



## Entree (Aarambh)

1. **Aloo Tikki** \$9.00  
*Mashed potatoes stuffed with lentils filled with chopped tomatoes, onions and covered with tamarind sauce and mint sauce*
2. **Tandoori Mushrooms** \$10.50  
*Mushrooms stuffed with cottage cheese, sultanas, pistachios, cashew nuts and coconut. Cooked in the tandoor oven*
3. **Samosa (2pcs)** \$7.00  
*Piquant appetizer prepared with crusty dough and stuffed with peas, potatoes, cumin seed and deep fried*
4. **Veg. Mixed Pakora (3pcs)** \$8.50  
*Spinach, potatoes, onions dipped in spiced gram flour and deep fried*
5. **Amritsari Macchi** \$10.50  
*A punjabi delicacy marinated in spices fried fish enough to start your meal*
6. **Chicken Pakora** \$10.50  
*Boneless chicken marinated in spices battered and deep fried*
7. **Papadi Chat** \$8.00  
*Crisp pastry stripe and potatoes covered with sweet yoghurt and tamarind chutney*
8. **Chicken Tikka** \$10.50  
*Boneless chicken tikkas marinated in yoghurt, home ground spices with a touch of saffron*
9. **Burra Kabab** \$14.50  
*Rack of lamb marinated in exotic herbs, spices and cooked in tandoor*
10. **Malai Seekh Kabab** \$10.50  
*Tender lamb minced with ginger, garlic, herbs & spices rolled on a skewer and cooked in tandoor*
11. **Tandoori Chicken (Half)** \$12.50  
*Our most popular tandoori dish*
12. **Fish Tikka** \$12.50  
*Diced fish marinated with spices and cooked in tandoor*
13. **Tandoori Prawns** \$14.50  
*King prawns marinated in tandoori spices and cooked in tandoor*

## Main Courses (Aarambh Ke Baad)

14. **Tandoori Platter** \$22.50  
*Combination of tandoori chicken tikka, burra kabab and seekh kabab served with green salad*
15. **Chicken Butter Cream** \$15.50  
*Boneless pieces of tandoori chicken with tomato and finished with cashew nuts and cream sauce*

16. **Chicken Ruabada** \$15.50  
*Chicken tikka pieces cooked with Indian herb and spices, capsicum, onion and tomatoes*
17. **Chicken Badam Malai** \$15.50  
*Succulent pieces of chicken with almonds, cream, tomatoes and aroma of spices*
18. **Chicken - Do - Pyaza** \$15.50  
*Chicken pieces cooked in medium gravy with onion*
19. **Kolhapuri Chicken** \$15.50  
*Boneless chicken cooked with coconut, indian curry and saffron*
20. **Chicken Hariyali** \$15.50  
*Chicken and spinach cooked with spices and fenugreek finished with cream and coriander leaves*
21. **Tandoori Chicken (Full)** \$22.50  
*Tender chicken marinated in yoghurt and authentic indian herbs and spices cooked in tandoor*
22. **Rogan Josh** \$15.50  
*Traditionally cooked lamb curry, a real treat*
23. **Lamb Chilly Fried** \$15.50  
*Lamb morsels cooked with red hot chillies, yoghurt, capsicum, onions, tomatoes and ginger*
24. **Lamb Shahi Korma** \$15.50  
*Lamb pieces cooked with onion, yoghurt, cashew nut paste and finished with cream*
25. **Gosht Saagwala** \$15.50  
*Lamb curry blended with leafy spinach and fresh green spices from the hills of Kashmir*
26. **Bhuna Gosht** \$15.50  
*Lamb pieces cooked with tomatoes, onion, ginger, green chillies and fresh herbs*
27. **Beef Vindaloo** \$15.50  
*A Goan delicacy of beef with vinegar and hot vindaloo paste masala - your preference of hot spicyness*
28. **Beef Madras** \$15.50  
*A south Indian speciality of tender beef cubes cooked with herbs, spices, nuts & coconut*
29. **Beef Pasanda** \$15.50  
*Beef morsels cooked in real mughalai tradition*



30. **Beef Rogani** \$15.50  
*Mouth watering tender beef cooked in special blend of herbs and spices served with a thick sauce*
31. **Prawn Masala** \$22.50  
*Prawn cooked with onion, tomatoes, capsicum, herbs & spices*
32. **Prawn Malai** \$22.50  
*Prawn cooked in mild curry sauce and finished with coconut milk and cream*
33. **Goan Fish** \$20.50  
*Freshly caught fish cooked in home made paste of spices, coconut milk and cream*
34. **Punjabi Fish Masala** \$20.50  
*Fish cooked in thick sauce with onion, tomato, capsicum, green peas and finished with herbs*

