

SHURUAAT ♦ ENTREE		
1. VEGETABLE SAMOSA	V	\$9.50
Short pastry pockets filled with green peas & spices, served with home-made sauces. Two pieces per portion		
2. AWADHI SEEKH KEBAB	GF	\$20.00
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	GF	\$20.00
Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.		
4. MALAI TIKKA	GF	\$21.00
Fillets of chicken marinated in yoghurt, crushed cashews, spices & then cooked in the Tandoor.		
5. SHRIMP PAKORA	GF	\$21.00
Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion		
6. NIMBU MACHLI TIKKA (FISH TANDOORI)	GF	\$25.50
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	V	\$9.50
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. Four pieces per portion.		
8. MEAT PLATTER FOR 2		\$28.90
Combination of Chooza Tikka, Seekh Kebab, Malai Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover.		
9. VEGETARIAN PLATTER FOR 2	V	\$26.90
A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.		
10. MIXED PLATTER FOR 2		\$27.90
A combination of Samosas, Pakoras, Chooza Tikka & Seekh Kebab		
11. ONION BHAJI	V	\$9.00
Sliced onion dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces.		
12. PANEER PAKORA		\$20.00
Home-made cheese dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.		
13. TANDOORI CHICKEN	GF	
Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted.		
	Full	\$28.90
	Half	\$19.90
14. KESRI PANEER TIKKA	GF	\$24.00
Cubes of Paneer, onion, & capsicum marinated with ginger, garlic paste & then roasted in the Tandoor.		
15. PANEER CHILLI		\$22.50
Cubes of Paneer marinated with cornflour & spices, tossed with capsicum, onion & sweet and sour sauce. Finished with fine flour.		
16. VEG MANCHURIAN		\$21.00
Deep fried veg balls cooked with chopped capsicum & onions in Manchurian gravy. Finished with fine flour		
17. TANDOORI PRAWN		\$24.00
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.

GF = Gluten Free V = Vegan

GOAT MAINS \$29.50		
18. GOAT CURRY	GF	
Diced boneless pieces of goat cooked with chef’s spices. A Bombay Brasserie signature dish.		
19. GOAT SAGWALA	GF	
Diced goat cooked in fresh green spices and a puree of green leafy spinach.		
20. BAKRA ROGANJOSH	GF	
A popular preparation from North India. Brown gravy is used to finish the pot roast; garnished with julienne ginger.		
21. GOAT JALFREZI	GF	
Diced goat cooked with spices and vegetables.		
22. GOAT PASANDA	GF	
Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds.		
23. GOAT DO PIAZA	GF	
Diced goat with sautéed onions and spices. A popular dish.		
24. GOAT MASALA	GF	
Diced goat with capsicum, tomato, cashews, cream and spices.		
25. GOAT KORMA	GF	
Diced goat cooked in a creamy sauce of almond paste, cream & spices.		
26. KADAI GOAT	GF	
Boneless pieces of goat meat cooked with crushed tomatoes, onions, fresh coriander & chillies		
LAMB MAINS \$28.50 BEEF MAINS \$27.00		
27. LAMB / BEEF VINDALOO	GF	
A typical Goanese style dish cooked in vinegar & whole spices.		
28. LAMB 'ANARKALI' (MUGHLAI)	GF	
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	GF	
A popular preparation from North India. Brown gravy is used to finish the pot roast; garnished with julienne ginger.		
30. LAMB / BEEF KORMA	GF	
Diced lamb / beef in a creamy sauce of almond & cashew paste, cream & spices.		
31. LAMB / BEEF SAGWALA	GF	
Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices & a puree of green leafy spinach.		
32. BHUNA LAMB / BEEF	GF	
Diced lamb / beef cooked with ginger, garlic, onion and spices.		
33. LAMB / BEEF MADRAS	GF	
A hot south Indian dish, cooked to suit your palate. Finished with coconut cream		
34. LAMB / BEEF JALFREZI	GF	
Diced lamb / beef cooked with spices & vegetables.		
35. LAMB / BEEF PASANDA	GF	
Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, with spices, cream & crushed almonds.		
36. LAMB / BEEF DO PIAZA	GF	
Diced lamb / beef with sautéed onions & spices. A popular dish.		
37. LAMB / BEEF NAWABI	GF	
Diced lamb / beef cooked with egg & spices.		
38. LAMB / BEEF MASALA	GF	
Diced lamb / beef cooked with capsicum, tomato, cashews, cream & spices.		

RASOEE ♦ KHANA From the Curry Kitchen		
CHICKEN MAINS \$27.00		
39. BUTTER CHICKEN	GF	
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	GF	
Coconut flavoured South Indian curry usually very hot but we can prepare it to suit your palate.		
41. CHICKEN VINDALOO	GF	
This is a Goanese style dish cooked with vinegar & spices, tempered with mustard seeds.		
42. CHICKEN JHALFREZI	GF	
Boneless chicken cooked in spices & vegetables.		
43. CHICKEN KORMA	GF	
Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.		
44. CHICKEN TIKKA MASALA	GF	
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.		
45. CHICKEN SAGWALA	GF	
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach.		
46. BHUNA CHICKEN	GF	
Boneless chicken cooked with ginger, garlic, onion & spices.		
47. KADAI CHICKEN	GF	
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	GF	
Tender pieces of chicken lightly sautéed in onions, garlic, ginger, coriander, tomatoes with spices, cream & crushed almonds.		
50. MURG KALIMIRCH	GF	
Boneless chicken cooked with crushed black pepper and cashew & almond gravy.		

