

Re-defining Indian Cuisine

I would like to take this opportunity to introduce my carefully selected "New Menu".

As you may be aware The Bombay Club has won numerous awards, and with your love for fusion Indian food we hope to win more prestigious awards and give you the quality of food and service that you deserve.

We cater for everyone's dietary needs, if you have a specific diet please speak to your waiter and we will endeavour to meet your needs.

All dishes are freshly prepared and cooked to order so as not to compromise on quality. During busy periods this may create a slight delay. Thank you for your patience.

I hope you enjoy your dining experience with us.

Jhabi Lal Kharel
Head Chef



**Ethnic Restaurant
2005**

The Sentinel

www.thisisthesentinel.co.uk

**Town Restaurant
2006**

The Sentinel

www.thisisthesentinel.co.uk

**Indian Restaurant
2007**



**Non European
& Asian Influence
2007**

Healthy Options

Chefs Suggested Starters

Machli Tikka	*	£4.95
Fillet of Salmon delicately spiced & slowly cooked in the clay oven		
Noori Kebab	** New	£4.95
Fresh minced lamb & Minced Chicken mixed with onion & fresh aromatic spices skewered & cooked in the tandoor.		
Muglai Lamb Chops	**	£4.95
Tender lamb chops marinated in rich herbs & spices.		
Murgh Haryali	** New	£4.25
Boneless pieces of chicken marinated with coriander, mint, yogurt & spices.		

Chefs Suggested Main Course

Vegetable Biryani	N V	£7.95
Basmati rice simmered with carrots, cauliflower, and green peas garnished with sultanas & cashews, accompanied with Raita.		
Vegetable Jhalfrezi	V	£7.95
Mixed vegetables sauté in mixed spices & served in a spicy massala sauce		
Tandoori Mushakkal		£12.95
Tandoori mix grill served with a curry sauce of your choice on the side.		
Tandoori Chicken		£8.95
A half Tandoori chicken served with a crispy side salad.		
Chicken or Lamb Shaslick	New	£9.95
Chicken or lamb tikka skewered with peppers, onions & tomatoes.		
Tandoori King Prawns		£13.95
King prawns marinated in light Indian herbs, slowly cooked in tandoor.		
Tandoori Salmon	New	£10.95
Fresh fillets of salmon delicately prepared & slowly cooked in the tandoor.		
Chicken Tikka		£9.95
Served with a crispy side salad		

Chefs Suggested Breads & Side Orders

Tandoori Roti	£1.10	Chapati	£1.00
Tarka Dhall	£2.95	Raitha	£1.00
Cuchunba Salad	New £2.95		

* mild Dishes ** medium dishes *** hot dishes **V** vegetarian **N** may contain nuts or traces of

Whilst every effort has been made to remove all bones, please take care as there may be some that got away

Chefs Recommended Starters

Seekh Banarasi	*	V	£4.50
Chunks of paneer, diced vegetable & pineapple. Char grilled in the clay oven.			
Lamb Shekkuwa	**	New	£4.95
Delicate fillet of lamb marinated with spices, yogurt cooked in tandoor with a splash of lime.			
Noori Kebab	**	New	£4.95
Fresh minced lamb & Minced Chicken mixed with onion & fresh aromatic spices skewered & cooked in the tandoor.			
Banjara Chohila	**	New	£4.50
Tender pieces of chicken strips cooked in tandoor with spring onion and garlic and light Himalayan spices.			
Muglai Lamb Chops	**		£4.95
Tender lamb chops marinated in rich herbs & spices.			
Shami Kebab	**	New	£4.95
A popular Indian Starter, comprising of a minced lamb patty combined with a medium herbs and spices, garnished with a fresh omelette			
Murgh Haryali	**	New	£4.25
Boneless pieces of chicken marinated with coriander, mint, yogurt & spices.			

