



# **BOMBAY DARBAR** <sup>TM</sup>

**INDIAN RESTAURANT**

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## **CATERING MENU**

### **APPETIZERS**

	<b>Tray size</b>
	<b>Half / Full</b>
<b>VEGETABLE SAMOSA</b> Crispy patties stuffed with seasoned potatoes and green peas.	<b>\$65 / \$130</b>
<b>VEGETABLE PAKORA</b> Fresh seasonal vegetables mixed with seasoning, gram flour and fried.	<b>\$65 / \$130</b>
<b>PANEER PAKORA</b> Indian cheese dipped in special seasoned batter and fried.	<b>\$75/ \$150</b>
<b>SAMOSA CHAAT</b> Crispy potatoes patties served with chickpeas, yogurt, mint and tamarind chutneys	<b>\$85 / \$170</b>
<b>CHILLI CHICKEN</b> Crispy Bite size chicken and fresh bell peppers in a sweet & tangy chili sauce.	<b>\$100 / \$200</b>
<b>CHILLI PANEER</b> Crispy Bite size cheese and fresh bell peppers in a sweet & tangy chili sauce.	<b>\$100 / \$200</b>

## NAAN / ROTI

INDIAN FLAT BREAD BAKED IN TANDOOR CLAY OVEN

**\*\*\* Bread items are ordered per piece.\*\*\***

<b>NAAN</b>	Traditional Indian flat bread made with white flour baked fresh daily.	<b>\$3.95</b>
<b>GARLIC NAAN</b>	Traditional Indian flat bread topped with cilantro and garlic.	<b>\$4.95</b>
<b>PANEER NAAN</b>	Traditional Indian flat bread stuffed with home-made cheese and seasoning.	<b>\$6.95</b>
<b>ONION KULCHA</b>	Traditional Indian flat bread stuffed with spiced onion.	<b>\$4.95</b>
<b>PESHAWARI NAAN</b>	Traditional Indian flat bread stuffed with mixed nuts and raisins.	<b>\$6.95</b>
<b>TANDOORI ROTI</b>	Traditional Indian flat bread made with whole-wheat.	<b>\$3.50</b>
<b>TANDOORI PARATHA</b>	Hand-made, multi-layered flat bread made with whole-wheat flour.	<b>\$4.95</b>

## VEGETABLES ENTRÉE

**Tray size  
Half / Full**

<b>DAL TADKA</b>	Yellow lentils tempered with garlic, curry leaves, mustard and cumin seeds.	<b>\$100 / \$200</b>
<b>DAL MAKHANI</b>	Whole black beans cooked in creamy onion sauce with tomatoes, ginger and garlic.	<b>\$110 / \$220</b>
<b>ALOO GOBI</b>	Cauliflower and potatoes sautéed with fresh herbs.	<b>\$110 / \$220</b>
<b>MUSHROOM MAKHANI</b>	Fresh mushrooms sautéed in butter and cooked in creamy tomatoes, cashew sauce, and white wine.	<b>\$110/ \$220</b>
<b>MUTTER PANEER</b>	Home-made Indian cheese with green peas cooked in tomato sauce, onions, and spices.	<b>\$110/ \$220</b>
<b>PANEEER MAKHANI</b>	Home-made Indian cheese cooked in creamy tomato and cashew sauce.	<b>\$110 / \$220</b>
<b>SHAHI VEG KORMA</b>	Mixed vegetables cooked in creamy sauce with nuts and raisins.	<b>\$110 / \$220</b>
<b>MALAI KOFTA</b>	Vegetable and cheese dumplings cooked in cashew sauce with nuts and raisins.	<b>\$110 / \$220</b>
<b>SAAG PANEER</b>	Spinach cooked with onions, tomatoes, ginger, garlic and home-made cheese and spices.	<b>\$110 / \$220</b>
<b>CHANNA MASALA</b>	Garbanzo beans cooked in gravy with onions, tomato, ginger, garlic and chef's spices.	<b>\$110 / \$220</b>
<b>BHINDI MASALA</b>	Crisp fried okra cooked in exotic blends of north Indian spices.	<b>\$110 / \$220</b>

## CHICKEN ENTRÉE

<b>CHICKEN VINDALOO</b>	<b>\$120 / \$240</b>
Boneless chicken and potatoes, cooked with vinegar in spicy sauce, ordered medium spicy or higher.	
<b>CHICKEN TIKKA MASALA</b>	<b>\$120 / \$240</b>
Boneless chicken breast cooked in creamy tomato sauce, onions, and bell peppers.	
<b>BUTTER CHICKEN</b>	<b>\$120 / \$240</b>
Boneless chicken breast marinated and cooked in creamy tomato and cashew nut sauce.	
<b>CHICKEN KORMA</b>	<b>\$120 / \$240</b>
Boneless chicken cooked in creamy sauce with mixed nuts and raisins.	
<b>CHICKEN MUSHROOM</b>	<b>\$120 / \$240</b>
Boneless chicken and sautéed mushrooms cooked in a mild sauce.	
<b>SAAG CHICKEN</b>	<b>\$120 / \$240</b>
Chicken cooked with spinach, garlic and a blend of spices.	
<b>MANGO CHICKEN CURRY</b>	<b>\$120 / \$240</b>
Boneless chicken cooked in delicious cashew sauce, mango pure and spices.	

