

!! Jai Mata Di !!

BOMBAY BISTRO



Bombay Bistro, Main Street,
Clane, Co. Kildare.
Tel.: 045 893736 / 045 893746

Swagatam
GATEWAY OF INDIA



Welcome

To our family run Indian restaurant Bombay Bistro.

Indian cooking is very exciting and bursts with colour, smell and wonder-full flavour. Fresh herbs and spices are the key ingredients and are used extensively in our recipes. The main spices used are: Green Chillies, Cumin, Fenugreek, Cardamom Pods, Coriander leaves, Coriander Seeds, Turmeric and Garam masala.

All our recipes are original and created in house, with all tastes in mind. There is a good balance of mild, medium and hot dishes from many regions of India.

We use only the freshest ingredients. Absolutely no preservatives, additives, third party sauces or ingredients are used in our cooking. We promise you our food is 100% natural.

Our food is cooked to order, you will taste the difference.

If you would like a particular dish that is not on the menu, please let us know, our chefs would be happy to prepare it for you.

Please advise a member of staff of any food allergies you may have. A list of ingredients that we use is available at the counter in the restaurant.



BIRYANI - DISHES COOKED WITH RICE

Basmati rice cooked with fresh vegetables, chicken, lamb or PRAWNS flavoured with spices. Served with complimentary Curry sauce OR Any sauce of your choice 1.50 extra.

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| 64. VEGETABLE BIRYANI | €12.95 |
| 65. CHICKEN / LAMB BIRYANI | €13.95 |
| 66. KING PRAWN BIRYANI | €16.95 |
| 67. SPECIAL BIRYANI – CHEF'S SPECIAL
Mix of boneless chicken, tender lamb pieces, PRAWNS & vegetables. | €16.95 |

SIDE DISHES

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| 68. BOMBAY ALOO
A famous dish. Spicy potatoes cooked with a touch of CREAM and NUTS. | €6.95 |
| 69. MUSHROOM BHAJI
Fresh mushrooms cooked in curry sauce with fresh tomatoes. | €6.95 |
| 70. SAAG BHAJI
Spinach medium spiced finished with a touch of fresh CREAM. | €6.95 |
| 71. CHANA MASALA
Spicy curried chickpeas , an old time special. | €6.95 |
| 72. MATAR PANEER
Fresh cottage CHEESE medium spiced cooked with green peas. | €6.95 |

RICE DISHES

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| 73. BOILED RICE | €2.25 |
| 74. PILAU RICE | €2.75 |
| 75. MUSHROOM FRIED RICE | €2.95 |
| 76. EGG FRIED RICE | €3.00 |
| 77. VEGETABLE AND NUT RICE (Rice with vegetables and NUTS) | €3.25 |

SPECIAL INDIAN TANDOORI BREADS

All Naans contain: EGG, DAIRY & GLUTEN

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| 78. PLAIN NAAN | €2.25 |
| 79. BUTTER NAAN | €2.75 |
| 80. GARLIC & CORIANDER NAAN | €3.25 |
| 81. CORIANDER NAAN | €3.00 |
| 82. KEEMA NAAN (Naan stuffed minced lamb) | €3.50 |
| 83. PESHAWARI NAAN (Naan with sultanas and NUTS) | €3.50 |
| 84. TANDOORI ROTI | €2.25 |
| 85. BUTTER ROTI | €2.50 |
| 86. GARLIC NAAN | €3.00 |
| 87. CHEESE NAAN | €3.25 |
| 88. GARLIC , ONION & CORIANDER NAAN | €3.50 |

EXTRAS

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| 89. CHIPS | €2.75 |
| 90. POPPADOMS (Additional portion of poppadoms) | €1.50 |

