

BOMBAY CAFE

12021 W Pico Boulevard • Los Angeles, CA 90064 • (310) 473-3388

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 442

Email this menu at: www.YourRestaurantConnection.com

Menu Items and Prices Subject To Change Without Notice



LUNCH THALIS

Served Monday through Friday, 11:30 a.m. to 3:00 p.m.

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| SEAFOOD THALI | 18.95 |
| Your choice of either Multani fish or Goan shrimp curry served with a vegetable of your choice, an aloo-ki-tikki (potato pancake), green salad, basmati rice and plain naan. | |
| NON-VEGETARIAN THALI | 15.95 |
| Your choice of either chicken or lamb curry (both are boneless; the lamb curry is very spicy) served with a vegetable of your choice, green salad, chickpeas, basmati rice, and plain naan. | |
| SALAD THALI | 13.95 |
| Our California tandoori salad (made with tandoor-cooked chicken, mushrooms, house-made Indian farmer's cheese, romaine lettuce, tomatoes, cucumbers and marinated onions) is served with a warm Japanese eggplant salad and an onion naan. | |
| FRANKIE THALI | 13.95 |
| Your choice of a lamb, chicken, or cauliflower frankie (the lamb frankie is our spiciest dish) served with sev puri (our most popular appetizer), kachumber (a cucumber and tomato salad), raita, and our house-made carrot-cauliflower pickle. | |
| TANDOORI THALI 1 | 13.95 |
| Your choice of tandoor-cooked lamb or chicken kababs served with a green salad, lentils, rice of the day, plain naan, a wedge of fresh lime and yogurt-mint chutney. | |
| TANDOORI THALI 2 | 12.95 |
| Your choice of tandoor-cooked lamb sausage or tandoor-cooked chicken (on the bone) served with a green salad, lentils, rice of the day, plain naan, a wedge of fresh lime, and yogurt-mint chutney. | |
| SOUTH INDIAN THALI | 11.95 |
| A luncheon size masala dosa (a crisp rice crepe filled with turmeric potatoes), a luncheon size uttapam (a semolina griddle cake topped with tomato, onion, green chili and cilantro), South Indian style lentils, and coconut chutney. | |
| VEGETARIAN THALI | 11.95 |
| Your choice of any one of our vegetable dishes served with a green salad, basmati rice, today's lentils and a plain naan. | |

Bombay Cafe gladly accepts American Express, Mastercard and Visa. The minimum charge is \$15.00

Sales tax will be added to the listed selling price on all items.

A gratuity of 18% will be charged on all parties of 6 or more.

All substitutions gladly made; minimum substitution charge is \$1.00.

DINNER

VEGETARIAN DISHES

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| Masala Dosa | 9.99 |
| A South Indian "crepe" filled with spiced potatoes and served with fresh coconut chutney and sambar. | |
| Thali | 18.99 |
| India's blue-plate special includes your choice of two of the vegetarian dishes listed below, along with today's lentils, basmati rice, raita, kachumber, and plain naan. | |
| Green Beans | 10.99 |
| Blue Lake, Kentucky, French or Chinese long-beans cooked differently every day. | |
| Eggplant Bharta | 10.99 |
| A puree of tandoor-charred eggplant with ginger, onion, green chili and fresh tomatoes. | |
| Eggplant Deva | 10.99 |
| Sautéed Japanese eggplant layered with fennel laced tomato conserve and garlic-ginger infused yogurt. | |
| Gobi Sabzi | 10.99 |
| Cauliflower sautéed with green chilies, ginger, ground coriander, turmeric and cumin. | |
| Palak Aloo | 10.99 |
| Potatoes in a sauce of pureed spinach leaves flavoured with cumin, ginger and garlic. | |
| Aloo Mattar | 10.99 |
| Potatoes and peas in a tomato-based sauce make up this Gujerati favourite. | |
| Cholas | 10.99 |
| Indian chickpeas cooked with browned onions and ginger. | |
| Rice | 5.95 |
| Steamed imported aged basmati rice. | |
| Pullao | 9.50 |
| Imported aged basmati rice cooked with a variety of vegetarian ingredients. | |
| Dal | 9.50 |
| Lentils, a staple food of India, are prepared there in innumerable fashions. We offer a different dal every day. | |
| Sambar | 9.95 |
| Toor dal cooked in the South Indian style with tomatoes, green chilies and coconut. | |

Paneer

Paneer is India's "farmer" or "cottage" style cheese. We make it every day, hang it until it is firm and then use it to prepare the following dishes.

