## BEVERAGES

### SWEET LASSI 4.95
Refreshing home-made Indian yogurt drink served sweet.

### MANGO LASSI 4.95
Rich home-made Indian yogurt drink blended with mango.

### MANGO JUICE 4.95

### COKE, DIET COKE SPRITE, GINGERALE 2.75

### ICED TEA (unsweetened) 2.75

### JUICE 2.75
Cranberry, orange, pineapple

### TONIC WATER, CLUB SODA 2.75

### PELLEGRINO (1 L) 6.50
Sparkling natural mineral water

### ACQUA PANNA (1 L) 6.50
Natural Spring water (non-carbonated)

## BEER

### INDIAN BEER

<table>
<thead>
<tr>
<th>BEER</th>
<th>Serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGFISHER (Bangalore, India. 4.8%)</td>
<td>12oz</td>
<td>6.95</td>
</tr>
<tr>
<td>TAJ MAHAL (Agra, India. 4.5%)</td>
<td>12oz</td>
<td>6.95</td>
</tr>
<tr>
<td></td>
<td>22oz</td>
<td>10.95</td>
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</tbody>
</table>

### DOMESTIC BEER 5.95

<table>
<thead>
<tr>
<th>BEER</th>
<th>Serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COORS LITE (Golden CO. 4.2%)</td>
<td></td>
<td></td>
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<tr>
<td>MILLER LITE (Milwaukee, WI. 4.2%)</td>
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</tbody>
</table>

### PREMIUM BEER 6.95

<table>
<thead>
<tr>
<th>BEER</th>
<th>Serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORONA (Mexico City, Mexico. 4.5%)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HEINEKEN (Zoeterwoude, Netherlands. 5%)</td>
<td></td>
<td></td>
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<tr>
<td>AMSTEL LIGHT (Amsterdam, Netherlands. 4%)</td>
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<td></td>
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<tr>
<td>ANCHOR STEAM (San Francisco. 4.8%)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LAGUNITAS IPA (Petaluma, CA. 6.2%)</td>
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<td></td>
</tr>
<tr>
<td>SAMUEL ADAMS BOSTON LAGER (Boston, MA. 5%)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LUCKY BUDDHA (Qiandao Lake, China. 4.8%)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### NON-ALCOHOLIC BEER 4.95

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.
APPETIZERS

VEGETABLE SAMOSA 5.95
Crispy patties stuffed with seasoned potatoes and green peas. (3 pcs)

VEGETABLE PAKORA 6.95
Fresh seasonal vegetables seasoned, lightly battered in gram flour and fried.

PANEER PAKORA 7.95
Home-made Indian cheese battered in special seasoned gram flour and lightly fried.

SAMOSA CHAAT 8.95
Deconstructed samosas served with chana masala chickpeas, fresh yogurt, mint and tamarind chutney.

TANDOORI CHICKEN WINGS 8.95
Our take on Chicken wings - marinated in yogurt, herbs and spices and cooked to perfection in our tandoor clay oven. (5 pcs)

CHILLI CHICKEN 9.95
Crispy bite size chicken and fresh bell peppers in a sweet & tangy chili sauce, minced garlic, and soya sauce.

CHILLI PANEEER 9.95
Crispy bite size chicken and fresh bell peppers in a sweet & tangy chili sauce, minced garlic, and soya sauce.

SOUPS & SIDES

DAL SOUP 4.95
Soup made with Lentil beans, fresh herbs and infused with tomatoes and garlic. Light and refreshing.

RAITA 2.95
Traditional Indian yogurt sauce made with cucumber, tomato and cilantro.

MANGO CHUTNEY 1.95
Delicious sweet and spiced mango chutney.

ACHAR 1.95
Hot and sour mixed pickles.

BASMATI RICE 3.95
Traditional Indian aromatic basmati rice.

Vegan  Fan Favorite

Some of our dishes may contains nuts. Please notify your server with any allergies that you may have.

18% gratuity added to parties of 6 (six) or more guests.
Split bills are limited to a Maximum of 4 credit cards please. Thank you.
# VEGETABLES ENTRÉE
Comes with Papadum, chutney, and basmati rice.

