



BOMBAY™ DARBAR

INDIAN RESTAURANT

2901 Florida Ave, Miami, FL 33133
Tel. 305.444.7272
bombaydarbarmiami@gmail.com

MENU OPTION (2) \$55 PP **

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

Appetizers (Select 3 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 3 items)

Served with Basmati Rice, Naan and Garlic Naan Bread

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.

or

Malai Kofta

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

or

Chana Masala

Garbanzo beans cooked in gravy with onions, tomato, ginger, garlic and chef's spices.

or

Dal Makhani

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

Land and Sea (Select 2 items)

Served with Basmati Rice, Naan and Garlic Naan Bread

Butter Chicken

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

Goan Style Fish or Shrimp Curry

Cooked with onion, coconut milk and herbs Goa style

Tandoori Shrimp

Shrimp marinated in yogurt, garlic and freshly spices, cooked in clay

or

Chicken Tikka Masala

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

or

Lamb Rogan Josh

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

or

Saag Gosht

Boneless lamb cooked with spinach garlic ground and spices.

Dessert (Select 2 item)

Ras Malai

Cheese patty in aromatic creamy sauce.

Kheer

Traditional Indian rice pudding.

Gulab Jamun

Spongy milk balls soaked in rose scented syrup.

Additional Options and upgrades:

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.