

**SHURUAAT ♦ ENTREE**

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

GF = Gluten Free V = Vegan

**GOAT MAINS \$28.50**

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

**LAMB MAINS \$27.50 BEEF MAINS \$26.00**

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

**RASOEE ♦ KHANA From the Curry Kitchen****CHICKEN MAINS \$26.00**

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

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

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| <b>51. PALAK PANEER</b>  | <b>GF</b> | <b>\$21.90</b> |
| Dry combination of spicy spinach & cottage cheese.   |           |                |
| <b>52. SHAHI PANEER</b>  | <b>GF</b> | <b>\$22.90</b> |
| Home-made cottage cheese cooked in creamy tomato sauce   |           |                |
| <b>53. MALAI KOFTA</b>   | <b>GF</b> | <b>\$22.90</b> |
| Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce & dry coconut powder. |           |                |
| <b>54. BOMBAY ALOO</b>   | <b>GF</b> | <b>\$21.90</b> |
| Diced potatoes cooked with cumin seed & spices. A dry dish.  |           |                |
| <b>55. ALOO GOBI</b>   | <b>GF</b> | <b>\$21.90</b> |
| Cauliflower & potatoes cooked with onions & spices   |           |                |
| <b>56. ALOO CHOLE</b>  | <b>GF</b> | <b>\$21.90</b> |
| Popular chickpea & potato curry cooked in masala sauce   |           |                |

**HARYALI BAGH** ♦ From the Vegetable Garden

<b>57. NAVRATAN KORMA (MIXED VEG.)</b>	<b>GF</b>	<b>\$22.90</b>
Seasonal mixed vegetables in almond based curry sauce		
<b>58. PANEER MATTAR</b>	<b>GF</b>	<b>\$22.90</b>
Home-made cottage cheese & peas in curry sauce.		
<b>59. TADKA DAL</b>	<b>GF</b>	<b>\$21.90</b>
Yellow lentils sautéed with onions & garlic, finished with fresh coriander.		
<b>60. DAL MAKHANI</b>	<b>GF</b>	<b>\$21.90</b>
Bombay Brasserie favourite, delicacy of whole black lentils cooked with tomato puree & garlic enriched with creamy butter.		
<b>61. DAL SAG</b>	<b>GF</b>	<b>\$21.90</b>
Lentils cooked with spinach & spices.		
<b>62. DAL PUNCHMEL</b>	<b>GF</b>	<b>\$21.90</b>
Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.		
<b>63. PALAK ALOO</b>	<b>GF</b>	<b>\$22.90</b>
Diced potatoes cooked with a puree of leafy spinach & spices.		
<b>64. KHUMB MATTAR</b>	<b>GF</b>	<b>\$21.90</b>
Mushrooms & green peas cooked with garlic, cream & spices.		
<b>65. MIXED VEGETABLE CURRY</b>	<b>GF</b>	<b>\$22.90</b>
Seasonal vegetables cooked in a gravy sauce with garlic & spices. Creamy dish.		
<b>66. SUBZI MALABARI</b>	<b>GF</b>	<b>\$22.90</b>
Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.		
<b>67. PANEER MAKHANI</b>	<b>GF</b>	<b>\$22.90</b>
Diced cottage cheese cooked with a cream sauce and perfected with butter sauce.		
<b>68. PANEER BUTTER MASALA</b>	<b>GF</b>	<b>\$22.90</b>
Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.		
<b>69. KADAI PANEER</b>	<b>GF</b>	<b>\$22.90</b>
Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.		
<b>70. MUSHROOMS MATTAR KORMA</b>	<b>GF</b>	<b>\$22.90</b>
Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.		
<b>71. PANEER JALFREZI</b>	<b>GF</b>	<b>\$22.90</b>
Home-made cottage cheese cooked with spices & vegetables		
<b>72. VEGETABLE JALFREZI</b>	<b>GF</b>	<b>\$22.90</b>
Seasonal vegetables cooked with spices, onion & capsicum		
<b>73. PANEER METHI MALAI</b>	<b>GF</b>	<b>\$22.90</b>
Cubes of Paneer cooked with green fenugreek & finished in a creamy sauce.		
<b>74. MUSHROOM MASALA</b>	<b>GF</b>	<b>\$22.90</b>
Mushrooms cooked with onions, tomato masala & veg gravy cooked in spices.		
<b>75. PANEER DHANIYA ADRAKHI</b>	<b>GF</b>	<b>\$22.90</b>
Cubes of Paneer cooked in a creamy sauce with ginger & coriander.		
<b>76. MUSHROOM PALAK</b>	<b>GF</b>	<b>\$22.90</b>
Mushrooms cooked in a puree of spinach & spices.		

