



## APPETIZERS

<b>VEGETABLE SAMOSA</b>	<b>5.95</b>
2 Pcs of crispy patties stuffed with seasoned potatoes and green peas.	
<b>VEGETABLE PAKORA</b>	<b>6.95</b>
Fresh seasonal vegetables mixed with seasoning, gram flour and fried.	
<b>PANEER PAKORA</b>	<b>7.95</b>
Indian cheese dipped in special seasoned batter and fried.	
<b>SAMOSA CHAAT</b>	<b>8.95</b>
Crispy potatoes patties served with chickpeas, yogurt, mint and tamarind chutneys.	
<b>TANDOORI CHICKEN WINGS</b>	<b>6.95</b>
Chicken wings marinated in yogurt, herbs and spices and cooked in clay oven.	

## SOUPS & SIDES

<b>DAL SOUP</b>	<b>4.95</b>
Soup made with Moong beans, fresh herbs and infused with tomatoes and garlic.	
<b>TOMATO SHORBA</b>	<b>4.95</b>
Tomato soup spiced and tempered with cumin, cilantro & curry leaves.	
<b>RAITA</b>	<b>2.95</b>
Traditional Indian yogurt sauce made with cucumber, tomato and cilantro.	
<b>MANGO CHUTNEY</b>	<b>1.95</b>
Delicious sweet and spiced mango chutney.	
<b>ACHAR</b>	<b>1.95</b>
Hot and sour mixed pickles.	
<b>RICE</b>	<b>3.95</b>
Traditional Indian aromatic basmati rice.	

## NAAN/ROTI

INDIAN FLAT BREAD BAKED IN TANDOOR CLAY OVEN

<b>NAAN</b>	<b>3.50</b>
Traditional Indian flat bread made with white flour baked fresh daily.	
<b>GARLIC NAAN</b>	<b>4.95</b>
Traditional Indian flat bread topped with cilantro and garlic.	
<b>PANEER NAAN</b>	<b>6.95</b>
Traditional Indian flat bread stuffed with home-made cheese and seasoning.	
<b>ONION KULCHA</b>	<b>4.95</b>
Traditional Indian flat bread stuffed with spiced onion.	
<b>PESHAWARI NAAN</b>	<b>6.95</b>
Traditional Indian flat bread stuffed with mixed nuts and raisins.	
<b>TANDOORI ROTI</b>	<b>3.50</b>
Traditional Indian flat bread made with whole-wheat.	
<b>TANDOORI PARATHA</b>	<b>4.95</b>
Hand-made, multi-layered flat bread made with whole-wheat flour.	
<b>ALOO PARATHA</b>	<b>5.95</b>
Hand-made, multi-layered flat bread made with whole-wheat flour and stuffed with seasoned potatoes and peas.	

18% gratuity added to parties of 6(six) or more.

Max 4 credit card for split bill.

ENTRÉE DISHES ARE SERVED WITH BASMATI RICE, PAPADUM AND CHUTNEY.  
MOST DISHES CAN BE ORDERED MILD, MEDIUM, HIGH MEDIUM, HOT OR SUPER HOT.

## VEGETABLES ENTRÉE

<b>BAINGAN BHARTA</b>	<b>15.95</b>
Fresh eggplant roasted, mashed and marinated in rich blend of spices.	
<b>DAL TADKA</b>	<b>14.95</b>
Yellow lentils tempered with garlic, curry leaves, mustard and cumin seeds.	
<b>DAL MAKHANI</b>	<b>15.95</b>
Whole black beans cooked in creamy onion sauce with tomatoes, ginger and garlic.	
<b>ALOO GOBI</b>	<b>15.95</b>
Cauliflower and potatoes sautéed with fresh herbs.	
<b>MUSHROOM MAKHANI</b>	<b>15.95</b>
Fresh mushrooms sautéed in butter and cooked in creamy tomatoes, cashew sauce, and white wine.	
<b>MUTTER PANEER</b>	<b>16.95</b>
Home-made Indian cheese with green peas cooked in tomato sauce, onions, and spices.	
<b>PANEER MAKHANI</b>	<b>17.95</b>
Home-made Indian cheese cooked in creamy tomato and cashew sauce.	
<b>SHAHI VEG KORMA</b>	<b>16.95</b>
Mixed vegetables cooked in creamy sauce with nuts and raisins.	
<b>MALAI KOFTA</b>	<b>17.95</b>
Vegetable and cheese dumplings cooked in cashew sauce with nuts and raisins.	
<b>SAAG PANEER</b>	<b>17.95</b>
Spinach cooked with onions, tomatoes, ginger, garlic and home-made cheese and spices.	
<b>CHANA MASALA</b>	<b>16.95</b>
Garbanzo beans cooked in gravy with onions, tomato, ginger, garlic and chef's spices.	
<b>BHINDI MASALA</b>	<b>16.95</b>
Crisp fried okra cooked in exotic blend of north Indian spices.	

## CHICKEN ENTRÉE

<b>CHICKEN VINDALOO</b>	<b>17.95</b>
Boneless chicken and potatoes, cooked with vinegar in spicy sauce, ordered medium spicy or higher.	
<b>CHICKEN TIKKA MASALA</b>	<b>17.95</b>
Boneless chicken breast cooked in creamy tomato sauce, onions, and bell peppers.	
<b>BUTTER CHICKEN</b>	<b>17.95</b>
Boneless chicken breast marinated and cooked in creamy tomato and cashew nut sauce.	
<b>CHICKEN KORMA</b>	<b>17.95</b>
Boneless chicken cooked in creamy sauce with mixed nuts and raisins.	
<b>CHICKEN MUSHROOM</b>	<b>17.95</b>
Boneless chicken and sautéed mushrooms cooked in a mild sauce.	
<b>SAAG CHICKEN</b>	<b>17.95</b>
Chicken cooked with spinach, garlic and a blend of spices.	
<b>MANGO CHICKEN CURRY</b>	<b>17.95</b>
Boneless chicken cooked in delicious cashew sauce, mango pure and spices.	

