

**SHURUAAT ♦ ENTREE**

- 1. VEGETABLE SAMOSA** \$8.50  
Short pastry pockets filled with vegetables & spices, served with home-made sauces. Two pieces per portion
- 2. SEEKH KEBAB** \$13.50  
A speciality from the kitchens of the "Nawab of Rampur". Lamb mince with onions & spices, pressed on a skewer & smoke in clay oven.
- 3. CHOOZA TIKKA** \$13.50  
Boneless spring chicken fillet marinated overnight & cooked in the Tandoori oven.
- 4. HARYALI CHICKEN TIKKA** \$13.50  
Boneless chicken pieces marinated with green herbs & then roasted in the Tandoori oven.
- 5. SHRIMP PAKORA** \$16.50  
Shelled shrimps dipped in spicy chickpea flour batter & deep fried. Served with dipping sauces. Eight pieces per portion
- 6. FISH TANDOORI** \$18.50  
Fillets of fish soaked in exotic fine spices & yoghurt, cooked gently over a low fire. Eight pieces per portion.
- 7. VEG PAKORA AMRITSARI** \$8.50  
Mixed vegetables, dipped in masala & deep fried with chick pea flour batter. Four pieces per portion.
- 8. MEAT PLATTER FOR 2** \$23.90  
Combination of Chooza Tikka, Seekh Kebab, Haryali Chicken Tikka, & Shrimp Pakora. A delightful combination for the meat lover.
- 9. VEGETARIAN PLATTER FOR 2** \$21.90  
A combination of Samosas, Pakoras, Cauliflower Pakora & Onion Bhaji.
- 10. ONION BHAJI** \$8.50  
Sliced onion dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.
- 11. PANEER PAKORA** \$15.00  
Home-made cheese dipped in spicy chick pea flour batter & deep fried. Served with dipping sauces.

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

- 12. TANDOORI CHICKEN**  
Chicken marinated in spices, ginger & garlic extracts, lemon juice, yoghurt & smoke roasted.
- Full \$25.90  
Half \$17.90

**RASOEE ♦ KHANA From the Curry Kitchen**

**All Curry Mains served with Basmati rice.  
We will endeavour to cook the dishes to the taste of your palate: Mild, Medium, Hot, Very Hot**

**RASOEE ♦ KHANA From the Curry Kitchen****GOAT MAINS \$19.90**

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

**LAMB MAINS \$19.50 BEEF MAINS \$18.90**

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

**RASOEE ♦ KHANA From the Curry Kitchen****CHICKEN MAINS \$18.90**

- 33. 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.
- 34. MURGEE MADRAS**  
South Indian curry usually very hot but we can prepare it to suit your palate.
- 35. CHICKEN VINDALOO**  
This is a Goanese style dish cooked with vinegar & spices.
- 36. CHICKEN JHALFREZI**  
Boneless chicken cooked in spices & vegetables.
- 37. CHICKEN KORMA**  
Boneless chicken cooked in a creamy sauce made of almond paste, cream & spices.
- 38. CHICKEN TIKKA MASALA**  
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt & spices.
- 39. CHICKEN SAGWALA**  
Blended to perfection in Mughlai tradition. Boneless chicken cooked in fresh spices & a puree of leafy spinach.
- 40. BHUNA CHICKEN**  
Boneless chicken cooked with ginger, garlic, onion & spices.
- 41. KADAI CHICKEN**  
Boneless chicken cooked with crushed tomato, onions, fresh coriander, & chillies.
- 42. CHILLI CHICKEN**  
A popular dish of chicken pieces battered in egg & cornflour, and cooked with capsicum, onions & spices.
- 43. MANGO CHICKEN**  
Chicken pieces, cooked with mango pulp, onions, yoghurt & spices
- 44. HONEY CHICKEN**  
Tender pieces of chicken cooked with honey and spices. Rich honey flavoured sauce.

**FISH MAINS**

- 45. JHINGA (SHRIMP) MALABARI** \$22.90  
Shelled shrimps cooked in coconut & capsicum.
- 46. JHINGA (SHRIMP) SAGWALA** \$22.90  
Shelled shrimps cooked with spinach & spices.
- 47. BUTTER SHRIMP** \$22.90  
Shelled shrimps cooked in a creamy sauce.
- 48. JHINGA (SHRIMP) MASALA** \$22.90  
Shelled shrimps cooked with capsicum, tomatoes, cashews & spices.
- 49. BUTTER SCALLOP** \$22.90  
Scallops cooked in a creamy sauce
- 50. MACHLI (FISH) TAMATARWALI** \$23.90  
Fish of the day cooked with fresh tomatoes, herbs & fresh coriander.
- 51. FISH JHALFREZI** \$23.90  
Fish of the day cooked with spices & vegetables.
- 52. FISH MASALA** \$23.90  
Fish of the day cooked in a masala sauce.

