

14 ALLERGENS

If you have any allergies, ask for information
the waiter over the dishes

- 1 CEREALES CON GLUTEN
- 2 CRUSTÁCEOS
- 3 HUEVOS
- 4 PESCADO
- 5 FRUTOS SECOS
- 6 APIO
- 7 MOSTAZA
- 8 SÉSAMO
- 9 CACAHUETES
- 10 SOJA
- 11 LÁCTEOS
- 12 SO₂ SULFITOS
- 13 ALTRAMUZ
- 14 MOLUSCOS





BOMBAY INDIAN RESTAURANT



English

Non Vegetarians

- 01. **Popadom** 0,95
Made with flour & lentils.
- 02. **Keema Samosa** 4,50
Pastry filled with mincemeat & deep fried.
- 03. **Chicken Tandoori with bone** ... 4,95
Chicken marinated in spices & cooked in a clay tandoor.
- 04. **Chicken Pakora** 3,95
Pieces of spiced chicken dipped in gram flour & fried.
- 05. **Chicken Kebab** 4,50
Minced Chicken mixed with onions, herbs & spices cooked in a clay tandoor.
- 06. **Chicken Tandoori Tikka** 5,50
 Pieces of chicken without bone marinated in herbs & spices, cooked in a clay tandoor.
- 07. **Chicken wings** 4,95
Spiced chicken wings made in Tandoor.
- 08. **Kebab Seekh** 5,50
Minced lamb with onions, herbs, fresh coriander, green chillies & cooked on a skewer.
- 09. **Mixed Bombay Tandoori** 6,50
 A combination of chicken tikka, lamb tikka & sheek kebab served on a skewer.

Vegetarians

- 10. **Alu Tikki** 3,95
A mixture of potatoes & onions dipped in gram flour battered & fried.
- 11. **Panner Tikka** 6,95
Succulent house cheese, marinated with spicy masala sauce, served on skewers with green peppers and onion.
- 12. **Vegetables Pakora** 3,95
Mixed spiced vegetables dipped in gram flour, battered & fried.
- 13. **Vegetable Samosa** 3,95
Triangular pastry filled with peas & potatoes & deep fried.
- 14. **Onion Bhaji** 3,95
Fried spicy onion rings.
- 15. **Bombay Salad** 4,50
Lettuce, tomato, onions, tuna fish, pineapple, olives & mayonnaise.
- 16. **Fresh Salad** 2,50

- 17. **Chicken Puri** 4,95
Chicken with herbs and spices in batter with legume flour and fries
- 18. **Shrimp Puri** 5,50
 Spiced shrimp dipped in gram flour & fried.
- 19. **Fish Pakora** 5,50
 Filled of cod dipped in gram flour & fried.

Traditional Curries

Bhuna

A combination of special curries not very hot and cooked with a special selection of herbs & aromatics.

- 20. **Chicken Bhuna** 8,50
- 21. **Lamb Bhuna** 9,50
- 22. **Shrimp Bhuna** 9,50
- 23. **Beef Bhuna** 8,50

Madras

Hot curries with herbs & chilli peppers.

- 24. **Chicken Madras** 8,50
- 25. **Lamb Madras** 9,50
- 26. **Shrimp Madras** 9,50
- 27. **Beef Madras** 8,50

Dopiaza

A popular curry specially prepared, not very hot, with onions.

- 28. **Chicken Dopiaza** 8,50
- 29. **Lamb Dopiaza** 9,50
- 30. **Shrimp Dopiaza** 9,50
- 31. **Beef Dopiaza** 8,50

Masala

A popular mild freshly prepared rich cream sauce with garam masala, tomatoes & fresh coriander.

- 32. **Chicken Masala** 8,50
- 33. **Lamb Masala** 9,50
- 34. **Shrimp Masala** 9,50
- 35. **Beef Masala** 8,50

Dansak

This dish is served sweet & sour with lentils & peppers.

- 36. **Chicken Dansak** 8,50
- 37. **Lamb Dansak** 9,50
- 38. **Shrimp Dansak** 9,50
- 39. **Beef Dansak** 8,50

Wines, Spirits, Refreshments and Infusions

Red wine

	<u>Bottle</u>	<u>Bottle</u>
	Little	Big
01. Homemade wine	9,50	
02. Siglo Saco	15,95	
03. El Coto "Crianza"	15,95	
04. Torres Sangre de Toro .. 8,95	15,95	
05. Marqués de Cáceres .. 9,95	17,95	
06. Faustino VII	8,95	15,95
07. Cabernet Sauvignon (Reserva)	15,95	
08. Macia Batle "Mallorquín"	17,50	
09. Viña Pomal "Crianza" ..	17,50	

