

# BEVERAGES

All Spirits served at 25ml

## VODKA

SMIRNOFF .....	£2.95
BELVEDERE.....	£3.95
GREY GOOSE.....	£3.95

## GIN

BOMBAY.....	£3.50
GORDONS.....	£2.95
PREMIUM GINS .....	FROM £3.95

## RUM

BACARDI.....	£2.95
MORGANS SPICED.....	£3.25
PREMIUM RUMS .....	FROM £3.95

## MALT WHISKY

LARGE SELECTION AVAILABLE.....	FROM £3.95
--------------------------------	------------

## BRANDY

MARTELL.....	£3.25
PREMIUM BRANDYS.....	FROM £3.95

## WHISKY

JAMIESON .....	£3.25
GROUSE.....	£2.95
JACK DANIELS.....	£3.50
JIM BEAM.....	£3.50
CANADIAN CLUB.....	£3.25
JOHNNIE WALKER.....	£3.50

## SHERRY AND PORT

SELECTION AVAILABLE .....	FROM £2.95
---------------------------	------------

## VERMOUTH

MARTINI / EXTRA DRY / ROSSO / BIANCO.....	£2.95
---	-------

## LIQUEURS

BAILEYS.....	£3.25
DRAMBUIE.....	£3.50
SAMBUCA.....	£3.50
GLAYVA .....	£3.50
TIA MARIA.....	£3.25
COINTREAU.....	£3.25

## BEERS ON DRAUGHT

	SMALL	PINT
LAGER .....	£2.50	£3.95
COBRA .....	£2.95	£4.95
GUEST BEERS / IPAS ON REQUEST.....	FROM	£3.95

## BOTTLES BEERS

BUDWEISER / MILLER.....	£3.95
PERONI / CORONA / FURSTENBERG.....	£3.95
MAGNERS.....	£4.25

## ALCOPOPS

BACARDI BREEZER / SMIRNOFF ICE.....	£4.25
-------------------------------------	-------

## SOFT DRINKS

	SMALL	PINT
COKE / DIET COKE / LEMONADE.....	£1.95	£3.50
SPLITS .....	£1.50	
JUICES / BABIES.....	£1.25	
MINERAL WATER.....	£1.95	£3.95

# POPULAR INDIAN DISHES

## VEGETABLE DISHES

All vegetable dishes are available as side dishes at £5.95

MIXED VEGETABLE CURRY.....	£7.95
MIXED INDIAN VEGETABLE CURRY.....	£7.95
ALOO GOBI.....	£7.95
MUSHROOM BHOONA .....	£7.95
SAAG PANEER.....	£7.95
MUTTUR PANEER.....	£7.95
BOMBAY POTATO.....	£7.95
AUBERGINE & POTATO.....	£7.95
SPINACH BHAJI .....	£7.95
DAAL CURRY (TARKA) .....	£7.95
BHINDI JAIPURI.....	£7.95

## EUROPEAN DISHES

All western dishes are served with salad and french fries

SIRLOIN STEAK .....	£14.95
FRIED SCAMPI.....	£8.95
FRIED CHICKEN .....	£8.95
CHICKEN MARYLAND .....	£8.95
OMELETTES .....	£8.95
CHICKEN SALAD .....	£8.95
HADDOCK & CHIPS.....	£8.95

## BIRYANI DISHES

CHICKEN BIRYANI.....	£9.95
LAMB BIRYANI.....	£10.95
PRAWN BIRYANI.....	£9.95
VEGETABLE BIRYANI.....	£8.95
KING PRAWN BIRYANI.....	£14.95
CHICKEN TIKKA BIRYANI .....	£10.95
LAMB TIKKA BIRYANI.....	£11.95
CHICKEN TIKKA & KING PRAWN BIRYANI.....	£14.95
BOMBAY MIX INDIAN PILAU.....	£14.95

## SEAFOOD DISHES

### GOANESE KING PRAWN & HADDOCK WITH GINGER AND COCONUT .....

*King prawn and battered haddock cooked in yogurt, root ginger, coconut and fresh green chillies.*

### PARSEE FISH .....

*Prawns and chunks of battered haddock cooked in a tangy sweet and sour sauce with lentils, fresh green chillies, garlic and ginger and a twist of lemon.*

### MACHI MASALA WITH KALI MIRCH.....

*An unusual Goanese dish, cooked with chunks of battered haddock with green chillies, marinated with a hint of tamarind ginger, garlic and fresh ground black pepper.*

### CHILLI GINGER MACHI.....

*A hot dish cooked with chunks of battered haddock with caramelised onions, fresh green chillies, root ginger, fresh coriander and herbs and spices.*

