



427 Springfield Avenue, Summit, NJ 07901, Tel : 1-908-918-0330

DESSERTS

GAJJAR HALWA 7

fresh carrots in reduced milk, flavoured with cardamom, Vanilla Icecream; served warm

BOMBAY BISTRO BROWNIE 7

chocolate chunk, ginger & walnut brownie, Vanilla Icecream; served warm

ZAFRANI RASMALAI 6

cottage cheese dumplings soaked in sweetened thickened milk, delicately flavoured with saffron; served chilled

GULAB JAMUN 6

fried reduced milk rounds in sugar syrup, flavoured with cardamom seeds; Vanilla Icecream; served warm

WARM BIBINCA 8

a traditional Goan coconut cinnamon layered dessert, Vanilla ice cream; served warm

MANGO CHEESECAKE 6

cheesecake flavoured with Alphonso mango; berries

ALPHONSO MANGO SORBET 6

homemade mango sorbet



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homemade mango sorbet


ASSORTED ICECREAM (Vanilla, Mango) 6

ASSORTED ICECREAM (Vanilla, Mango) 6

Appetizers

LAMB GALOUTI KEBAB Spiced ground lamb, cilantro mint chutney 9

 **CHILLIE CHICKEN (DARK MEAT)** diced chicken, roasted onions, peppers, soya sauce 9

 **SHRIMP PAN ROLLS** crepes stuffed with spiced vindaloo shrimp; tomato chutney 10

PAHADI CHICKEN TIKKA mildly spiced cilantro, mint & yoghurt marinated chicken 9 / 17

TANDOORI CHICKEN WINGS marinated chicken wings, Kashmiri chillie, yoghurt 10

MALAI CHICKEN TIKKA yoghurt, cardamom flavoured chicken 9 / 17

CLASSIC CHICKEN TIKKA Kashmiri Chillie, yoghurt, chaat masala 9 / 17

 **ANGARA CHICKEN TIKKA (DARK MEAT)** Kashmiri chillie, yoghurt, tomato 9 / 17

 **CHICKEN TIKKA "THREE" WAYS** char grilled chicken tikka - pahadi, classic & malai 9/17


V V TANDOORI MUSHROOM marinated baby portabella, mustard, garam masala, lemon juice 9


Soup & Salads


V V VEGETABLE LENTIL SOUP 4

V THE BOMBAY BISTRO SALAD a Bombay Bistro special - butter lettuce, baby arugula, roasted red peppers, granny smith apples, Cilantro Dijon vinaigrette 8

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V ROASTED PAPADUM BASKET WITH CHUTNEYS 5


 **V PUNJABI SAMOSA** Idaho potatoes, golden raisins, peas stuffed in a crisp pastry 8


 **V GOBI MANCHURIAN** cauliflower florets; ginger, scallions, soya sauce 8

 **V BOMBAY OKRA** crisp stir fried okra flavored with a pungent mixture of chilies & spices 8

 **V CHEESE (ADD CHILLIE)/CHICKEN'n'CHEESE NAAN** with Pepper Jack & Cheddar cheese or Chicken'n' Cheese 7 / 9

V METHI PANEER TIKKI fenugreek flavored round Indian cheese cutlet 8

 **V PANEER SEEKH KEBAB** grated Indian cheese blended with peppers, herbs & spices 10


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


V V PURI BHAJI whole wheat puffed bread (2), turmeric, curry leaves, mustard seeds, spiced potatoes 7

V V GORAI BEET SALAD a traditional salad from Mumbai diced tomatoes, red onions, cucumbers tossed with balsamic vinaigrette & fresh fragrant cilantro 8

Entrees (All Entrees served with Basmati Rice)


CHICKEN TIKKA MASALA chicken mildly marinated with Indian spices, fenugreek tomato sauce 17.50

 **CELINE'S CHICKEN CURRY** chef's mom's secret recipe - Kashmiri chillies, caramelized onion gravy 17.50

 **CHICKEN KORMA** chicken mildly marinated with Indian spices in a creamy cashew gravy 17.50

PALAK CHICKEN cilantro & mint marinated chicken in an aromatic ginger flavoured fresh spinach gravy 17.50


BALTI CHICKEN robust boneless dark meat chicken with Indian spices, onions & peppers 15.75

 **CHICKEN/SHRIMP/LAMB BIRYANI** basmati rice cooked with spiced chicken/shrimp/lamb, caramelized onions, spices, saffron, raita 17/19/20

KASHMIRI LAMB ROGAN JOSH lamb simmered in a cinnamon, cardamom & tomato flavored curry 20

LAMB KOFTA CURRY ground lamb rounds, caramelized onion & ginger gravy 19

PALAK LAMB aromatic ginger flavoured fresh spinach gravy 20

 **REICHAD FRIED FISH** Sea Bream, Reichad masala, served with Sorak, a traditional Goan curry 18

SHRIMP & OKRA LONVAS shrimp & okra braised in Celine's "bottle" masala 19

GOAN SHRIMP OR FISH CURRY shrimp/Sea Bream marinated & cooked in a coconut curry, home ground Goan masala 19 / 17

BEEF AND PUMPKIN LONVAS slow braised beef with long squash and Celine's "bottle" masala 18.50

