

SHURUAAT ♦ ENTREE

- 1. VEGETABLE SAMOSA** \$8.50
Short pastry pockets filled with vegetables & spices, served with home-made sauces. Two pieces per portion
- 2. AWADHI SEEKH KEBAB** \$14.50
A speciality from the kitchens of the “Nawab of Rampur”. Lamb mince with onions & spices, skewered and cooked in the Tandoori oven.
- 3. CHOOZA TIKKA** \$14.50
Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.
- 4. HARYALI CHICKEN TIKKA** \$14.50
Boneless chicken pieces marinated with green herbs & then roasted in the Tandoori oven.
- 5. SHRIMP PAKORA** \$16.50
Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion
- 6. NIMBU MACHLI TIKKA (FISH TANDOORI)** \$19.50
Fillets of fish soaked in exotic fine spices & yoghurt, cooked gently in the Tandoori oven with a generous squeeze of lemon.
- 7. VEG PAKORA AMRITSARI** \$8.50
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. Four pieces per portion.
- 8. MEAT PLATTER FOR 2** \$24.90
Combination of Chooza Tikka, Seekh Kebab, Haryali Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover.
- 9. VEGETARIAN PLATTER FOR 2** \$22.90
A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.
- 10. MIXED PLATTER FOR 2** \$23.90
A combination of Samosas, Pakoras, Chooza Tikka & Seekh Kebab
- 11. ONION BHAJI** \$8.50
Sliced onion dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 12. PANEER PAKORA** \$15.00
Home-made cheese dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 13. TANDOORI CHICKEN**
Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted.
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|------|---------|
| Full | \$25.90 |
| Half | \$17.90 |
- 14. KESRI PANEER TIKKA** \$17.50
Cubes of Paneer, onion, & capsicum marinated with ginger, garlic paste & then roasted in the Tandoor.
- 15. CHEESE CHILLI** \$17.50
Cubes of Paneer marinated with cornflour & spices, tossed with capsicum, onion & sweet and sour sauce.
- 16. VEG MANCHURIAN** \$17.50
Deep fried veg balls cooked with chopped capsicum & onions in Manchurian gravy.
- 17. TANDOORI PRAWN** \$20.00
Prawns marinated in spices, ginger, garlic, lemon juice & slowly roasted in the Tandoor. Ten pieces.

RASOEE ♦ KHANA From the Curry Kitchen

All Curry Mains served with Basmati rice.

GOAT MAINS \$21.50

- 18. GOAT SHAHAJEHAN**
A delicious dish of diced goat prepared Mughlai style.
- 19. GOAT SAGWALA**
Diced goat cooked in fresh green spices and a puree of green leafy spinach.
- 20. BAKRA ROGANJOSH**
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 21. GOAT JALFREZI**
Diced goat cooked with spices and vegetables.
- 22. GOAT PASANDA**
Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds.
- 23. GOAT DO PIAZA**
Diced goat with sautéed onions and spices. A popular dish.
- 24. GOAT MASALA**
Diced goat with capsicum, tomato, cashews, cream and spices.
- 25. GOAT KORMA**
Diced goat cooked in a creamy sauce of almond paste, cream & spices.
- 26. KADAI GOAT**
Boneless pieces of goat meat cooked with crushed tomatoes, onions, fresh coriander & chillies

LAMB MAINS \$20.90 BEEF MAINS \$19.90

- 27. LAMB / BEEF VINDALOO**
A typical Goanese style dish cooked in vinegar & whole spices.
- 28. MUTTON 'ANARKALI' (MUGHLAI)**
Anarkali - the dancing girl that almost stole the Mogul throne. Tender morsels of lamb, sautéed with onions, tomatoes & chopped mint sprinkled onto the dish.
- 29. LAMB / BEEF ROGANJOSH**
A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.
- 30. LAMB / BEEF KORMA**
Diced lamb / beef in a creamy sauce of almond paste, cream & spices.
- 31. LAMB / BEEF SAGWALA**
Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices & a puree of green leafy spinach.
- 32. BHUNA LAMB / BEEF**
Diced lamb / beef cooked with ginger, garlic, onion and spices.
- 33. LAMB / BEEF MADRAS**
A hot south Indian dish, cooked to suit your palate.
- 34. LAMB / BEEF JALFREZI**
Diced lamb / beef cooked with spices & vegetables.
- 35. LAMB / BEEF PASANDA**
Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, with spices, yoghurt, cream & crushed almonds.
- 36. LAMB / BEEF DO PIAZA**
Diced lamb / beef with sautéed onions & spices. A popular dish.
- 37. LAMB / BEEF NAWABI**
Diced lamb / beef cooked with dried fruit & spices.
- 38. LAMB / BEEF MASALA**
Diced lamb / beef cooked with capsicum, tomato, cashews, cream & spices.

