



Curry Leaf



Saffron



Chilli



Bayleaf

Bombay Butler

Est. Since 1990

A la carte menu

STARTERS

Chicken Chat.....	£ 4 50
Chicken cooked with special Chat Masala. Slightly Hot	
A loo Chat.....	£ 3 95
Sliced potato cooked with special Chat Masala. Slightly Hot	
Tandoori Chicken	£ 4 50
Chicken Tikka	£ 4 50
Sheek Kebab	£ 4 50
Chicken Pakora	£ 4 95
Vegetable / Meat Samosa	£ 4 25
Crisp, fried pastry stuffed with fresh vegetables	
King Prawn Butterfly	£ 5 95
King Prawn Puree	£ 6 75
Slightly spiced, served with home made bread	
Prawn Puree	£ 5 95
Spicy prawns served on home made bread	
Onion Bhajje	£ 3 50
Garlic Mushroom s	£ 3 75
Mushrooms strongly flavoured with herbs and garlic	
Spicy Garlic Mussels	£ 5 25
Masala Lamb Chops (NEW)	£ 5 95
Tender lamb chop marinated overnight in ginger and crushed spices.	
Mixed Kebab	£ 5 95
Chicken Tikka, Paneer Tikka and Sheek Kebab	

TANDOORI SPECIALITIES

These dishes are marinated in freshly grounded aromatic herbs and spices and cooked over a charcoal fire. All dishes are served with salad.

Masala Lamb Chops (NEW)	£ 11 50
Tender lamb chop marinated overnight in ginger and crushed spices.	
Tandoori King Prawn	£ 11 50
Tandoori Mixed Grill.....	£ 11 50
Chicken tikka, lamb chop, tandoori chicken and sheek kebab.	
Chicken Shashlik	£ 9 50
Chicken garnished with onions, tomatoes and green peppers	
Tandoori Trout	£ 13 50
Chicken Tandoori.....	£ 8 75
Chicken Tikka	£ 8 75
Chicken Tikka M irchi(Hot)	£ 8 95
Garlic Chicken Tikka Fry	£ 8 95
Garlic Salmon Fry	£ 12 50
Paneer Tikka Zafrani.....	£ 9 25

VEGETARIAN DISHES

Vegetarian Biryani.....	£ 10 50
Neram ish	£ 7 50
Balti Vegetable	£ 7 50
Vegetable Jalfrazi.....	£ 7 50
Shahi Vegetable	£ 7 50
Garlic Vegetable	£ 7 50

TRADITIONAL CHICKEN

& LAMB DISHES

	Chicken	Lamb
M adras or V indaloo	£ 7 95	£ 8 50
Madras - fairly hot, Vindaloo - very hot		
Bhuna	£ 7 95	£ 8 50
Boneless chicken/lamb, well fried. Medium spiced.		
D op iaza	£ 7 95	£ 8 50
Medium spiced strongly flavoured with onions.		
Rogan J osh	£ 7 95	£ 8 50
Medium spiced, strongly flavoured with tomatoes, herbs and spices.		
Ko r m a	£ 7 95	£ 8 50
Very mild and sweet, strongly flavoured with coconut, almond & cream.		
D an sak	£ 10 50	£ 11 25
Slightly hot, sweet & sour cooked with lentils and fenugreek, served with pilau rice.		
Path ia	£ 10 50	£ 11 25
Slightly hot, sweet and sour, cooked in very rich sauce, served with pilau rice.		
Ch illi cooked in fairly hot sauce	£ 7 95	£ 8 50
Sag with spinach, medium spiced	£ 7 95	£ 8 50

TRADITIONAL DISHES

(Cooked With Chicken Tikka)

Tikka M adras or V indaloo	£ 8 95
Madras - fairly hot, Vindaloo - very hot.	
Tikka D op iaza	£ 8 95
Medium spiced strongly flavoured with onions	
Tikka Rogan J osh	£ 8 95
Medium spiced, flavoured with tomatoes, herbs & spices.	
Tikka Ko r m a	£ 8 95
Very mild and sweet, strongly flavoured with coconut, almond & cream.	
Tikka D an sak	£ 11 50
Slightly hot, sweet & sour cooked with lentils and fenugreek, served with pilau rice.	
Tikka Ch illi cooked in fairly hot sauce	£ 8 95
Tikka Sag with spinach, medium spiced	£ 8 95

