



The Home of Good Indian Food

## INDIAN RESTAURANT

75-77 MAUNGANUI ROAD, MOUNT MAUNGANUI PH/FAX 07-575 2539

SUMMER: OPEN 7 DAYS MONDAY – SUNDAY

WINTER: OPEN 7 DAYS MONDAY – SUNDAY

DINNER: 5.00 PM TILL LATE

DAIRY FREE AND GLUTEN FREE OPTIONS

LARGE SELECTION OF VEGETARIAN DISHES

### NAMASTE

Welcome to the Bombay Brasserie. We trust that you will enjoy a truly unique and distinctive dining experience whilst indulging yourselves with the true taste of fine Indian cuisine.

### THE FLAVOUR OF INDIA

From the seemingly infinite diversity of culinary creations existing throughout the Indian subcontinent - we have chosen to present some of the more characteristic, yet legendary dishes. The common term "curry" is an English adaptation of the Tamil word "kari" - meaning in effect - a "seasoned sauce" and traditionally never applied to identify Indian cuisine as a whole.

Incredibly varied, Indian cuisine is a combination of many nationalities and cultures. The most elaborate dishes come from the north and were inherited from the invading Persian Moguls. Pulaos and Biryanis are rich and lavish due to the ingredients used - an abundance of meat, ghee, nuts and saffron. The north Indian Kormas with their savoury sauces, kebabs and tandoori dishes, complemented by home made wheat breads such as Chappatis, Parathas and Naan, are world renowned. Hot, spiced tea is the favourite drink in the cold north Indian winter.

In southern India, where for the most part, people are vegetarians, rice is the staple food and is served throughout the meal. The dishes are also hotter than the northern dishes with chillies being a popular ingredient, as well as large amounts of coconut oil and coconut milk. Southern Indians prefer steamed food rather than the barbecued tandoori food so popular in the north and the favourite beverage is freshly roasted, ground coffee with sugar and milk. The Nilgiri Hills in the south are famous for producing some of the world's finest coffees.

### SPICES OF LIFE

Around 5000 years ago, the Himalayan Sages conceived the use of spices and herbs as a natural means to balance the metabolism of the body. Some spices were "heat producing"; others were "cooling".

The knowledge became part of Ayurveda - the Hindu "Science of Medicine" - eventually surfacing as taste giving ingredients in Indian cooking and it is the variety, the combinations and the myriad uses of spices that distinguishes Indian cooking from any other cuisine in the world.

The origin of the popular aphorism "The Spice of Life" can perhaps be traced to those ancient times.

### TANDOOR - A TIMELESS TRADITION

Indian villagers still use the traditional mud stoves and clay ovens, fed with coal or firewood, giving the food a special smoked flavour.

One such oven is the "Tandoor". Shaped like a barrel with live coals at the bottom, the cylinder becomes evenly heated.

The food, prepared first in a special marinade, is spiked on long metal rods and inserted into the oven for roasting.

The Tandoor was introduced into India from the Arab world prior to the 13th century.

### ROTI

*The chorus of 1 billion Indians? Roti!  
It is the most commonly spoken word. It means bread.*

ROTI: Originally, the name applied to ground whole wheat dough roasted over an open fire on a "Tava" or cast iron plate.

PURI: A Chapati, deep fried in ghee (clarified butter).

PARATHA: Roti, lightly fried on a "Tava" sprinkled with oil, rather than deep fried like the Puri. A thicker layered Roti of richer taste, which permits a number of stuffings to be used for further enhancing the taste and nutritional value.

NAAN: The Persian word for Roti, generally applied to refined, white bread made with flour (Maida).

TANDOORI and TANDOORI NAAN are those breads roasted in the Tandoor.

The variety of Indian breads is enormous and differs from region to region.