Rose wine

10. Homemade wine	9,50	
11. Mateus Rosé	13,95	
12. El Coto	14,95	
13. Marqués de Cáceres .. 9,50	17,50	
14. Lancers	13,95	
15. Lambrusco	11,95	

White wine

16. Homemade wine	9,50	
17. Viña Sol (Semi Seco)	8,95	14,95
18. Chadonay	16,95	
19. Marqués de Cáceres .. 9,50	17,50	
20. Bach "Dulce"	16,95	
21. Blanco Pescador	13,95	
22. El Coto	14,95	

Cavas

23. Codorniu (Seco)	12,95	
24. Codorniu (Semi Seco)	12,95	
25. Freixenet (Seco)	12,95	
26. Freixenet (Semi Seco)	12,95	

Appetizers

27. Martini	4,50	
28. Campari	4,50	
29. Fino Jerez	4,50	

Whiskeys

30. Bells	4,50
31. Ballantines	4,50
32. Chivas, Black Label	5,50
33. Johnny Walker	4,50

Brandy's

34. Magno	3,50
35. Terry	3,50
36. Soberano	3,50
37. 103	3,50
38. Carlos III	4,50
39. Remy Martin	6,50

Spirits

40. Cointreau	4,50
41. Tia Maria	4,50
42. Oporto	3,50
43. Otros	3,50

Beers

44. Small Beer	2,70
45. Heineken	3,50
46. Cobra (Indian Beer)	3,50
47. Big Beer	3,50
48. Cider	3,50

Refreshments

49. Mineral water (½ litre)	1,95
50. Soda (½ litre)	1,95
51. Coca Cola	1,95
52. Fanta	1,95
53. Sweet Lassi	2,95
54. Mango Lassi	2,95
(Yogurt Drink with Mango)	

Coffee and Tea

55. Coffee	1,50
56. Cortado	1,50
57. Coffee with milk	1,75
58. Irish Coffee	3,50
59. Capuccino	2,50
60. Indian Tea	1,75

Vegetarians

127. **Balti potatoes with chickpeas** . . . 7,95
Potatoes with chickpeas.
128. **Balti potatoes with aubergines** . . . 7,95
Potatoes with eggplant.
129. **Balti potatoes Gobi** 7,95
Potatoes with cauliflower.

Accompaniments

Indian Nan

130. **Plain Nan** 2,50
Superfine nan bread, cooked from the tandoor.
131. **Cheese Nan** 2,95
Nan bread flavoured with cheese & cooked from the tandoor.
132. **Nan with Garlic** 2,95
Nan bread flavoured with garlic & cooked from the tandoor.
133. **Keema Nan** 3,50
Nan stuffed with minced meat & cooked from the tandoor.
134. **Chappati** 1,25
Freshly made from the pan.
135. **Peshwari Nan** 3,50
Nan stuffed with coconut, almonds and sugar.
136. **Tandoori Chappati** 1,50
Chappati cooked from the tandoor.
137. **Stuffed Alu Paratha** 2,95
Paratha stuffed with potatoes.
138. **Butter Paratha** 2,50
Integral Paratha stuffed with butter.
139. **Poori** 1,25
Whole Indian bread, fried in oil.
140. **Bhatoora** 1,95
Integral Pan fried in oil.

Basmati Rice

141. **Boiled Basmati rice** 2,50
142. **Mushroom rice** 3,95
143. **Vegetable Pilau rice** 3,95
144. **Basmati Pilau rice** 2,95
Special fried rice.
145. **Egg Rice** 3,95
146. **Kashmiri rice** with coconut 3,95
147. **Keeman rice** 3,95
148. **Chips** 2,50

Garnish's

148. **Potatoes with spinach** 4,95
Potatoes with spinach cooked with herbs & spices.
150. **Mushrooms** 4,95
Fresh mushrooms in a masala sauce with onion, tomatoes, herbs & spices.
151. **Aubergines** 4,95
Cooked in masala sauce with herbs.
152. **Tarka Dall** 4,95
Cooked in a spiced sauce with herbs.
153. **Chickpeases Masala** 4,95
Kabli chickpeas cooked in a dry sauce with ginger, garlic, tomatoes, herbs & spices.
154. **Potatoes Gobi** 4,95
Potatoes with cauliflower mildly spiced with herbs.
155. **Bombay Potatoes** 4,95
Potatoes speciality, prepared in herbs & spices.
156. **Raita** 2,95
Yogurt with cucumber and tomato spices.

Desserts

Typical Indian

157. **Mango Ice cream** 2,95
158. **Pistachio ice cream** 2,95
159. **Fried carrot chopped** 2,95
160. **Fried milk ball in syrup** 2,95

Children's menu

161. **Chicken nuggets & chips** 5,50
162. **Fish & rice or chips** 5,50
163. **Chicken grilled with rice or chips** 5,50
164. **Half mild curry with rice or chips** 5,50



Vindaloo

Very hot curries.

