

RICE

STEAMED RICE ^V 4

PEA PULAO ^V 5
Rice cooked with sweet peas and spices

BROWN RICE ^V 6

Food of the Moghuls. A rich combination of meat, spices, nuts and basmati rice

CHICKEN OR BEEF BIRYANI 15

LAMB BIRYANI 16

PRAWN BIRYANI 18

VEGGIE BIRYANI ^V 14

NAAN & ROTI

NAAN 3
A must for every meal! white leavened bread

GARLIC NAAN 4
White leavened bread flavoured with garlic

STUFFED NAAN 6
Choice of Keema (ground meat), Spinach, Onion, Potato or Peshwari

ROTI ^V 3
Wheat flat bread

LACHEDAR PARATHA 5
Multi-layered bread garnished with ghee (butter)

NON-ALCOHOLIC DRINKS

MANGO LASSI 5
Yogurt based mango smoothie

FRESH LIME SODA 4

MASALA CHAI TEA 3
Indian spiced tea

SOFT DRINKS 3

^V Vegan friendly

^G Gluten Free

CURRIES

^G All of our curries are gluten free

▶ STEP 1. CHOOSE YOUR MEAT

CHICKEN 14
LAMB 15
BEEF 14
PRAWNS 16

▶ STEP 2. CHOOSE YOUR CURRY

VINDALOO ^G
Zesty curry cooked in a tangy sauce with vinegar and coconut. A symphony of fire.

KORMA ^G
Fresh coriander and yogurt with a liaison of cashew puree

SAAG ^G
Spinach cooked with a hint of garlic and ginger

CURRY ^G
Aromatic spices simmered in a coconut milk-based sauce

DHANSAK ^G
Choice of meat in lentil curry (hot spices)

ROGAN JOSH ^G
Intensely warm and fragrant curry (specialty of Kashmir)

JALFREZI ^G
Onion, bell pepper in light curry drizzled with white vinegar

MASALA ^G
Aromatic Indian curry with tomato onion ginger and garlic

DESSERTS

RAS MALAI 6
Cheese patties soaked in sweet milk with mixed nuts and syrup

GULAB JAMUN 6
Pastry balls deep fried and served in syrup

MANGO ICE CREAM 6
Rich ice cream with real mango flavours

KULFI 6
Pistachio ice cream served on a stick

COCONUT SURPRISE 6
Coconut gelato, mango sorbetto centre, toasted coconut flakes

Bombay

KITCHEN + BAR

1018 COMMERCIAL DR,
VANCOUVER, BC
V5L 3W9

TAKEOUT HOURS
11:30AM - 10PM

PICKUP OR DELIVERY
604.336.1111

ORDER ONLINE
WWW.BOMBAYKITCHENBAR.COM

WE ALSO OFFER
CATERING FOR YOUR EVENTS

Prices subject to change without notice

STARTERS

VEGGIE SAMOSAS	2 pcs	7
CHICKEN SAMOSAS	2 pcs	8
Served with house chutney		
MOGO V		10
Cassava roots with our hot and tangy home-made sauce.		
ONION BHAJI V		10
Sliced onions battered, spiced and fried		
DAAL SOUP V		8
Vegetable broth with lentils and spices		
BOMBAY SALAD V		10
Seasonal mixed greens with tomato, cucumbers, onions, peppers, and chili-lime dressing		
SWEET CHILI GOBI V		10
Fried cauliflower fritters served in a sweet and sour sauce		
VEGGIE PAKORA		8
CHICKEN PAKORA		10
FISH PAKORA		10
PANEER PAKORA		10
Meats or vegetables lightly fried into fritters using our home-made batter		
ALOO TIKKI V		9
Pan fried potato cake with chick peas, served with chutney		
BOMBAY TANDOORI WINGS		11
A house specialty. Marinated wings cooked slowly in the tandoor		
SAMOSA CHAAT		9
Served with channa, yogurt and chutney's		
BOMBAY MIXED PLATTER		15
Assortment of appetizers. Veggie Samosa, Veggie Pakora, Chicken Pakora, and Fish Pakora		

