



BOMBAY BAY

INDIAN RESTAURANT AND BAR

OPENING HOURS

Monday - Thursday 5pm to 10.30pm

Friday 4pm to 10.30pm

Saturday 3pm to 10.30pm

Sunday 12pm to 10.30pm

email: info@bombaybay.co.uk

www.bombaybay.co.uk



BOMBAY BAY

INDIAN RESTAURANT AND BAR

Bombay Bay, the only Indian Restaurant & Bar in the Marina and surrounding area, combining spectacular views with a memorable menu and decor.

To get the best views of the eye catching and ever changing ,surroundings, you can choose from either dining inside or enjoy the warm weather outside on the patio.

The menu Comprises of fantastic new and traditional dishes cooked by our highly trained and experienced chefs, all freshly prepared using only the best quality ingredients.

To enjoy your perfect meal even more, the restaurant has been designed and furnished in the most exquisite decor with an inviting bar offering a large variety of drinks from around the world to compliment your meal.

You are invited to be a part of a brand new experience.

Food allergies and intolerances

Before ordering please read menu carefully or speak to out staff about your requirements

ALLERGENS

There are 14 allergens information below.

1. Celery, 2. Gluten, 3. Crustaceans, 4. Egg, 5. Fish, 6. Lupin, 7. Milk - Butter, Cheese, Cream, Yoghurt, 8. Molluscs, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur Dioxide

TERMS AND CONDITIONS

- ❖ All prices include VAT
- ❖ Minimum order £11.95
- ❖ Management reserves the right to refuse service without giving reasons
- ❖ Please ask if the item you require is not on the menu
- ❖ If you have any complaints, please do not hesitate to ask for the manager

ENTRÉE

- Onion Bhaji V**£4.95
Contains egg, flour, spices and herbs
- Vegetable Somosa V** Made with triangular pastry.....£5.95
- Paneer V**£5.95
Grilled vegetable indian cheese with onions, carrots & green peppers
- Pani Puri V**.....£6.95
Popular appetizer prepared with chick peas, onions, and potatoes, parcelled in small puris then topped with yoghurt. Served with a tangy tamarind sauce
- Tikka Chicken / Lamb**.....£6.95
Diced chicken or very tender filleted lamb marinated in yoghurt with medium spices, contains mustard paste, gram flour, yoghurt & soya.
- Prawn Puree**£7.95
Medium spiced flavoured, served on thin fried bread, contains flour
- Hush Tikka**£7.95
Duck fillets marinated in medium spices in orange flavoured sauce contains mustard paste, gram flour, yoghurt & soya.
- King Prawn Suka**£7.95
Grilled & served with garlic, coconut milk, coriander & chilli sauce
- Sheek Kabab**.....£6.95
Minced lamb cooked in special spices
- Squid Amritsari**.....£7.95
Lightly garlic flavoured butter fried & served with a special sauce
- Crab Malibar**.....£7.95
Crab meat prepared with onions, green peppers, potato & coated egg
- Tandoori Machli (Sea Bass)**£7.95
Fillet of sea bass delicately spiced and grilled.
- Grilled Spicy Salmon**£7.95
- Mangsho Daka Dim**£7.95
Whole egg coated with spiced minced lamb, deep fried
- Murgh Cheese Ball**.....£6.95
Mashed potato stuffed with chicken & cheese, deep fried
- Bombay Missali**.....£7.95
(Chicken Tikka, Lamb Tikka, Sheek Kebab and Squid) contains mustard paste, gram flour, yoghurt & soya

TANDOORI

The following dishes are prepared and marinated with mustard paste, gram flour, yoghurt & soya, ground cumin, and medium spices then roasted in the clay oven. Served with Salad

- Chicken or lamb tikka**£12.95
Diced Chicken or Lamb marinated in yoghurt with medium spices
- Tandoori chicken (Half)**.....£12.95
Tender Chicken, specially marinated in yoghurt and spices
- Chicken or Lamb Shashlik**.....£14.95
Served with onions, tomato & green pepper
- Duck tikka**.....£15.95
Diced Duck marinated in yoghurt with medium spices
- Tandoori mixed grill**£16.95
Pieces of Chicken Tikka, Lamb Tikka, King Prawn, Tandoori Chicken & Sheek Kebab

CHEF'S SPECIAL

All these dishes are medium, strength can be made to your personal preferences. Please indicate at the time of order. All tikka dishes contains mustard paste, gram flour, yoghurt & soya.

Massaman Chicken or Lamb£13.95
Number 1 Thai curry with a twist of Indian flavour.

Koliza Gosth£13.95
Strips of Sirloin of beef and liver cooked with onions, peppers and tomatoes

Chom Chom.....£13.95
Chicken cooked with mango, cream, coconut and almond

Murgh Bange£13.95
Chicken stuffed with spinach and herbs cooked in medium sauce

Sizzling Beef.....£13.95
Stir fried beef with medium spices

Hash Nihari (Duck).....£15.95
Marinated duck meat cooked with chefs special spices

Diggi Lamb Chop£15.95
Marinated lamb chops, cooked with a combination of medium spices

Tandoori Machli (Sea Bass)£15.95
Marinated in medium spices & cooked in the tandoor.

