



The Home of Good Indian Food

## INDIAN RESTAURANT

75-77 MAUNGANUI ROAD, MOUNT MAUNGANUI PH/FAX 07-575 2539

**SUMMER: OPEN 7 DAYS MONDAY – SUNDAY**

**WINTER: OPEN 6 DAYS TUESDAY – SUNDAY**

**DINNER: 5.00 PM TILL LATE**

DAIRY FREE AND GLUTEN FREE OPTIONS

LARGE SELECTION OF VEGETARIAN DISHES

### NAMASTE

Welcome to the Bombay Brasserie. We trust that you will enjoy a truly unique and distinctive dining experience whilst indulging yourselves with the true taste of fine Indian cuisine.

### THE FLAVOUR OF INDIA

From the seemingly infinite diversity of culinary creations existing throughout the Indian subcontinent - we have chosen to present some of the more characteristic, yet legendary dishes. The common term "curry" is an English adaptation of the Tamil word "kari" - meaning in effect - a "seasoned sauce" and traditionally never applied to identify Indian cuisine as a whole.

Incredibly varied, Indian cuisine is a combination of many nationalities and cultures. The most elaborate dishes come from the north and were inherited from the invading Persian Moguls. Pulaos and Biryanis are rich and lavish due to the ingredients used - an abundance of meat, ghee, nuts and saffron. The north Indian Kormas with their savoury sauces, kebabs and tandoori dishes, complemented by home made wheat breads such as Chappatis, Parathas and Naan, are world renowned. Hot, spiced tea is the favourite drink in the cold north Indian winter.

In southern India, where for the most part, people are vegetarians, rice is the staple food and is served throughout the meal. The dishes are also hotter than the northern dishes with chillies being a popular ingredient, as well as large amounts of coconut oil and coconut milk. Southern Indians prefer steamed food rather than the barbecued tandoori food so popular in the north and the favourite beverage is freshly roasted, ground coffee with sugar and milk. The Nilgiri Hills in the south are famous for producing some of the world's finest coffees.

### SPICES OF LIFE

Around 5000 years ago, the Himalayan Sages conceived the use of spices and herbs as a natural means to balance the metabolism of the body. Some spices were "heat producing"; others were "cooling".

The knowledge became part of Ayurveda - the Hindu "Science of Medicine" - eventually surfacing as taste giving ingredients in Indian cooking and it is the variety, the combinations and the myriad uses of spices that distinguishes Indian cooking from any other cuisine in the world.

The origin of the popular aphorism "The Spice of Life" can perhaps be traced to those ancient times.

### TANDOOR - A TIMELESS TRADITION

Indian villagers still use the traditional mud stoves and clay ovens, fed with coal or firewood, giving the food a special smoked flavour.

One such oven is the "Tandoor". Shaped like a barrel with live coals at the bottom, the cylinder becomes evenly heated.

The food, prepared first in a special marinade, is spiked on long metal rods and inserted into the oven for roasting.

The Tandoor was introduced into India from the Arab world prior to the 13th century.

### ROTI

*The chorus of 1 billion Indians? Roti!*

*It is the most commonly spoken word. It means bread.*

ROTI: Originally, the name applied to ground whole wheat dough roasted over an open fire on a "Tava" or cast iron plate.

PURI: A Chapati, deep fried in ghee (clarified butter).

PARATHA: Roti, lightly fried on a "Tava" sprinkled with oil, rather than deep fried like the Puri. A thicker layered Roti of richer taste, which permits a number of stuffings to be used for further enhancing the taste and nutritional value.

NAAN: The Persian word for Roti, generally applied to refined, white bread made with flour (Maida).

TANDOORI and TANDOORI NAAN are those breads roasted in the Tandoor.

The variety of Indian breads is enormous and differs from region to region.

