRY - 64 zł / 58 zł

Prawns in tomato-garlic curry sauce with coconut milk from Goa

### PRAWNS CHILLI - 64 zł / 58 zł

Shrimps fried with vegetables, chilli and soya sauce

### FISH MOLEE - 58 zł / 52 zł

Zander stewed in coconut sauce with fresh bell pepper

### GOAN FISH CURRY - 58 zł / 52 zł

Zander in tomato-garlic curry sauce with coconut milk from Goa

### BOMBAJ MASALA FISH CURRY - 58 zł / 52 zł

Zander in coconut sauce with curry leaves

## SOUPS

### MULLIGATEWNY SHORBA - 21 zł

Creamy lentil soup with coconut milk

### MUTTON SHORBA - 27 zł

Soup with pieces of lamb and chickpeas

### SEA FOOD SHORBA - 29 zł

Spicy seafood soup with tomato and coconut milk

## WITH LAMB

### MUTTON BOMBAJ MASALA - 62 zł / 56 zł

Pieces of lamb in coconut onion gravy with curry leaves

### MUTTON GULZAR - 62 zł / 56 zł

Cashewnut - almond lamb stew

### MUTTON BELI RAM - 62 zł / 56 zł

Lamb in tomato gravy with Punjabi masala

### MUTTON MOLEE - 62 zł / 56 zł

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

### MUTTON HYDERABADI - 62 zł / 56 zł

Lamb in mint-coriander gravy

### BHUNA GOSHT - 62 zł / 56 zł

Chunks of lamb with onion fried in Indian spices

### KERALA LAMB CURRY - 62 zł / 56 zł

Lamb prepared in South Indian Style

## 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

## RICE

### MIX VEGETABLE PULAO - 22 zł

Fried rice with vegetables

### PULAO - 19 zł

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

### PLAIN PULAO - 19 zł

Fried rice with spices

### PLAIN RICE - 12 zł

Steamed basmati rice

## 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 - 29 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.

Our restaurants You find in  
Wola, Praga and Mokotów.



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

THALI LUNCH ♦ MONDAY - FRIDAY 12:00 - 16:00