

COLD BEVERAGES

1	Nimbu Pani (sweet or salted)	3.95
2	Lassi (Salt, Sweet, Mango)	3.95
3	Mango Shake Milk blended with Mango and served chilled	3.95
4	Water/Soda Coke, Sprite, Diet Coke, Sprite, Ice Tea, Lemonade, Spring Water Perrier Water	2.95
5	Juice Orange, Mango, Pineapple, Fruit Punch	3.95

HOT BEVERAGES

6	Tea, Masala Tea Indian aromatic tea, made with milk, ginger, and cardamon flavor	2.95
----------	--	-------------

SOUP AND SALAD

7	Dal Soup A perky clove flavored yellow lentil soup garnished with cilantro	4.95
8	Tomato Soup Cream of tomatoes infused with herbs and spices served with garnishments	4.95
9	Chicken Soup Chicken stock heightened with flavorful fresh herbs, garnished with shredded chicken and chopped cilantro	5.95
10	Sea Food Soup a spicy seafood soup a favorite of Anglo Indians made with shrimp and garnished	6.95
11	Green Salad Fresh Romaine Lettuce tossed with cucumbers, onions, carrots, and tomatoes.	3.95

APPETIZERS - VEGETARIAN SELECTIONS

12	Samosa - 2 pieces Deep fried cone pastry filled potatoes and green peas	3.95
13	Vegetable Pakora - mixed Mildly spiced vegetable fritters	4.95
14	Onion Bhaji Chopped onion deep fried in a spicy tempura like batter	4.95
15	Cheese Pakora Homemade Cheese fritters dipped in a batter of garbanzo and deep fried	6.95
16	Cashew Nut Roll Deep fry potato cashew roll with Indian herbs	6.95
17	Choley Bhatura Chick peas (garbanzo) cooked with onions, tomatoes, and spices served with deep fried bread	12.95
18	Aloo Tikki Potato patties served with tamarin and mint sauce	7.95
19	Raita Chilled yogurt served with shredded carrots and cucumbers	3.95
20	Mango Chutney Sweet Mango relish	3.95
21	Papadum (roasted or fried) Light airy lentil wafer roasted or fried	2.95

NON VEGETABLE SELECTIONS

22	Chicken Pakora Succulent shredded chicken breast dipped in batter with Indian herbs and deep fried	6.95
23	Chicken Jafrani Kabab (1 breast) Chicken marinated with saffron and Indian herbs roasted to perfection	10.95
24	Chicken Haryali Tikka Chicken marinated in blended mint, cilantro and spinach roasted to perfection	10.95

25	Tandoori Pesh-Kush A mixed platter of our choicest tandoori specialities consisting of Tandoori shrimp fish tikka, chicken tikka, chicken reshmi kabab, tandoori chicken and Lamb seekh kabab cooked in a clay oven	24.95
26	Lamb Chop (4 pieces) Grilled Lamb Chops marinated in yogurt and Indian herbs	15.95
27	Salmon Grilled marinated Salmon with Indian herbs	12.95

BOMBAY STREET'S FAVORITE

28	Bhel Puri A mélange of assorted crispy noodles smothered in a sweet and sour chutney	7.95
29	Papdi Chat Homemade pastry crisps topped with boiled potatoes, chopped onions, onions, cilantro leaves, smothered with sweet chutney and chilled light yogurt	7.95
30	Samosa Chat Deep Fry Cone pastry filled with potatoes, green peas topped with onion, tomato, cilantro, sweet chutney, green chutney and chilled light yogurt.	7.95

BOMBAY CAFE SPECIALS

31	Vegetable Kathi Kabab Assorted vegetables sauteed in Indian herbs then rolled in handkerchief bread	11.95
32	Chicken Kathi Kabab Chicken pieces marinated in yogurt with special herbs and spices, roasted in clay oven and then rolled in thin handkerchief bread with grilled onions and relishes	12.95
33	Lamb Kathi Kabab Minced lamb kabab rolled in thin handkerchief bread with grilled onions and relishes	13.95

TANDOORI SPECIALITIES

~ INDIAN CLAY OVEN ~

VEGETABLES

34	Vegetable Seekh Kabab Mashed mixed vegetables infused with herbs, spices then skewered and roasted in a clay oven	16.95
35	Paneer Tikka Cubes of homemade cottage cheese marinated in yogurt, lightly spiced to preserved its delicate taste. skewered and then roasted in a clay oven	20.95

CHICKEN

36	Chicken Tikka Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven	16.95
37	Chicken Seek Kabab Minced chicken marinated in our own combination of herbs, spices and skewered and roasted in clay oven	16.95
38	Chicken Reshmi Kabab Soft and Silky boneless pieces of white chicken simmered in butter cream and cashew nut pastes skewered and baked in clay oven to tender perfection	17.95
39	Chicken Lahsooni Kabab Boneless pieces of chicken marinated in garlic, roasted in clay oven	16.95
40	Chicken Hariyali Tikka Chicken marinated in blended mint, cilantro and spinach roasted to perfection	16.95
41	Chicken Jafrani Kabab Chicken marinated with saffron and Indian herbs roasted to perfection	18.95
42	Tandoori Chicken Chicken marinated in yogurt with blend of colorful indian herbs spices and roasted in clay oven	14.95