RASOEE ♦ KHANA From the Curry Kitchen**CHICKEN MAINS \$20.50**

- 39. BUTTER CHICKEN**
A chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.
- 40. MURGEE MADRAS**
South Indian curry usually very hot but we can prepare it to suit your palate.
- 41. CHICKEN VINDALOO**
This is a Goanese style dish cooked with vinegar & spices.
- 42. CHICKEN JHALFREZI**
Boneless chicken cooked in spices & vegetables.
- 43. CHICKEN KORMA**
Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.
- 44. CHICKEN TIKKA MASALA**
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.
- 45. CHICKEN SAGWALA**
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach.
- 46. BHUNA CHICKEN**
Boneless chicken cooked with ginger, garlic, onion & spices.
- 47. KADAI CHICKEN**
Boneless chicken cooked with crushed tomato, onions, fresh coriander, & chillies.
- 48. CHILLI CHICKEN**
A popular dish of chicken pieces battered in egg & cornflour, and cooked with capsicum, onions & spices.
- 49. MANGO CHICKEN**
Chicken pieces, cooked with mango pulp, onions, yoghurt & spices
- 50. CHICKEN PASANDA**
Tender pieces of chicken lightly sautéed in onions, garlic, ginger, coriander, tomatoes with spices, yoghurt, cream & crushed almonds.
- 51. MURG KALIMIRCH**
Boneless chicken cooked with crushed black pepper and cashew gravy.

PTO FOR FISH MAINS**HARYALI BAGH ♦ From the Vegetable Garden**

- 52. ALOO MATTAR TAMATAR** \$16.90
Peas & potatoes in a very smooth onion based curry.
- 53. PALAK PANEER** \$17.90
Dry combination of spicy spinach & cottage cheese.
- 54. SHAHI PANEER** \$17.90
Home-made cottage cheese cooked in creamy tomato sauce
- 55. MALAI KOFTA** \$17.90
Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.
- 56. BOMBAY ALOO** \$16.90
Diced potatoes cooked with cumin seed & spices. A dry dish.
- 57. ALOO GOBI** \$16.90
Cauliflower & potatoes cooked with onions & spices

HARYALI BAGH ♦ From the Vegetable Garden

58. ALOO CHOLE Popular chickpea & potato curry cooked in masala sauce	\$16.90
59. NAVRATAN KORMA (MIXED VEG.) Seasonal mixed vegetables in almond based curry sauce	\$17.90
60. PANEER MATTAR Home-made cottage cheese & peas in curry sauce.	\$17.90
61. TADKA DAL Combination of 3 lentils sautéed with onions & garlic.	\$16.90
62. DAL-HARI MOONG MUGHLAI Green lentils cooked with garlic & spices & finished with a hint of cream.	\$16.90
63. DAL MAKHANI Lentils cooked with garlic & spices.	\$16.90
64. DAL SAG Lentils cooked with spinach & spices.	\$16.90
65. DAL PUNCHMEL Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.	\$16.90
66. PALAK ALOO Diced potatoes cooked with a puree of leafy spinach & spices.	\$17.90
67. KHUMB MATTAR Mushrooms & green peas cooked with garlic, cream & spices.	\$16.90
68. MIXED VEGETABLE CURRY Seasonal vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.	\$17.90
69. SUBZI MALABARI Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.	\$17.90
70. PANEER BUTTER MASALA Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.	\$17.90
71. KADAI PANEER Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.	\$17.90
72. MUSHROOMS MATTAR KORMA Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.	\$17.90
73. PANEER JALFREZI Home-made cottage cheese cooked with spices & vegetables	\$17.90
74. VEGETABLE JALFREZI Seasonal vegetables cooked with spices, tomatoes & capsicum	\$17.90
75. PANEER METHI MALAI Cubes of Paneer cooked with green fenugreek & finished in a creamy sauce.	\$17.90
76. MUSHROOM MASALA Mushrooms cooked with onions, tomato masala & veg gravy cooked in spices.	\$17.90
77. MALAI METHI CHAMAN Cubes on Paneer cooked with green fenugreek and onion masala.	\$17.90
78. PANEER DHANIYA ADRAKHI Cubes of Paneer cooked in a creamy sauce with ginger & coriander.	\$17.90
79. MUSHROOM PALAK Mushrooms cooked in a puree of spinach & spices.	\$17.90