## SHURUAAT ♦ ENTREE

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| <b>1. VEGETABLE SAMOSA</b><br>Short pastry pockets filled with vegetables & spices, served with home-made sauces. Two pieces per portion.                            | <b>\$8.50</b>  | <b>7. VEG PAKORA AMRITSARI</b><br>Mixed vegetables, dipped in masala & deep fried with chickpea flour batter. Four pieces per portion.                         | <b>\$8.50</b>  |
| <b>2. SEEKH KEBAB</b><br>A speciality from the kitchens of the "Nawab of Rampur". Lamb mince with onions & spices, pressed on a skewer & smoke roasted in clay oven. | <b>\$13.50</b> | <b>8. MEAT PLATTER FOR 2</b><br>Combination of Chooza Tikka, Seekh Kebab, Haryali Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover. | <b>\$23.90</b> |
| <b>3. CHOOZA TIKKA</b><br>Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.  | <b>\$13.50</b> | <b>9. MIXED PLATTER FOR 2</b><br>A combination of Samosas, Pakoras, Chooza Tikka & Seekh Kebab.  | <b>\$22.90</b> |
| <b>4. HARYALI CHICKEN TIKKA</b><br>Boneless chicken pieces marinated with green herbs & then roasted in the Tandoori oven.   | <b>\$13.50</b> | <b>10. VEGETARIAN PLATTER FOR 2</b><br>A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.  | <b>\$21.90</b> |
| <b>5. SHRIMP PAKORA</b><br>Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion                  | <b>\$16.50</b> | <b>11. ONION BHAJI</b><br>Sliced onion dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.  | <b>\$8.50</b>  |
| <b>6. FISH TANDOORI</b><br>Fillets of fish soaked in exotic fine spices & yoghurt, cooked gently over a low fire. Eight pieces per portion.                          | <b>\$18.50</b> | <b>12. PANEER PAKORA</b><br>Home-made cheese dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.                                  | <b>\$14.90</b> |

## KHANNE-'E'-KHAS ♦ MAIN COURSE FROM THE 'TANDOOR'

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| <b>13. TANDOORI CHICKEN</b><br>Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted. | <b>FULL \$25.90</b><br><b>HALF \$17.90</b> |
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## RASOEE ♦ KHANA From the Curry Kitchen

**All Curry Mains served with Basmati rice.**

**First serve of rice complimentary. Subsequent serves will be charged at \$4.00 per serve**

**We will endeavour to cook the dishes to the taste of your palate: Mild, Medium, Hot, Very Hot**

## GOAT MAINS \$23.90

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| <b>14. GOAT SHAHAJEHAN</b><br>A delicious dish of diced goat prepared Mughlai style.  | <b>18. GOAT PASANDA</b><br>Diced goat lightly sautéed in onions, garlic, ginger, coriander, tomatoes, with spices, yoghurt, cream and crushed almonds. |
| <b>15. GOAT SAGWALA</b><br>Diced goat cooked in fresh spices and a puree of green leafy spinach.  | <b>19. GOAT DO PIAZA</b><br>Diced goat with sautéed onions & spices. A popular dish.   |
| <b>16. BAKRA ROGANJOSH</b><br>A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander. | <b>20. GOAT MASALA</b><br>Diced goat with capsicum, tomato, cashews, cream & spices.   |
| <b>17. GOAT JHALFREZI</b><br>Diced goat cooked with spices and vegetables.  | <b>21. GOAT KORMA</b><br>Diced goat cooked in a creamy sauce of almond paste, cream & spices.  |

## LAMB MAINS \$22.90 BEEF MAINS \$21.90

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| <b>22. LAMB / BEEF VINDALOO</b><br>A typical Goanese style dish cooked in vinegar & whole spices.  | <b>28. LAMB / BEEF MADRAS</b><br>A hot South Indian dish, cooked to suit your palate.   |
| <b>23. MUTTON 'ANARKALI' (MUGHLAI)</b><br>Anarkali - the dancing girl that almost stole the Mogul throne. Tender morsels of lamb, sautéed with onions, tomatoes & chopped mint leaves sprinkled onto dish. | <b>29. LAMB / BEEF JHALFREZI</b><br>Diced lamb / beef cooked with spices & vegetables.  |
| <b>24. LAMB / BEEF ROGANJOSH</b><br>A popular preparation from North India. Rich gravy is used to finish the pot roast; garnished with green coriander.  | <b>30. LAMB / BEEF PASANDA</b><br>Diced lamb / beef lightly sautéed in onion, garlic, ginger, tomatoes, & cooked with spices, yoghurt, cream & crushed almonds. |
| <b>25. LAMB / BEEF KORMA</b><br>Diced lamb / beef cooked in a creamy sauce made of almond paste, cream & spices.   | <b>31. LAMB / BEEF DO PIAZA</b><br>Diced lamb / beef cooked with sautéed onions & spices. A popular dish.   |
| <b>26. LAMB / BEEF SAGWALA</b><br>Blended to perfection in Mughlai tradition. Diced lamb / beef cooked in fresh spices & a puree of green leafy spinach.   | <b>32. LAMB / BEEF NAWABI</b><br>Diced lamb / beef cooked with dried fruit & spices.  |
| <b>27. BHUNA LAMB / BEEF</b><br>Diced lamb / beef cooked with ginger, garlic, onion & spices.  | <b>33. LAMB / BEEF MASALA</b><br>Diced lamb / beef cooked with capsicum, tomato, cashews, cream & spices.   |

