

Starters

One complimentary basket of poppodoms - additional basket of poppodoms £1.50

Bombay Pavilion Papri Chaat (G) (D) (V) **£7.95**

Popular street food served with crunchy savoury crackers, diced potatoes, chickpeas and yoghurt along with our very own chutneys.

Aloo Tikki Chaat (G) (D) (V) **£7.95**

Crunchy, flavour packed potato patties topped with yoghurt, sweet and sour chutneys and sprinkled with pomegranate.

Dahi ke Sholay (G) (D) (V) **£8.95**

Crispy bread pockets stuffed with a delicious medley of spiced vegetables and hung yoghurt.

Chilli Paneer (D) (V) **£8.45**

Paneer tossed with peppers and onions in a sweet and spicy sauce.

Amritsari Fish Fry (F) **£9.95**

Lightly battered fish coated with tangy Indian spices.

Mushroom Kurkure (D) (V) **£8.95**

Lightly battered stuffed mushrooms with mixed peppers, cheese and onion.

Tandoor Specialities

Paneer Tikka (D) (V) **£8.95**

Marinated juicy chunks of paneer, mixed bell peppers and onions, full of flavour, cooked in tandoor.

Black Pepper Chicken Wings (D) **£9.95**

Tandoor cooked chicken wings rubbed with black pepper, star anise, nutmeg, cardamom and yoghurt.

Tandoori Chicken Tikka (D) **£10.95**

Tender and soft, marinated overnight with aromatic tandoori spices.

Saffron Chicken Tikka (D) **£11.95**

Tender and soft, marinated overnight with dominant flavours of saffron, garlic and herbs.

Lamb Seekh Kebab **£12.45**

Spiced ground lamb is threaded onto skewers and grilled until charred and juicy.

Hariyali Lamb Chops (D) **£13.95**

Lamb chops marinated in a puree of green Indian aromatic herbs and grilled to perfection.

Lahsooni Salmon Tikka (D) (F) **£14.95**

Garlic flavoured salmon marinated with mixed spices.

Tandoori King Prawns (D) (C) **£15.95**

Succulent King Prawns mixed with tandoori pickled spices.

Main Course

Bombay Pavilion Dal Makhani (D) (V) **9.95**

Overnight simmered black lentil and kidney beans finished with butter and cream.

Dal Tadka (D) (V) **£8.95**

Yellow lentils flavoured with garlic, cumin, onion, and tomatoes.

Aloo Gobi Methi (V) **£8.95**

Potatoes and cauliflower tossed in fenugreek.

Mixed Vegetable Curry (V) **£8.95**

Mixed seasonal vegetables cooked in a rich tomato gravy.

Paneer Butter Masala (D) (V) (N) **£10.95**

Paneer cooked in rich onion tomato gravy.

Palak Paneer (D) (V) **£10.95**

Paneer prepared together with spinach.

Malai Kofta (D) (V) (N) **£11.95**

Fried cheese dumplings finished in cashew nut gravy.

Butter Chicken (D) (N) **£11.95**

Succulent pieces of chicken cooked in tomato, cashew nuts sauce finished with cream and butter.

Chicken Tikka Masala (D) **£12.95**

Mildly spicy and earthy, marinated in yogurt, charred and simmered in a rich, creamy tomato sauce.

Chicken Korma (D) (N) **£11.95**

Mild curry dish, braised in a rich creamy sauce with yoghurt, spices and nuts with a delicate hint of cardamom.

Lamb Karahi **£13.95**

Diced lamb pieces in a rich and spicy tomato based gravy, with lots of ground spices and ginger.

Lamb Sagwala (D) **£14.95**

Succulent and soft lamb intensely flavoured and served in a creamy spinach sauce.

Lamb Rogan Josh **£13.95**

A burst of flavours beautifully marinated with a heady combination of intense spices in a rich curry sauce.

Malabari Fish Curry (D) (F) **£14.95**

Famous delicious fish curry flavoured with coconut and tamarind.

Bhuna Prawn Masala (C) **£15.95**

Fried prawns cooked in a thick aromatic spiced onion and tomato gravy.

Rice Dishes

Steamed Rice (V) **£3.75**

Cumin Flavoured Rice (V) **£3.95**

Pea Pulao (V) **£4.25**

Bombay Pavilion Biryanis

Basmati rice flavoured with fragrant spices, fried brown onions, layered with either meat, fish or vegetables then covered, its lid secured with dough, and then cooked over a low flame.

Biryanis are served with Raita and chopped Green salad.

Vegetable Biryani (D) (V) **£13.95**

Chicken Biryani (D) **£15.95**

Lamb Biryani (D) **£16.95**

Prawn Biryani (D) (C) **£18.95**

Flatbreads

Tandoor baked bread that is stuffed and flavoured in a variety of ways.

Tandoori Roti (G) (V) **£3.50**

Plain Naan (G) (V) **£3.85**

Butter Naan (G) (V) (D) **£3.95**

Lacha Paratha (G) (V) (D) **£3.95**

Garlic Naan (G) (V) (D) **£3.95**

Cheese Naan (G) (V) (D) **£4.50**

Peshwari Naan (G) (V) (D) (N) **£4.50**

Chilli Garlic Naan (G) (V) (D) **£3.95**

Desserts

Gulab Jamun (G) (N) (D) (V) **£4.95**

Fried dumplings scented with cardamom and steeped in a rose and saffron syrup.

Gajar Halwa with Kulfi Ice Cream (G) (N) (D) **£5.45**

Carrot pudding with aromas of cardamom milk and dried fruits.

Rasmalai (G) (N) (D) (V) **£4.95**

Juicy cheese discs served with thickened milk.

Mango Phirni (N) (D) (V) **£5.45**

Creamy pudding made with mangoes, milk, rice, nuts and cardamom.

Malai Kulfi (N) (D) (V) **£4.95**

Ice cream but with a creamier texture and a richer flavour.

Pistachio Kulfi (N) (D) (V) **£4.95**

Ice cream flavoured with pistachio with a creamier texture and a richer flavour.

Selection of Ice Creams (N) (D) (V) **£6.50**

Sharing Platters

Bombay Pavilion sharing Platter (Serves 2) Served with chopped green salad and dips

Non Vegetarian Platter (D)

Combo of chicken tikka, lamb chops, lamb seekh kebab and black pepper chicken wings.

£19.95



Vegetarian Platter (D) (V)

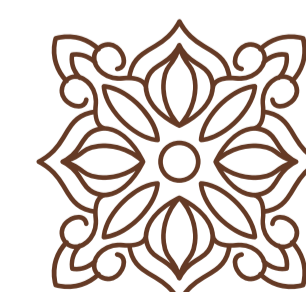
Combo of chilli paneer, paneer tikka, dahi ke sholay and mushroom kurkure.

£17.95

Allergen Information

Our food is mostly mild to medium. All our meat and poultry is Halal. Despite our best efforts, our food or drink is prepared in areas where cross-contamination may occur and therefore, we are unable to guarantee that our dishes or drinks are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you may have.

(V) Suitable for Vegetarians (D) Dairy (F) Fish (N) Nuts (G) Gluten (C) Crustacean



**BOMBAY
PAVILION**
INDIAN RESTAURANT