TRADITIONAL PRAWN & KING PRAWN DISHES

	Prawn	King Prawn
M adras or V indaloo	£ 8 50	£ 10 95
Madras - fairly hot, Vindaloo - very hot		
Bhuna Well fried. Medium spiced	£ 8 50	£ 10 95
D op iaza	£ 8 50	£ 10 95
Medium spiced strongly flavoured with onions.		
Rogan J osh	£ 8 50	£ 10 95
Medium spiced, strongly flavoured with tomatoes, herbs and spices.		
Ko r m a	£ 8 50	£ 10 95
Very mild and sweet, strongly flavoured with coconut, almond & cream.		
D an sak	£ 11 25	£ 13 25
Slightly hot, sweet and sour cooked with lentils & fenugreek, served with pilau rice.		
Ch illi Cooked in fairly hot sauce	£ 8 50	£ 10 95
Sag With spinach, medium spiced	£ 8 50	£ 10 95

CHEF'S SIGNATURE DISHES

Chicken or Lamb Adhrak£ 9 50

Fresh ginger finely chopped. Cooked in medium spicy, thick sauce.

Chicken or Lamb 65£ 9 50

Strips of chicken breast or lamb stir fried with onions, green peppers and sun dried chillies in sweet, sour, hot sauce.

Nihari Chicken or Lamb£ 9 50

Fairly hot strongly spiced. Cooked with chick peas and special nihari masala.

Chicken or Lamb Methi.....£ 9 50

Flavoured with fenugreek leaf, Medium spiced, can be prepared hot without spoiling taste.

Korahi King Prawns£ 12 95

Strongly flavoured with herbs and spices.

King Prawn Jalfrazi.....£ 12 95

Grilled king prawn cooked with a specially prepared sauce, garnished with onions, green peppers and chillies. Hot.

Chicken Tikka Masala£ 9 50

Diced pieces of Chicken Tikka cooked in pure ghee, ground almonds, fresh cream and special masala sauce.

Chicken Tikka Bhuna Special.....£ 9 50

Diced boneless chicken pieces, grilled over charcoal fire and garnished with tomatoes, onions and green peppers.

Xacuti Chicken / Lamb£ 9 50

A southern Indian curry which is highly spiced and fairly hot. Cooked with coconut, making it a typical Goan speciality.

Chicken Makini.....£ 9 50

Mildly spiced chicken, roasted in a clay oven and marinated in a special butter sauce.

Crab Malabari.....£ 9 50

A flavourful combination of crabmeat prepared with coconut, chopped coriander leaves, mustard seeds, tomatoes and onions, finished with lemon juice.

Persian Chicken / Lamb£ 9 50

Small pieces of tender chicken breast / lamb marinated in spices, cooked with mint & yogurt.

Chicken / Lamb Mysori.....£ 9 50

Chicken / lamb marinated in garam masala kashmiri spice cooked with coriander & tomato.

Bengal Naga Chicken / Lamb£ 9 50

Very Very hot dish, cooked with one of the hottest chilli in the world.

Chicken / Lamb Rasawala£ 9 50

Tender pieces of chicken / lamb served in a balanced spiced yogurt sauce.

Hari Mirch Podina Ghost / Chicken£ 9 50

A highly spiced southern Indian dish cooked in mint and green chilli - Hot.

Murg Dewani£ 10 50

Breast of chicken, cooked with fresh herbs and spiced minced lamb.

Chicken / Lamb Jalfrazi£ 9 50

Grilled pieces of chicken cooked with a specially prepared sauce, garnished with onions, green peppers and chillies. Hot.

Chicken / Lamb Passanda£ 9 50

Tender pieces of chicken / lamb marinated and cooked in a delicate cream and strongly flavoured with ground pistachio.

South India Garlic Chicken£ 9 50

Breast of chicken cooked and flavoured with garlic, tomato, coriander and chilli

Shorish Chicken / Lamb£ 9 50

Medium spicy rich sauce strongly flavoured with mustard.

Goan Masala Fish Jhol (NEW)£ 12 95

Salmon curry cooked Goan style.

Punjab Chicken / Lamb£ 9 50

Hot, sweet / sour dish cooked in our special sauce.

Hariyali Chicken / Lamb£ 9 50

Mild grilled chicken/lamb, cooked in spinach and fresh cream.

Chicken / Lamb Gastaba£ 9 50

Highly spiced, but not hot, strongly flavoured with cheese.

Navarattan Chicken / Lamb£ 9 50

It got its name from being the favourite dish of Hyderabad. A mild fruity dish.

Shathkora Chicken / Lamb£ 9 50

Medium spiced, cooked with potato and special lime from Sylhet, Bangladesh.

Achari Chilli Chicken / Lamb£ 9 50

Very spicy and hot, cooked with chilli pickle.

Hyderabad Chicken / Lamb (NEW)£ 9 50

Creamy sauce consisting of yoghurt, hot and sweet with a touch of mint.

GARLIC DISHES Healthy Options

Garlic is an excellent herb for general good health. Some of these dishes can be prepared mild, medium or Hot on request.

