



BOMBAY DARBAR™

INDIAN RESTAURANT

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CATERING MENU

APPETIZERS

**Tray size
Half / Full**

VEGETABLE SAMOSA

Crispy patties stuffed with seasoned potatoes and green peas.

\$65 / \$130

VEGETABLE PAKORA

Fresh seasonal vegetables mixed with seasoning, gram flour and fried.

\$65 / \$130

PANEER PAKORA

Indian cheese dipped in special seasoned batter and fried.

\$75/ \$150

SAMOSA CHAAT

Crispy potatoes patties served with chickpeas, yogurt, mint and tamarind chutneys

\$85 / \$170

CHILLI CHICKEN

Crispy Bite size chicken and fresh bell peppers in a sweet & tangy chili sauce.

\$100 / \$200

CHILLI PANEER

Crispy Bite size cheese and fresh bell peppers in a sweet & tangy chili sauce.

\$100 / \$200

NAAN / ROTI

INDIAN FLAT BREAD BAKED IN TANDOOR CLAY OVEN

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

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

VEGETABLES ENTRÉE

**Tray size
Half / Full**

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

CHICKEN ENTRÉE

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

LAMB ENTRÉE

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

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

FROM THE CLAY OVEN / TANDOOR

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

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.

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

DESSERTS

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

- 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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