

- 44. **Kuchumber Salad** \$4.50
Chopped tomatoes, onions, cucumber in spices with lemon juice
- 45. **Papadam** \$3.00
- 46. **Mixed Pickles** \$3.00
- 47. **Mango Chutney** \$3.00

Rice & Biryani

- 48. **Saffron Rice** (small) \$3.50 (large) \$5.00
Basmati rice and flavoured saffron
- 49. **Peas Pulao** (small) \$5.00 (large) \$7.50
Basmati rice cooked with green peas
- 50. **Kashmiri Pulao** (small) \$5.00 (large) \$7.50
Basmati rice cooked with assorted nuts and dried fruits
- 51. **Lemon Rice** (small) \$5.00 (large) \$7.50
Basmati rice cooked with mustard seed, lemon juice, nuts, yellow lentils and flavoured with curry leaves
- 52. **Chicken Biryani** \$13.50
Basmati rice cooked with chicken, saffron and spices
- 53. **Lamb Biryani** \$13.50
Basmati rice cooked with lamb full of aromatic flavours
- 54. **Vegetable Biryani** \$13.00
Rice cooked with fresh vegetables

Bread From The Tandoor

- 55. **Naan** \$3.00
Plain bread from leavened dough
- 56. **Garlic Naan** \$3.50
Naan brushed with garlic
- 57. **Paneer Kulcha** \$4.50
Bread stuffed with cottage cheese
- 58. **Onion Chilli Kulcha** \$4.50
Bread stuffed with onions, green chillies and coriander
- 59. **Keema Naan** \$4.50
Another tandoori bread stuffed with spicy lamb mince
- 60. **Kashmiri Naan** \$4.50
Naan stuffed with cashew nuts, sultana, pistachio and coconut
- 61. **Roti** \$3.00
Plain wholemeal bread
- 62. **Lacha Prantha** \$4.50
- 63. **Aloo Prantha** \$4.50
Wholemeal bread stuffed with potatoes, herbs and spices



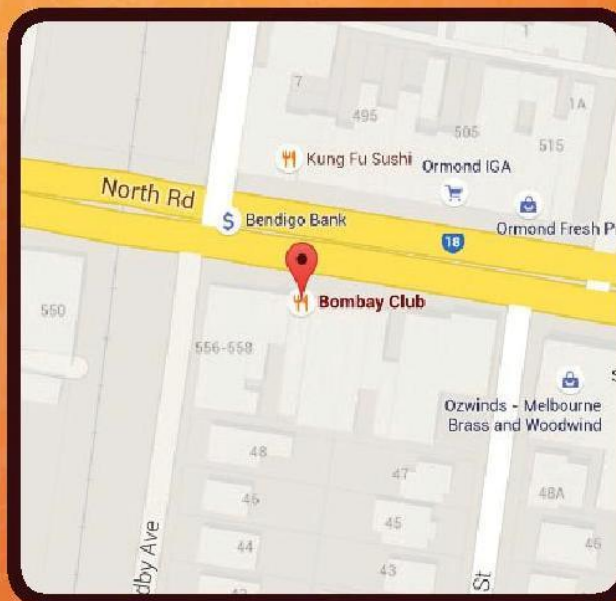
Desserts (Meetha Ho Jaye)

- 64. **Gulab Jamun** \$6.00
Cottage cheese ball deep fried cooked in sugar syrup served warm
- 65. **Pista Kulfi** \$6.00
Special Indian ice cream made of thickened milk and pistachio, flavoured with saffron and green cardamom
- 66. **Mango Ice Cream** \$6.00
- 67. **Soft Drinks** \$4.00
- 68. **Mango / Rose / Sweet / Salted Lassi** \$4.00

Cold Beverages

ALL PRICES INCLUDE GST

Visit us at
564 North Rd, Ormond, VIC 3204



PUBLISHED ON - 6/4/2015
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT FURTHER NOTICE.



BOMBAY CLUB

RESTAURANT

A truly authenticated Indian Cuisine

SALADS | MAIN DISHES | DESSERTS & DRINKS

OUR OPENING TIMES ARE AS FOLLOWS:

Tuesday-Sunday: 5:30pm-10:30pm

Lunch on Fridays: 12pm-2:30pm

& Open on Public Holidays

Mondays Closed (except for public holidays)

564 North Rd, Ormond, Vic 3204

Tel: (03) 9578 4905

Email : info@bombayclub.com.au

Website : www.bombayclub.com.au

FULLY LICENSED

BYO WINE ONLY

North Indian Cuisine & Exclusive Tandoori

Minimum Eftpos is \$20.00





Entree (Aarambh)

