

**BOMBAY DELIVERY SPECIAL
\$18.45**

Delivery and take out only
Choose one Appetizer + one entrée

Served with naan bread,
basmati rice, raita and chutneys

VEG APPETIZER

- Veg Samosa**
Potatoes & green peas pastry
- Onion Bhajia**
Battered fried onion fritters
- Veg Pakora**
Battered fried mix vegetables
- Lasooni Gobi**
Battered fried cauliflower tossed with garlic sauce
- Kastha Khachori**
Crispy lentil patties with vattana and sauce
- Bombay Bhel**
Puffed rice and crispy noodle with onion, tomato and sauce
- Chat Papri**
Crisps with channa, onion, tomato and sauces
- Katta Mitha Baingan**
Sliced eggplant with sweet and spicy sauce
- Ragaraa**
Potato patties with channa and chilled yogurt with sauce
- Paneer Ke Sooley**
Home made cottage cheese Marinated, Cooked in tandoor

NON-VEG APPETIZER

- Chicken Tikka**
White meat chicken marinated and cooked in Tandoor
- Chicken Malai Kabab**
Breast chicken cooked in Tandoor mild spice
- Lamb Boti kabab**
Lamb cubes spiced and cooked in Tandoor
- Lamb Cafreal**
Lamb cubes with onion and capsicum cooked in tandoor
- Lamb sheek kabab**
Minced lamb cooked in Tandoor skewer

SOUP

- Mulligatawny Soup Chicken**
Ground yellow lentil, slices of chicken and pepper powder garnished with rice
- Vegetable Mulligatwany Soup**
Lentil soup with fresh vegetables

SALAD

- Mixed Green Salad**
Slices of carrot, cucumber, lettuce, onion, tomato and lemon

VEG ENTRÉE

- Vegetable Tikka Masala**
Mixed vegetable with creamy velvet sauce
- Navaratan Korma**
Medley fresh vegetables cooked in creamy nut sauce
- Mix Vegetable Curry**
Mixed vegetables cooked in traditional curry sauce
- Malai Kofta**
Vegetable balls cooked in onion creamy sauce with nuts
- Vegetable Jalfrezi**
Fresh vegetables with onion, peppers, ginger and garlic
- Paneer Tikka Masala**
Cottage cheese with cream velvet sauce
- Paneer Kurchan**
Shredded cottage cheese onion tomato semi dry sauce
- Paneer Saag Wallah**
Spinach cooked in cottage cheese
- Vegetable Vindaloo**
Medley vegetables cooked in fiery hot sauce
- Kadai Regetable**
Vegetables, onion, capsicum, ginger and garlic
- Bagara Baingan**
Baby eggplant cooked w/ coconut milk & nuts sauce & aromatic spices
- Bhindi Masala**
Fresh okra cooked w/ ginger, garlic, onion, tomato & masala sauce
- Aloo Gobhi Mutter**
Potato, cauliflower, green peas cooked with herbs & spices
- Mutter Paneer**
Green peas and paneer cooked in creamy curry sauce
- Channa Masala**
Chickpeas cooked in traditional Indian style
- Channa Saag**
Chickpeas cooked with home made spinach
- Dal Tadka**
Yellow lentils cooked with herbs and spices
- Dal Makhani**
Mixed blacklentil and spiced slow cooked with cream

CHICKEN ENTRÉE

- Chicken Curry**
Traditional home style chicken curry
- Kori Gassi**
Mangalore special chicken cooked with coconut, coriander, spice and herbs.
- Chicken Madras**
White meat chicken cooked in coconut milk, mustard seeds & curry leaves.
- Chicken Pista Korma**
Breast chicken cooked in onion creamy sauce with nuts
- Kadai Chicken**
Pan seared chicken in traditional Desi style with onion, pepper and tomatoes.
- Chicken Tikka Masala**
Tandoori cooked white meat chicken with creamy velvet sauce
- Chicken Chettinad**
South Indian special chicken w/ roasted whole spices & coconut.

