



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** \$10.50
Mushrooms stuffed with cottage cheese, sultanas, pistachios, cashew nuts and coconut. Cooked in the tandoor oven
3. **Samosa (2pcs)** \$7.00
Piquant appetizer prepared with crusty dough and stuffed with peas, potatoes, cumin seed and deep fried
4. **Veg. Mixed Pakora (3pcs)** \$8.50
Spinach, potatoes, onions dipped in spiced gram flour and deep fried
5. **Amritsari Macchi** \$10.50
A punjabi delicacy marinated in spices fried fish enough to start your meal
6. **Chicken Pakora** \$10.50
Boneless chicken marinated in spices battered and deep fried
7. **Papadi Chat** \$8.00
Crisp pastry stripe and potatoes covered with sweet yoghurt and tamarind chutney
8. **Chicken Tikka** \$10.50
Boneless chicken tikkas marinated in yoghurt, home ground spices with a touch of saffron
9. **Burra Kabab** \$14.50
Rack of lamb marinated in exotic herbs, spices and cooked in tandoor
10. **Malai Seekh Kabab** \$10.50
Tender lamb minced with ginger, garlic, herbs & spices rolled on a skewer and cooked in tandoor
11. **Tandoori Chicken (Half)** \$13.50
Our most popular tandoori dish
12. **Fish Tikka** \$13.50
Diced fish marinated with spices and cooked in tandoor
13. **Tandoori Prawns** \$14.50
King prawns marinated in tandoori spices and cooked in tandoor

Main Courses (Aarambh Ke Baad)

14. **Tandoori Platter** \$24.50
Combination of tandoori chicken tikka, burra kabab and seekh kabab served with green salad
15. **Chicken Butter Cream** \$18.50
Boneless pieces of tandoori chicken with tomato and finished with cashew nuts and cream sauce

16. **Chicken Ruabada** \$18.50
Chicken tikka pieces cooked with Indian herb and spices, capsicum, onion and tomatoes
17. **Chicken Badam Malai** \$18.50
Succulent pieces of chicken with almonds, cream, tomatoes and aroma of spices
18. **Chicken - Do - Pyaza** \$18.50
Chicken pieces cooked in medium gravy with onion
19. **Kolhapuri Chicken** \$18.50
Boneless chicken cooked with coconut, indian curry and saffron
20. **Chicken Hariyali** \$18.50
Chicken and spinach cooked with spices and fenugreek finished with cream and coriander leaves
21. **Tandoori Chicken (Full)** \$24.50
Tender chicken marinated in yoghurt and authentic indian herbs and spices cooked in tandoor
22. **Rogan Josh** \$18.50
Traditionally cooked lamb curry, a real treat
23. **Lamb Chilly Fried** \$18.50
Lamb morsels cooked with red hot chillies, yoghurt, capsicum, onions, tomatoes and ginger
24. **Lamb Shahi Korma** \$18.50
Lamb pieces cooked with onion, yoghurt, cashew nut paste and finished with cream
25. **Gosht Saagwala** \$18.50
Lamb curry blended with leafy spinach and fresh green spices from the hills of Kashmir
26. **Bhuna Gosht** \$18.50
Lamb pieces cooked with tomatoes, onion, ginger, green chillies and fresh herbs
27. **Beef Vindaloo** \$18.50
A Goan delicacy of beef with vinegar and hot vindaloo paste masala - your preference of hot spicyness
28. **Beef Madras** \$18.50
A south Indian speciality of tender beef cubes cooked with herbs, spices, nuts & coconut
29. **Beef Pasanda** \$18.50
Beef morsels cooked in real mughalai tradition



30. **Beef Rogani** \$18.50
Mouth watering tender beef cooked in special blend of herbs and spices served with a thick sauce
31. **Prawn Masala** \$24.50
Prawn cooked with onion, tomatoes, capsicum, herbs & spices
32. **Prawn Malai** \$24.50
Prawn cooked in mild curry sauce and finished with coconut milk and cream
33. **Goan Fish** \$22.50
Freshly caught fish cooked in home made paste of spices, coconut milk and cream
34. **Punjabi Fish Masala** \$22.50
Fish cooked in thick sauce with onion, tomato, capsicum, green peas and finished with herbs

Vegetarian Delicacies (Shakahari)