1. **Aloo Tikki** \$9.00
Mashed potatoes stuffed with lentils filled with chopped tomatoes, onions and covered with tamarind sauce and mint sauce
2. **Tandoori Mushrooms** \$9.00
Mushrooms stuffed with cottage cheese, sultanas, pistachios, cashew nuts and coconut. Cooked in the tandoor oven
3. **Samosa (2pcs)** \$6.00
Piquant appetizer prepared with crusty dough and stuffed with peas, potatoes, cumin seed and deep fried
4. **Veg. Mixed Pakora (3pcs)** \$7.00
Spinach, potatoes, onions dipped in spiced gram flour and deep fried
5. **Amritsari Macchi** \$9.00
A punjabi delicacy marinated in spices fried fish enough to start your meal
6. **Chicken Pakora** \$9.00
Boneless chicken marinated in spices battered and deep fried
7. **Papadi Chat** \$7.00
Crisp pastry stripe and potatoes covered with sweet yoghurt and tamarind chutney
8. **Chicken Tikka** \$9.50
Boneless chicken tikkas marinated in yoghurt, home ground spices with a touch of saffron
9. **Burra Kabab** \$12.00
Rack of lamb marinated in exotic herbs, spices and cooked in tandoor
10. **Malai Seekh Kabab** \$9.50
Tender lamb minced with ginger, garlic, herbs & spices rolled on a skewer and cooked in tandoor
11. **Tandoori Chicken (Half)** \$11.50
Our most popular tandoori dish
12. **Fish Tikka** \$11.00
Diced fish marinated with spices and cooked in tandoor
13. **Tandoori Prawns** \$13.00
King prawns marinated in tandoori spices and cooked in tandoor

Main Courses (Aarambh Ke Baad)

14. **Tandoori Platter** \$20.50
Combination of tandoori chicken tikka, burra kabab and seekh kabab served with green salad
15. **Chicken Butter Cream** \$13.00
Boneless pieces of tandoori chicken with tomato and finished with cashew nuts and cream sauce

16. **Chicken Ruabada** \$13.00
Chicken tikka pieces cooked with Indian herb and spices, capsicum, onion and tomatoes
17. **Chicken Badam Malai** \$13.00
Succulent pieces of chicken with almonds, cream, tomatoes and aroma of spices
18. **Chicken - Do - Pyaza** \$13.00
Chicken pieces cooked in medium gravy with onion
19. **Kolhapuri Chicken** \$13.00
Boneless chicken cooked with coconut, indian curry and saffron
20. **Chicken Hariyali** \$13.00
Chicken and spinach cooked with spices and fenugreek finished with cream and coriander leaves
21. **Tandoori Chicken (Full)** \$20.50
Tender chicken marinated in yoghurt and authentic indian herbs and spices cooked in tandoor
22. **Rogan Josh** \$13.00
Traditionally cooked lamb curry, a real treat
23. **Lamb Chilly Fried** \$13.00
Lamb morsels cooked with red hot chillies, yoghurt, capsicum, onions, tomatoes and ginger
24. **Lamb Shahi Korma** \$13.00
Lamb pieces cooked with onion, yoghurt, cashew nut paste and finished with cream
25. **Gosht Saagwala** \$13.00
Lamb curry blended with leafy spinach and fresh green spices from the hills of Kashmir
26. **Bhuna Gosht** \$13.00
Lamb pieces cooked with tomatoes, onion, ginger, green chillies and fresh herbs
27. **Beef Vindaloo** \$13.00
A Goan delicacy of beef with vinegar and hot vindaloo paste masala - your preference of hot spicyness
28. **Beef Madras** \$13.00
A south Indian speciality of tender beef cubes cooked with herbs, spices, nuts & coconut
29. **Beef Pasanda** \$13.00
Beef morsels cooked in real mughalai tradition



30. **Beef Rogani** \$13.00
Mouth watering tender beef cooked in special blend of herbs and spices served with a thick sauce
31. **Prawn Masala** \$20.50
Prawn cooked with onion, tomatoes, capsicum, herbs & spices
32. **Prawn Malai** \$20.50
Prawn cooked in mild curry sauce and finished with coconut milk and cream
33. **Goan Fish** \$16.50
Freshly caught fish cooked in home made paste of spices, coconut milk and cream
34. **Punjabi Fish Masala** \$16.50
Fish cooked in thick sauce with onion, tomato, capsicum, green peas and finished with herbs

Vegetarian Delicacies (Shakahari)

35. **Kofta Nazneen** \$12.00
Mashed potato and cottage balls stuffed with nuts & cooked in creamy sauce
36. **Dal Makhani** \$12.00
A happy marriage of black lentils and kidney beans in butter & cream
37. **Palak Paneer** \$12.00
Home made cottage cheese cooked with fresh creamy spinach puree
38. **Muttar Paneer** \$12.00
Cottage cheese and peas cooked in medium gravy
39. **Sabz Taka Tak** \$12.00
Mixed vegetables, nuts & fruits cooked in authentic northern indian spices
40. **Bagare Baingan** \$12.00
Small whole eggplant fried and cooked with coconut and tempered mustard seed, curry leaves and variety of spices
41. **Paneer-Zal-Feeze** \$12.00
Cottage cheese cube cooked with ginger, garlic, tomatoes and a bunch of whole spices and black pepper.
42. **Raita** \$3.50
Yoghurt dipped with tomatoes and cucumber
43. **Fresh Garden Salad** \$4.50