40. **Chicken Vindaloo** 8,50
41. **Lamb Vindaloo** 9,50
42. **Shrimp Vindaloo** 9,50
43. **Beef Vindaloo** 8,50

Special Pasanda

Made with fresh cream, almonds & pistachios.

44. **Chicken Pasanda** 8,50
45. **Shrimp Pasanda** 9,50
46. **Lamb Pasanda** 9,50
47. **Beef Pasanda** 8,50

Jalfrezi

A combination special, of onions fresh peppers & a selection of herbs.

48. **Chicken Jalfrezi** 8,50
49. **Lamb Jalfrezi** 9,50
50. **Shrimp Jalfrezi** 9,50
51. **Beef Jalfrezi** 8,50

Kashmiri

A mild curry served with a selection of fruits herbs & spices.

52. **Chicken Kashmiri** 8,50
53. **Lamb Kashmiri** 9,50
54. **Shrimp Kashmiri** 9,50
55. **Beef Kashmiri** 8,50

Korma

Curry made with fresh cream, coconut & almonds. A mild creamy dish with herbs & spices.

56. **Chicken Korma** 8,50
57. **Lamb Korma** 9,50
58. **Shrimp Korma** 9,50
59. **Beef Korma** 8,50

Rogan Josh

A curry made maximum use of tomato, a selection of herbs and spices not too spicy.

60. **Chicken Rogan Josh** 8,50
61. **Lamb Rogan Josh** 9,50
62. **Shrimp Rogan Josh** 9,50
63. **Beef Rogan Josh** 8,50

Specialities

Speciality of the Chef

64. **Agra Special** 11,95
Winner of the cook of the year award. Pieces of boneless chicken marinated in yoghurt & a special masala sauce with a selection of herbs, cooked with fresh tomato, ginger, onions & fresh cream, garnished with cashewnuts, and fried onion.

65. **Chicken Chutney** 10,50
Chicken with cilantro, mint and a touch of Spicy green pepper

66. **Chicken Tikka Masala** 10,50
Pieces of boneless chicken on a skewer cooked in a clay Tandoor with a special sauce of spices & herbs. (A dish with a special taste)

67. **Punjabi Korma** 10,50
Pieces of boneless chicken marinate in the chefs special sauce cooked in a clay tandoor with tomatoes, ginger, garlic, fresh cream & ground almonds. Garnished with fried cashewnuts & fried onions.

68. **Bombay Chicken** 10,50
Boneless chicken cooked in balti (Special Frying Pan) with the chef's sauce & mildly spiced, cooked with fresh tomatoes, ginger & garlic.

69. **Butter Chicken** 10,50
Finely sliced chicken marinated in a special masala sauce, then cooked in butter, garlic, tomatoes, ginger & a selection of herbs (A mild dish).

70. **Chicken Badami** 9,95
Fillet of chicken marinated in a special masala sauce & cooked in butter, fresh cream & ground almonds.

71. **Chicken Tikka Makhan** 9,95
Chicken Tikka cooked in a clay tandoor served with fresh fresh cream & a delicate sauce of tomatoes, onions, cashewnuts & almonds.

72. **Chicken Tikka Dopiazza** 9,95
Chicken Tikka cooked in a clay tandoor with a special sauce of paprika, extra onion, herbs & spices.

73. **Chicken Tikka Jalfrezi** 9,95
Chicken Tikka cooked in a clay tandoor with chef's special sauce with capsicums.

74. **Chicken Tikka Dahi** 9,95
Chicken Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

75. Chicken Tikka Kashmir 9,95

Chicken Tikka cooked in a clay tandoor with a special sauce pineapple, bananas, lychees, fresh cream, herbs & spices.

76. Chicken Tikka Dansak 9,95

Chicken Tikka cooked in a clay tandoor with a special sauce of pineapple, herbs & pices (A sweet & sour dish).

77. Chicken Tikka with Spinach 9,95

Chicken Tikka cooked in a clay tandoor, served with fresh spinach, herbs & spices.

78. Mango Chicken 9,95

(Chicken Skewer) Boneless chicken cooked in a mango sauce and garnished with mango slices.

79. Achari Chicken 9,95

(Chicken Skewer) Boneless chicken cooked in yogurt sauce, hot, lemon squeezed and garnished with chilli.

80. Chicken Pathia 9,95

(Chicken Skewer) Boneless chicken cooked in tomato puree, hot, sweet and sour at the same time.

81. Chicken Hydrabadi 10,95

Hydrabadi chicken curry recipe is the traditional indian chicken made with chicken, coconut, mint leaves and spices.