## Vegetarian Delicacies (Shakahari)

35. **Kofta Nazneen** \$13.50  
*Mashed potato and cottage balls stuffed with nuts & cooked in creamy sauce*
36. **Dal Makhani** \$13.50  
*A happy marriage of black lentils and kidney beans in butter & cream*
37. **Palak Paneer** \$13.50  
*Home made cottage cheese cooked with fresh creamy spinach puree*
38. **Muttar Paneer** \$13.50  
*Cottage cheese and peas cooked in medium gravy*
39. **Sabz Taka Tak** \$13.50  
*Mixed vegetables, nuts & fruits cooked in authentic northern indian spices*
40. **Bagare Baingan** \$13.50  
*Small whole eggplant fried and cooked with coconut and tempered mustard seed, curry leaves and variety of spices*
41. **Paneer-Zal-Feeze** \$13.50  
*Cottage cheese cube cooked with ginger, garlic, tomatoes and a bunch of whole spices and black pepper.*
42. **Raita** \$4.00  
*Yoghurt dipped with tomatoes and cucumber*
43. **Fresh Garden Salad** \$6.00

- 44. **Kuchumber Salad** \$6.00  
*Chopped tomatoes, onions, cucumber in spices with lemon juice*
- 45. **Papadam** \$3.50
- 46. **Mixed Pickles** \$3.50
- 47. **Mango Chutney** \$3.50

### Rice & Biryani

- 48. **Saffron Rice** (small) \$4.00  
*Basmati rice and flavoured saffron* (large) \$6.00
- 49. **Peas Pulao** (small) \$6.00  
*Basmati rice cooked with green peas* (large) \$7.50
- 50. **Kashmiri Pulao** (small) \$6.00  
*Basmati rice cooked with assorted nuts and dried fruits* (large) \$7.50
- 51. **Lemon Rice** (small) \$6.00  
*Basmati rice cooked with mustard seed, lemon juice, nuts, yellow lentils and flavoured with curry leaves* (large) \$7.50
- 52. **Chicken Biryani** \$16.00  
*Basmati rice cooked with chicken, saffron and spices*
- 53. **Lamb Biryani** \$16.00  
*Basmati rice cooked with lamb full of aromatic flavours*
- 54. **Vegetable Biryani** \$14.50  
*Rice cooked with fresh vegetables*

### Bread From The Tandoor

- 55. **Naan** \$3.50  
*Plain bread from leavened dough*
- 56. **Garlic Naan** \$4.00  
*Naan brushed with garlic*
- 57. **Paneer Kulcha** \$5.00  
*Bread stuffed with cottage cheese*
- 58. **Onion Chilli Kulcha** \$5.00  
*Bread stuffed with onions, green chillies and coriander*
- 59. **Keema Naan** \$5.00  
*Another tandoori bread stuffed with spicy lamb mince*
- 60. **Kashmiri Naan** \$5.00  
*Naan stuffed with cashew nuts, sultana, pistachio and coconut*
- 61. **Roti** \$3.50  
*Plain wholemeal bread*
- 62. **Lacha Prantha** \$5.00
- 63. **Aloo Prantha** \$5.00  
*Wholemeal bread stuffed with potatoes, herbs and spices*



### Desserts (Meetha Ho Jaye)

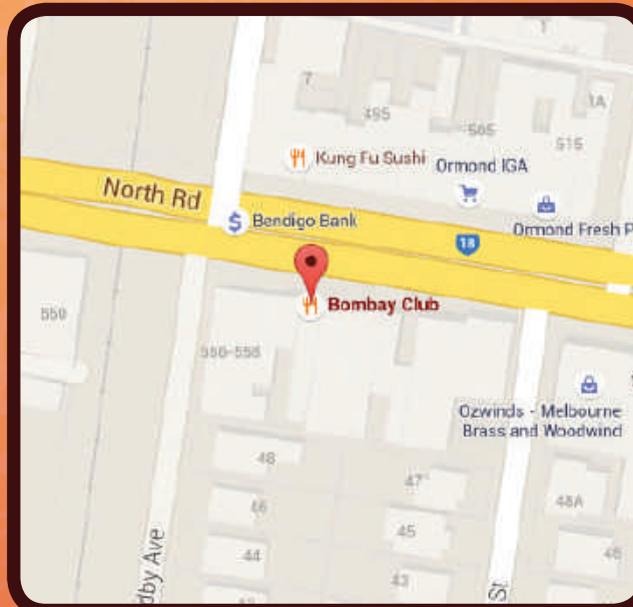
- 64. **Gulab Jamun** \$7.00  
*Cottage cheese ball deep fried cooked in sugar syrup served warm*
- 65. **Pista Kulfi** \$8.00  
*Special indian ice cream made of thickened milk and pistachio, flavoured with saffron and green cardamom*
- 66. **Mango Ice Cream** \$8.00
- 67. **Soft Drinks** \$4.00
- 68. **Mango / Rose / Sweet / Salted Lassi** \$4.50

### Cold Beverages

ALL PRICES INCLUDE GST

Visit us at

564 North Rd, Ormond, VIC 3204



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# BOMBAY CLUB

## RESTAURANT

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BYO WINE ONLY

North Indian Cuisine & Exclusive Tandoori

Minimum Etpos is \$20.00