Traditional Starters

Eiddah Tikka	**		£4.25
Tender pieces of boneless chicken marinated in a ginger & lemon sauce gently grilled in tandoor.			
Gosht Boti Kebab	**		£4.50
Tender chunks of lamb marinated in medium herbs & spices			
Murgh or Paneer Pakora	**	V	£3.95
Pieces of Chicken Tikka or Paneer coated in a light crispy batter			
Bannu Kebab	**		£4.25
Diced pieces of chicken marinated in medium spicy herbs & cooked in tandoor.			
Meat or Vegetable Samosa	*	V	£2.50
Minced lamb or mixed vegetables wrapped in a crispy pastry. Shallow fried.			
Onion Bhaji	*	V	£2.50
A blend of thinly sliced onions & spices mixed with gram flour & deep-fried.			
King Prawn on Puri	**		£6.95
King Prawns cooked in a homemade massala & served on a puri			
Mixed Platter for two	£7.95	Mixed Platter for four	£14.95
Chef's selection		Chef's selection	

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Fish Specials

Starters

Lahsuni Jhinga	*	N	£6.95
Char grilled King Prawn in medium spices brushed in garlic paste			
Machli Tikka	*		£4.95
Fillet of Salmon delicately spiced & slowly cooked in the clay oven			
Spicy Fish Cakes	**		£4.95
A combination of Salmon & Cod infused with ginger & garlic			
Fried Goan Mussels	New	** N	£4.95
Fresh mussels tossed in tangy Goan red spices & coconut milk.			
Machli Moilee	New	**	£4.95
Pan tossed salmon infused in spiced garlic & red onion			
Prawn en Poori	New	**	£4.95
Tender prawn's sautéed in a rich masala sauce, garnished with coriander served in a poori (crispy fried bread)			

Main Course

Coriander & Coconut Fish Curry	*/**	N	£12.95
This dish is delicate of colour & flavour but an absolute must try. The fusion of spices & chillies add background flavour but are not strong & complement the dish. Served with choice of steamed or lemon rice.			
King Prawn en Poori	New	**	£13.50
Tender king prawn's sautéed in a rich masala sauce, garnished with coriander served in a poori (crispy fried bread).			
King Prawn Jal-Pari	**/**	N	£14.95
King prawns marinated with a selection of Indian herbs, grilled in the tandoor & finished in a spicy sauce.			
Jhinga Mumtaz	**	N	£14.95
Tandoori King Prawns cooked in a white wine, cream & coriander sauce.			
Tamarind & Salmon Curry	**/**		£13.95
Chunks of fresh Salmon marinated with herbs & spices cooked in a tangy tarmind sauce.			
Coconut & Chilli pan fried Halibut	**	N	£12.95
A traditional dish from Kerela this dish isn't as spicy as it might first appear as the flavours mellow with cooking. This delicate fish is served in a light marinade shallow pan fried then finished in the oven. Served alongside spicy mashed potatoes & a side order of spinach			

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Chefs Recommended Specials

Lal Zaal Murgh	***	New	£9.95
A must for lovers of spicy hot curries! ! Strips of chicken cooked with fresh red chilli peppers & topped with coriander.			
Beef Alloo Gusht	**	New	£9.95
Tender chunks of beef cooked with potatoes Indian satkora (citrus fruit) fresh tomato slices, and mixed spices. Fresh spring onions as garnish.			
Beef Vindaloo	***	New	£9.95
A famous "HOT" Beef delicacy of Goa! with a twist of pickle to enhance the flavors!			
Murgh Makhni	*	N	£9.95
The Perfect substitute of Chicken Tikka Massala			
Murgh Wajid Ali	*/**	N	£10.50
Fillet of chicken stuffed with cheese, almonds & cream, served in a medium spicy sauce.			
Ahd-e-Chengazi	**		£10.50
Slices of roast lamb cooked in a rich continental medium sauce.			
Murgh or Gosht Achari	**/**		£10.95
Chicken or Lamb cooked in a rich flavoursome sauce infused with pickling spices of fennel, onion seeds, mustard & cumin.			
Passanda-e-Firdous	*	N	£10.95
Slices of lamb fillet cooked in a creamy wine & cashew sauce.			
Murgh Navratan	*	N	£9.95
Diced pieces of chicken marinated in yogurt, Indian spices & dried fruit, served in a mild creamy sauce. (A great alternative to Chicken Korma)			
Boti Kebab Massala	**/**		£10.95
Diced pieces of lamb cooked in the tandoor & served in a Massala sauce.			
Murgh Methi	**		£10.50
Tender chunks of chicken cooked with fresh spinach, flavoured with fenugreek leaves.			
Surkh Uran Pari	**/**		£13.95
Sliced Duck breast sauted with cumin seeds & onion served in an aromatic spicy sauce.			
Nilgiri Korma	*/**/**		£10.95
Tender cubes of mutton sauté with onion & cooked in a green massala sauce.			
Kabuli Gosht	**	New	£10.95
Pieces of lamb & chic peas gently flavoured with fennel, garlic & ginger. Served medium spiced.			