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| Palak Paneer | 12.95 |
| Cubes of paneer in a sauce of pureed spinach leaves quickly cooked with cumin, ginger and garlic. | |
| Makhni Paneer | 12.95 |
| Sautéed paneer and mushrooms in a rich tomato cream sauce flavoured with saffron. | |
| Paneer Bassar | 12.95 |
| Paneer cubes cooked in the style of the Sindh; that is, with lots of onions, green chilies and tomatoes. | |
| Vegetable Komar | 12.95 |
| Mixed seasonal vegetables & Paneer cooked in a creamy sauce made from yogurt & almonds | |

BREADS

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| Naan | 3.99 |
| The classic lightly leavened bread made with white flour and flavoured with kalonji. All naans are baked in the tandoor. | |
| Garlic Naan | 4.50 |
| Our garlic naan is topped with chopped garlic and cilantro. | |
| Onion Naan | 4.50 |
| Our onion naan is filled with grated onions. | |
| Paratha | 3.99 |
| A flaky whole wheat bread layered with ghee (Indian clarified butter) and cooked on a tava. | |
| Aloo Paratha | 5.95 |
| Our paratha stuffed with grated potatoes and cooked in the tandoor. Sublime. | |
| Tandoori Roti | 3.50 |
| An unleavened whole wheat bread cooked in the tandoor; denser than a naan, it has less ghee (Indian clarified butter) than the tava cooked paratha. | |
| Chapatis | 3.50 |
| This everyday bread of India, similar to a flour tortilla, is made with whole wheat and cooked on a tava. | |

SOUPS AND SALADS

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| Murghi Shorba | 6.95 |
| Chicken soup flavoured with whole garam masala and garnished with rice, spinach and tomato. This is particularly good with extra chilies. | |
| California Tandoori Salad | 13.95 |
| Warm tandoori chicken, mushrooms, and paneer tossed with romaine, scallions and cilantro in our lemon-cilantro house dressing. A uniquely appetizing combination. | |
| Tossed Green Salad | 5.95 |
| Romaine with cucumbers, tomatoes, a dusting of sev and our lemon-cilantro house dressing. | |
| Kachumber | 3.95 |
| Diced cucumber, red onion, tomato and green chilies tossed with lemon juice and cilantro. | |
| Raita | 4.95 |
| Yogurt with cucumber and grated onion. | |

CONDIMENTS

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| Chutneys | 3.50 |
| Translated as "relish" or "salsa," no Indian meal is complete without at least one. | |
| Achaars | 2.99 |
| Translated as "pickles", but unlike American dills, achaars are made from just about anything and intensely flavoured with salt and chilies. | |

*Bombay Cafe gladly accepts Mastercard and Visa. Minimum charge is \$15.00
All substitutions gladly made: minimum substitution charge is \$2.00*

ENTREES FROM THE TANDOOR

Cooked over mesquite charcoal, our tandoori entrees are served with yogurt-mint chutney, and a wedge of lime.

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| Shrimp Tandoori | 19.95 |
| Marinated jumbo shrimp. | |
| Fish Tandoori | 19.95 |
| Marinated fresh fish of the day. | |
| Boti Kabobs | 15.95 |
| Tender pieces of marinated lamb. | |
| Chicken Tikka | 14.95 |
| Boneless pieces of chicken marinated with ginger, cilantro, garlic and green chili. | |
| Malai Seekh | 15.95 |
| Lean minced lamb highly flavoured and wrapped around a skewer. | |
| Tandoori Chicken (on bone) | 13.95 |
| Our version of tandoori chicken is marinated for 24 hours in Neela's yogurt and spice masala. | |
| Bombay Special | 34.99 |
| A sampling of our tandoori items designed to serve two, including shahi jhinga, boti kabobs, shaan-eh-murgh, mirch-masala tikka, malai seekh and a plain naan. | |