## SHURUAAT ENTREE

<p><b>1. VEGETABLE SAMOSA</b> <span style="float: right;">V \$9.50</span> Short pastry pockets filled with green peas &amp; spices, served with home-made sauces. Two pieces per portion.</p> <p><b>2. AWADHI SEEKH KEBAB</b> <span style="float: right;">GF \$19.00</span> A speciality from the kitchens of the "Nawab of Rampur". Lamb mince with onions &amp; spices, skewered and cooked in the Tandoori oven.</p> <p><b>3. CHOOZA TIKKA</b> <span style="float: right;">GF \$19.00</span> Boneless chicken fillet marinated overnight &amp; cooked in the Tandoori oven.</p> <p><b>4. MALAI TIKKA</b> <span style="float: right;">GF \$20.00</span> Fillets of chicken marinated in yoghurt, crushed cashews, spices &amp; then cooked in the Tandoor.</p> <p><b>5. SHRIMP PAKORA</b> <span style="float: right;">GF \$20.00</span> Shelled shrimps dipped in spicy chickpea flour batter &amp; deep fried. Served with dipping sauces. Eight pieces per portion</p> <p><b>6. NIMBU MACHLI TIKKA (FISH TANDOORI)</b> <span style="float: right;">GF \$24.50</span> Fillets of fish soaked in exotic fine spices &amp; yoghurt, cooked gently in the Tandoori oven with a generous squeeze of lemon.</p> <p><b>7. VEG PAKORA AMRITSARI</b> <span style="float: right;">V \$9.50</span> Mixed vegetables, dipped in masala &amp; deep fried with chickpea flour batter. Four pieces per portion.</p> <p><b>8. MEAT PLATTER FOR 2</b> <span style="float: right;">\$27.90</span> Combination of Chooza Tikka, Seekh Kebab, Malai Chicken Tikka, &amp; Shrimp Pakora. A delightful combination for the meat lover.</p>	<p><b>9. MIXED PLATTER FOR 2</b> <span style="float: right;">\$26.90</span> A combination of Samosas, Pakoras, Chooza Tikka &amp; Seekh Kebab.</p> <p><b>10. VEGETARIAN PLATTER FOR 2</b> <span style="float: right;">\$25.90</span> A combination of Samosas, Pakoras, Cauliflower Pakora &amp; Onion Bhaji.</p> <p><b>11. ONION BHAJI</b> <span style="float: right;">V \$9.00</span> Sliced onion dipped in spicy chickpea flour batter &amp; deep fried. Served with dipping sauces.</p> <p><b>12. PANEER PAKORA</b> <span style="float: right;">\$19.00</span> Home-made cheese dipped in spicy chickpea flour batter &amp; deep fried. Served with dipping sauces.</p> <p><b>13. TANDOORI CHICKEN</b> <span style="float: right;">GF FULL \$27.90 HALF \$19.90</span> Chicken marinated in spices, ginger &amp; garlic extracts, lemon juice, yoghurt &amp; smoke roasted.</p> <p><b>14. KESRI PANEER TIKKA</b> <span style="float: right;">GF \$23.00</span> Cubes of Paneer, onion, &amp; capsicum marinated with ginger, garlic paste &amp; then roasted in the Tandoor.</p> <p><b>15. PANEER CHILLI</b> <span style="float: right;">\$21.50</span> Cubes of Paneer marinated with cornflour &amp; spices, tossed with capsicum, onion &amp; sweet and sour sauce. Finished with fine flour</p> <p><b>16. VEG MANCHURIAN</b> <span style="float: right;">\$21.00</span> Deep fried veg balls cooked with chopped capsicum &amp; onions in Manchurian gravy. Finished with fine flour</p> <p><b>17. TANDOORI PRAWN</b> <span style="float: right;">\$23.00</span> Prawns marinated in spices, ginger, garlic, lemon juice &amp; slowly roasted in the Tandoor. Ten pieces.</p>
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## RASOEE KHANA From the Curry Kitchen

All Curry Mains served with Basmati rice.

GF= Gluten Free    V= Vegan

### GOAT MAINS \$29.00

<p><b>18. GOAT CURRY</b> <span style="float: right;">GF</span> Diced boneless pieces of goat cooked with chef's spices. A Bombay Brasserie signature dish.</p> <p><b>19. GOAT SAGWALA</b> <span style="float: right;">GF</span> Diced goat cooked in fresh spices and a puree of green leafy spinach.</p> <p><b>20. BAKRA ROGANJOSH</b> <span style="float: right;">GF</span> A popular preparation from North India. Brown gravy is used to finish the pot roast; garnished with julienne ginger.</p> <p><b>21. GOAT JALFREZI</b> <span style="float: right;">GF</span> Diced goat cooked with spices and vegetables.</p>	<p><b>22. GOAT PASANDA</b> <span style="float: right;">GF</span> Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds.</p> <p><b>23. GOAT DO PIAZA</b> <span style="float: right;">GF</span> Diced goat with sautéed onions &amp; spices. A popular dish.</p> <p><b>24. GOAT MASALA</b> <span style="float: right;">GF</span> Diced goat with capsicum, tomato, cashews, cream &amp; spices.</p> <p><b>25. GOAT KORMA</b> <span style="float: right;">GF</span> Diced goat cooked in a sauce of almond paste, cream &amp; spices.</p> <p><b>26. KADAI GOAT</b> <span style="float: right;">GF</span> Boneless pieces of goat meat cooked with crushed tomatoes, onions, fresh coriander &amp; chillies.</p>
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### LAMB MAINS \$28.50    BEEF MAINS \$27.00