- Chicken Vindaloo**
Goan special chicken with potato and fiery hot sauce
- Chicken Saag**
Home cooked spinach with chicken, spices and herbs
- Tandoori Chicken**
Chicken on bone marinated with yogurt & spice cooked in tandoor

LAMB ENTRÉE

- Rogan Josh**
Tender leg of lamb slow cooked with traditional onion tomato base sauce
- Lamb Korma**
Lamb cooked with onion based creamy sauce with nuts
- Lamb Curry**
Traditional home style lamb with curry sauce
- Kadai Lamb**
Lamb cooked with onion tomato bell pepper ginger garlic
- Masala Wala Lamb**
handi lamb cooked in fresh made onion and tomato
- Lamb Vindaloo**
Lamb with potato and fiery hot sauce
- Lamb Palak**
Home made fresh spinach with lamb and spice and herbs

SEA FOOD ENTRÉE

- Kerala Fish Curry**
Tilapia fish tempered with mustard seeds curry leaves & kokum
- Kongan Fish Curry**
Fresh salmon cooked with coconut very own goan style

TANDOORI BREAD

➤ Naan ➤ Roti

A LA CARTE MENU

Veg- appetizer

- Veg Samosa**\$ 6.95
Mild spice potatoes & green peas wrapped in light pastry
- Vegetable Pakora**\$ 6.95
Chickpeas batter fried mix veg fritters
- Kasta Kachori**\$ 6.95
Deep fried lentil crisp served with chilled yogurt & sauces
- Chat Papri**\$ 6.95
Flour crisp tossed with yogurt condiments tamarind, mint sauce
- Bhel Puri**\$ 6.95
Puffed rice and crispy noodle with onion, tomato & sauce
- Lasooni Gobhi**\$ 7.95
Battered fried cauliflower tossed with garlic sauce
- Tandoori Mix Vegetables**\$ 8.95
Season mixed vegetables marinated in sour cream with mild spice
- Paneer Ke Sooley**\$ 8.95
Home made cottage cheese marinated with whole spiced cooked in tandoor

- Katta Mitta Baingan**\$ 7.95
Crispy sliced eggplant seasoned spice with tamarind and mint sauce
- Ragaraa**\$ 6.95
Potato patties served w/ channa and chilled yogurt and chutneys
- Onion Bhajia**\$ 6.95
Fried onion fritters battered with rice & chickpeas flour

NON-VEG APPETIZERS

- Chicken Tikka**\$ 9.95
Chicken breast marinated with yogurt ginger garlic paprika powder cooked in tandoor
- Chicken Malai Kabab**\$ 9.95
White meat chicken with mild spice marinated in sour cream from tandoor
- Lamb Sheek Kabab**\$ 9.95
Ground spiced lamb skewers cooked in tandoor
- Lamb Cafreal**\$ 9.95
Tender leg of lamb marinated and cooked in tandoor
- Lamb Boti Kabab**\$ 9.95
Over night marinated lamb cubes cooked in tandoor
- Shrimp Piri Piri**\$ 9.95
Jambo shrimp sauted with ginger, garlic and toassed with spicy barbeque
- Salmon Tikka**\$ 9.95
Fresh salmon marinated with ginger, garlic, lemon juice and cooked in tandoor
- Shrimp Thokku**\$ 9.95
Fresh shrimp sauted with ginger, garlic, onion, tomato with madras curry powder

SOUP

- Mulligatawny Soup (chicken)**\$ 6.95
Ground yellow lentil, slices of chicken and pepper powder garnished with rice
- Vegetable Mulligatawny Soup**\$ 6.95
Lentil soup with fresh vegetables and pepper powder garnish with rice

SALAD

- Mixed Green Salad**\$ 5.95
Slices of carrot, cucumber, lettuce, onion, tomato and lemon
- House Salad**\$ 5.95
Mix greens, apples, fig, chick peas shredded cheese with vignette dressing

VEG ENTRÉE

- Mix Vegetable Curry**\$ 14.95
Mix vegetable cooked in Bombay style curry sauce
- Navratan Korma**\$ 14.95
Vegetables cooked in creamy mild sauce w/ cashew nuts
- Malai Kofta**\$ 14.95
Vegetable balls cooked in cream sauce with nuts
- Veg Jalfrezi**\$ 14.95
Fresh vegetables cooked w/ onion, bell peppers & tomato