FRANKIES

The favourite food on Bombay's Breach Candy Beach, our handmade egg-washed "tortillas" are filled burrito style

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| Lamb** or Chicken Frankie | 12.99 |
| Filled with pieces of lamb or chicken in a rich dark sauce or "masala", two chutneys, and onions. | |
| Cauliflower Frankie | 10.99 |
| Filled with gobi-sabzi, two chutneys, and lime-cilantro onions. | |

SPECIALTIES

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| Goan Shrimp Curry | 19.95 |
| Jumbo shrimp cooked with a puree of white poppy seeds, fresh coconut and cilantro. | |
| Multani Fish Curry | 19.95 |
| Made with today's fresh fish, each serving is cooked with lots of onions, green chilies, tomatoes, cilantro and lime juice. | |
| Lamb Vindaloo** | 17.95 |
| A spicy specialty of Kerala made with black pepper, coriander, tamarind and vinegar. (or Lamb Korma , a less spicy lamb dish with creamy sauce). | |
| Chicken or Lamb Masala** | 14.95 |
| Boneless chicken or lamb slowly cooked in a North Indian spice mix or masala. | |
| Chicken Curry of the Day | 15.95 |
| Cooked in the Indian manner (on the bone) for maximum flavor and succulence, each curry is made with whole and/or ground spices specifically blended for that dish. | |
| Makhni Tikka (Chicken Tikka Masala) | 15.95 |
| Boneless tandoor-cooked chicken in a rich tomato cream sauce flavoured with saffron. | |
| Sindhi Chicken | 14.95 |
| First poached with onions, ginger, green chilies and whole garam masala, a half chicken is then quickly sautéed with dried mango powder, coriander and cayenne. | |

** *Hotter than Hades.*

CHAT

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| Pani Puri | 7.99 |
| Puffed crisp puris filled with sprouted moong beans and chutneys, served with a cumin and mint infused water that you add to the puris just before popping them into your mouth. | |
| Sev Puri | 7.99 |
| Six handmade puris (crackers) topped with onions, potatoes, three chutneys and lots of crisp chickpea-flour noodles. | |
| Bhel Puri | 7.99 |
| Street food at its most irresistible; puffed rice, onion, potatoes, sev, cilantro and crushed puris tossed together with three contrasting chutneys and black salt. | |
| Aloo-Ki-Tikki | 6.99 |
| Indian potato pancakes, topped with chopped onions and tamarind chutney. | |

SAVOURIES

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| Haldi Jhinga | 10.99 |
| Crisp marinated shrimp, simply the best. | |
| Machchi Pakoras | 10.99 |
| Bite size pieces of today's fresh fish quickly cooked in our gram flour pakora batter. | |
| Murgh Pakoras | 8.99 |
| India's improvement on chicken tempura, our pakoras are made with all white meat and served with tomato chutney. | |
| Chutney Sampler | 8.99 |
| Three of our house-made chutneys served with an order of samosa chips. | |
| Samosas | 8.99 |
| Four vegetarian turnovers served with tamarind chutney. | |
| Lamb Naan | 7.99 |
| Naan-bread filled with spicy ground lamb and served with fruit chutney. | |
| Chicken Naan | 7.99 |
| Naan-bread filled with minced tandoori-cooked chicken and served with tomato chutney. | |
| Shrimp Uttapam | 11.99 |
| A semolina griddle cake topped with shrimp, mushrooms, onion, green chili and cilantro, served with coconut chutney. Available without chilies. | |
| Vegetarian Uttapam | 6.99 |
| A semolina griddle cake topped with tomato, onion, green chili and cilantro, served with coconut chutney. Available without chilies. | |
| Pappadums, Lentil or Rice | 2.99 |
| Crackers. The highly flavoured lentil pappard are imported from India and toasted in the tandoor, the wheat-free rice pappard are a perfect foil to our chutneys. | |

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