Please specify
Mild, Medium, High Medium, Hot, or Super-Hot.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAAG PANEER</td>
<td>17.95</td>
</tr>
<tr>
<td>Traditional Indian cheese, simmered in a mixture of fresh spinach, onions, tomatoes, ginger, garlic and Indian spices.</td>
<td></td>
</tr>
<tr>
<td>CHANA MASALA</td>
<td>16.95</td>
</tr>
<tr>
<td>Garbanzo beans cooked in gravy with onions, tomato, ginger, garlic and chef’s spices.</td>
<td></td>
</tr>
<tr>
<td>DAL TADKA</td>
<td>14.95</td>
</tr>
<tr>
<td>Yellow lentils tempered with garlic, curry leaves, mustard and cumin seeds.</td>
<td></td>
</tr>
<tr>
<td>MALAI KOFTA</td>
<td>17.95</td>
</tr>
<tr>
<td>Vegetable and cheese dumplings cooked in cashew sauce with nuts and raisins.</td>
<td></td>
</tr>
<tr>
<td>ALOO GOBI</td>
<td>15.95</td>
</tr>
<tr>
<td>Cauliflower and chunky potatoes sautéed with fresh herbs.</td>
<td></td>
</tr>
<tr>
<td>PANEER MAKHANI</td>
<td>17.95</td>
</tr>
<tr>
<td>Home-made Indian cheese cooked in creamy tomato and cashew sauce.</td>
<td></td>
</tr>
<tr>
<td>MUSHROOM MAKHANI</td>
<td>15.95</td>
</tr>
<tr>
<td>Freshly sliced champignon mushrooms sautéed with butter and cooked in creamy tomato sauce, cashews, and white wine.</td>
<td></td>
</tr>
<tr>
<td>DAL MAKHANI</td>
<td>15.95</td>
</tr>
<tr>
<td>Whole black beans cooked in creamy onion sauce with tomatoes, ginger and garlic.</td>
<td></td>
</tr>
<tr>
<td>SHAHI VEG KORMA</td>
<td>16.95</td>
</tr>
<tr>
<td>Mixed vegetables cooked in creamy sauce with nuts and raisins.</td>
<td></td>
</tr>
<tr>
<td>MUTTER PANEER</td>
<td>16.95</td>
</tr>
<tr>
<td>Home-made Indian cheese with green peas cooked in tomato sauce, onions, and spices.</td>
<td></td>
</tr>
<tr>
<td>BHINDI MASALA</td>
<td>16.95</td>
</tr>
<tr>
<td>Crisply fried okra cooked in exotic blend of north Indian spices.</td>
<td></td>
</tr>
</tbody>
</table>

Some of our dishes may contain nuts. Please notify your server with any allergies that you may have.

Did you know that Bombay Darbar deliciousness can be enjoyed at home too? If you live close by, you can use our **BOMBAY DARBAR APP**, (download from App Store or Android Google Store) You can also order via Uber Eats, Door Dash, or Postmates. **
**LAMB ENTRÉE**  
Comes with Papadum, chutney, and basmati rice.  

Please specify: Mild, Medium, High Medium, Hot, or Super-Hot.

- **CHICKEN TIKKA MASALA**  17.95  
Boneless chicken breast cooked in creamy tomato sauce, crushed cashew nuts, onions, and bell peppers.

- **BUTTER CHICKEN**  17.95  
Boneless chicken breast marinated and cooked in creamy tomato and cashew nut sauce.

- **MANGO CHICKEN CURRY**  17.95  
Boneless chicken cooked in delicious cashew sauce, mango puree and spices.

- **CHICKEN KORMA**  17.95  
Boneless chicken cooked in creamy sauce with mixed nuts and raisins.

- **CHICKEN VINDALOO**  17.95  
Boneless chicken and potatoes, cooked with vinegar in spicy sauce, ordered medium spicy or higher.

- **CHICKEN MUSHROOM**  17.95  
Boneless chicken and sautéed champignon mushrooms cooked in a mild tomato sauce.

- **SAAG CHICKEN**  17.95  
Chicken pieces cooked with a rich sauce made with fresh spinach, garlic, onions, tomatoes and a blend of Indian spices.

**LAMB ENTRÉE**  
Comes with Papadum, chutney, and basmati rice.  

Please specify: Mild, Medium, High Medium, Hot, or Super-Hot.

- **LAMB ROGANJOSH**  19.95  
Boneless lamb cooked in tomato sauce with Yogurt, onion, ginger, garlic, and spices

- **LAMB VINDALOO**  19.95  
Boneless lamb pieces and potatoes cooked with vinegar in spicy sauce, ordered medium spicy or higher.