Paneer Tikka Masala	\$ 15.95
<i>Home made cottage cheese cooked in creamy tomato sauce</i>	
Paneer Makhani	\$ 15.95
<i>Home made cottage cheese cooked with buttered creamy tomato sauce</i>	
Paneer Khurchan	\$ 15.95
<i>Shredded cottage cheese cooked in onion, tomato sauce with fresh ginger & garlic</i>	
Saag Paneer	\$ 15.95
<i>Baby spinach cooked with home made cottage cheese</i>	
Vegetable Vindaloo	\$ 14.95
<i>Medly vegetables cooked in fiery hot sauce</i>	
Kadai Vegetables	\$ 14.95
<i>Traditional Indian home style vegetables cooked with fresh onions, tomato and capsicum</i>	
Bagara Baingan	\$ 14.95
<i>Baby eggplant cooked with coconut milk and nuts sauce and aromatic spices</i>	
Aloo Gobhi Mutter	\$ 14.95
<i>Potatoe & cauliflower cooked in fresh ginger, garlic, tomatoe & herbs</i>	
Bhindi Masala	\$ 14.95
<i>Fresh okra cooked w/ ginger, garlic, onion & tomato masala sauce</i>	
Mutter Paneer	\$ 14.95
<i>Green peas & paneer with creamy curry sauce</i>	
Chana Masala	\$ 14.95
<i>Garbanzo beans cooked in traditional Indian style</i>	
Chana Saag	\$ 14.95
<i>Garbanzo beans with home cooked spinach, whole spices</i>	
Dal Tadka	\$ 13.95
<i>Yellow mix lentils,spices and herbs</i>	
Dal Makhani	\$ 13.95
<i>Slow cooked mixed black lentils fresh ginger garlic & cream</i>	

CHICKEN ENTRÉE

Kori Gassi	\$ 17.45
<i>Mangalore special chicken cooked with coconut, coriander and spices</i>	
Chicken Pistha Korma	\$ 17.45
<i>Breast chicken braised in Onion based cream sauce w/ nuts</i>	
Kadai Chicken	\$ 17.45
<i>Pan seared chicken Traditional Desi style with onion pepper and tomatoes</i>	
Chicken Tikka Masala	\$ 17.45
<i>Tandoori smoked breast chicken cooked in creamy velvet sauce</i>	
Garwali Chicken Makhani	\$ 17.45
<i>Breast chicken cooked with creamy butter sauce</i>	
Chicken Chettinad	\$ 17.45
<i>Chennai chicken cooked w/ ground spices & coconut powder</i>	
Chicken Vindaloo	\$ 17.45
<i>Goan special chicken simmered in fiery hot sauce with potato</i>	
Chicken Saag	\$ 17.45
<i>Marinated Chicken with spinach pureed with spices</i>	
Chicken Madras	\$ 17.45
<i>Breast chicken cooked in coconut milk, mustard seeds & curry leaves.</i>	
Chicken Curry	\$ 17.45
<i>Traditional home style chicken curry</i>	

LAMB ENTRÉE

Rogan Josh	\$ 18.45
<i>Yogurt marinated lamb leg cooked in tomato based curry sauce.</i>	
Lamb Pistha Korma	\$ 18.45
<i>Lamb cooked with creamy onion sauce with nut flavor</i>	
Lamb Curry	\$ 18.45
<i>Handi Lamb cooked in onion, tomato and curry sauce</i>	
Kadai Lamb	\$ 18.45
<i>baby lamb cooked with fresh ginger, garlic and onion tomato</i>	
Lamb Madras	\$ 18.45
<i>marinated lamb tempered with mustard seeds herbs and coconut</i>	
Lamb Tikka Masala	\$ 18.45
<i>tandoori grilled lamb cooked with creamy velvety sauce</i>	
Lamb Windalo	\$ 18.45
<i>goan special lamb simmered in fiery hot sauce</i>	
Masala Walla Lamb	\$ 18.45
<i>Traditional home style cooked with spice and herbs</i>	
Lamb Palak	\$ 18.45
<i>spinach Cooked with marinated lamb and spices</i>	
Lamb Jalfrezi	\$ 18.45
<i>lamb served with vegetables onion tomato and herbs</i>	
Goat Curry	\$ 18.45
<i>traditional home style goat curry</i>	

SEA FOOD

Kerala Fish Curry	\$ 18.45
<i>home style fish tempered with mustard seeds cooked in kokum and tomato</i>	
Konkan Fish Curry	\$ 18.45
<i>goan style salmon cooked in coconut curry sauce</i>	
Konkan Shrimp Curry	\$ 18.45
<i>goan style shrimp cooked in coconut curry sauce</i>	
Meen Kolambu	\$ 18.45
<i>Traditional home style fish curry</i>	