PTO FOR FISH MAINS

HARYALI BAGH ♦ From the Vegetable Garden		
51. PALAK PANEER	GF	\$23.90
Dry combination of spicy spinach & cottage cheese.		
52. SHAHI PANEER	GF	\$23.90
Home-made cottage cheese cooked in creamy tomato sauce		
53. MALAI KOFTA	GF	\$23.90
Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce & dry coconut powder.		
54. BOMBAY ALOO	GF	\$22.90
Diced potatoes cooked with cumin seed & spices. A dry dish.		
55. ALOO GOBI	GF	\$22.90
Cauliflower & potatoes cooked with onions & spices		
56. ALOO CHOLE	GF	\$22.90
Popular chickpea & potato curry cooked in masala sauce		

HARYALI BAGH ♦ From the Vegetable Garden

57. NAVRATAN KORMA (MIXED VEG.)	GF	\$23.90
Seasonal mixed vegetables in almond based curry sauce		
58. PANEER MATTAR	GF	\$23.90
Home-made cottage cheese & peas in curry sauce.		
59. TADKA DAL	GF	\$22.90
Yellow lentils sautéed with onions & garlic, finished with fresh coriander.		
60. DAL MAKHANI	GF	\$22.90
Bombay Brasserie favourite, delicacy of whole black lentils cooked with tomato puree & garlic enriched with creamy butter.		
61. DAL SAG	GF	\$22.90
Lentils cooked with spinach & spices.		
62. DAL PUNCHMEL	GF	\$22.90
Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.		
63. PALAK ALOO	GF	\$23.90
Diced potatoes cooked with a puree of leafy spinach & spices.		
64. KHUMB MATTAR	GF	\$22.90
Mushrooms & green peas cooked with garlic, cream & spices.		
65. MIXED VEGETABLE CURRY	GF	\$23.90
Seasonal vegetables cooked in a gravy sauce with garlic & spices. Creamy dish.		
66. SUBZI MALABARI	GF	\$23.90
Seasonal vegetables pan tossed with gravy sauce and finished in coconut cream.		
67. PANEER MAKHANI	GF	\$23.90
Diced cottage cheese cooked with a cream sauce and perfected with butter sauce.		
68. PANEER BUTTER MASALA	GF	\$23.90
Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.		
69. KADAI PANEER	GF	\$23.90
Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.		
70. MUSHROOMS MATTAR KORMA	GF	\$23.90
Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.		
71. PANEER JALFREZI	GF	\$23.90
Home-made cottage cheese cooked with spices & vegetables		
72. VEGETABLE JALFREZI	GF	\$23.90
Seasonal vegetables cooked with spices, onion & capsicum		
73. PANEER METHI MALAI	GF	\$23.90
Cubes of Paneer cooked with green fenugreek & finished in a creamy sauce.		
74. MUSHROOM MASALA	GF	\$23.90
Mushrooms cooked with onions, tomato masala & veg gravy cooked in spices.		
75. PANEER DHANIYA ADRAKHI	GF	\$23.90
Cubes of Paneer cooked in a creamy sauce with ginger & coriander.		
76. MUSHROOM PALAK	GF	\$23.90
Mushrooms cooked in a puree of spinach & spices.		

FISH MAINS

77. JHINGA (SHRIMP) MALABARI	\$28.90
Shrimps cooked in coconut & chopped capsicum.	
78. JHINGA (SHRIMP) SAGWALA	\$28.90
Shrimps cooked with spinach & spices.	
79. BUTTER SHRIMP	\$28.90
Shrimps cooked in a butter sauce, finished with cream.	
80. JHINGA (SHRIMP) MASALA	\$28.90
Shrimps cooked with capsicum, tomatoes, cashews & spices.	
81. MACHLI (FISH) TAMATARWALI	\$28.90
Fish cooked with fresh tomatoes, herbs & fresh coriander.	
82. FISH JALFREZI	\$28.90
Fish cooked with spices & vegetables.	
83. FISH MASALA	\$28.90
Fish cooked with capsicum, tomatoes, & onion in a masala sauce.	

VARIETY OF INDIAN BREADS

84. NAAN	\$5.00
Plain white flour bread.	
85. KEEMA-NAAN	\$7.50
Stuffed with spiced lamb mince.	
86. NAAN MAKHANI	\$5.50
Bread stuffed with butter.	
87. GARLIC NAAN	\$6.00
A touch of chopped garlic.	
88. PESHAWARI NAAN	\$7.50
Naan stuffed with dried fruit & nuts.	
89. VEG PARATHA	\$7.50
Stuffed with spiced vegetables.	
90. ALOO PARATHA	\$7.50
Stuffed with mashed potatoes, coriander, spices, & chopped onion.	
91. PANIR KULCHA	\$7.50
Stuffed with cottage cheese & spices.	
92. CHEESE AND GARLIC NAAN	\$7.50
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, Natural Yoghurt, Raita, Tamarind Sauce, Kechumber	\$4.00
Indian Salad	\$6.00

RICE PULAO & BIRYANIES

95. BASMATI RICE	\$7.00
Plain basmati rice. Per serve:	
96. PEAS PULAO	\$11.00
Basmati rice cooked with sautéed brown onions, spices & green peas.	
97. CHICKEN FRIED RICE	\$24.50
Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	
98. LAMB/BEEF/CHICKEN BIRYANI	\$25.50
Tender cuts of meat cooked with basmati rice.	
99. VEGETABLE BIRYANI	\$24.50
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

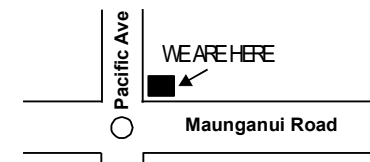
Monday – Sunday: 5.00 pm – 9.30 pm

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

Effective 1 December 2025