

Appetizers

RARE TUNA SEV PURI fresh tuna blended with diced cucumber, vidalia onion, tamarind chutney on mini crisp rounds **9**

FRIED CALAMARI semolina crusted calamari, tossed with chillie sauce, onions and peppers **7**

TANDOORI SHRIMP chillie yoghurt marinated jumbo shrimp served with tomato kalonji **16 / 26**

CLASSIC CHICKEN TIKKA chicken cubes marinated in Indian spices, yoghurt and roasted to perfection in a tandoor **9 / 17**

TANDOORI CHICKEN WINGS chicken wings marinated in chillies and yoghurt cooked in a tandoor **7**

MALAI CHICKEN TIKKA yoghurt and cardamom flavoured chicken, cooked in a tandoor **9 / 17**

SHRIMP PAN ROLLS thin layered crepes stuffed with spiced shrimps **7**

✓ **MAKHANI MUSSELS** mussels cooked with garlic and fenugreek, in a tomato based sauce **9**

✓ **PUNJABI SAMOSA** a must at every Indian household, Idaho potatoes, golden raisins and peas stuffed in a crisp pastry **7**

ROASTED PAPADUM BASKET WITH CHUTNEYS **4**

✓ Salads

THE BOMBAY BISTRO SALAD the Bombay Bistro special with butter lettuce, baby arugula, roasted red peppers, granny smith apples, Cilantro Dijon vinaigrette and toasted spiced lentils **7**

Entrees "FROM OUR PAST"

CELINE'S CHICKEN CURRY chef's mom's secret recipe **17**

GORAI PORK VINDALOO pork simmered in East-Indian spices, red kashmiri chillies and malt vinegar **18**

CHICKEN TIKKA MASALA chunky chicken mildly marinated with Indian spices, cooked in a fenugreek tomato sauce **17**

GOAN SHRIMP CURRY shrimp marinated and cooked in a coconut curry, with home ground Goan masala **18**

BEEF AND PUMPKIN LONVAS slow braised beef with long squash and Celine's "bottle" masala **18**

LAMB ROGAN JOSH lamb simmered in a cinnamon and cardamom flavored curry **19**

PALAK CHICKEN cilantro and mint marinated chicken, cooked in mildly spiced spinach gravy **17**

CHICKEN BIRYANI basmati rice cooked with spiced chicken, caramelized onions, spices and saffron, served with masala raita **15**

Entrees CONTEMPORARY

SN'S MAHARAJA BEEF BURGER SN's secret recipe of spiced ground beef with ginger, garlic, chillies, served with masala potatoes **12**

MIRCH LAMB KEBAB chili yogurt cured lamb, turmeric mashed potatoes, served with red onion relish **17**

GRILLED CHILI DIJON CHICKEN SCALOPPINI grilled chicken with layers of wilted spinach in between red pepper coulis **15**

BAZAAR MEAT LOAF ground spiced Pork and Beef loaf, Vidalia mushroom pepper gravy, mashed potato **17**

GOSHT STEW braised lamb in a succulent blend of root vegetables, pearl onions and lamb jus **17**



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✓

LAYERED ROTI QUESADILLA griddled flatbread stuffed with corn kachumber, pepper jack and cheddar cheese (Veg/Chicken) **6 / 7**

✓

ALOO TUK crisp Yukon gold potatoes, drizzled with tamarind chutney and spiced yoghurt **6**

✓

BOMBAY OKRA crispy stir fried okra flavored with a pungent mixture of chillies and spices **7**

✓

PAPETA PER EEDA a Persian specialty made with eggs cooked sunny-side up on spicy potatoes **6**

✓

ALOO PAPDI CHAAT a spicy sour amalgamation of flour shells, spiced potatoes and chaat masala, served cold **6**

✓

CHEESE NAAN stuffed with Pepper Jack and Cheddar cheese **6**

✓

GORAI BEET SALAD a traditional salad from Mumbai diced tomatoes, red onions, cucumbers tossed with balsamic vinegar and fresh fragrant cilantro **7**

✓

✓

DAHI BHINDI roasted okra cooked in a blend of cumin, coriander, onion seeds and yoghurt **14**

✓

VEGETABLE LONVAS seasonal vegetables braised in Celine's "bottle" masala **14**

✓

PANEER TIKKA MASALA Indian cheese marinated with Indian spices, cooked in a fenugreek tomato sauce **14**

✓

PALAK PANEER Indian cheese cooked in an aromatic ginger flavored fresh spinach and cashewnut gravy **15**

✓

DAHI KADI chickpea dumplings in a yoghurt gravy flavored with fenugreek and coriander seeds **13**

✓

MILONI SUBZ seasonal vegetables cooked with pureed spinach and a blend of North Indian spices **14**

✓

MALAI KOFTA spiced Indian cheese dumplings in a creamy onion cashew nut gravy **14**

VEGETABLE BIRYANI basmati rice cooked with seasonal vegetables, caramelized onions, spices and saffron, served with masala raita **14**

AUNT EVEE'S CORN AND PORK CHOP chef's choice of pork chop seared with chillies, topped with a spiced corn custard **17**

CHIMBAI FISHERMAN'S STEW calamari, shrimp, mussels, catfish cooked with mustard seeds and coconut, served over linguine **16**

BAGA FRIED FISH AND SORAK CURRY sautéed catfish stuffed with Reichad masala, served with Sorak, a traditional Goan curry and pilaf rice **16**

CHEF COLIN'S SPECIAL charred and spice rubbed NY strip steak, turmeric potatoes and Poriyal style string beans **24**

Our Dabbas

Considering the passion Indians have for their food, it's only apt that they get it served hot, even at work in Dabbas.

