



Bombay Palace

Events by Bombay Palace

Whatever the Occasion, we will make it special!

Exclusive Use



Capacity: 75 – 120 guests seated

The Palace Suite



Capacity: 10 – 25 guests seated

Lounge & Patio



Capacity: 10-25 guests

Catering



At your Residence, Office or a Venue

Food Allergies & Intolerances: Please note that some of our dishes contain or may come into contact with common allergens including dairy, peanuts, wheat, tree nuts, soy, cereals, egg, celery, mustard, sesame, sulphites, lupin, molluscs, fish & shellfish.
Before placing your orders, please inform the manager if anyone in your party has a food allergy.

Shuruvat ~ Starters

'Aoji Khaoji' literally translated as 'Welcome and Eat' Our Chef invites you to browse through the bustling street markets of India heaving with varieties of dishes bursting with flavour and character.

Bhajiya, Pakora & Samosa: Indian fryups

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| Pappad | A bowl of fried poppadum served with a selection of dips | £3.00 |
| Roasted Pappad | Cumin flavoured roasted poppadum with a selection of dips | £3.50 |
| Onion Bhajee | Onion coated in a mildly spiced gram flour batter deep-fried and served with mint sauce. | £6.90 |
| Punjabi Samosa | Crisp flour patties filled with choice of hash vegetables served with tamarind chutney. | £6.90 |
| Batata Wada | Fried dumplings of mashed potatoes served with coriander & mint chutney. | £6.90 |
| Mirchi Pakora | Green Chilli fritters served with tamarind chutney | £7.50 |
| Veggie Pakora | Assorted veggie fritters served with chilli sauce. | £8.50 |
| Jaipuri Bhindi | Shredded okra marinated in batter of gram flour and spices, fried until crisp. | £8.75 |
| Shami Kebab | Pan-fried kebabs of ground lamb and lentil, flavoured with fennel, mace and herbs. | £9.95 |
| Amritsari Macchi | Batter fried fish, marinated in lime and caraway seeds. | £9.95 |

Chaat: Traditional savoury, tangy or spicy snack found in all street markets of India.

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| Gol Guppe | A popular street snack of India. A hollow poori filled with a tangy, spicy chutneys. | £8.25 |
| Dahi Batata Puri | Lentil shells with a tangy mixture of potato, bean sprout, coriander, chutney & yoghurt. | £8.75 |
| Samosa Chaat | Samosa topped with chickpeas, chutneys, chopped onions & coriander. | £9.00 |
| Bhalla Papri Chaat | Savoury dumplings topped with crisp gram flour dumplings, chutneys & yoghurt. | £9.25 |
| Ragra Pattice | Potato cake with cottage cheese topped with chick peas and assorted chutneys. | £9.25 |

Bombay Bun & Pao: Indian burgers, bursting with flavours and served with chutneys.

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| Wada Pao | Staple Mumbai fare, potato patty in a bun with coriander chutney and red chilli flakes. | £8.75 |
| Bun Samosa | Veggie samosa in a bun with assorted chutneys. | £8.75 |
| Bun Tikki | Mashed potato and green peas patty in a bun | £8.75 |



Steamed Idli: A south Indian delicacy of steamed rice & lentil flour dumplings

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| Idli Chilli Fry | Cubes of steamed idli stir fried with curry leaves, whole red chilli, hing & mustard. | £8.50 |
| Idli Sambhar Chutney | Steamed idli served with hearty, spicy lentil and coconut chutney. | £9.50 |

Tawa & Sigri: Dishes cooked on a thick iron griddle or a grill.