## LAMB ENTRÉE

<b>SAAG GOSHT</b>	<b>\$135 / \$270</b>
Lamb cooked with spinach, garlic, onion, tomato and spices	
<b>LAMB PASANDA</b>	<b>\$135 / \$270</b>
Boneless lamb prepared in creamy cashew sauce	
<b>LAMB ROGANJOSH</b>	<b>\$135 / \$270</b>
Boneless lamb cooked in tomato sauce with Yogurt, onion, ginger, garlic, and spices	
<b>LAMB VINDALOO</b>	<b>\$135 / \$270</b>
Boneless lamb pieces and potatoes cooked with vinegar in spicy sauce, ordered medium spicy or higher.	
<b>LAMB KADHAI</b>	<b>\$135 / \$270</b>
Boneless lamb pieces cooked with ginger, onion, green peppers and tomatoes	
<b>LAMB CHOP MASALA</b>	<b>\$150 / \$300</b>
Marinated lamb chops cooked in a sauce made with onion, tomato, ginger, garlic, cumin powder, coriander powder and spices	

## FISHERMAN'S NET ENTRÉE

Tray size  
Half / Full

<b>FISH NILGIRI</b> Fish pan seared and cooked in coconut milk and green gravy.	Shrimp	<b>\$120 / \$240</b> <b>\$150 / \$300</b>
<b>FISH VINDALOO</b> Fish and potatoes cooked in spicy sauce with malt vinegar, ordered medium spicy or higher.	Shrimp	<b>\$120 / \$240</b> <b>\$150 / \$300</b>
<b>FISH CURRY</b> Fish cooked in onion and creamy cashew nut based sauce.	Shrimp	<b>\$120 / \$240</b> <b>\$150 / \$300</b>
<b>FISH GOAN CURRY</b> Fish cooked with onion, coconut milk and herbs Goa style.	Shrimp	<b>\$120 / \$240</b> <b>\$150 / \$300</b>

## FROM THE CLAY OVEN / TANDOOR

<b>TANDOORI CHICKEN WINGS</b> Chicken wings marinated in yogurt, herbs and spices, and cooked in clay oven.		<b>\$110 / \$220</b>
<b>TANDOORI CHICKEN</b> Bone in chicken pieces marinated in yogurt, ginger, garlic and freshly ground spices, and cooked in clay oven.		<b>\$120 / \$240</b>
<b>TANDOORI CHICKEN TIKKA</b> Succulent pieces of marinated chicken breast grilled in clay oven.		<b>\$120 / \$240</b>
<b>TANDOORI LAMB CHOPS</b> Lamb chops marinated in chef special recipe and cooked in clay oven.		<b>\$150 / \$300</b>
<b>TANDOORI SHRIMP</b> Shrimp marinated in yogurt, garlic and spices and then cooked in clay oven.		<b>\$150 / \$300</b>

### CONSUMER ADVISORY

Some food may contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## BASMATI RICE DELIGHTS

**BIRYANI** is a flavorful basmati rice cooked with Indian herbs, nuts, raisins and spices.  
(Ordered medium spicy or higher) Not a mild dish. Biryani comes with Raita sauce.

<b>BASMATI RICE</b>	<b>\$60 / \$120</b>
<b>VEGETABLE BIRYANI</b>	<b>\$100 / \$200</b>
<b>CHICKEN BIRYANI</b>	<b>\$125 / \$250</b>
<b>LAMB BIRYANI</b>	<b>\$135 / \$270</b>
<b>SHRIMP BIRYANI</b>	<b>\$135 / \$270</b>

## DESSERTS

<b>KHEER</b> Traditional Indian rice pudding.	<b>\$80 / \$160</b>
<b>GULAB JAMUN</b> Spongy milk balls soaked in rose scented syrup.	<b>\$90 / \$180</b>
<b>RAS MALAI</b> Cheese patty in aromatic creamy sauce.	<b>\$100 / \$200</b>

- Please place orders at least 2 days prior to event.
- 50% nonrefundable deposit paid at the time of the order.
- Half trays serves appx 15-20 people.
- Large trays serves appx 20-30 people.

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