82. Bombay Khas 10,95

Lamb, chicken, prawn & mushrooms cooked in a clay tandoor served with a sauce of yoghurt, herbs & spices.

83. Lamb Tikka Dahi 10,95

Lamb Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

84. Lamb Tikka Makhan 10,95

Lamb Tikka cooked in a clay tandoor then served with fresh cream & a sauce of tomatoes, onions, cashewnuts & almonds.

Tandoori Specialities

85. King Prawn Tandoori 15,95

Prawn marinated in yoghurt & cooked in a clay tandoor with spices & served with a vegetable sauce.

86. Chicken Tandoori 9,95

Half of chicken marinated in yoghurt & cooked in a clay tandoor & served with a vegetable sauce.

87. Chicken Tikka Tandoori 10,95

Fillet of chicken marinated in tandoori masala & yoghurt, cooked in a tandoor oven with herbs & spices, served on a sizzler with vegetable sauce.

88. Shaslik Tandoori Chicken Kebab 10,95

Pieces of boneless chicken marinated in a masala sauce, cooked on a skewer with onions, mushrooms & paprika. (Served on a Sizzler).

89. Tandoori Lamb Tikka 10,95

Pieces of boneless lamb marinated in yoghurt, cooked in a clay tandoor with herbs & spices served with a vegetable sauce on a sizzler.

90. Tandoori Mixed Grill 11,95

Tandoori Chicken, lamb & sheek Kebab served with a vegetable sauce.

91. Curry Fish 11,95

Pieces of boneless fish marinated in herbs & spices cooked in a clay tandoor, served with cheef's sauce & pilau rice. (Medium hot).

92. Fish Makhan 11,95

Fresh fish served in a delicate butter sauce with peppers pilau rice.

Fish Specialities

Vegetarian Specialities

93. Cauliflower Makhan 7,95

Fresh cauliflower cooked in fresh cream with a medium sauce.

94. Cauliflower & Potato Makhan 7,95

Cauliflower & potatoes cooked in fresh cream with a medium hot sauce.

95. Mixed Vegetable Makhan 7,95

A variety of vegetables cooked in fresh cream & served in a medium hot sauce.

96. Kashmir Vegetable 7,95

A variety of fresh vegetables cooked in exotic spices, fresh cream, fry fruit, banana, garnished with grated coconut.

97. Karahi Vegetable 7,95

A variety of fresh vegetables cooked in a specail pan with garlic, ginger, herbs & spices garnished with fresh coriander.

98. Curry Pakora 7,95

Fresh vegetables dipped in batter & deep fried served in a yoghurt sauce.

99. Gobi Korma 7,95

Cauliflower cooked in sauce of almonds, yoghurt, crea, coconut & spices.

100. Vegetable Pasanda 7,95

Vegetables cooked with fresh cream, almonds, pistachios & spices.

101. Dal Tarka 7,95

Lentils speciality.

102. Dal Makani 7,95

Lentils speciality.

103. Palk Panner 7,95

Spinach with cottage cheese.

104. Vegetables Balti Rali Mili 7,95

Varied vegetables.

105. Panner Tika Masala 9,95

A not very spicy dish prepared with Garam masala and tomatoes.

106. Potatoes with spinach Balti 7,95

Potatoes with Balti spinach.

Biryani Dishes

Mixed with rice

107. Chicken Biryani 9,95
Chicken with rice cooked saffron & spices.

108. Shrimps Biryani 10,95
Shrimp with rice cooked with saffron & spices.

109. Keema Biryani 10,50
Mince meat with rice cooked with saffron & spices.

110. Lamb Biryani 10,50
Lamb with rice cooked with saffron & spices.

111. Beef Biryani 9,95
Beef with rice cooked with saffron & spices.

112. Vegetable Biryani 8,50
Vegetable & rice cooked with saffron & spices.

113. Potatoes with Peas 8,50
Potatoes & peas with basmati rice, cooked with saffron & spices

114. Biryani E-Kas 11,95
Rice cooked with chicken, lamb, shrimp, cashewnuts, almonds, raisins, and pistachio served with a vegetable sauce.

Balti Dishes

These Balti dishes are prepared with onions, tomatoes, garlic, ginger, cummin seeds, fresh coriander, herbs & spices, served in a balti.

Chicken

115. Chicken Balti 9,50

116. Chicken Tikka Balti 9,50

117. Chicken Balti with potatoes 9,50

118. Chicken Balti with vegetables 9,50

119. Chicken Balti with chick peas 9,50

120. Chicken Balti with spinach 9,50

Lamb

121. Lamb Balti 10,95

122. Lamb Tikka Balti 10,95

123. Lamb Balti with potatoes 10,95

124. Lamb Balti with vegetables 10,95

125. Lamb Balti with chick peas 10,95

126. Lamb Balti with spinach 10,95