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| Pao Bhaji | Spiced mashed veggies served with a toasted buttered bun. | £8.75 |
| Paneer Chilli | Cubes of cottage cheese in chilli garlic sauce and finished with chopped spring onions. | £9.95 |
| Achhari Murgh | Chunks of chicken marinated in pickling spices, grilled to perfection. | £9.95 |
| Chilli Garlic Chicken | A spicy preparation of boneless chicken stir-fried. Indian soul food. | £9.95 |
| Shrimp Peri Peri | Spicy favourite of shrimps stir fried with spring onions and peri peri sauce. | £11.50 |

Tandoori Khazana ~ Barbecues

Marinated poultry, meats and vegetables are delicately grilled in the clay oven. This seals the marinade and enhances the flavour. All food cooked in this manner is special to the cuisine of Punjab.

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| Tandoori Kaliyan | Broccoli and cauliflower florets marinated and grilled | £14.50 / 10.75 |
| Tandoori Mushroom | Fresh button mushroom marinated with dried fenugreek, mustard oil & yoghurt. | £15.50 / 10.50 |
| Paneer Tikka | Cubes of cottage cheese marinated in mint and yoghurt. | £15.50 / 11.75 |
| Tandoori Soya | Juicy soya chunks subtly spiced and grilled. | £16.75 / 12.50 |
| Vegetarian Grill | Grilled assortment of broccoli, cauliflower, mushroom, paneer & soya. | £19.75 |
| Tandoori Murgh | Chicken marinated overnight and char-roasted in the tandoor. | £17.75 / 11.75 |
| Murgh Tikka | Morsels of chicken marinated in yoghurt and spices. | £17.75 / 12.75 |
| Murgh Malai Kebab | Chicken breast marinated in cardamom, mace and soft cheese. | £18.75 / 13.50 |
| Malmali Seekh Kebab | Minced lamb delicately seasoned and grilled to perfection. | £18.50 / 13.50 |
| Changezi Champen | Juicy lamb cutlets marinated in fresh mint, fennel, pepper and yoghurt. | £27.75 / 19.75 |
| Tandoori Salmon | Salmon marinated in traditional Indian spices, grilled to perfection. | £23.75 / 16.75 |
| Jhinga Lajawab | Jumbo prawns marinated in natural herbs, roasted in the clay oven. | £28.75 / 18.50 |
| Kebab Platter | Grilled assortment of jumbo prawn, lamb chop, Tandoori chicken, chicken tikka, & lamb seekh kebab. | £32.50 |



Maincourse

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| Chicken Tariwala | A traditional North Indian chicken curry - Speciality of Punjab. | £16.50 |
| Kheema Hari Mirch | Minced chicken or lamb cooked in natural herbs and spices, finished with green chilli. | £17.75 |
| Methi Murgh | Tender chicken chunks cooked in an earthy sauce flavoured with fresh fenugreek | £18.75 |
| Butter Chicken | Barbecued chicken cubes, cooked in a creamy tomato gravy. | £18.75 |
| Chicken Tikka Masala | A spicy and creamy preparation using grilled chicken cubes and fenugreek. | £19.75 |
| Roganjosh Kashmiri | Classic lamb curry of Kashmir, seasoned with mountain herbs. | £18.50 |
| Karahi Gosht | Lamb cooked with dry masala, ginger and green chillies. | £19.75 |
| King Prawn Bhuna | King prawns cooked with fresh tomato, peppers, onions and herbs. | £21.50 |

A selection of our Chef's exciting and unique dishes, created to provide you with an insight of Indian cuisine's rich and varied heritage. Choose how you want it made –

Subz (Assorted Veg) - £14.50 Chicken - £17.75 Lamb: £18.75 Prawn - £21.50 Fish - £19.75

Goan Curry: A tangy and spicy curry made with coconut milk, tamarind, green chillies and jaggery, tempered with curry leaves, whole red chilli and mustard. **Recommended with: Fish, Chicken or Prawn**

Nilgiri: Originating from the hilly tracts of Nilgiris forest in Tamil Nadu, this original curry is made with coconut, coriander and fresh mint. **Recommended with: Chicken, Prawn or Subz.**

Lasooni Palak: Fresh Spinach puree cooked with lots of ginger and garlic, garam masala, tempered with cumin and whole red chilli. **Recommended with: Chicken, Lamb, Prawn or Subz.**

Vindaloo or Madras: For the chilli loving enthusiasts, the Chef infuses a special blend of ground spices into his recipe to create a fiery yet flavoursome delicacy.



