

## COLD BEVERAGES

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

## HOT BEVERAGES

<b>6</b>	<b>Tea, Masala Tea</b> Indian aromatic tea, made with milk, ginger, and cardamon flavor	<b>2.95</b>
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## SOUP AND SALAD

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

## APPETIZERS - VEGETARIAN SELECTIONS

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

## NON VEGETABLE SELECTIONS

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

<b>25</b>	<b>Tandoori Pesh-Kush</b> 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	<b>24.95</b>
<b>26</b>	<b>Lamb Chop (4 pieces)</b> Grilled Lamb Chops marinated in yogurt and Indian herbs	<b>15.95</b>
<b>27</b>	<b>Salmon</b> Grilled marinated Salmon with Indian herbs	<b>12.95</b>

## BOMBAY STREET'S FAVORITE

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

## BOMBAY CAFE SPECIALS

<b>31</b>	<b>Vegetable Kathi Kabab</b> Assorted vegetables sauteed in Indian herbs then rolled in handkerchief bread	<b>11.95</b>
<b>32</b>	<b>Chicken Kathi Kabab</b> 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	<b>12.95</b>
<b>33</b>	<b>Lamb Kathi Kabab</b> Minced lamb kabab rolled in thin handkerchief bread with grilled onions and relishes	<b>13.95</b>

## TANDOORI SPECIALITIES

### ~ INDIAN CLAY OVEN ~

## VEGETABLES

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

## CHICKEN

<b>36</b>	<b>Chicken Tikka</b> Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven	<b>16.95</b>
<b>37</b>	<b>Chicken Seek Kabab</b> Minced chicken marinated in our own combination of herbs, spices and skewered and roasted in clay oven	<b>16.95</b>
<b>38</b>	<b>Chicken Reshmi Kabab</b> 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	<b>17.95</b>
<b>39</b>	<b>Chicken Lahsooni Kabab</b> Boneless pieces of chicken marinated in garlic, roasted in clay oven	<b>16.95</b>
<b>40</b>	<b>Chicken Hariyali Tikka</b> Chicken marinated in blended mint, cilantro and spinach roasted to perfection	<b>16.95</b>
<b>41</b>	<b>Chicken Jafrani Kabab</b> Chicken marinated with saffron and Indian herbs roasted to perfection	<b>18.95</b>
<b>42</b>	<b>Tandoori Chicken</b> Chicken marinated in yogurt with blend of colorful indian herbs spices and roasted in clay oven	<b>14.95</b>

## LAMB SPECIALITIES

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

## SEA FOOD SPECIALITIES

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

## VEGETABLE SPECIALITIES

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

## CHICKEN SPECIALITIES

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

- 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 sautéed 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 sautéed with finely chop vegetables and house sauce
- 106 Chilly Chicken** 15.95  
Pieces of chicken marinated in Indo Chinese blend of spices and sautéed in a chilly gravy
- 107 Chilly Fish** 18.95  
Pieces of fish marinated in Indo Chinese blend of spices and sautéed 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