- **LAMB PASANDA**  19.95  
Boneless lamb prepared in creamy cashew sauce

- **LAMB CHOP MASALA**  29.95  
Marinated lamb chops cooked in a sauce made with onion, tomato, garlic, cumin, coriander and spices

- **SAAG GOSHT**  19.95  
Lamb cooked with spinach, garlic, onion, tomato and spices

- **LAMB KADHAI**  19.95  
Boneless lamb pieces cooked with a rich sauce made with fresh spinach, garlic, onions, tomatoes and a blend of Indian spices.

**CONSUMER ADVISORY**

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.
FISHERMAN’S NET ENTRÉE
Comes with Papadum, chutney, and basmati rice.

Please specify:
Mild, Medium, High Medium, Hot, or Super-Hot.

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

TANDOOR / FROM THE CLAY OVEN
These dishes are served on a hot sizzler platter, on a bed of fresh onions and bell peppers.

Comes with Papadum, chutney, and basmati rice.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TANDOORI CHICKEN (Half Chicken)</td>
<td>14.95</td>
</tr>
<tr>
<td>Whole Chicken marinated in yogurt, ginger, garlic and freshly ground spices then cooked in clay oven.</td>
<td></td>
</tr>
<tr>
<td>(Whole Chicken)</td>
<td>19.95</td>
</tr>
<tr>
<td>TANDOORI CHICKEN TIKKA</td>
<td>18.95</td>
</tr>
<tr>
<td>Succulent pieces of marinated chicken breast grilled in clay oven.</td>
<td></td>
</tr>
<tr>
<td>TANDOORI LAMB CHOPS</td>
<td>29.95</td>
</tr>
<tr>
<td>Lamb chops marinated in chef special recipe and cooked in clay oven.</td>
<td></td>
</tr>
<tr>
<td>TANDOORI SHRIMP</td>
<td>27.95</td>
</tr>
<tr>
<td>Shrimp marinated in yogurt, garlic and spices and then cooked in clay oven.</td>
<td></td>
</tr>
</tbody>
</table>

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CONSUMER ADVISORY
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NAAN/ROTI
INDIAN FLAT BREAD BAKED IN TANDOOR CLAY OVEN

All our naan breads are prepped fresh daily and baked in our tandoor oven to order.

**NAAN** 3.95
Traditional Indian flat bread made with white flour fluffy and crispy.

**GARLIC NAAN** 4.95
Traditional Indian flat bread topped with garlic and cilantro.

**PANEER NAAN** 6.95
Traditional Indian flat bread stuffed with home-made cheese and seasoning.

**ONION KULCHA** 4.95
Traditional Indian flat bread stuffed with spiced onion.

**PESHAWARI NAAN** 6.95
Traditional Indian flat bread stuffed with mixed nuts and raisins.

**TANDOORI ROTI** 3.95
Traditional Indian flat bread made with whole-wheat.

**TANDOORI PARATHA** 4.95
Hand-made, multi-layered flat bread made with whole-wheat flour

**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.*

**VEGETABLE BIRYANI** 16.95

**CHICKEN BIRYANI** 18.95

**LAMB BIRYANI** 21.95

**SHRIMP BIRYANI** 21.95

18% gratuity added to parties of 6(six) or more.
We limit split bills to a Maximum of 4 credit cards.
DESSERTS

INDIAN INSPIRED SWEETS

KHEER  5.95
Traditional Indian rice pudding. Made in-house, lightly sweet, garnished with sundried grapes, pistachio and cashew nuts. Oh so yummy.

RAS MALAI  7.95
Spongy Cheese slices soaked in aromatic creamy milk sauce with saffron, rose water and crushed pistachio.

GULAB JAMUN  5.95
Traditional Indian dessert with spongy and moist milky balls soaked in rose scented sweet syrup and sliced almonds.

PISTACHIO KULFI  6.95
Rich and creamy pistachio ice cream, made with crushed pistachios. Made in-house and oh so satisfying.

MANGO KULFI  6.95
Home made and super creamy mango ice cream. If you love mango, you will love this dessert.

OTHER

CAKE CUTTING FEE  15
We will be happy to store your cake, and bring it out for a super Happy Birthday or any other occasion.

CORKAGE FEE  15
We have a great selection of wine, but sometimes you want to bring that one special bottle. We understand.

FOLLOW US ON

www.bombaydarbar.com

Thank you for dining with us.
We hope to see you again soon!