Presenting The Dabba Special - 4 Courses and Bread.

NORTH INDIAN DABBA punjabi Samosa, Tandoori Shrimp, Lamb Rogan Josh, Dal Tadka and Rice. (price/person) **27**

VEGETARIAN DABBA aloo Tuk, Palak Paneer, Dahi Bhindi, Dal Makhani and Rice. (price/person) **24**

Breads

ROOMALI ROTI light white flour bread cooked over an inverted wok **3**

TANDOORI ROTI whole wheat flat bread roasted in a tandoor **3**

NAAN (PLAIN/BUTTER/GARLIC) traditional North Indian flat bread **4**

ALOO PARATHA whole wheat bread stuffed with seasoned potatoe **5**

ROSEMARY AND EVOO NAAN traditional North Indian flat bread with Rosemary and EVOO **4**

ONION KULCHA a white flour bread with cilantro and kalonji seeds stuffed with seasoned onions **5**

PARATHA traditional Punjabi whole wheat layered bread **3**

Condiments

MIXED PICKLE **1**

TAMARIND CHUTNEY **1**

MANGO CHUTNEY **1**

CILANTRO MINT CHUTNEY **1**

Side Orders

MASALA RAITA onion, tomato, cucumber, cilantro blended with mildly spiced yoghurt **3**

DAL TADKA slow cooked yellow lentils, laced with cumin and other Indian spices **7**

DAL MAKHANI Indian black beans, kidney beans and split peas slowly cooked with a dash of cream **7**

ALOO CHANNA MASALA chickpeas and potatoes with caramelized onions and cashews **8**

Beverages

LASSI a Punjabi specialty made blending yogurt - served sweet, salted or with mango **4**

ANANAS PANNA a thirst quenching mix of pineapple, cardamom and mint **4**

NIMBU PANI refreshing homemade lemonade served sparkling or still **4**

CHAAS a South Indian yogurt drink spiced with cumin and ginger **4**

MANGO GINGER MOCKTAIL a mango and ginger flavoured drink with a punch **4**

ICED TEA **3**

STILL AND SPARKLING WATER **5**

ASSORTED SOFT DRINKS **3**

Tea & Coffee

MASALA GINGER CHAI tea steeped with ginger, cardamom and milk **3**

ASSORTMENT OF HOT TEAS **3**

CHEF COLIN

Colin Crasto's journey into the Kitchen began as a child peering into dishes and cooking alongside his mother. With a culinary degree in hand, heading further west, Colin soon called New Orleans his new home, which is where he received an ideal introduction into American cuisine. However, it was New York where he spent many years in the fine dining arena working alongside with many renowned names in the Industry. Colin's creativity, matched with his brilliant sense of humour, not only reflects his passion for food but ensures a memorable casual dining experience.

A B C - The Bombay Glossary

Accha - Okay!

Ayla ray - A typical Bombaiya slang word, which means oh goodness or oh hell... one of Sachin Tendulkar's favourites!

Ai Bhidu - It's tapori, local slang word, same as dude or brother or a close one...

Bollybics - An hour of non-stop aerobic workout, using signature hindi movie dance steps and of course - Bollywood music. Embarrassingly good...

Bottle Masala - The traditional art of pounding spices into a specialized blend, unique to a family and handed down from mother to daughter. It's so well guarded a secret you could be killed for stealing.

Chalo - Let's go, usually it is chalo chalo, as in come on let's go... move it.

Cutting chai - It means a half cup of tea, a savoury concoction of milk, sugar, ginger, spices and tea leaves boiled together in a large kettle and served steaming hot in a shed or at a stall. All doubts of hygiene, the source of milk and water and such things are better kept at home, if you want to enjoy this "chai" to the fullest.

Dabbawallas - An incredible network of 5,000 men with the complex task of delivering 200,000 homemade lunches in approximately 3 hours daily...

Desi - Very Indian...

Dhobi Ghat - Fascinating spectacle, looking down row upon row of open-air concrete wash-pens, each fitted with its own flogging stone where Bombay's traditional Dhobis' collect, wash and press clothes for a very small fee.

Dishoom - Trademarked sound of a one hand punch, a must in every Bollywood movie.

Faltu - Useless...

Juhu Beach - Filled to the gills with young courting lovers and chaat vendors, it is one of the famous beaches in Bombay where swimming is definitely not recommended!

Kolis - A regular sight, blocking the exit of the local train compartments, dressed traditionally in their bright patterned sarees, noisily exchanging greetings, are the fisherwomen who squat on the floor of the train with huge baskets of fish.

Phir milenge - We shall meet again... you never say goodbye but see you later.

Sachin Tendulkar - Known all over the world as "Bharat Ratna - Jewel of India", but to most Mumbaikars, he will always be "Amcha Laadka Manoos - our very own".

Wah - This is usually said after eating a meal as in wow or yum... that was delicious.