<p><b>27. LAMB / BEEF VINDALOO</b> <span style="float: right;">GF</span> A typical Goanese style dish cooked in vinegar &amp; whole spices.</p> <p><b>28. MUTTON 'ANARKALI' (MUGHLAI)</b> <span style="float: right;">GF</span> Anarkali - the dancing girl that almost stole the Mogul throne. Tender morsels of lamb, sautéed with onions, tomatoes &amp; chopped mint leaves sprinkled onto dish.</p> <p><b>29. LAMB / BEEF ROGANJOSH</b> <span style="float: right;">GF</span> A popular preparation from North India. Brown gravy is used to finish the pot roast; garnished with julienne ginger.</p> <p><b>30. LAMB / BEEF KORMA</b> <span style="float: right;">GF</span> Diced lamb / beef cooked in a creamy sauce made of almond &amp; cashew paste, cream &amp; spices.</p> <p><b>31. LAMB / BEEF SAGWALA</b> <span style="float: right;">GF</span> Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices &amp; a puree of green leafy spinach.</p> <p><b>32. BHUNA LAMB / BEEF</b> <span style="float: right;">GF</span> Diced lamb / beef cooked with ginger, garlic, onion &amp; spices.</p>	<p><b>33. LAMB / BEEF MADRAS</b> <span style="float: right;">GF</span> A hot South Indian dish, cooked to suit your palate. Finished with coconut cream.</p> <p><b>34. LAMB / BEEF JALFREZI</b> <span style="float: right;">GF</span> Diced lamb / beef cooked with spices &amp; vegetables.</p> <p><b>35. LAMB / BEEF PASANDA</b> <span style="float: right;">GF</span> Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, &amp; cooked with spices, cream &amp; crushed almonds.</p> <p><b>36. LAMB / BEEF DO PIAZA</b> <span style="float: right;">GF</span> Diced lamb / beef cooked with sautéed onions &amp; spices. A popular dish.</p> <p><b>37. LAMB / BEEF NAWABI</b> <span style="float: right;">GF</span> Diced lamb / beef cooked with egg &amp; spices.</p> <p><b>38. LAMB / BEEF MASALA</b> <span style="float: right;">GF</span> Diced lamb / beef cooked with capsicum, tomato, cashews, cream &amp; spices.</p>
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## RASOEE ♦ KHANA From the Curry Kitchen continued

### CHICKEN MAINS \$27.00

<p><b>39. BUTTER CHICKEN</b> <span style="float: right;">GF</span> 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.</p> <p><b>40. MURGEE MADRAS</b> <span style="float: right;">GF</span> Coconut flavoured South Indian curry usually very hot but we can prepare it to suit your palate.</p> <p><b>41. CHICKEN VINDALOO</b> <span style="float: right;">GF</span> A Goanese style dish cooked with vinegar &amp; spices, tempered with mustard seeds.</p> <p><b>42. CHICKEN JALFREZI</b> <span style="float: right;">GF</span> Boneless chicken cooked in spices &amp; vegetables.</p> <p><b>43. CHICKEN KORMA</b> Boneless chicken cooked in a creamy sauce made of almond paste, cream &amp; spices.</p> <p><b>44. CHICKEN TIKKA MASALA</b> <span style="float: right;">GF</span> A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt &amp; spices.</p>	<p><b>45. CHICKEN SAGWALA</b> <span style="float: right;">GF</span> Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices &amp; a puree of leafy spinach.</p> <p><b>46. BHUNA CHICKEN</b> <span style="float: right;">GF</span> Boneless chicken cooked with ginger, garlic, onion &amp; spices.</p> <p><b>47. KADAI CHICKEN</b> <span style="float: right;">GF</span> Boneless chicken cooked with crushed tomato, onions, fresh coriander, &amp; chillies.</p> <p><b>48. CHILLI CHICKEN</b> <span style="float: right;">GF</span> A popular dish of chicken pieces battered in egg &amp; cornflour, &amp; cooked with capsicum, onions &amp; spices.</p> <p><b>49. CHICKEN PASANDA</b> <span style="float: right;">GF</span> Tender pieces of chicken lightly sautéed in onions, garlic, ginger, coriander, tomatoes with spices, cream &amp; crushed almonds.</p> <p><b>50. MURG KALIMIRCH</b> <span style="float: right;">GF</span> Boneless chicken cooked with crushed black pepper and cashew &amp; almond gravy.</p>
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### HARYALI BAGH ♦ From the Vegetable Garden