STARTERS

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| 1. VEGETABLE SAMOSA (CONTAINS GLUTEN)
Spicy vegetables enveloped in a crispy pastry. | € 4.25 |
| 2. ONION BHAJI
Mild savoury onion cakes in gram flour. | € 4.25 |
| 3. VEGETABLE PAKORA
Assorted vegetables, medium spicy in gram flour batter. | € 4.25 |
| 4. ALOO TIKKI
Spicy Potato cakes in gram flour. | € 4.25 |
| 5. ALOO PAKORA
Thin slices of potato in gram flour batter. | € 4.25 |
| 6. CHICKEN PAKORA
Chicken pieces lightly spiced in savoury gram flour batter. | € 4.95 |
| 7. CHICKEN TIKKA (CONTAINS MUSTARD & DAIRY)
Tender pieces of chicken marinated and cooked in clay oven. | € 4.95 |
| 8. CHICKEN CHAAT (CONTAINS DAIRY)
Tasty chaat sauce with a touch of fresh CREAM. | € 4.95 |
| 9. TANDOORI CHICKEN (CONTAINS MUSTARD & DAIRY)
Leg of chicken marinated in spices. | € 4.95 |
| 10. MEAT SAMOSA (CONTAINS GLUTEN)
Spicy meat in crispy pastry. | € 4.95 |
| 11. LAMB TIKKA AFGHANI (CONTAINS MUSTARD & DAIRY)
Tender pieces of lamb marinated and cooked in clay oven. | € 5.25 |
| 12. SEEKH KEBAB (CONTAINS MUSTARD)
Spicy minced lamb skewered and barbecued. | € 5.25 |
| 13. FISH PAKORA
Crispy battered pieces of COD. | € 5.50 |
| 14. PRAWN PAKORA
King PRAWNS battered and crispy fried. | € 6.25 |
| 15. PRAWN TIKKA (CONTAINS MUSTARD)
King PRAWNS cooked in clay oven. | € 6.25 |
| 16. CHARGRILLED CHICKEN SALAD (CONTAINS DAIRY)
Chicken breast grilled in the tandoor, served on a bed of salad. | € 5.50 |
| 17. LASSUNI CHICKEN (CONTAINS DAIRY)
Boneless pieces of chicken marinated in yogurt and plenty of garlic cooked in clay oven. | € 5.50 |
| 18. CHICKEN OR LAMB PURI (CONTAINS DAIRY & GLUTEN)
Chicken or lamb cooked in tasty chaat sauce and served on a crispy Indian bread puri. | € 5.50 |
| 19. PRAWN PURI (CONTAINS DAIRY & GLUTEN)
Prawns cooked in tasty chaat sauce and served on a crispy Indian bread puri. | € 6.50 |
| 20. CHEESE DELIGHTS (CONTAINS DAIRY)
Cheese & potatoes mixed together with spices and crispy fried. | € 5.50 |
| 21. VEGETABLE PLATTER (CONTAINS GLUTEN)
A combination of onion bhaji, samosa and vegetable pakora for two. | € 9.95 |
| 22. MIXED PLATTER (CONTAINS MUSTARD & DAIRY)
A combination of lamb tikka, chicken tikka, seekh kebab and tandoori chicken for two. | € 10.95 |
| 23. SEAFOOD PLATTER (CONTAINS MUSTARD)
A combination of FISH pakora , PRAWNS tikka and PRAWNS pakora for two. | € 11.95 |

MAIN COURSES

TANDOORI DISHES SERVED ON SIZZLER

Prepared and grilled in our traditional clay oven for a unique flavour.
Following dishes are marinated in DAIRY & MUSTARD

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| 24. TANDOORI CHICKEN
Tender spring chicken on the bone, marinated in herbs and spices. | € 13.95 |
| 25. CHICKEN/ LAMB TIKKA
Tender pieces of chicken or lamb marinated in herbs and spices, then barbecued. | € 13.95 |
| 26. CHICKEN/ LAMB SHASHLIK
Very tender pieces of chicken or lamb flavoured with special spices, added to peppers, tomatoes and onions. | € 13.95 |
| 27. TANDOORI MIXED GRILL (CONTAINS PRAWNS)
Mix of lamb tikka, chicken tikka, seekh kebab, tandoori chicken and prawns. | € 16.50 |
| 28. TANDOORI KING PRAWNS
King prawns cooked in clay oven. | € 16.50 |

BALTI DISHES

We introduce our famous traditional Balti's. These dishes are cooked with fresh herbs and spices.