With additional King Prawns £14.95

## TRADITIONAL CURRY DISHES

### CURRY / PATIA / BHUNA / MADRAS / DOPIAZA / DANSAC / VINDALOO / SPINACH METHI GOSHT / WITH MUSHROOM

All of the dishes above available with:

INDIAN/MIXED VEGETABLE .....	£7.95
CHICKEN .....	£8.95
CHICKEN TIKKA.....	£9.95
CHICKEN & PRAWN.....	£10.95
CHICKEN TIKKA & KING PRAWN .....	£14.95
KING PRAWN .....	£14.95
LAMB.....	£9.95
PRAWN.....	£9.95
LAMB TIKKA .....	£11.95
KEEMA (MINCED LAMB) .....	£10.95
CHICKEN TIKKA & PRAWN .....	£11.95
MIXED TANDOORI (CHICKEN & LAMB TIKKA).....	£11.95

## ACCOMPANIMENTS

PLAIN NAN.....	£4.25
GARLIC NAN .....	£4.50
VEGETABLE NAN.....	£4.50
PESHWARI NAN .....	£5.50
MINCE NAN .....	£5.50
CHEESE NAN.....	£5.50
CORIANDER & GARLIC NAN .....	£5.50
TANDOORI PARATHA .....	£2.95
TANDOORI CHAPATI.....	£1.50
CHAPATI.....	£1.50
SPECIAL CHAPATI .....	£1.50
GARLIC CHAPATI.....	£1.50
PARATHA .....	£3.25
VEGETABLE PARATHA / PESHWARI PARATHA.....	£4.25
MINCE PARATHA / GARLIC PARATHA .....	£4.50

## RICE

We serve only the finest tilda long grain basmati rice

BOILED RICE .....	£3.25
FRIED RICE.....	£3.50
ONION & MUSHROOM PILAU .....	£4.25
VEGETABLE PILAU.....	£4.25
PINEAPPLE PILAU .....	£4.25
CASHEW & LEMON PILAU.....	£4.25
CHANNA PILAU .....	£4.25
GARLIC PILAU .....	£4.25
TOMATO AND CORIANDER.....	£4.25
SPECIAL PILAU RICE .....	£4.25
ZANZIBAR PILAU (FRESH FRUIT).....	£4.25
LEMON PILAU .....	£4.25
KEEMA PILAU.....	£4.95

## SUNDRIES

RAITA .....	£1.95
MANGO CHUTNEY.....	£1.60
POPPADOM.....	£0.90
SPICED ONIONS.....	£1.60
MIXED PICKLE .....	£1.60
FRENCH FRIES.....	£3.95

# THE BOMBAY COTTAGE

## THE COMPLETE INDIAN EXPERIENCE



## WELCOME TO BOMBAY COTTAGE

We trust your evening will be enjoyable.

If however, you are not satisfied with your meal for certain reasons, do draw our attention in good time, so that we may change or alter it to suit your taste.

## BOMBAY HEIGHTS

Our piano bar and restaurant is located directly upstairs from bombay cottage where you can enjoy a pre-meal aperitif or relax after your meal in the warm, friendly and comfortable surroundings.

(ALSO AVAILABLE FOR PRIVATE FUNCTIONS)

ALL MAIN COURSES ARE AVAILABLE IN CHILDREN'S PORTIONS - DEDUCT £2.50 FROM MENU PRICES

Please note that prices do not include service charge.

## PAKORAS

PAKORA .....	£4.95
MUSHROOM RAKORA.....	£5.25
CAULIFLOWER PAKORA.....	£5.25
CHICKEN PAKORA.....	£6.50
CHILLI CHICKEN PAKORA.....	£6.95
CHICKEN TIKKA PAKORA.....	£6.50
FISH PAKORA.....	£6.50
MIXED PAKORA.....	£6.50
SPECIAL MIXED PAKORA.....	£6.95
KING PRAWN PAKORA.....	£7.95
ONION BHAJI .....	£4.95

## STARTERS

VEGETABLE SAMOSA .....	£4.95
MINCE SAMOSA.....	£5.45
BOMBAY STYLE MUSHROOM* .....	£5.25
BOMBAY STYLE PRAWNS* .....	£5.25
BOMBAY STYLE KING PRAWNS*.....	£8.50
CHILLI CHICKEN TIKKA.....	£6.50
CHILLI CHICKEN WINGS .....	£4.95
PRAWN COCKTAIL.....	£5.95
BOMBAY PRAWN COCKTAIL.....	£6.95

\*Also available in Garlic or Chilli sauce.