 **V PANEER/VEG DHANIWAL KORMA** Indian cheese /seasonal vegetables, yoghurt, cashew gravy 14.75

V BAINGAN BHARTA roasted mashed eggplant, yoghurt, onions, spiced tomato gravy 14.75

V V KALONJI BAINGAN roasted eggplant, onion seeds, spiced tomato gravy 14.75

V V BARDEZ VEGETABLE CURRY seasonal vegetables, kokum coconut curry, home ground Goan masala 14.75


V HOME STYLE ALOO GOBI cubed potatoes, cauliflower, turmeric, lemon juice & cilantro 13.75

V PANEER TIKKA MASALA Tandoor cooked Indian cheese marinated with spices, fenugreek flavored tomato sauce 15.75

V PALAK PANEER Indian cheese cooked in an aromatic ginger flavored fresh spinach gravy 15.75

V V VEGETABLE LONVAS seasonal vegetables braised in Celine's "bottle" masala 14.75

V V MAKAI KUMBH PALAK roasted corn, mushrooms, fresh spinach & Indian spices 14.75

 **V VEGETABLE BIRYANI** basmati rice, seasonal vegetables, caramelized onions, spices, saffron, raita 14.75

V V BOMBAY BHINDI MASALA homestyle roasted okra with onions, tomatoes & amchur (dried mango) powder 14.75

V VEGETABLE JALFREZI Seasonal vegetables with roasted onions & peppers 14.75

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

Presenting The Sampler Special - 4 Items, Rice and Bread.

NON VEGETARIAN ENTRÉE SAMPLER Aloo Channa, Chicken Tikka Masala, Lamb Rogan Josh, Dal Makhani & Rice. (price/person) 20

V VEGETARIAN ENTRÉE SAMPLER Aloo Channa, Palak Paneer, Bombay Bhindi Masala, Dal Makhani & Rice. (price/person) 19

Breads

- ✓ **ROOMALI ROTI** light white flour bread cooked over an inverted wok 4
- ✓ **NAAN (PLAIN/BUTTER/GARLIC/PUDINA)** traditional North Indian flat bread 4
- ✓ **ROSEMARY AND EVOO NAAN** traditional North Indian flat bread with Rosemary and EVOO 4
- ✓ **PESHAWARI NAAN** traditional North Indian flat bread stuffed with almonds, cashewnuts, cherries, raisins & coconut 6
- ✓ **LACCHA PARATHA** traditional Punjabi whole wheat layered bread 4
- ✓ **TANDOORI ROTI** whole wheat flat bread roasted in a tandoor 4
- ✓ **PURIS (2)** whole wheat puffed bread 5
- ✓ **ONION KULCHA** a white flour bread with cilantro & kalonji seeds, stuffed with seasoned onions 5
- ✓ **ALOO PARATHA** whole wheat bread stuffed with seasoned potato 5
- ✓ **CHILLIE NAAN** traditional North Indian flat bread with fresh chillies 4

Condiments

- ✓ **MIXED PICKLE** 1.25
- ✓ **MANGO CHUTNEY** 1.25
- ✓ **TAMARIND CHUTNEY** 1.25
- ✓ **CILANTRO MINT CHUTNEY** 1.25

Side Orders

- ✓ **MASALA RAITA** onion, tomato, cucumber, cilantro blended with mildly spiced yoghurt 3.75
- ✓ **DAL PALAK** lentils slowly cooked with fresh spinach 8.50
- ✓ **DAL MAKHANI** Indian black beans, kidney beans and split peas slowly cooked with a dash of cream 8.50
- ✓ **DAL TADKA** slow cooked yellow lentils, laced with cumin & other Indian spices 7.50
- ✓ **ALOO CHANNA MASALA** chickpeas & potatoes with caramelized onions 8

Beverages

- LASSI** a Punjabi specialty made blending yogurt - served sweet, salted or with mango 4
- CHAAS** a South Indian yogurt drink spiced with cumin & ginger 4
- NIMBU PANI** refreshing homemade lemonade served sparkling or still 4
- STILL AND SPARKLING WATER** 5
- ASSORTED SOFT DRINKS** 3
- ICED TEA** 3

Tea & Coffee

- MASALA GINGER CHAI** tea steeped with ginger, cardamom & milk 4
- ASSORTMENT OF HOT TEAS** 3

ASK YOUR SERVER IF YOU HAVE ANY RELIGIOUS/SPECIAL FOOD REQUESTS - WE WOULD BE HAPPY TO ACCOMMODATE THEM

FOR THE KIDS



Liungine & Makhani Sauce 6.00
Liungine cooked with garlic.
Served with a tomato based sauce



Chowpatty Puri Bhaji 6.00
Potatoes flavored with mustard seeds & curry leaves. Served with puffed Indian bread



Bombay Chicken Fingers 6.00
Seasoned chicken fingers dipped in egg wash & panko breadcrumbs
Served with Aloo Tuk



Churchgate Chicken Tikka 6.00
Chicken cubes marinated in yogurt, cardamom; baked in a tandoor. Served with Aloo Tuk



Spicy Vegan Vegetarian Contains Gluten/Traces Nuts

* Not all ingredients are listed in the menu * Notify your server of any food allergies *Tandoor items take longer to prepare. We appreciate your patience