SIDES

PAPADUM		2
Crispy lentil cracker. 2 pieces. A light snack		
RAITA		2
Homemade yogurt with cucumber and carrots mildly spiced		
ACHAAR		2
Mixed variety of Indian pickles and spices		
MANGO CHUTNEY		2
Sweet & Tangy chutney made with real mangoes		

FROM THE TANDOOR

MIXED GRILL G		24
A tandoori sampler: tandoori chicken, lamb tikka, fish tikka, chicken tikka, and tandoori prawns.		
TANDOORI CHICKEN G		15
A house specialty. Chicken marinated with authentic Indian spices and grilled in the tandoor to perfection		
CHICKEN TIKKA G		14
Chicken breast marinated with exotic spices and clay oven baked		
LAMB TIKKA G		15
Lamb loin marinated overnight and baked in the clay oven		
TANDOORI FISH G		17
Marinated Alaskan cod		
TANDOORI PRAWNS G		19
Clay oven baked black tiger prawns		
MIXED VEGGIES G		16
Fresh seasonal veggies slow baked in the tandoor		
PANEER TIKKA G		16
Home-made cheese marinated in tangy spices and slow baked in the tandoor		
TOFU TIKKA V G		15
Tofu marinated in tangy spices and slow baked in the tandoor		
SEEKH KEBAB G		16
Made with ground meat mixed with garam masala, skewered and baked		

LUNCH SPECIALS

LUNCH SPECIALS ARE AVAILABLE DAILY BETWEEN 11:30AM AND 3PM

SOUP OF THE DAY		7
HOUSE SALAD		9
Mixed greens with tomato, chick peas, cucumber, and mango lime dressing. Add Chicken \$2 Add Prawns \$4		
BOMBAY WRAPS		11
Choice of chicken, lamb, or veggie. Served with our house salad		
LUNCH THALI		13
Call us to ask about our daily featured lunch thali. Your choice of meat or veggie		
RICE BOWLS		
Chicken	12	• Lamb 14
Beef	12	• Prawns 15
Veggie	11	•

VEGGIE DISHES

DAAL BOMBAY V		12
Black lentil cooked overnight, finished with tomato and aromatic spice		
DAAL TARKA V		13
Yellow lentil tempered with cumin, onion & cilantro		
ALOO GOBI V		13
Cumin seasoned cauliflower and potato cooked with turmeric, tomato and onions		
MALAI KOFTA		13
Mixed vegetable and paneer dumplings in light tomato and cream sauce		
EGGPLANT BHARTHA V		13
Roasted eggplant with tomato and ginger		
BHINDI V		13
Baby okra tossed with onion & fresh tomatoes in masala curry		
CHANNA MASALA V		13
Chickpeas in a light lemon masala sauce		
PALAK PANEER		13
Home-made cheese cooked with spinach and garlic. Substitute paneer for tofu to make it vegan friendly		
SHAHI PANEER		13
Paneer cubes cooked in korma curry. Substitute paneer for tofu to make it vegan friendly		
TOFU TIKKA MASALA V		13
Tofu cooked in masala sauce		

HOUSE SPECIALS

BUTTER CHICKEN G		14
Chicken breast cooked with light cream and tomato with fenugreek		
KUKU PAKA G		14
Coconut chicken. Boneless breast simmered in coconut milk, coriander, ginger and green chillies		
LAMB KALYA G		15
Boneless lamb braised in a robust aromatic curry		
PRAWN ZANZIBAR G		16
Pan-fried in olive oil and Congo peppers and finished with coconut cream		
GOA FISH CURRY G		15
Alaskan cod cooked in coconut curry sauce		
GOAT CURRY G		17
Goat on the bone in a punjabi style curry		