FISH MAINS

80. JHINGA (SHRIMP) MALABARI Shelled shrimps cooked in coconut & capsicum.	\$23.90
81. JHINGA (SHRIMP) SAGWALA Shelled shrimps cooked with spinach & spices.	\$23.90
82. BUTTER SHRIMP Shelled shrimps cooked in a creamy sauce.	\$23.90
83. JHINGA (SHRIMP) MASALA Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.	\$23.90
84. MACHLI (FISH) TAMATARWALI Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.	\$23.90
85. FISH JALFREZI Fish of the day cooked with spices & vegetables.	\$23.90
86. FISH MASALA Fish of the day cooked in a masala sauce.	\$23.90

VARIETY OF INDIAN BREADS

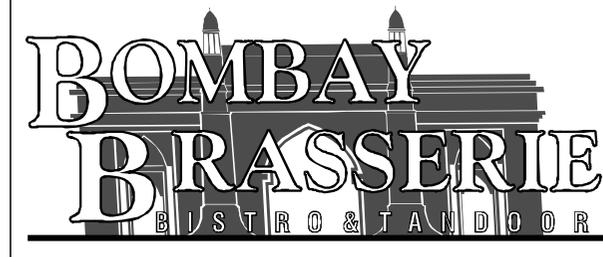
87. NAAN Plain white flour bread.	\$3.70
88. KEEMA-NAAN Stuffed with spiced lamb mince.	\$6.50
89. NAAN MAKHANI Bread stuffed with butter & lightly garnished.	\$4.00
90. GARLIC NAAN A touch of chopped garlic.	\$4.20
91. PESHAWARI NAAN Naan stuffed with dried fruit & nuts.	\$6.60
92. VEG PARATHA Stuffed with spiced vegetables.	\$5.50
93. ALOO PARATHA Naan stuffed with mashed potatoes, coriander, spices, garlic & ginger paste.	\$5.50
94. PANIR KULCHA Stuffed with cottage cheese & spices.	\$6.50
95. CHEESE AND GARLIC NAAN Naan stuffed with cheese & a touch of garlic.	\$6.50
96. TANDOORI ROTI Wholemeal bread.	\$3.00

SIDE DISHES (per serve)

97. Pappadoms, Mint Chutney, Mixed Hot Pickle, Mango Chutney, atural Yoghurt, Raita, Tamarind Sauce, Kechumber	\$3.00
Indian Salad	\$5.00

RICE PULAO & BIRYANIES

89. BASMATI RICE Plain basmati rice. Per serve:	\$5.00
90. PEAS PULAO Basmati rice cooked with sautéed onions & spices.	\$8.50
91. CHICKEN FRIED RICE Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	\$20.00
92. LAMB/BEEF/CHICKEN BIRYANI Tender cuts of meat cooked with basmati rice.	\$20.00
93. VEGETABLE BIRYANI Basmati rice cooked with assorted diced fresh vegetables.	\$18.50



The Home of Good Indian Food

TAKEAWAY MENU

77 Maunganui Road
Mount Maunganui
Ph: 575 3093

Winter Hours

Monday – Sunday: 5.00 pm - 9.30 pm

Summer Hours

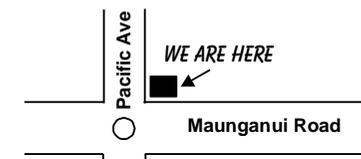
Monday – Sunday: 5.00 pm – 9.30 pm

AUTHENTIC INDIAN TANDOORI & CURRY DISHES

Gluten Free and Dairy Free options.
Large Selection of Vegetarian Dishes

Prices inclusive of GST.

Prices subject to change without notice.



Visit our Website: www.bombaybrasserie.co.nz

For Delivery Phone 07 575 3093

Conditions apply