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| 29. VEGETABLE BALTI | €12.95 |
| 30. CHICKEN / LAMB BALTI | €13.95 |
| 31. CHICKEN TIKKA / LAMB TIKKA BALTI | €14.50 |
| 32. KING PRAWN BALTI | €16.50 |
| 33. BALTI SPECIAL (CONTAINS PRAWNS)
A combination on lamb, chicken, seekh kebab and PRAWNS. | €16.50 |

EXOTIC CURRY DISHES

These dishes can be prepared with chicken, lamb, vegetable, fish or king prawn. Vegetable Dishes 12.95. Fish Dishes € 14.95 King Prawn Dishes € 16.50

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| 34. KORMA
A creamy dish in chefs own unique ALMONDS, CREAM and coconut sauce. | €13.95 |
| 35. MAKHANI / BUTTER
Cooked with ALMONDS, CREAM, BUTTER, coconut and tomatoes. | €13.95 |
| 36. TIKKA MASALA
Cooked with ALMONDS, CREAM, coconut and tomato based sauce. | €13.95 |
| 37. TIKKA KASHMIRI
A very tasty dish cooked with ALMONDS, CREAM, coconut, fruits and mango pulp. | €13.95 |
| 38. PASANDA
Cooked with dried fruits, ALMONDS CREAM and coconut sauce. | €13.95 |
| 39. DHANSAK
Medium spicy dish with lentils in sweet & sour sauce. | €13.95 |
| 40. DOPIAZA
Medium spicy dish with diced onion, tomatoes & fresh coriander. | €13.95 |
| 41. JALFREZI
A medium spicy dish cooked with sliced onions, peppers & tomatoes. | €13.95 |
| 42. ROGAN JOSH
A medium spicy curry with fresh tomatoes and a hint of ginger and garlic. | €13.95 |
| 43. KARAH
A medium curry cooked with fresh tomatoes, peppers, garlic, ginger and tomatoes. | €13.95 |

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| 44. BHUNA
Medium spicy dish cooked with spring onions, peppers, fenugreek and tomatoes in a well done curry sauce. | €13.95 |
| 45. MADRAS
Fairly hot house classic curry. | €13.95 |
| 46. VINDALOO
A very hot house classic curry. | €13.95 |

CHEF'S RECOMMENDATIONS

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| 47. LASSUNI TIKKA MASALA
Boneless pieces of chicken marinated in CREAM, plenty of garlic, ginger, herbs and tomatoes in CREAMY sauce. | €14.50 |
| 48. ACHARI TIKKA MASALA
Chicken marinated in YOGURT. Then cooked with pickles, ginger, tomatoes and spices in curry sauce. | €14.50 |
| 49. HYDERABADI MURGH
Boneless pieces of chicken marinated in spices, herbs and cumin seeds. A south East Indian spicy delight. | €14.50 |
| 50. DUCK JALFREZI
Spicy duck cooked with sliced onions, tomatoes and peppers. | €15.50 |
| 51. DUCK BHUNA
Medium spicy dish cooked with spring onions, peppers, fenugreek and tomatoes in a well done curry sauce. | €15.50 |
| 52. NARAM GARAM GOSHT
Tender lamb cooked with nicely spiced chick peas. | €14.50 |
| 53. SAAGWALA
Chicken / Lamb deliciously cooked with spinach and a touch of CREAM. | €14.50 |
| 54. MURGH JAIPURI
Medium spicy chicken tikka cooked with mushrooms, tomatoes and fresh herbs. | €14.50 |
| 55. CHILLI MASALA
Chicken or lamb cooked with chilli and peppers. A hot dish. | €14.50 |
| 56. PHAAL
Chicken / lamb cooked with lot of chillies. The hottest dish on the menu. | €14.50 |

VEGETARIAN DISHES

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| 57. PINDI CHANA
Chickpeas and mushrooms cooked with fresh tomatoes and coriander. | €10.95 |
| 58. ALOO GOBHI
Potato and cauliflower cooked with fresh tomatoes and coriander. | €10.95 |
| 59. RAJMAH PUNJABI
A simple and tasty red kidney bean recipe from the roadside stalls of Punjab. | €10.95 |
| 60. SAAG PANEER
Spinach and Indian CHEESE cooked with ginger, garlic, tomatoes, garam masala and a touch of CREAM. | €10.95 |
| 61. DAAL TARKA
Lentils sautéed in garlic, ginger and tomatoes. | €10.95 |
| 62. SAAG ALOO
Spinach medium spiced cooked with potatoes, tomatoes and a touch of CREAM. | €10.95 |
| 63. KOFTA CURRY
Light mixed vegetable dumplings served in a spicy sauce with a touch of CREAM. | €10.95 |