**RASOEE ♦ KHANA From the Curry Kitchen continued****CHICKEN MAINS \$21.90****34. BUTTER CHICKEN**

A chicken delicacy half cooked the tandoori way, the other half finished the curry way. A creamy tomato flavoured curry with a touch of pepper for a delicate palate.

**35. MURGEE MADRAS**

South Indian curry usually very hot but we can prepare it to suit your palate.

**36. CHICKEN VINDALOO**

A Goanese style dish cooked with vinegar & spices.

**37. CHICKEN JHALFREZI**

Boneless chicken cooked in spices & vegetables.

**38. CHICKEN KORMA**

Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.

**39. CHICKEN TIKKA MASALA**

A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.

**40. CHICKEN SAGWALA**

Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach.

**41. BHUNA CHICKEN**

Boneless chicken cooked with ginger, garlic, onion & spices.

**42. KADAI CHICKEN**

Boneless chicken cooked with crushed tomato, onions, fresh coriander, & chillies.

**43. CHILLI CHICKEN**

A popular dish of chicken pieces battered in egg & cornflour, & cooked with capsicum, onions & spices.

**44. MANGO CHICKEN**

Chicken pieces, cooked with mango pulp, onions, yoghurt & spices.

**45. HONEY CHICKEN**

Tender pieces of chicken cooked with honey and spices. Rich honey flavoured sauce.

**FISH MAINS****46. JHINGA (SHRIMP) MALABARI**

Shelled shrimps cooked in coconut & capsicum.

**\$22.90****47. JHINGA (SHRIMP) SAGWALA**

Shelled shrimps cooked with spinach & spices.

**\$22.90****48. BUTTER SHRIMP**

Shelled shrimps cooked in a creamy sauce.

**\$22.90****49. JHINGA (SHRIMP) MASALA**

Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.

**\$22.90****50. BUTTER SCALLOP**

Scallops cooked in a creamy sauce

**\$22.90****51. MACHLI (FISH) TAMATARWALI**

Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.

**\$23.90****52. FISH JHALFREZI**

Fish of the day cooked with spices & vegetables.

**\$23.90****53. FISH MASALA**

Fish of the day cooked in a masala sauce.

**\$23.90****HARYALI BAGH ♦ From the Vegetable Garden****54. ALOO MATTAR TAMATAR**

Peas & potatoes in a very smooth onion based curry.

**\$16.50****55. PALAK PANEER**

Dry combination of spicy spinach & cottage cheese.

**\$17.50****56. SHAHI PANEER**

Home-made cottage cheese in creamy tomato sauce.

**\$17.50****57. MALAI KOFTA**

Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served in a rich curry sauce.

**\$17.50****58. BOMBAY ALOO**

Diced potatoes with cumin seed & spices. A dry dish

**\$16.50****59. ALOO GOBI**

Cauliflower & potatoes cooked with onions & spices

**\$16.50****60. ALOO CHOLE**

Popular chickpea & potato curry in masala sauce.

**\$16.50****61. NAVRATAN KORMA (MIXED VEG.)**

Seasonal mixed vegetables in almond based curry sauce.

**\$17.50****62. PANEER MATTAR**

Home-made cottage cheese & peas in curry sauce.

**\$17.50****63. DAL-KHUSHBUDAR**

Lentils cooked on slow fire with green coriander & served with julienne ginger.

**\$16.50****64. DAL MAKHANI**

Lentils cooked with garlic & spices.

**\$16.50****65. DAL SAG**

Lentils cooked with spinach & spices.

**\$16.50****66. DAL PUNCHMEL**

Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.

**\$16.50****67. PALAK ALOO**

Diced potatoes with a puree of leafy spinach & spices.

**\$17.50****68. KHUMB MATTAR**

Mushrooms & green peas with garlic, cream & spices.

**\$16.50****69. MIXED VEGETABLES (SUBZI)**

Season vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.