**FISH MAINS**

<b>77. JHINGA (SHRIMP) MALABARI</b>	<b>\$27.90</b>
Shrimps cooked in coconut & chopped capsicum.	
<b>78. JHINGA (SHRIMP) SAGWALA</b>	<b>\$27.90</b>
Shrimps cooked with spinach & spices.	
<b>79. BUTTER SHRIMP</b>	<b>\$27.90</b>
Shrimps cooked in a butter sauce, finished with cream.	
<b>80. JHINGA (SHRIMP) MASALA</b>	<b>\$27.90</b>
Shrimps cooked with capsicum, tomatoes, cashews & spices.	
<b>81. MACHLI (FISH) TAMATARWALI</b>	<b>\$27.90</b>
Fish cooked with fresh tomatoes, herbs & fresh coriander.	
<b>82. FISH JALFREZI</b>	<b>\$27.90</b>
Fish cooked with spices & vegetables.	
<b>83. FISH MASALA</b>	<b>\$27.90</b>
Fish cooked with capsicum, tomatoes, & onion in a masala sauce.	

**VARIETY OF INDIAN BREADS**

<b>84. NAAN</b>	<b>\$5.00</b>
Plain white flour bread.	
<b>85. KEEMA-NAAN</b>	<b>\$7.50</b>
Stuffed with spiced lamb mince.	
<b>86. NAAN MAKHANI</b>	<b>\$5.50</b>
Bread stuffed with butter.	
<b>87. GARLIC NAAN</b>	<b>\$6.00</b>
A touch of chopped garlic.	
<b>88. PESHAWARI NAAN</b>	<b>\$7.50</b>
Naan stuffed with dried fruit & nuts.	
<b>89. VEG PARATHA</b>	<b>\$7.50</b>
Stuffed with spiced vegetables.	
<b>90. ALOO PARATHA</b>	<b>\$7.50</b>
Stuffed with mashed potatoes, coriander, spices, & chopped onion.	
<b>91. PANIR KULCHA</b>	<b>\$7.50</b>
Stuffed with cottage cheese & spices.	
<b>92. CHEESE AND GARLIC NAAN</b>	<b>\$7.50</b>
Naan stuffed with cheese & a touch of garlic.	
<b>93. TANDOORI ROTI</b>	<b>\$4.50</b>
Wholemeal bread.	

**SIDE DISHES (per serve)**

<b>94. Pappadoms, Mint Chutney, Mixed Hot Pickle, Mango Chutney, Natural Yoghurt, Raita, Tamarind Sauce, Kechumber</b>	<b>\$4.00</b>
<b>Indian Salad</b>	<b>\$6.00</b>

**RICE PULAO & BIRYANIES**

<b>95. BASMATI RICE</b>	<b>\$7.00</b>
Plain basmati rice. Per serve:	
<b>96. PEAS PULAO</b>	<b>\$11.00</b>
Basmati rice cooked with sautéed brown onions, spices & green peas.	
<b>97. CHICKEN FRIED RICE</b>	<b>\$23.50</b>
Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	
<b>98. LAMB/BEEF/CHICKEN BIRYANI</b>	<b>\$24.50</b>
Tender cuts of meat cooked with basmati rice.	
<b>99. VEGETABLE BIRYANI</b>	<b>\$23.50</b>
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**

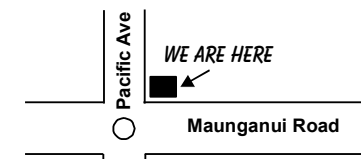
Monday – Sunday: 5.00 pm – 9.30 pm

**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](http://www.bombaybrasserie.co.nz)

For Delivery Phone 07 575 3093

Conditions apply