

**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. MALAI TIKKA** \$15.50  
Fillets of chicken marinated in yoghurt, crushed cashews, spices & then cooked in the Tandoor.
- 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)** \$20.50  
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** \$16.00  
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** \$18.50  
Cubes of Paneer, onion, & capsicum marinated with ginger, garlic paste & then roasted in the Tandoor.
- 15. CHEESE CHILLI** \$18.50  
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 \$22.50**

- 18. GOAT CURRY**  
Diced boneless pieces of goat cooked with chef's spices. A Bombay Brasserie signature dish.
- 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 \$21.90 BEEF MAINS \$20.90**

- 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 \$21.50**

- 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. CHICKEN DHANSAK**  
Diced lean chicken cooked with yellow lentils, cumin seed, ginger & garlic, finished with coriander.
- 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** \$17.90  
Peas & potatoes in a very smooth onion based curry.
- 53. PALAK PANEER** \$18.90  
Dry combination of spicy spinach & cottage cheese.
- 54. SHAHI PANEER** \$18.90  
Home-made cottage cheese cooked in creamy tomato sauce
- 55. MALAI KOFTA** \$18.90  
Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.
- 56. BOMBAY ALOO** \$17.90  
Diced potatoes cooked with cumin seed & spices. A dry dish.
- 57. ALOO GOBI** \$17.90  
Cauliflower & potatoes cooked with onions & spices

**HARYALI BAGH** ♦ From the Vegetable Garden

<b>58. ALOO CHOLE</b> Popular chickpea & potato curry cooked in masala sauce	<b>\$17.90</b>
<b>59. NAVRATAN KORMA (MIXED VEG.)</b> Seasonal mixed vegetables in almond based curry sauce	<b>\$18.90</b>
<b>60. PANEER MATTAR</b> Home-made cottage cheese & peas in curry sauce.	<b>\$18.90</b>
<b>61. TADKA DAL</b> Combination of 3 lentils sautéed with onions & garlic.	<b>\$17.90</b>
<b>62. DAL MAKHANI</b> Lentils cooked with garlic & spices.	<b>\$17.90</b>
<b>63. DAL SAG</b> Lentils cooked with spinach & spices.	<b>\$17.90</b>
<b>64. DAL PUNCHMEL</b> Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.	<b>\$17.90</b>
<b>65. PALAK ALOO</b> Diced potatoes cooked with a puree of leafy spinach & spices.	<b>\$18.90</b>
<b>66. KHUMB MATTAR</b> Mushrooms & green peas cooked with garlic, cream & spices.	<b>\$17.90</b>
<b>67. MIXED VEGETABLE CURRY</b> Seasonal vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.	<b>\$18.90</b>
<b>68. SUBZI MALABARI</b> Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.	<b>\$18.90</b>
<b>69. PANEER MAKHANI</b> Diced cottage cheese cooked with tomato puree, fresh cream and perfected with butter sauce.	<b>\$18.90</b>
<b>70. PANEER BUTTER MASALA</b> Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.	<b>\$18.90</b>
<b>71. KADAI PANEER</b> Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.	<b>\$18.90</b>
<b>72. MUSHROOMS MATTAR KORMA</b> Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.	<b>\$18.90</b>
<b>73. PANEER JALFREZI</b> Home-made cottage cheese cooked with spices & vegetables	<b>\$18.90</b>
<b>74. VEGETABLE JALFREZI</b> Seasonal vegetables cooked with spices, tomatoes & capsicum	<b>\$18.90</b>
<b>75. PANEER METHI MALAI</b> Cubes of Paneer cooked with green fenugreek & finished in a creamy sauce.	<b>\$18.90</b>
<b>76. MUSHROOM MASALA</b> Mushrooms cooked with onions, tomato masala & veg gravy cooked in spices.	<b>\$18.90</b>
<b>77. MALAI METHI CHAMAN</b> Cubes on Paneer cooked with green fenugreek and onion masala.	<b>\$18.90</b>
<b>78. PANEER DHANIYA ADRAKHI</b> Cubes of Paneer cooked in a creamy sauce with ginger & coriander.	<b>\$18.90</b>
<b>79. MUSHROOM PALAK</b> Mushrooms cooked in a puree of spinach & spices.	<b>\$18.90</b>

**FISH MAINS**

<b>80. JHINGA (SHRIMP) MALABARI</b> Shelled shrimps cooked in coconut & capsicum.	<b>\$24.90</b>
<b>81. JHINGA (SHRIMP) SAGWALA</b> Shelled shrimps cooked with spinach & spices.	<b>\$24.90</b>
<b>82. BUTTER SHRIMP</b> Shelled shrimps cooked in a creamy sauce.	<b>\$24.90</b>
<b>83. JHINGA (SHRIMP) MASALA</b> Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.	<b>\$24.90</b>
<b>84. MACHLI (FISH) TAMATARWALI</b> Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.	<b>\$24.90</b>
<b>85. FISH JALFREZI</b> Fish of the day cooked with spices & vegetables.	<b>\$24.90</b>
<b>86. FISH MASALA</b> Fish of the day cooked in a masala sauce.	<b>\$24.90</b>

**VARIETY OF INDIAN BREADS**

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

**SIDE DISHES (per serve)**

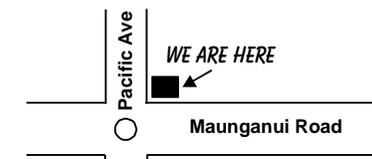
<b>97. Pappadoms, Mint Chutney, Mixed Hot Pickle, Mango Chutney, atural Yoghurt, Raita, Tamarind Sauce, Kechumber</b>	<b>\$3.00</b>
<b>Indian Salad</b>	<b>\$5.00</b>

**RICE PULAO & BIRYANIES**

<b>89. BASMATI RICE</b> Plain basmati rice. Per serve:	<b>\$5.00</b>
<b>90. PEAS PULAO</b> Basmati rice cooked with sautéed onions & spices.	<b>\$8.50</b>
<b>91. CHICKEN FRIED RICE</b> Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	<b>\$21.00</b>
<b>92. LAMB/BEEF/CHICKEN BIRYANI</b> Tender cuts of meat cooked with basmati rice.	<b>\$21.00</b>
<b>93. VEGETABLE BIRYANI</b> Basmati rice cooked with assorted diced fresh vegetables.	<b>\$19.50</b>



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](http://www.bombaybrasserie.co.nz)**For Delivery Phone 07 575 3093****Conditions apply**