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Biryani Dishes **N**

Bombay Special Biryani - a combination of lamb chicken & prawns.	£11.50
Lamb Biryani	£8.95
Chicken Biryani	£8.95
King Prawn	£14.95
Vegetable Biryani	£7.95

Vegetarian Specials **V**

Makhmali Paneer	£9.95
Pieces of Paneer cooked in a rich tomato based sauce.	
Pindi Cholley	New £7.95
Chickpeas prepared in a Punjabi style with tomatoes, garlic & green chillies.	
Pallak Paneer	New £7.95
Homemade cottage cheese & fresh spinach simmered with butter & tempered with garlic.	

Tandoori Specialties

Tandoori Mushakkal	£12.95
Tandoori mix grill served with a curry sauce of your choice on the side.	
Tandoori Chicken	£8.95
A half Tandoori chicken served with a crispy side salad.	
Chicken or Lamb Shaslick	£9.95
Chicken or lamb tikka skewered with peppers, onions & tomatoes.	
Tandoori King Prawns	£13.95
King prawns marinated in light Indian herbs, slowly cooked in tandoor.	
Tandoori Salmon	New £10.95
Fresh fillets of salmon delicately prepared & slowly cooked in the tandoor.	

Traditional Dishes

Vegetables Cooked in traditional styles	£7.95
Murgh, Gosht, Jhinga Cooked in the traditional styles	£8.95
King Prawn cooked in any of the traditional styles	£13.95
Bhunna, Dupiaza, Korai, Korma(N) Dhansak, Vindaloo, Balti, Madras, Rogan & Jalfrazi.	

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Breads from the Tandoor

Plain Naan		£2.20
Garlic Naan		£2.65
Keema Naan		£2.65
Peshwari Naan	N	£2.65
Chilli & Coriander Naan	<i>New</i>	£2.65
Cheese Naan		£2.65
Kulcha Naan	<i>New</i>	£2.65
Lachacha Paratha		£2.20
Tandoori Roti		£1.10
Chapati		£1.00
Rumali Roti	<i>New</i>	£1.80
Lassam Parratha	<i>New</i>	£2.20

Rice

Boiled Rice		£1.85
Pilau Rice		£1.95
Mushroom Rice		£2.25
Garlic Rice		£2.25
Lemon Rice	<i>New</i>	£2.25
Keema Rice		£2.25
Egg Rice		£2.25
Subz Pilau		£2.25
Coconut Rice	<i>New</i>	£2.25
Onion Fried Rice	<i>New</i>	£2.25

Vegetable Side Dishes **V**

Bombay Aloo		£2.95
Sag Aloo		£2.95
Sag Bhaji		£2.95
Sag Paneer		£2.95
Chilli Gobi	<i>New</i>	£2.95
Chana Massala		£2.95
Mix Vegetable Bhaji		£2.95
Mattor Paneer		£2.95
Raita		£1.00
Tarka Dhall		£2.95
Spicy Keralan Mash	<i>New</i>	£2.95
Lazeez Khumb		£2.95
Dum Aloo		£2.95
Cabbage Thoran	<i>New</i>	£2.95
Motki Aloo	<i>New</i>	£2.95
Bhindi Bhaji	<i>New</i>	£2.95