Garlic Chicken or Meat (med)£ 8 75

Garlic Chicken or Meat Chilli (fairly hot)£ 8 75

Garlic Chicken Tikka Bhuna (med)£ 9 75

Garlic Chicken Tikka Do-Piyaza (med)£ 9 75

Garlic Chicken Tikka Chilli (fairly hot)£ 9 75

Garlic Chicken Tikka Masala (mild)£ 9 75

Garlic Prawn (med)£ 8 95

Garlic King Prawn Jalfrazi (hot)£ 12 50

Garlic King Prawn (med)£ 11 50

BALTI SPECIAL DISHES

These traditional dishes originated from Azad Kashmir in Pakistan and vary from medium to mild. Authentically prepared with natural herbs and spices. The word Balti describes a freshly prepared dish.

Balti Chicken or Meat Bhuna£ 8 75

Balti Chicken Tikka Masala£ 9 50

Balti Chicken Tikka Bhuna£ 9 50

Balti Chicken Tikka Jalfrazi£ 9 50

Balti Prawn Bhuna£ 8 50

Balti Prawn Do-Piyaza£ 8 50

Balti King Prawn£ 10 75

Balti King Prawn Do-Piyaza£ 10 75

BIRYANI DISHES

Cooked with basmati rice and served with vegetable curry -medium spiced.

Bom bay Special Biryani.....	£ 11 95
Tender sliced lamb, spring chicken, prawns and fresh vegetables.	
Chicken or Meat Biryani.....	£ 10 95
Prawn Biryani.....	£ 11 25
Chicken Tikka Biryani.....	£ 11 95
King Prawn Biryani.....	£ 12 95

SUNDRIES

Plain Boiled Rice	£ 2 .75
Pilau Rice	£ 2 95
Vegetable Fried Rice	£ 3 50
Special Fried Rice	£ 3 50
Mushroom Fried Rice	£ 3 50
Lemon Fried Rice	£ 3 50
Coconut Rice	£ 3 50
Garlic Rice	£ 3 50
Keema Rice	£ 3 95

HOMEMADE BREAD

Nan	£ 2 95
Keema Nan	£ 3 50
Pashwari Nan	£ 3 50
Cheese Nan	£ 3 50
Garlic Nan	£ 3 50
Tandoori Roti.....	£ 2 95
Stuffed Paratha	£ 3 50
Chapati.....	£ 1.75
Chutneys	£ 0 80
Spiced Popadom / Popadom	£ 0 80

FRESH VEGETABLES

Onion Bhaaje	£ 2 90
Tarka Dall (Lentils with garlic)	£ 3 50
Chana Masala (Chick peas)	£ 3 50
Vegetable Curry (Mixed Vegetables)	£ 3 50
Bom bay Potato (Spiced potatoes)	£ 3 50
Aloo Gobi (Potato and Cauliflowers)	£ 3 50
Sag Aloo (Potato and spinach)	£ 3 50
Garlic Mushroom s	£ 3 75
Mushroom Bhaaje	£ 3 50
Mushroom Sag	£ 3 75
Dall Makhani (Lentils and butter)	£ 3 50
Chana Sag (Spinach and chick peas)	£ 3 50
Cauliflower Bhaaje	£ 3 75
Buttar Bahar (Corn with spinach)	£ 3 75
Sag Bhaaje (Spinach)	£ 3 75
Sylhet Sag (Spinach and green chillies)	£ 3 75
Bindi Bhaaje (Okra)	£ 3 75
Brinjal Bhaaje (Baby aubergine)	£ 3 75
Sag Paneer (Spinach and cheese)	£ 3 75

SET MEALS FOR TWO

Set Meal A.....£32.00














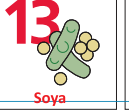
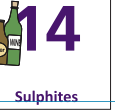
Somosa, Onion Bhaaji, Special Chicken,
Lamb Bhuna, Vegetable Bhaaje,
Pilau Rice, Nan.

Set Meal B.....£33.00

Prawn Puree, Chicken Chat, Balti Chicken,
Meat Rogan, Bom bay Aloo,
Nan, 2 Pilau Rice.

Set Meal C.....£29.00

Chicken Tikka Masala, Meat Damsak,
Aloo Gobi, Chana Masala,
Nan, Rice.

 The 14 ALLERGENS	 1 Celery	 2 Cereals containing Gluten	 3 Crustaceans	 4 Egg
 Fish	 6 Lupin	 7 Milk	 8 Molluscs	 9 Mustard
 10 Nuts	 11 Peanuts	 12 Sesame Seeds	 13 Soya	 14 Sulphites

Allergy Awareness: Our dishes may contain one or more of the above allergens, before placing your order, please inform a member of our staff if you or anyone suffer from food allergy. Our fish dishes may contain small bones. If in doubt please ask a member of staff before ordering.