**\$17.50****70. VEGETABLE JHALFREZI**

Seasonal vegetables cooked with spices, tomatoes, capsicum.

**\$17.50****71. PANEER BUTTER MASALA**

Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.

**\$17.50****72. KADAI PANEER**

Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.

**\$17.50****73. MUSHROOMS MATTAR KORMA**

Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.

**\$17.50****74. PANEER JALFREZI**

Home-made cottage cheese cooked with spices & vegetables.

**\$17.50**

## VARIETY OF INDIAN BREADS

<b>75. NAAN</b> Plain white flour bread.	<b>\$3.50</b>	<b>80. VEG PARATHA</b> Stuffed with spiced vegetables.	<b>\$5.50</b>
<b>76. KEEMA-NAAN</b> Stuffed with spiced lamb mince.	<b>\$6.50</b>	<b>81. PANIR KULCHA</b> Stuffed with cottage cheese & spices.	<b>\$6.50</b>
<b>77. NAAN MAKHANI</b> Bread stuffed with butter & lightly garnished.	<b>\$4.00</b>	<b>82. ONION KULCHA</b> Stuffed with sliced onions & spices.	<b>\$5.50</b>
<b>78. GARLIC NAAN</b> A touch of chopped garlic.	<b>\$4.00</b>	<b>83. TANDOORI ROTI</b> Wholemeal bread.	<b>\$2.50</b>
<b>79. PESHAWARI NAAN</b> Naan stuffed with dried fruit & nuts.	<b>\$6.60</b>	<b>84. ALOO PARATHA</b> Naan stuffed with mashed potato, coriander, spices, garlic & ginger paste.	<b>\$5.50</b>

## SIDE DISHES (per serve)

<b>85. PAPADOMS</b>	<b>\$3.00</b>	<b>85. NATURAL YOGHURT</b>	<b>\$3.00</b>
<b>85. MINT CHUTNEY</b> Yoghurt mixed with mint, green chillies & spices.	<b>\$3.00</b>	<b>85. RAITA</b> Yoghurt mixed with cucumber & ground spices.	<b>\$3.00</b>
<b>85. MIXED HOT PICKLE</b> Lime, Mango & Chilli.	<b>\$3.00</b>	<b>85. KECHUMBER</b> Diced onions, tomatoes, cucumber with a touch of lemon juice & spices.	<b>\$3.00</b>
<b>85. MANGO CHUTNEY</b> Mildly spiced mangoes	<b>\$3.00</b>		

## RICE PULAO & BIRYANIES

<b>86. BASMATI RICE</b> Plain basmati rice. Per serve:	<b>\$5.00</b>	<b>89. CHICKEN FRIED RICE</b> Tender pieces of tandoori chicken, egg and diced onions cooked with Basmati rice	<b>\$18.50</b>
<b>87. KASHMIRI PULAO</b> Basmati rice with nuts & fruits	<b>\$8.50</b>	<b>90. LAMB / BEEF / CHICKEN BIRYANI</b> Tender cuts of meat cooked with basmati rice.	<b>\$18.50</b>
<b>88. PEAS PULAO</b> Basmati rice cooked with sautéed onions & spices	<b>\$8.50</b>	<b>91. VEGETABLE BIRYANI</b> Basmati rice cooked with diced fresh vegetables.	<b>\$17.50</b>

## MAHARAJA KHANNA ♦ A BANQUET

**PRACTICALLY EVERYTHING! \$39.00 PER HEAD**

ONLY AVAILABLE FOR TWO OR MORE

*Mixed Platter of Entrée, Butter Chicken, Beef Korma OR Lamb Korma, Aloo Mattar Tamatar, Rice, Naan, along with a side dish platter of Mango Chutney, Mixed Pickle and Raita.*

## ♦ VEGETARIAN BANQUET ♦

**\$39.00 PER HEAD**

ONLY AVAILABLE FOR TWO OR MORE

*Vegetarian Platter, Navratan Korma, Bombay Aloo, Aloo Mattar Tamatar, Rice, Naan, Raita, Mixed Pickle, Mango Chutney*

**FULLY LICENCED & BYO (WINE ONLY)**

Service Charge \$5.00 per bottle.

**DOGGY BAG CONTAINER CHARGE - 60c per container**

Visit our Website: [www.bombaybrasserie.co.nz](http://www.bombaybrasserie.co.nz)