LAMB SPECIALITIES

43	Lamb Seekh Kabab Minced lamb marinated in our own combination of herbs, spices and skewered and roasted in clay oven	17.95
44	Lamb Chops Grilled Lamb Chops marinated in yogurt and Indian herbs	28.95

SEA FOOD SPECIALITIES

45	Fish Tikka Barbecued pieces of seasoned fish with the flavor of Indian herbs and spices	19.95
46	Shrimp Tandoori King sized shrimp marinated in spices and roasted in clay oven	22.95

VEGETABLE SPECIALITIES

47	Dal Makhani An aromatic blend of red lentil simmered on a slow fire until tender, tempered with onions, ginger, garlic and tomatoes	12.95
48	Surti Dal - yellow lentil (Vegan) Yellow Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices	12.95
49	Chana Masala (Vegan) Delicious chick peas cooked in an exotic blend of North Indian spices	12.95
50	Paneer Makhani Fresh cottage cheese cooked with a creamy tomato sauce	15.95
51	Mattar Paneer Fresh cottage cheese cubes prepared with green peas	15.95
52	Kadhai Paneer Homemade cottage cheese cooked with green pepper, ginger, tomatoes and onions	15.95
53	Paneer Bhurji Fresh cottage cheese grated and prepared with green peppers, tomatoes and onions	15.95
54	Palak Paneer Fresh cottage cheese cubes in spinach sauce	15.95
55	Malai Kofta Mix vegetable cheese dumplings cooked in a creamy sauce with herbs and spices	15.95
56	Baingan Bharta - eggplant (Vegan) Fresh eggplant roasted in the tandoor, mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of spices	12.95
57	Aloo Gobi (Vegan) Cauliflower and potatoes cooked to perfection with Indian spices along with ginger, tomatoes and herbs	12.95
58	Aloo Zeera (Vegan) Potatoes cooked with cumin seeds, garnished with cilantro and ginger	12.95
59	Mushroom Mutter (Vegan) Mushrooms and green peas cooked in an exotic blend of Indian spices	12.95
60	Bhindi Masala - okra (Vegan) Delicious okra cooked in an exotic blend of North Indian spices	13.95
61	Mixed Vegetable Curry (Vegan) An aromatic blend of mixed vegetables, tempered with onions, ginger, garlic and tomatoes	12.95
62	Navrattan Korma A royal delicacy made of fresh vegetables cooked in a creamy sauce on a low heat	15.95

CHICKEN SPECIALITIES

63	Chicken Curry Chicken cooked with a delicately spiced curry sauce.	15.95
64	Chicken Makhani - butter chicken Chicken pieces roasted in a clay oven and cooked in a rich creamy tomato sauce	16.95
65	Chicken Tikka Masala - a dish of international acclaim Chunks of chicken roasted in a clay oven and cooked in a rich red cream sauce	16.95
66	Chicken Korma Chicken cubes cooked in a rich almond sauce	16.95
67	Chicken Saag Chicken pieces smothered in a spinach sauce	15.95
68	Chicken Madras Boneless pieces of chicken cooked with south Indian spices flavored with coconut	15.95

- 69 Chicken Vindaloo** 15.95
A delicious combination of chicken marinated in vinegar, hot peppers and spices cooked over a low heat
- 70 Chicken Jhalfrezi** 15.95
Marinated chicken sautéed with fresh mixed vegetables
- 71 Chicken Kadhai** 15.95
Succulent pieces of chicken cooked with onions, ginger, garlic and rich spices in a iron wok
- 72 Egg Curry** 13.95
Boiled eggs cooked with curry sauce

LAMB SPECIALITIES

- 73 Lamb Rogan Josh** 17.95
Succulent pieces of lamb in a cardamom flavored sauce
- 74 Lamb Bhuna** 17.95
Lamb cubes cooked with ginger, garlic, tomatoes, onions, green chilies and Indian spices
- 75 Lamb Korma** 18.95
tender pieces of lamb cooked in a rich creamy sauce, garnished with nuts
- 76 Lamb Saag** 17.95
Pieces of lamb in a creamy spinach sauce
- 77 Lamb Madras** 17.95
Lamb pieces cooked in gravy with coconut milk. a south Indian speciality
- 78 Lamb Vindaloo** 16.95
A delicious combination of lamb marinated in vinegar, hot peppers and spices cooked over a low heat
- 79 Lamb Kadhai** 17.95
Boneless lamb cooked with fresh tomatoes, onions, garlic, and spices garnished with fresh cilantro
- 80 Lamb Keema Mattar** 16.95
Ground lamb cooked with aromatic spices and green peas
- 81 Goat Curry** 16.95
Goat cooked with a delicately spiced curry sauce.