<p><b>51. PALAK PANEER</b> <span style="float: right;">GF</span> <b>\$23.90</b> Dry combination of spicy spinach &amp; cottage cheese.</p> <p><b>52. SHAHI PANEER</b> <span style="float: right;">GF</span> <b>\$23.90</b> Home-made cottage cheese in creamy tomato sauce.</p> <p><b>53. MALAI KOFTA</b> <span style="float: right;">GF</span> <b>\$23.90</b> Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried &amp; served in a rich curry sauce and dry coconut powder.</p> <p><b>54. BOMBAY ALOO</b> <span style="float: right;">GF</span> <b>\$22.90</b> Diced potatoes with cumin seed &amp; spices. A dry dish</p> <p><b>55. ALOO GOBI</b> <span style="float: right;">GF</span> <b>\$22.90</b> Cauliflower &amp; potatoes cooked with onions &amp; spices.</p> <p><b>56. ALOO CHOLE</b> <span style="float: right;">GF</span> <b>\$22.90</b> Popular chickpea &amp; potato curry in masala sauce.</p> <p><b>57. NAVRATAN KORMA (MIXED VEG.)</b> <span style="float: right;">GF</span> <b>\$23.90</b> Seasonal mixed vegetables in almond based curry sauce. Creamy dish</p> <p><b>58. PANEER MATTAR</b> <span style="float: right;">GF</span> <b>\$23.90</b> Home-made cottage cheese &amp; peas in curry sauce.</p> <p><b>59. TADKA DAL</b> <span style="float: right;">GF</span> <b>\$22.90</b> Yellow lentils sautéed with onions &amp; garlic and finished with fresh coriander.</p> <p><b>60. DAL MAKHANI</b> <span style="float: right;">GF</span> <b>\$22.90</b> Bombay Brasserie favourite, delicacy of whole black lentils cooked with tomato puree &amp; garlic enriched with creamy butter.</p> <p><b>61. DAL SAG</b> <span style="float: right;">GF</span> <b>\$22.90</b> Lentils cooked with spinach &amp; spices.</p> <p><b>62. DAL PUNCHMEL</b> <span style="float: right;">GF</span> <b>\$22.90</b> Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices &amp; finished with coriander.</p> <p><b>63. PALAK ALOO</b> <span style="float: right;">GF</span> <b>\$23.90</b> Diced potatoes with a puree of leafy spinach &amp; spices.</p> <p><b>64. KHUMB MATTAR</b> <span style="float: right;">GF</span> <b>\$23.90</b> Mushrooms &amp; green peas with garlic, cream &amp; spices.</p>	<p><b>65. MIXED VEGETABLE CURRY</b> <span style="float: right;">GF</span> <b>\$22.90</b> Seasonal vegetables cooked in a gravy sauce with garlic &amp; spices. Non-creamy dish.</p> <p><b>66. VEGETABLE JALFREZI</b> <span style="float: right;">GF</span> <b>\$23.90</b> Seasonal vegetables cooked with spices, onion &amp; capsicum. Non creamy dish.</p> <p><b>67. SUBZI MALABARI</b> <span style="float: right;">GF</span> <b>\$23.90</b> Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.</p> <p><b>68. PANEER MAKHANI</b> <span style="float: right;">GF</span> <b>\$23.90</b> Diced cottage cheese cooked with cream and perfected with butter sauce.</p> <p><b>69. PANEER BUTTER MASALA</b> <span style="float: right;">GF</span> <b>\$23.90</b> Home-made cottage cheese cooked in rich onion, tomato &amp; masala gravy with a touch of cream.</p> <p><b>70. KADAI PANEER</b> <span style="float: right;">GF</span> <b>\$23.90</b> Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander &amp; spices.</p> <p><b>71. MUSHROOMS MATTAR KORMA</b> <span style="float: right;">GF</span> <b>\$23.90</b> Mushrooms &amp; green peas cooked in a creamy sauce made of almonds, cashews, cream &amp; spices.</p> <p><b>72. PANEER JALFREZI</b> <span style="float: right;">GF</span> <b>\$23.90</b> Home-made cottage cheese cooked with spices &amp; vegetables.</p> <p><b>73. PANEER METHI MALAI</b> <span style="float: right;">GF</span> <b>\$23.90</b> Cubes of Paneer cooked with green fenugreek &amp; finished in a creamy sauce.</p> <p><b>74. MUSHROOM MASALA</b> <span style="float: right;">GF</span> <b>\$23.90</b> Mushrooms cooked with onions, tomato masala &amp; veg gravy cooked in spices.</p> <p><b>75. PANEER DHANIYA ADRAKHI</b> <span style="float: right;">GF</span> <b>\$23.90</b> Cubes of Paneer cooked in a creamy sauce with ginger &amp; coriander.</p> <p><b>76. MUSHROOM PALAK</b> <span style="float: right;">GF</span> <b>\$23.90</b> Mushrooms cooked in a puree of spinach &amp; spices.</p>
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#### PTO FOR FISH MAINS