Goldha Chingri Khana£15.95
Whole King Prawn cooked with chefs special spices

Flamboy£15.95
King Prawn cooked with onions, green peppers and green chillies, flamed with sambuca

Grilled Sword Fish£15.95
Prime steak fillet matured in a rich spicy marinade of tomato, onion, coriander, garlic, and trace of olive oil, then delicately grilled

Grilled Spicy Salmon£15.95
Cooked with chefs special spices



REGIONAL DISHES

All following dishes can be prepared to your desired strength and choice of chicken tikka, lamb tikka, beef, king prawn, duck or vegetable
Add £1 for Beef, £3 for Duck and King Prawn.

All tikka dishes contains mustard paste,
gram flour, yoghurt & soya.

Lime Bahar£12.95

Marinated chicken or lamb cooked with lime leaf, medium sauce

Sheem Bishi.....£12.95

Cooked with Bengali Beans and fine spices, medium sauce

Au Gratin.....£12.95

Diced berbecued chicken or filleted lamb cooked in chefs special mild sauce with butter topped with cheese

Rajestani£12.95

Cooked with green chillies, garlic, green peppers, coriander, mint, coconut milk, spinach & fine spices. Fairly hot

Darjeeling.....£12.95

Green peppers, green chillies, tomatoes and a special blend of spices. Very dry and hot. Served with madras sauce

Goan£12.95

Cooked with red goan chilli, garlic, green peppers, coriander, coconut milk and fine spices, fairly hot.

Garlic Chilli Masala.....£12.95

Barbecued & marinated in spices then cooked in chef's special sauce blended with herbs, spices and whole green chillies, garnished on top, fairly hot

Sylhet.....£12.95

Cooked with special chilli (naga) and chef's special sauce, fairly hot

BIRIANI

Chicken, meat or prawns cooked in authentic style with flavoured rice and delicate spices, topped with boiled egg served with vegetable curry.

All tikka dishes contains mustard paste,
gram flour, yoghurt & soya.

Vegetable Biriani£12.95

Chicken or Lamb Biriani£13.95

Chicken or Lamb Tikka Biriani£14.95

Mixed Biriani.....£15.95

Chicken, meat & tiger prawns

King Prawn Biriani.....£16.95

Tandoori Mixed Biriani£16.95

Chicken tikka, lamb tikka & tandoori king prawn



TRADITIONAL DISHES

All following dishes can be prepared to your desired strength and choice of meat, chicken, lamb, beef, prawn, king prawn, duck or vegetable
Add £1 for tikka & beef, £3 for duck and king prawn

All tikka dishes contains mustard paste, gram flour, yoghurt & soya.

Korma Rich, creamy and mild, contains coconut & almond	£10.95
Massala One of the all-time favourites. Medium.....	£10.95
Passanda Cooked with almonds and fresh cream. Mild.....	£10.95
Peshwari Cooked in cream with coconut & sultanas	£10.95
Patia Sweet, sour & fairly hot.....	£10.95
Dhansak Cooked with lentils. Sweet, sour & fairly hot	£10.95
Bhuna Thick sauce, spicy. Medium	£10.95
Korai Tomatoes, onions and green pepper. Medium	£10.95
Dupiaza Cubed onions. Medium	£10.95
Rogan Fresh tomatoes. Medium	£10.95
Balti Medium	£10.95
Jalfrizi	£10.95
Cooked with green chillies, cubed onions, green peppers and yoghurt. Fairly hot	

SIDE ORDERS

Aloo Gobi (Potato and Cauliflower).....	£4.95
Bombay Aloo (Spicy Potatoes).....	£4.95
Mushroom (Spicy Mushrooms)	£4.95
Sag Paneer (Spinach with home made vegetable cheese)	£4.95
Bhindi (Okra).....	£4.95
Brinjol (Aubergine)	£4.95
Chana Masala (Chick peas).....	£4.95
Sag Aloo (Spinach with Potato).....	£4.95
Tarka Dall (Lentils)	£4.95
Sheem Gobi (Bengali Beans with green cabbage)	£4.95

RICE AND BREAD

Plain Rice (Basmati)	£3.50
Pilau Rice	£3.95
Mixed Rice (Green peas, onions and scrambled egg)	£4.95
Coconut Rice	£4.95
Passion Rice (With mixed fruits and nuts)	£4.95
Mushroom Rice	£4.95
Nan (Plain) Made using gram flour	£3.50
Breads contain baking flour, self raising flour, sesame seeds, egg & butter	
Nan Stuffed	£3.95
Garlic / keema / peshwari / chilli or cheese	
Chips	£3.50
Poppadoms (Gluten).....	£0.90
Chutney Tray (Mint, Mango, Onion).....	£2.95