## POORIS

A light, fluffy round bread, deep fried. Available in Bombay Chaat or Punjabi.  
Choice of the following fillings:

PRAWN.....	£6.50
CHICKEN .....	£6.50
CHANNA.....	£5.95
CHICKEN TIKKA.....	£6.95
KING PRAWN .....	£7.50
CHICKEN AND PRAWN.....	£6.95
CHICKEN TIKKA & KING PRAWN .....	£7.50
INDIAN FISH MASALA .....	£8.50

## TANDOORI STARTERS

CHICKEN TIKKA.....	£6.50
CHICKEN CHATTE .....	£5.95
TANDOORI KING PRAWN .....	£8.95
TANDOORI LAMB CHOPS.....	£8.50
CHICKEN TANDOORI.....	£7.50
LAMB TIKKA .....	£7.50
SEEKH KEBAB.....	£6.95
MIXED TANDOORI STARTER.....	£8.95
BOMBAY MIXED PLATTER (FOR 2) £15.95.....	(FOR 4) £24.95

## SIZZLING PLATTERS

**CHICKEN CHINNIE..... £11.95**  
*Pan friend chicken fillet cooked with sliced capsicums, onions and beansprouts with a fusion of dark soya sauce and fresh coriander.*

**PUNJABI JAIPUR..... £11.95**  
*Chunky bite sized pieces of malai chicken cooked with Punjabi spices and added pepper, mushroom in rich bhoona sauce.*

**CHICKEN SALSA..... £11.95**  
*Pan fried chicken breast mixed with Mexican chilli sauce, onions and a touch of Punjabi spices giving it strong spicy taste.*

**KEEMA TAVA..... £11.95**  
*Minced lamb pan fried with onions, fresh ginger, sliced peppers, peas and fresh green chilli with a touch of chilli sauce.*

**CHICKEN SYRAH..... £11.95**  
*Cooked with fresh ginger, garlic, spring onions, cumin and cinnamon mixed with green chilli sauce and green chilli giving it a very "hot" strength!*

**CHICKEN CHANNA..... £11.95**  
*Tender pieces of chicken cooked with chickpeas, green chillies and fresh Punjabi masalas for that extra bite.*

## TANDOORI SIZZLING PLATTERS

CHICKEN TIKKA .....	£12.95
MALAI CHICKEN TIKKA .....	£12.95
LAMB TIKKA .....	£14.95
TANDOORI KING PRAWN .....	£21.95
SEEKH KEBAB (MINCE) .....	£12.95
TANDOORI MIXED GRILL .....	£19.95
TANDOORI CHICKEN (ON THE BONE).....	£13.95
TANDOORI LAMB CHOPS.....	£15.95

All Tandoori dishes are served with side salad, rice and curry sauce.

## BOMBAY COTTAGE SPECIALITIES

Please Note: All dishes are cooked with fresh ginger and garlic.

Rice is extra and not included with any dish.

**JALFREZI CHICKEN.....£10.95**

*A mild dish cooked with tikka style chicken with mushrooms, mild spices, fresh cream, ground cashew nuts and almonds.*

**BUTTER CHICKEN.....£10.95**

*Tender pieces of boneless breast deep fried in traditional Indian butter, cooked in a unique blend of spices and rich sauce.*

**CHICKEN MALAI MASALA.....£10.95**

*Cooked in a mild sauce prepared with fresh cream, diced onion green peppers, ground cashew nuts with a touch of tandoori masala sauce.*

**MAKHANI MASALA.....£10.95**

*Chicken or lamb tikka pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh cream, herbs and spices, Medium Strength.*

**GINGER CHICKEN & SPINACH LEAF..£10.95**

*Pan fried Chicken cooked with root ginger and fresh spinach leaf, coriander and fresh green chillies.*

**CHARDONNAY CHASNI.....£10.95**

*A tangy sweet and sour dish cooked with New World Chardonnay wine, lightly spiced with added fresh herbs and a wedge of lemon in a creamy sauce, choice of chicken/lamb tikka.*

**JAIPURI JEERA.....£10.95**

*A traditional dish from the orange city of Jaipur, India. Chicken tikka pieces with sliced peppers and mushrooms.*

**CHICKEN TIKKA GARAM MASALA .....£10.95**

*Tender chicken prepared tikka style and cooked with butter and blend of warm spices giving an excellent dish of medium to hot strength.*

**MARA.....£10.95**

*First barbecued then cooked in strong sauce with fresh Indian vegetables. Includes fresh green chillies, tomatoes, onions, herbs and spices. Choice of lamb/chicken tikka.*

