

SHURUAAT ♦ ENTREE

- 1. VEGETABLE SAMOSA** \$9.00
Short pastry pockets filled with vegetables & spices, served with home-made sauces. Two pieces per portion
- 2. AWADHI SEEKH KEBAB** \$18.00
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** \$18.00
Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.
- 4. MALAI TIKKA** \$18.50
Fillets of chicken marinated in yoghurt, crushed cashews, spices & then cooked in the Tandoor.
- 5. SHRIMP PAKORA** \$18.50
Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion
- 6. NIMBU MACHLI TIKKA (FISH TANDOORI)** \$23.50
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** \$9.00
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. Four pieces per portion.
- 8. MEAT PLATTER FOR 2** \$26.90
Combination of Chooza Tikka, Seekh Kebab, Haryali Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover.
- 9. VEGETARIAN PLATTER FOR 2** \$24.90
A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.
- 10. MIXED PLATTER FOR 2** \$25.90
A combination of Samosas, Pakoras, Chooza Tikka & Seekh Kebab
- 11. ONION BHAJI** \$9.00
Sliced onion dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 12. PANEER PAKORA** \$18.00
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 | \$26.90 |
| Half | \$18.90 |
- 14. KESRI PANEER TIKKA** \$22.00
Cubes of Paneer, onion, & capsicum marinated with ginger, garlic paste & then roasted in the Tandoor.
- 15. CHEESE CHILLI** \$20.50
Cubes of Paneer marinated with cornflour & spices, tossed with capsicum, onion & sweet and sour sauce.
- 16. VEG MANCHURIAN** \$19.50
Deep fried veg balls cooked with chopped capsicum & onions in Manchurian gravy.
- 17. TANDOORI PRAWN** \$22.00
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 \$27.00

- 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 \$26.50 BEEF MAINS \$25.00

- 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 \$25.00**

- 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 PASANDA**
Tender pieces of chicken lightly sautéed in onions, garlic, ginger, coriander, tomatoes with spices, yoghurt, cream & crushed almonds.
- 50. MURG KALIMIRCH**
Boneless chicken cooked with crushed black pepper and cashew gravy.

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

- 51. PALAK PANEER** \$20.90
Dry combination of spicy spinach & cottage cheese.
- 52. SHAHI PANEER** \$21.90
Home-made cottage cheese cooked in creamy tomato sauce
- 53. MALAI KOFTA** \$21.90
Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.
- 54. BOMBAY ALOO** \$20.90
Diced potatoes cooked with cumin seed & spices. A dry dish.
- 55. ALOO GOBI** \$20.90
Cauliflower & potatoes cooked with onions & spices
- 56. ALOO CHOLE** \$20.90
Popular chickpea & potato curry cooked in masala sauce

HARYALI BAGH ♦ From the Vegetable Garden

57. NAVRATAN KORMA (MIXED VEG.)	\$21.90
Seasonal mixed vegetables in almond based curry sauce	
58. PANEER MATTAR	\$21.90
Home-made cottage cheese & peas in curry sauce.	
59. TADKA DAL	\$20.90
Combination of 3 lentils sautéed with onions & garlic.	
60. DAL MAKHANI	\$20.90
Lentils cooked with garlic & spices.	
61. DAL SAG	\$20.90
Lentils cooked with spinach & spices.	
62. DAL PUNCHMEL	\$20.90
Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.	
63. PALAK ALOO	\$21.90
Diced potatoes cooked with a puree of leafy spinach & spices.	
64. KHUMB MATTAR	\$20.90
Mushrooms & green peas cooked with garlic, cream & spices.	
65. MIXED VEGETABLE CURRY	\$21.90
Seasonal vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.	
66. SUBZI MALABARI	\$21.90
Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.	
67. PANEER MAKHANI	\$21.90
Diced cottage cheese cooked with tomato puree, fresh cream and perfected with butter sauce.	
68. PANEER BUTTER MASALA	\$21.90
Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.	
69. KADAI PANEER	\$21.90
Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.	
70. MUSHROOMS MATTAR KORMA	\$21.90
Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.	
71. PANEER JALFREZI	\$21.90
Home-made cottage cheese cooked with spices & vegetables	
72. VEGETABLE JALFREZI	\$21.90
Seasonal vegetables cooked with spices, tomatoes & capsicum	
73. PANEER METHI MALAI	\$21.90
Cubes of Paneer cooked with green fenugreek & finished in a creamy sauce.	
74. MUSHROOM MASALA	\$21.90
Mushrooms cooked with onions, tomato masala & veg gravy cooked in spices.	
75. PANEER DHANIYA ADRAKHI	\$21.90
Cubes of Paneer cooked in a creamy sauce with ginger & coriander.	
76. MUSHROOM PALAK	\$21.90
Mushrooms cooked in a puree of spinach & spices.	

