



BOMBAY BISTRO

WEST VILLAGE, NYC

Starters

- Paneer Tikkas** 15
marinated & barbecued soft artisanal cheese, grilled vegies
- Crispy Aloo spinach-Tikki** 12
spinach potato cakes, pan-fried with fresh ground spices
- Chicken Samosa/ chat** 12
Crispy seasoned ground chicken, Chickpeas, fresh yoghurt, tamarind
- * **Curried Shrimp Cocktail** 15
Sweet ,sour garlic sauce, rainbow cilantro, foxnuts.

- Paani Puri / Dahi Puri** 11
crispy flour puffs, aloo & chick-pea chaat, cold tamarind-mint water [or] spiced-yogurt
- Kale chickpeas Salad** 12
Ginger,honey dressing,roasted almonds,dried cranberries.
- Stuffed Shimla Mirch** 14
baby bell pepper , potato cashew mash, pan seared.
- Tandoori Chicken Tikka** 15
Cayenne pepper, cumin, cardamom, cloves nutmeg & yogurt marinade

- Tamrind Cauliflower** 12
Crispy florets garlic sauce, cilantro
- Chili Cheese Toast** 12
mild cheddar, goat cheese, fresh chili
- Seekh Kababs** 17
hand-ground spiced lamb skewers, tandoor BBQ
- Captain Coconut mussels** 15
Fresh-catch mussels , coconut milk, saffron Garlic chilly naan.

Mains

BOMBAY SIGNATURE SPECIALTIES

Grilled Lamb Chops 35
New Zealand baby lamb-chops, five-spice marinade

Classic Tandoori Chicken 29
Corn feed chicken, Kashmiri chilly yogurt marinade, cucumber salad

Bombay Roast Short-Ribs 32
slow-braised angus, black pepper sauce

Tandoori whole Fish 35
fresh-catch pomfret , nine-spice rub, Lemon rice

TRADITIONAL CLASSICS

- served with plain naan, basmati saffron-rice and raita-

Dinner Prix-Fixe 41

Select any entrée and a side dish of your choice from below, plus, a Timeless & sparking Cocktail or glass of daily special red or white wine.

~ parties of 6 or more require full table participation ~

'Madras-Mail' Railway Chicken Curry 25
onion & tomato curry, mustard seeds, curry leaves

Kashmiri Rogan Josh 27
cubed and braised lamb shank, fennel ,saffron sauce

Chicken Tikka Masala 25
tandoor-fired chicken tikka, creamed tomato sauce

Sindhi Bhindi ,Gajar 22
okra, carrots, spinach green masala

Anda Tadka Curry 22
Boiled eggs ,black lentils , tomato, garam masala

Church gate Kofta Curry 24
Goat cheese stuffed koftas ,almond sauce

Malabar Coastal Shrimp Curry 25
Fresh pick shrimp , curry leaves , coconut sauce

Goan Pork Vindaloo 25
cubed pork shoulder, spicy chili vinegar tomato sauce

Garden Fresh Vegetable Korma 22
seasonal farm-vegetables, coco almond sauce

Butter Matar Paneer 24
tandoor-fired paneer tikka, green peas, creamed tomato sauce

Palak Paneer 22
Fresh baby spinach, cottage cheese, tomato fenugreek sauce

* BIRYANI - "THE ROYAL RICE"

Biryani - a slow-stewed basmati rice dish - originated in Persia , was brought to India through Arab trade routes in the 1600's. Eventually it evolved into the 'Royal Rice' dish of the ruling nobility - Nawabs & Nizams; soon after, adopted as a British favorite during the Raj. Cooked with saffron rice, fresh mint in dum cooked in Tandoor.

- Bombay Lamb Biryani** 26
- Bombay Chicken Biryani** 24
- Bombay Shrimp Biryani** 25

- Vegetarian option available -22

Sides

Bombay Aloo Baigan 12
Baby eggplant ,rosted potatoes,curry leaves,sesame

Mushroom and Broccoli Rabe 12
Pan saute Oyster mushrooms,ginger garlic crisp

India Gate Chana Masala 10
chick-peas, mango powder, house sauce

Green Beans & carrots 12
haricot vert, cumin, garlic, coconut,curry leaves

Cauliflower & Peas Foogath 10
turmeric steamed cauliflower, cilantro, cumin

Crispy Okra 10
Flash fried okra,truffeloil,chat masala

Daal Makhni 14
Overnight simmer black lentils ,fresh tomatoes & cream

- Naan / Saffron Rice** 4
- Garlic Naan /Roti** 5
- Lemon 'tadka' Daal** 12
- Mango chutney** 5
- Lemon Rice** 10
- House Raita** 6
- Masala papad** 9
- Lachha Onions** 5

Executive Chef – Chetan Patil

Please advise your server of any allergies | For your convenience, an 18% service-charge will be included for tables of 6 or more guests