SEA FOOD SPECIALITIES

- 82 Shrimp Curry** 22.95
Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger
- 83 Shrimp Bhuna** 22.95
Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger
- 84 Shrimp Madras** 22.95
A seafood preparation from South India with coconut and other spices from the south
- 85 Shrimp Vindaloo** 22.95
A traditional dish from the island of Goa cooked in a tangy sauce
- 86 Fish Curry** 19.95
Seasonal fish cooked with grated coconut in a curry sauce

RICE SPECIALITIES

- 87 Pulau Rice** 6.95
Basmati rice cooked with saffron and Indian herbs
- 88 Vegetable Biryani** 13.95
Basmati rice and vegetables flavored with saffron and cooked on a low heat
- 89 Chicken Biryani** 15.95
Basmati rice and chicken richly flavored with saffron and cooked with Indian herbs on a low heat
- 90 Lamb Biryani** 16.95
Basmati rice and meat richly flavored with saffron and cooked with exotic herbs on a low heat
- 91 Shrimp Biryani** 19.95
Basmati saffron rice cooked with shrimp in mild spices

BREAD

- 92 Naan** 2.95
Flat leavened bread baked on the wall lining of the tandoor oven
- 93 Kashmiri Naan** 3.95
Leavened bread made from fine flour stuffed with pineapples, cherries and walnuts
- 94 Onion Kulcha** 3.95
A light flat bread stuffed with onion and fresh green cilantro leaves
- 95 Garlic Naan** 3.95
Made of dough of fine flour with taste of garlic
- 96 Paneeri Kulcha** 3.95
A light flat bread stuffed with homemade cottage cheese
- 97 Lachcha Paratha** 3.95
Whole wheat layered bread from tandoor
- 98 Aloo Paratha** 3.95
Whole wheat bread stuffed with seasoned mashed potatoes
- 99 Tandoori Roti** 3.00
Whole wheat bread baked in clay oven
- 100 Lamb Keema Naan** 4.95
Naan baked with tender minced lamb stuffing
- 101 Poori** 5.00
Whole wheat puffy bread, which is deep fried

INDIAN CHINESE SPECIALITIES

- 102 Chilly Paneer** 15.95
Pieces of cottage cheese marinated in Indo Chinese blend of spices and sauteed in a chilly gravy
- 103 Vegetable Manchurin** 14.95
Indo Chinese flavored vegetable dumpling served in a hot and sour Manchurin sauce
- 104 Honey Chilly Cauliflower** 14.95
Indo Chinese flavored cauliflower fritters served in honey Manchurin sauce
- 105 Vegetables Noodle** 12.95
Thin noodles sauted with finely chop vegetables and house sauce
- 106 Chilly Chicken** 15.95
Pieces of chicken marinated in Indo Chinese blend of spices and sauted in a chilly gravy
- 107 Chilly Fish** 18.95
Pieces of fish marinated in Indo Chinese blend of spices and sauted in a chilly gravy
- 108 Vegetable Fried Rice** 12.95
Fresh diced vegetables fried with rice and Chinese spices
- 109 Chicken Fried Rice** 13.95
Fresh diced chicken fried with rice and Chinese spices

DESSERTS

- 110 Kheer** 3.95
Fragrant rice cooked with sweetened milk, raisins and almonds
- 111 Ras Malai** 4.95
Flat round discs of Indian cottage cheese poached in milk and served with pistachio
- 112 Gulab Jamun** 3.95
Golden fried balls of milk pastry soaked in sweet saffron syrup and served hot.
- 113 Gajar Ka Halwa** 3.95
Grated carrots cooked gently in milk as it reduced to form halwa generously sprinkled with nuts and allowed to set.
- 114 Kulfi - Mango or Pistachio** 4.50
Traditional Indian Ice-Cream
- 114 Ice Cream** 4.50
Vanilla, Strawberry, Chocolate



BOMBAY CAFE

CUISINE OF INDIA

NON VEG. • VEGATARIAN • VEGAN

CATERING AVAILABLE

1200 Yamato Road, Suite A5

Boca Raton, FL 33431

(561) 750-5299

Fax (561) 750-7712

LUNCH BUFFET

Monday - Friday . . . \$12.95

BRUNCH BUFFET

Saturday & Sunday . . . \$14.95

HOURS:

Lunch & Brunch

Monday - Sunday . . . 11:30 am - 3:00 pm

Dinner

Monday - Friday . . . 5:00 pm - 10:00 pm

Saturday & Sunday . . . 5:00 pm - 10:30 pm

We create every dish to your taste mild, medium, or spicy
We use nuts and dairy products. Please let your server know of any allergies