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MENU OPTION (1) \$50 PP **

Celebrate your next party or group event at Bombay Darbar! Minimum number of guests: 10

Appetizers (Select 2 items)

Vegetable Samosa

Crispy patties stuffed with vegetables and potato.

Tandoori Chicken Tikka

Succulent chicken breast pieces marinated and cooked in clay oven.

Chill Chicken

Crispy bite size chicken and fresh bell peppers on a sweet & tangy chili sauce minced garlic and soya sauce.

Vegetable Pakora

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

Samosa Chaat

Crispy potatoes patties served with chickpeas, yogurt, mint and tamatind chutneys.

Chill Paneer

Crispy bite size cheese and fresh bell peppers on a sweet & tangy chili sauce minced garlic and soya sauce.

Vegetarian (Select 2 items)

Served with Basmati Rice and Naan and Garlic Naan

or

or

Mutter Paneer

Home-made Indian cheese with green peas cooked in tomato sauce, onions, and spices.

Aloo Gobi

Cauliflower and potatoes sautéed with fresh herbs.

Dal Tadka

Yellow lentils tempered with garlic, curry leaves, mustard and cumin seeds.

Malai Kofta

Vegetable & cheese dumpling cooked in cashew sauce with nuts and raisins.

Dal Makhani

Chana Masala Garbanzo beans cooked in gravy with onions, tomato,

ginger, garlic and chef's spices.

Whole black beans cooked in creamy onion sauce with tomatoes, ginger and garlic.

Land and Sea (Select 2 items)

Served with Basmati Rice and Naan and Garlic Naan

Butter Chicken

Boneless chicken breast marinated and cooked in creamy tomato and cashew nut sauce.

Goan Style Shrimp Curry

Cooked with onion, coconut milk and herbs Goa style

Tandoori Chicken

Whole chicken marinated in yogurt, ginger, garlic and fresly ground spices, cooked in clay oven.

Ras Malai

Chicken Tikka Masala

Boneless chicken breast cooked in creamy tomato sauce, onions, and bell peppers

Lamb Roganjosh or

> Boneless lamb cooked in gravy with onions, tomato, ginger, garlic and chef's spices.

Saag Gosht or

> Boneless lamb cooked with spinach garlic and spices.

(Select 1 item) Dessert

Kheer

Traditional Indian rice pudding.

Gulab Jamun

Spongy milk balls soaked in rose scented syrup.

Additional Options and upgrades:

Cheese patty in aromatic creamy sauce.

Beer, wine, soda & juices \$25/person Top shelf open bar \$35/person Cake cutting\$15/per cake Corkage fee......\$30/ per bottle

Table service family style, with tables consisting of 6 to 8 guests per table.

2 hours limit to large group functions.

Availability varies and excludes major holidays.

Please speak with an event manager for more details.

* Prices are per person and do not include sales tax. 18% gratuities will be added to the bill.