GF= Gluten Free    V= Vegan

**RASOEE ♦ KHANA From the Curry Kitchen continued****FISH MAINS \$27.90****77. JHINGA (SHRIMP) MALABARI**

Shrimps cooked in coconut &amp; chopped capsicum.

**78. JHINGA (SHRIMP) SAGWALA**

Shrimps cooked with spinach &amp; spices.

**79. BUTTER SHRIMP**

Shrimps cooked in a butter sauce finished with cream.

**80. JHINGA (SHRIMP) MASALA**

Shrimps cooked with capsicum, tomatoes, cashews &amp; spices.

**81. MACHLI (FISH) TAMATARWALI**

Fish cooked with fresh tomatoes, herbs &amp; fresh coriander.

**82. FISH JALFREZI**

Fish cooked with spices &amp; vegetables.

**83. FISH MASALA**

Fish cooked in capsicum, tomatoes &amp; onions with a masala sauce.

**VARIETY OF INDIAN BREADS****84. NAAN**

Plain white flour bread.

**\$5.00****85. KEEMA-NAAN**

Stuffed with spiced lamb mince.

**\$7.50****86. NAAN MAKHANI**

Bread stuffed with butter.

**\$5.50****87. GARLIC NAAN**

A touch of chopped garlic.

**\$6.00****88. PESHAWARI NAAN**

Naan stuffed with dried fruit &amp; nuts.

**\$7.50****89. VEG PARATHA**

Stuffed with spiced vegetables.

**\$7.50****90. PANIR KULCHA**

Stuffed with cottage cheese &amp; spices.

**\$7.50****91. CHEESE AND GARLIC NAAN**

Naan stuffed with cheese &amp; a touch of garlic.

**\$7.50****92. TANDOORI ROTI**

Wholemeal bread.

**\$4.50****93. ALOO PARATHA**

Stuffed with mashed potato, coriander, spices &amp; chopped onion.

**\$7.50****SIDE DISHES (per serve)****94. SIDE DISHES (PER SERVE)**

Pappadoms, Mint Chutney, Mixed Hot Pickle, Mango Chutney, Natural Yoghurt, Raita, Tamarind Sauce, Kechumber

**\$4.00**

Indian Salad

**\$6.00****RICE PULAO & BIRYANIES****95. BASMATI RICE**

Plain basmati rice. Per serve:

**\$7.00****96. PEAS PULAO**

Basmati rice cooked with sautéed brown onions, spices &amp; green peas.

**\$11.00****97. CHICKEN FRIED RICE**

Tender pieces of tandoori chicken, egg and diced onions cooked with Basmati rice

**\$23.50****98. LAMB / BEEF / CHICKEN BIRYANI**

Tender cuts of meat cooked with basmati rice.

**\$24.50****99. VEGETABLE BIRYANI**

Basmati rice cooked with diced fresh vegetables.

**\$23.50****MAHARAJA KHANNA ♦ A BANQUET****PRACTICALLY EVERYTHING! \$52.00 PER HEAD**

ONLY AVAILABLE FOR TWO OR MORE

*Mixed Platter of Entrée, Butter Chicken, Beef Korma OR Lamb Korma, Aloo Mattar Tamatar, Rice, Naan, along with a side dish platter of Mango Chutney, Mixed Pickle and Raita.***♦ VEGETARIAN BANQUET ♦****\$50.00 PER HEAD**

ONLY AVAILABLE FOR TWO OR MORE

*Vegetarian Platter, Navratan Korma, Bombay Aloo, Aloo Mattar Tamatar, Rice, Naan, Raita, Mixed Pickle, Mango Chutney***FULLY LICENCED & BYO (WINE ONLY)**

Service Charge \$10.00 per bottle.

DOGGY BAG CONTAINER CHARGE - 70c per container

Visit our Website: [www.bombaybrasserie.co.nz](http://www.bombaybrasserie.co.nz)