**CHICKEN SHIMLA.....£11.95**

**CHICKEN & KING PRAWN SHIMLA .....£14.95**  
*Chunks of chicken cooked in a thick bhoona sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.*

**SOUTH INDIAN CHILLI CHICKEN .....£10.95**

*Spicy dish cooked with bite sized pieces of chicken, garlic, chilli sauce and a mixture of Indian spices.*

**LAMB PADEENA.....£11.95**

*Marinated lamb tikka simmered in garlic and mint with added yogurt and mild spices giving a tangy taste.*

**LAMB MUSSALUM & LADYFINGERS ....£11.95**

*Lamb cooked with Punjabi spices and fresh okra.*

**MASANDER.....£10.95**

*First barbecued over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast iron Karahi. A slightly hot dish.*

## TRADITIONAL STYLE DISHES

### TANDOORI MASALA

*Cooked in a cast iron Karahi with yogurt, peppers, onions, slightly hot sauce, fresh herbs and spices.*

### KALI MIRCHI

*An unusual Goanese dish with green chillies, boneless morsel of meat marinated with a hint or tamarind ginger, garlic and fresh ground black pepper.*

### LEMON MASALA

*Made with chunks of fresh lemons, sliced green pepper, onion in a rich spicy masala sauce, dressed coriander.*

### PUNJABI MASALA

*Prepared in a curry sauce with green peppers, delicately flavoured with Punjabi herbs and spices.*

### BALTI GOSHT

*Combined with fresh chopped peppers, onions, tomatoes, various herbs and ground spices.*

### ROGAN JOSH

*A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs. Served in a Karahi.*

### REZAL-LA

*A hot spicy, tangy sauce and made with fresh green chillies, fresh herbs and spices. Served in a Karahi. A slightly hot dish.*

### ACHARI GOSHT

*A strong spicy dish, slightly sour, cooked with tangy pickle, fresh green chillies and a wedge of lemon.*

### CEYLONESE CURRY

*A fiery hot curry with lemon, fresh green chillies, creamed coconut, herbs and spices.*

### PARDESI

*Cooked with spinach, mushrooms, onions and a touch of fresh cream.*

### LAZIZ

*Cooked in a Karachi with green chillies, yogurt, ginger and a hint of spicy salsa sauce.*

### MIXED VEGETABLE THALI £17.95

### BOMBAY MIXED THALI £19.95

*A great way to sample several dishes on our menu, Bombay Thali consists of four dishes of the chefs special, vegetable, lamb, chicken and prawn, pilau rice and nan bread. Serves one.*

### TIKKA STYLE THALI £21.95

## CLASSIC KORMAS

### CEYLONESE KORMA

*By far the most popular Korma dish. Cooked with creamed coconut, fresh cream, mild spices and freshly pureed tomatoes.*

### BOMBAY COTTAGE SPECIAL KORMA

*A mild dish cooked with pureed plum tomatoes, fresh cream, ground cashew nuts and yogurt, topped with flaked almonds, pistachio nuts and chopped fruit.*

### PASANDA

*Mildly cooked in a sauce using yogurt, ground cashew nuts, fresh cream and topped with almond flakes.*

### KASHMIRI KORMA

*Cooked with mild spices and fresh cream and a touch of coconut cream with a choice of pineapple or mango giving a distinctly rich creamy taste.*

### GURKA KORMA

*Another popular korma, cooked with mild spices, fresh chopped fruit and fresh cream.*

### CHASNI

*A tangy sweet and sour dish, cooked with fresh cream, lightly spiced and cooked with lemon.*

### NAWABI

*A special dish from the Mogul area of India. A mild dish cooked with ground cashew nuts, fresh cream, sun-dried fruits and topped with crushed pistachio nuts and flaked almonds.*

**ALL OF THE DISHES ABOVE ARE COOKED IN A TRADITIONAL STYLE AND ARE AVAILABLE WITH THE FOLLOWING:**

INDIAN/MIXED VEGETABLE.....£7.95

CHICKEN.....£8.95

CHICKEN TIKKA.....£9.95

CHICKEN & PRAWN.....£10.95

CHICKEN TIKKA & KING PRAWN.....£14.95

KING PRAWN.....£14.95

LAMB.....£9.95

PRAWN.....£9.95

LAMB TIKKA.....£11.95

KEEMA (MINCED LAMB).....£10.95

CHICKEN TIKKA & PRAWN.....£11.95

MIXED TANDOORI (CHICKEN & LAMB TIKKA) ...£11.95