35. **Kofta Nazneen** \$16.50
Mashed potato and cottage balls stuffed with nuts & cooked in creamy sauce
36. **Dal Makhani** \$16.50
A happy marriage of black lentils and kidney beans in butter & cream
37. **Palak Paneer** \$16.50
Home made cottage cheese cooked with fresh creamy spinach puree
38. **Muttar Paneer** \$16.50
Cottage cheese and peas cooked in medium gravy
39. **Sabz Taka Tak** \$16.50
Mixed vegetables, nuts & fruits cooked in authentic northern indian spices
40. **Bagare Baingan** \$16.50
Small whole eggplant fried and cooked with coconut and tempered mustard seed, curry leaves and variety of spices
41. **Paneer-Zal-Feeze** \$16.50
Cottage cheese cube cooked with ginger, garlic, tomatoes and a bunch of whole spices and black pepper.
42. **Raita** \$4.00
Yoghurt dipped with tomatoes and cucumber
43. **Fresh Garden Salad** \$6.00

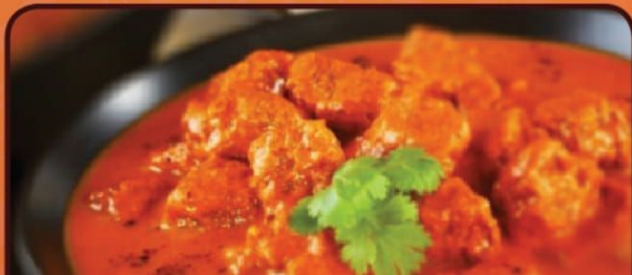
- 44. Kuchumber Salad \$6.00
Chopped tomatoes, onions, cucumber in spices with lemon juice
- 45. Papadam \$3.50
- 46. Mixed Pickles \$3.50
- 47. Mango Chutney \$3.50

Rice & Biryani

- 48. Saffron Rice (small) \$4.00
Basmati rice and flavoured saffron (large) \$6.00
- 49. Peas Pulao (small) \$6.00
Basmati rice cooked with green peas (large) \$7.50
- 50. Kashmiri Pulao (small) \$6.00
Basmati rice cooked with assorted nuts and dried fruits (large) \$7.50
- 51. Lemon Rice (small) \$6.00
Basmati rice cooked with mustard seed, lemon juice, nuts, yellow lentils and flavoured with curry leaves (large) \$7.50
- 52. Chicken Biryani \$16.00
Basmati rice cooked with chicken, saffron and spices
- 53. Lamb Biryani \$16.00
Basmati rice cooked with lamb full of aromatic flavours
- 54. Vegetable Biryani \$14.50
Rice cooked with fresh vegetables

Bread From The Tandoor

- 55. Naan \$3.50
Plain bread from leavened dough
- 56. Garlic Naan \$4.00
Naan brushed with garlic
- 57. Paneer Kulcha \$5.00
Bread stuffed with cottage cheese
- 58. Onion Chilli Kulcha \$5.00
Bread stuffed with onions, green chillies and coriander
- 59. Keema Naan \$5.00
Another tandoori bread stuffed with spicy lamb mince
- 60. Kashmiri Naan \$5.00
Naan stuffed with cashew nuts, sultana, pistachio and coconut
- 61. Roti \$3.50
Plain wholemeal bread
- 62. Lacha Prantha \$5.00
- 63. Aloo Prantha \$5.00
Wholemeal bread stuffed with potatoes, herbs and spices



Desserts (Meetha Ho Jaye)



- 64. Gulab Jamun \$7.00
Cottage cheese ball deep fried cooked in sugar syrup served warm
- 65. Pista Kulfi \$8.00
Special indian ice cream made of thickened milk and pistachio, flavoured with saffron and green cardamom
- 66. Mango Ice Cream \$8.00
- 67. Soft Drinks \$4.00
- 68. Mango / Rose / Sweet / Salted Lassi \$4.50

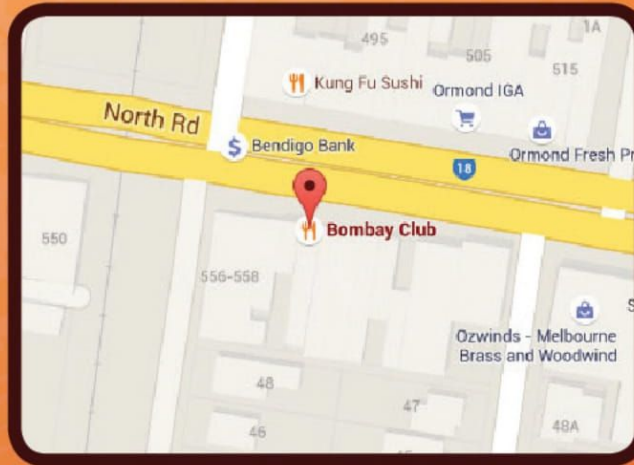
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