TANDOOR (CHARCOAL CLAY OVEN)

Chicken Tikka	\$ 17.45
<i>White meat marinated over night cooked in clay oven</i>	
Malai Chicken Kabab	\$ 17.45
<i>White meat chicken marinated with ginger garlic cream cooked in clay oven</i>	
Half of Tandoori Chicken	\$ 17.45
<i>Half chicken cooked in clay oven with fresh herbs</i>	
Seekh Kabab	\$ 17.45
<i>Minced spiced lamb cooked in skewers</i>	
Lamb Boti Kabab	\$ 18.45
<i>tandoori Lamb cube cooked in spice and herbs</i>	
Tandoori Mix Grill	\$ 19.95
<i>Assortment of chicken, lamb and seafood kabab</i>	
Tandoori Salmon Tikka	\$ 19.95
<i>Fresh salmon cooked in clay oven marinated in ginger, garlic and lemon juice</i>	

BIRYANI

Bombay Chicken Biryani	\$ 17.45
<i>Chicken cooked with aromatic rice and spices</i>	
Hydrabadi Goat Biryani	\$ 17.95
<i>South Indian style biryani cooked with spices and herbs</i>	
Shrimp Biryani	\$ 18.45
<i>Jumbo shrimp cooked with aromatic rice and spices</i>	
Lamb Biryani	\$ 18.45
<i>Boneless cubes of lamb cooked with aromatic rice</i>	
Vegetable Biryani	\$ 15.95
<i>Assortments of vegetables served with aromatic rice</i>	
Peas Pulao	\$ 6.95
<i>Basmati rice tossed with green peas</i>	
Basmati Rice	\$ 2.95
<i>Cumin flavored rice.</i>	

(All entrée served with rice)

Bread

➤ Plain Naan	\$ 3.00
➤ Plain Roti (whole wheat)	\$ 3.00
➤ Garlic Naan	\$ 4.00
➤ Cheese Naan	\$ 4.00
➤ Peshawari Naan	\$ 4.00

➤ Aloo Paratha	\$ 4.00
➤ Mint Paratha	\$ 4.00
➤ Onion Kulcha	\$ 4.00
➤ Lachha Paratha	\$ 4.00

Sides

➤ Mango chutney	\$ 2.00
➤ Raita	\$ 3.00
➤ Pickle	\$ 2.00

Dessert

➤ Rice Pudding	\$ 4.95
➤ Gulab Jamun	\$ 4.95
➤ White Chocolate Rasmalai	\$ 4.95
➤ Orange Kulfi	\$ 5.95
➤ Cheese Cake	\$ 5.95

Beverages

➤ Soda	\$ 2.00
➤ Mango Juice	\$ 3.50
➤ Coconut Juice	\$ 3.50
➤ Masala Tea	\$ 3.00
➤ Madras Coffee	\$ 3.00
➤ Sweet Lassi	\$ 3.50
➤ Salted Lassi	\$ 3.50
➤ Mango Lassi	\$ 4.00
➤ Poland Spring Water	\$ 2.00
➤ St Pallegirino (500 ml)	\$ 5.00
➤ St Pallegirino (750 ml)	\$ 7.00

Lunch Special \$12.95

For Dine In Only
Monday - Friday

Choose your entree + slice of bread & rice

Take out and delivery special

<i>All boxes are served with vegetable of the day + naan + rice</i>	
Vegetable Lunch Box – Any Vegetable Entrée	\$ 12.95
Chicken Lunch Box – Any Chicken Entrée	\$ 12.95
Lamb Lunch Box – Any Lamb Entrée	\$ 12.95
Sea food Lunch Box – Any Sea Food Entrée	\$ 12.95



SUN-THU: 11.30AM-10.30 PM
FRI-SAT: 11.30AM-11.30PM

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Bombaygrillhousenyc@gmail.com
In House & Outdoor Catering with
Special Price Available

We serve beer and wines

Bombay Delivery Special
\$18.45 (Delivery & take out only)

Choose one Appetizer + one entrée
Served with naan bread, basmati rice,
raita and chutneys.