FISH MAINS

77. JHINGA (SHRIMP) MALABARI	\$26.90
Shelled shrimps cooked in coconut & capsicum.	
78. JHINGA (SHRIMP) SAGWALA	\$26.90
Shelled shrimps cooked with spinach & spices.	
79. BUTTER SHRIMP	\$26.90
Shelled shrimps cooked in a creamy sauce.	
80. JHINGA (SHRIMP) MASALA	\$26.90
Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.	
81. MACHLI (FISH) TAMATARWALI	\$26.90
Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.	
82. FISH JALFREZI	\$26.90
Fish of the day cooked with spices & vegetables.	
83. FISH MASALA	\$26.90
Fish of the day cooked in a masala sauce.	

VARIETY OF INDIAN BREADS

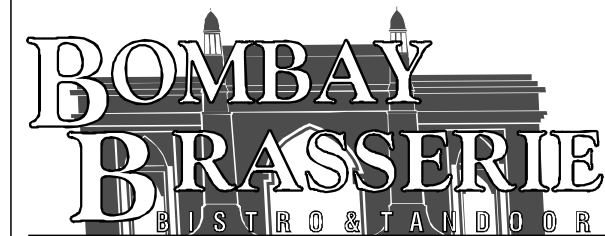
84. NAAN	\$5.00
Plain white flour bread.	
85. KEEMA-NAAN	\$7.00
Stuffed with spiced lamb mince.	
86. NAAN MAKHANI	\$5.00
Bread stuffed with butter & lightly garnished.	
87. GARLIC NAAN	\$5.00
A touch of chopped garlic.	
88. PESHAWARI NAAN	\$7.00
Naan stuffed with dried fruit & nuts.	
89. VEG PARATHA	\$7.00
Stuffed with spiced vegetables.	
90. ALOO PARATHA	\$7.00
Naan stuffed with mashed potatoes, coriander, spices, garlic & ginger paste.	
91. PANIR KULCHA	\$7.00
Stuffed with cottage cheese & spices.	
92. CHEESE AND GARLIC NAAN	\$7.00
Naan stuffed with cheese & a touch of garlic.	
93. TANDOORI ROTI	\$4.50
Wholemeal bread.	

SIDE DISHES (per serve)

94. Pappadoms, Mint Chutney, Mixed Hot Pickle, Mango Chutney, atural Yoghurt, Raita, Tamarind Sauce, Kechumber	\$4.00
Indian Salad	\$6.00

RICE PULAO & BIRYANIES

95. BASMATI RICE	\$6.00
Plain basmati rice. Per serve:	
96. PEAS PULAO	\$9.50
Basmati rice cooked with sautéed onions & spices.	
97. CHICKEN FRIED RICE	\$23.50
Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	
98. LAMB/BEEF/CHICKEN BIRYANI	\$23.50
Tender cuts of meat cooked with basmati rice.	
99. VEGETABLE BIRYANI	\$22.00
Basmati rice cooked with assorted diced fresh vegetables.	



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

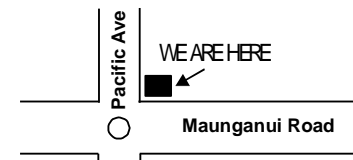
Monday – Sunday: 5.00 pm – 9.30 pm

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