## CAMBRIANTRÉE

Some food may contain nuts. All our dishes are cooked with 0g trans-fat.  
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.

<b>SAAG GOSHT</b>	19.95
Lamb cooked with spinach, garlic, onion, tomato and spices	
<b>LAMB PASANDA</b>	19.95
Boneless lamb prepared in creamy cashew sauce	
<b>LAMB ROGANJOSH</b>	19.95
Boneless lamb cooked in tomato sauce with Yogurt, onion, ginger, garlic, and spices	
<b>LAMB VINDALOO</b>	19.95
Boneless lamb pieces and potatoes cooked with vinegar in spicy sauce, ordered medium spicy or higher.	
<b>LAMB KADHAI</b>	19.95
Boneless lamb pieces cooked with ginger, onion, green peppers and tomatoes	
<b>LAMB CHOP MASALA</b>	25.95
Marinated lamb chops cooked in a sauce made with onion, tomato, ginger, garlic, cumin powder, coriander powder and spices	

## FISHERMAN'S NET ENTRÉE

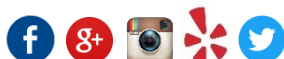
<b>FISH VINDALOO (Sub. Shrimp add 2.00)</b>	18.95
Fish and potatoes cooked in spicy sauce with malt vinegar, ordered medium spicy or higher.	
<b>FISH MALAI CURRY (Sub. Shrimp add 2.00)</b>	19.95
Fish cooked in onion and creamy cashew nut based sauce.	
<b>FISH GOAN CURRY (Sub. Shrimp add 2.00)</b>	19.95
Fish cooked with onion, coconut milk and herbs Goa style.	

## FROM THE CLAY OVEN / TANDOOR

THESE DISHES ARE SERVED ON A HOT SIZZLER, ON A BED OF ONION AND BELL PEPPERS

<b>TANDOORI CHICKEN</b>	<b>Half</b>	<b>14.95</b>
Whole Chicken marinated in yogurt, ginger, garlic and freshly ground spices then cooked in clay oven.	<b>Whole</b>	<b>19.95</b>
<b>TANDOORI CHICKEN TIKKA</b>		<b>18.95</b>
Succulent pieces of marinated chicken breast grilled in clay oven.		
<b>TANDOORI LAMB CHOPS</b>		<b>25.95</b>
Lamb chops marinated in chef special recipe and cooked in clay oven.		
<b>TANDOORI SHRIMP</b>		<b>22.95</b>
Shrimp marinated in yogurt, garlic and spices and then cooked in clay oven.		

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**B.**

**BIRYANI** is a flavorfu

.its, raisins and spices.

(ordered medium spicy or higher) Not a mild dish.

<b>VEGETABLE BIRYANI</b>	<b>16.95</b>
<b>CHICKEN BIRYANI</b>	<b>18.95</b>
<b>LAMB BIRYANI</b>	<b>21.95</b>
<b>SHRIMP BIRYANI</b>	<b>21.95</b>

## **NON ALCOHOLIC BEVERAGES**

<b>SWEET LASSI</b>	Refreshing Indian yogurt drink served sweet	<b>4.95</b>
<b>MANGO LASSI</b>	Indian yogurt drink made with mango pulp	<b>4.95</b>
<b>MANGO JUICE</b>		<b>4.95</b>
<b>COKE, DIET COKE SPRITE, GINGERALE</b>		<b>2.75</b>
<b>ICED TEA (unsweetened)</b>		<b>2.75</b>
<b>CRANBERRY, ORANGE, PINNEAPPLE JUICE</b>		<b>2.75</b>
<b>TONIC WATER, CLUB SODA</b>		<b>2.75</b>
<b>PELLEGRINO</b>	Sparkling natural mineral water.	<b>1 L</b> <b>6.50</b>
<b>ACQUA PANNA</b>	Natural Spring water (non-carbonated)	<b>1 L</b> <b>6.50</b>

## **BEER**

<b>INDIAN BEER</b>	<b>KINGFISHER (India)</b>	<b>12oz</b>	<b>6.95</b>
	<b>TAJ MAHAL (India)</b>	<b>12oz</b>	<b>6.95</b>
	<b>TAJ MAHAL (India)</b>	<b>22oz</b>	<b>10.95</b>
<b>DOMESTIC BEER</b>			<b>5.95</b>
	<b>COORS LITE (Colorado)</b>	<b>MILLER LITE (Milwaukee)</b>	
<b>PREMIUM BEER</b>			<b>6.95</b>
	<b>CORONA (Mexico), HEINEKEN (Holland), AMSTEL LIGHT (Amsterdam)</b>		
	<b>ANCHOR STEAM (San Francisco), LAGUNITAS IPA (Chicago)</b>		
	<b>SAMUEL ADAMS BOSTON LAGER (Boston), LUCKY BUDDHA (China)</b>		
<b>NON ALCOHOLIC BEER</b>			<b>4.95</b>

**Must be 21 and over to order alcoholic beverages. ID required.**  
For your safety do not drink and drive. Please drink responsibly.  
Please ask us to call for transportation if you do not have a designated driver.