Maincourse ~ *Vegetarian*

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| Tarka Dal | Yellow lentils tempered with cumin, chopped onion, ginger and garlic. | £9.50 |
| Dal Makhani | Black lentils simmered overnight on the tandoor, finished with cream. | £9.75 |
| Chana Masala | Traditional Punjabi style of cooking chickpeas and potato. | £10.75 |
| Jeera Aloo | Potatoes tossed with cumin seeds, ginger, coriander and ground spices. | £10.50 |
| Aloo Gobi | Potato and cauliflower stir-fried with ginger and roasted spices | £10.75 |
| Methi Aloo | Potato stir fried with fresh fenugreek leaves and whole red chillies. | £11.75 |
| Bhindi Masala | Okra cooked with onion, herbs and spices. | £12.50 |
| Dhingri Mutter | Fresh mushroom and green peas cooked with ground herbs and spices. | £12.50 |
| Baigan Bharta | Smoked aubergine hashed and cooked with spices. | £12.75 |
| Paneer Mutter | Cottage cheese and fresh green peas cooked with herbs and spices. | £13.50 |
| Palak Paneer | Home made cottage cheese cooked with creamed spinach, cumin seeds and garlic. | £13.75 |
| Paneer Makhani | Cubes of cottage cheese cooked in mild cashew nut and tomato gravy. | £14.75 |
| Karahi Paneer | Fingers of cottage cheese cooked with capsicum, onions and tomato. | £14.75 |
| Methi Mutter Malai | Green peas cooked with fresh fenugreek and finished with cream. | £14.95 |
| Paneer Tikka Masala | Grilled cubes of cottage cheese cooked in a thick, spicy & creamy tomato gravy. | £16.95 |



Chawal ~ Rice Specialities

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| Kewal Chawal | Fluffy boiled basmati rice. | £4.75 |
| Jeera Pulao | Basmati rice cooked with cumin, topped with golden fried onions. | £5.75 |
| Navratan Biryani | Rice preparation of vegetables with nuts, raisins, spices and herbs. | £17.75 |
| Biryani | Delicacy of lamb or chicken, steam cooked with rice, fresh herbs and spices. Chicken £19.95 Lamb £23.75 Prawn £24.75 | |

Rotiyan ~ Breads

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| Tandoori Roti | Crisp unleavened whole wheat bread baked to perfection. | £3.75 |
| Tandoori Naan | This is a leavened, oven-baked flatbread brushed with butter. | £3.75 |
| Paratha | Flaky layered bread baked plain, with fresh mint or a stuffing of potato. | £4.50 |
| Missi Masala Roti | Whole-wheat spicy dough with fresh fenugreek, ginger, green chilli and mint. | £4.75 |
| Stuffed Naan | Choose your stuffing – Onion or Chilli or Garlic or Peshawari | £4.95 |
| Roomali Roti | Paper thin bread. A traditional speciality, ideal with kebabs. | £4.95 |
| Kheema Naan | Leavened flour baked with a filling of spiced minced lamb. | £5.75 |

Raitas & Salads

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| Cucumber Raita | £3.75 | Boondi Raita | £4.50 |
| Pomegranate Raita | £4.75 | Onion rings & lemon | £3.50 |
| Punjabi Lachcha Pyaz | £4.00 | Green Salad | £4.95 |
| Cachumber Salad | £4.95 | | |

Dedicated efforts are made by our chefs to create specialities from GM free ingredients.

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All prices are inclusive of VAT.

A discretionary service charge of 15% will be added to your bill.



Brampton



Montreal



Kuala Lumpur



Toronto



Beverly Hills



London