**HARYALI BAGH** ♦ From the Vegetable Garden

<b>53. ALOO MATTAR TAMATAR</b> Peas & potatoes in a very smooth onion based curry.	<b>\$15.50</b>
<b>54. PALAK PANEER</b> Dry combination of spicy spinach & cottage cheese.	<b>\$16.50</b>
<b>55. SHAHI PANEER</b> Home-made cottage cheese cooked in creamy tomato sauce	<b>\$16.50</b>
<b>56. MALAI KOFTA</b> Cottage cheese, potato, raisins, shaped into ping-pong balls, deep fried & served soaked in a rich curry sauce.	<b>\$16.50</b>
<b>57. BOMBAY ALOO</b> Diced potatoes cooked with cumin seed & spices. A dry dish.	<b>\$15.50</b>
<b>58. ALOO GOBI</b> Cauliflower & potatoes cooked with onions & spices	<b>\$15.50</b>
<b>59. ALOO CHOLE</b> Popular chickpea & potato curry cooked in masala sauce	<b>\$15.50</b>
<b>60. NAVRATAN KORMA (MIXED VEG.)</b> Seasonal mixed vegetables in almond based curry sauce	<b>\$16.50</b>
<b>61. PANEER MATTAR</b> Home-made cottage cheese & peas in curry sauce.	<b>\$16.50</b>
<b>62. DAL-KHUSHBUDAR</b> Lentils cooked on slow fire with green coriander & served with julienne ginger.	<b>\$15.50</b>
<b>63. DAL MAKHANI</b> Lentils cooked with garlic & spices.	<b>\$15.50</b>
<b>64. DAL SAG</b> Lentils cooked with spinach & spices.	<b>\$15.50</b>
<b>65. DAL PUNCHMEL</b> Combination of 5 lentils cooked with ginger, garlic, onions, tomatoes, spices & finished with coriander.	<b>\$15.50</b>
<b>66. PALAK ALOO</b> Diced potatoes cooked with a puree of leafy spinach & spices.	<b>\$16.50</b>
<b>67. KHUMB MATTAR</b> Mushrooms & green peas cooked with garlic, cream & spices.	<b>\$15.50</b>
<b>68. MIXED VEGETABLES (SUBZI)</b> Season vegetables cooked in a gravy sauce with garlic & spices. Non-creamy dish.	<b>\$16.50</b>
<b>69. PANEER BUTTER MASALA</b> Home-made cottage cheese cooked in rich onion, tomato & masala gravy with a touch of cream.	<b>\$16.50</b>
<b>70. KADAI PANEER</b> Home-made cottage cheese cooked in onions, tomatoes, capsicum, coriander & spices.	<b>\$16.50</b>
<b>71. MUSHROOMS MATTAR KORMA</b> Mushrooms & green peas cooked in a creamy sauce made of almonds, cashews, cream & spices.	<b>\$16.50</b>
<b>72. PANEER JALFREZI</b> Home-made cottage cheese cooked with spices & vegetables.	<b>\$16.50</b>

**VARIETY OF INDIAN BREADS**

<b>73. NAAN</b> Plain white flour bread.	<b>\$3.50</b>
<b>74. KEEMA-NAAN</b> Stuffed with spiced lamb mince.	<b>\$6.50</b>
<b>75. NAAN MAKHANI</b> Bread stuffed with butter & lightly garnished.	<b>\$4.00</b>
<b>76. GARLIC NAAN</b> A touch of chopped garlic.	<b>\$4.00</b>
<b>77. PESHAWARI NAAN</b> Naan stuffed with dried fruit & nuts.	<b>\$6.60</b>
<b>78. VEG PARATHA</b> Stuffed with spiced vegetables.	<b>\$5.50</b>
<b>79. ALOO PARATHA</b> Naan stuffed with mashed potatoes, coriander, spices, garlic & ginger paste.	<b>\$5.50</b>
<b>80. PANIR KULCHA</b> Stuffed with cottage cheese & spices.	<b>\$6.50</b>
<b>81. ONION KULCHA</b> Stuffed with sliced onions & spices.	<b>\$5.50</b>
<b>82. TANDOORI ROTI</b> Wholemeal bread.	<b>\$2.50</b>

**SIDE DISHES (per serve)**

<b>83. PAPADOMS</b>	<b>\$3.00</b>
<b>83. MINT CHUTNEY</b> Yoghurt mixed with mint & spices.	<b>\$3.00</b>
<b>83. MIXED HOT PICKLE</b> Lime, Mango & Chilli.	<b>\$3.00</b>
<b>83. MANGO CHUTNEY</b> Mildly spiced mangoes.	<b>\$3.00</b>
<b>83. KECHUMBER</b> Diced onions, tomatoes, cucumber with a touch of lemon juice & spices.	<b>\$3.00</b>
<b>83. RAITA</b> Yoghurt mixed with cucumber & ground spices.	<b>\$3.00</b>
<b>83. NATURAL YOGHURT</b>	<b>\$3.00</b>

**RICE PULAO & BIRYANIES**

<b>84. BASMATI RICE</b> Plain basmati rice. Per serve:	<b>\$5.00</b>
<b>85. KASHMIRI PULAO</b> Basmati rice with nuts & fruits.	<b>\$8.50</b>
<b>86. PEAS PULAO</b> Basmati rice cooked with sautéed onions & spices.	<b>\$8.50</b>
<b>87. CHICKEN FRIED RICE</b> Tender pieces of tandoori chicken, egg & diced onions cooked with Basmati rice	<b>\$18.50</b>
<b>88. LAMB/BEEF/CHICKEN BIRYANI</b> Tender cuts of meat cooked with basmati rice.	<b>\$18.50</b>
<b>89. VEGETABLE BIRYANI</b> Basmati rice cooked with assorted diced fresh vegetables.	<b>\$17.50</b>



The Home of Good Indian Food

**TAKEAWAY MENU**

**77 Maunganui Road**  
**Mount Maunganui**  
**Ph: 575 3093**

**Winter Hours**

Tuesday – Sunday: 5.00 pm - 9.00 pm

**Summer Hours**

Monday – Sunday: 5.00 pm – 9.00 pm

**AUTHENTIC INDIAN  
TANDOORI & CURRY DISHES**

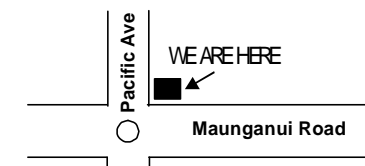
Gluten Free and Dairy Free options.

Large Selection of Vegetarian Dishes

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For Delivery Phone 07 575 3093

Conditions apply