

## Sea Food Mains

PRAWN / FISH	Full \$21.99
SCALLOP	\$22.99
BUTTER PRAWN / SCALLOP	
Prawn / Scallops cooked in tandoor finished with creamy tomato sauce.	
GOAN FISH / PRAWN / SCALLOP CURRY	
Favourite of Goa. Fish fillet / Prawn / Scallops cooked in tangy tomato sauce fresh cilantro.	
TIKKA MASALA PRAWN / FISH / SCALLOP	
Prawn / Fish Fillets / Scallops sauteed with onion and capsicum finished with tikka masala sauce.	
MALABARI PRAWN / SCALLOP	
Tiger Prawns / Scallops cooked in ginger, garlic and tomato, finished with delicious coconut gravy.	
PRAWN / SCALLOP SAAG	
Prawn / Scallops cooked with green herbs and fresh spinach onion gravy.	
KORMA PRAWN / SCALLOP	
Prawn / Scallops roasted in oven finished with cashew nut & almond sauce lightly spiced.	
NAWABI PRAWN / SCALLOP	
Prawn / Scallops mixed in cashew nut, almond, coconut cream sauce and lightly spiced.	
HOME STYLE CURRY PRAWN / SCALLOP	
Prawn / Scallops sauteed with onion and garlic then chopped tomatoes, finished with julliene of ginger coriander.	

## Biryani / Rice

All biryanis are served with raita and papadum			
CHICKEN	\$19.00	PRAWN	\$21.00
LAMB	\$20.50	VEG	\$17.00
GOAT	\$20.50		

BIRYANI CHICKEN/LAMB/GOAT/PRAWN/VEG	
Rice flavoured with whole spices, rose water and meat cooked with onion tomato sauce garnished with nuts, cilantro and brown onion.	
PULAO RICE	\$8.00
JEERA RICE	\$6.50
CAULIFLOWER RICE	\$10.00
COCO RICE	\$7.50
PLAIN RICE	\$4.00 (Large:\$6.00)

## Tandoori Naan / Breads

HOUSE SPECIAL NAAN	\$8.00
Naan stuffed with cheese, capsicum, onion, tomato & garlic.	
ROTI (Wholemeal flour)	
Tawa Roti	\$4.50
Tandoori Roti	\$4.00
PLAIN NAAN	\$4.00
GARLIC NAAN	\$5.00
BUTTER NAAN	\$5.00
STUFFED CHEESE NAAN	\$6.00
STUFFED CHEESE GARLIC NAAN	\$7.00
ONION KULCHA	\$6.00
Stuffed with onion cilantro and spices.	
ALOO KULCHA	\$5.50
Bread Stuffed With Potatoes , Mild Spices & Herbs	
PANEER KULCHA	\$7.00
Cottage cheese, coriander spices	
STUFFED KULCHA	\$5.50
Naan stuffed with potato, green peas, onion and spices.	
CHICKEN NAAN	\$7.00
KEEMA NAAN	\$7.00
Lamb mince & spices stuffed in naan bread.	
KASHMIRI NAAN	\$7.00
Stuffed with grated cherry coconut and nuts	
LACHHA PARATHA (Wholemeal flour)	\$6.00
CHOCOLATE NAAN	\$7.00

## Indian Curry Wraps

Plain	\$13.00	Cheese and garlic	\$16.00
PANEER WRAP			
CHICKEN KORMA WRAP			
BUTTER CHICKEN WRAP			
LAMB SHEEK KEBAB WRAP			
CHICKEN TIKKA WRAP			

Prices may differ in different ordering services due to commission.

## Indo-Chinese / Kids Meals

CHIPS	\$5.00
DEEP FRIED CHICKEN NUGGETS & CHIPS (6 pieces)	\$8.00
COCKTAIL SAMOSA (12 Pieces)	\$6.00
SPRING ROLLS (12 Pieces)	\$6.00
CHICKEN LOLLIPOPS (6 Pieces)	\$15.00
Especially cut chicken wings cooked in chef special sauce.	
GARLIC PRAWN	\$18.00
Prawn Crispy - Fried With Corn Flour, Tossed with Garlic & Onion Sauce.	
NOODLES (Chowmein Indian Style)	VEG \$15.00 CHICKEN \$16.00
FRIED RICE	VEG \$15.00 CHICKEN \$17.00
Steamed rice stir fried with veg or chicken, tossed with green peas, garnished with scallion onions.	

	DRY	GRAVY
CHILLI PANEER	\$16.00	\$17.00
Indian dish with a chinese influence, deep fried cottage cheese finished with onion capsicum, and soy sauce.		
CHILLI CHICKEN	\$17.00	\$18.00
VEGETABLE MACHURIAN	\$15.00	\$16.00
Vegetable dumplings tossed with ginger and garlic, garnished with fresh coriander		
CHICKEN MANCHURIAN	\$17.00	\$18.00

## Street food of India

DAHI BHALLA	\$13.00
CHOLE BATORE	\$15.00
Extra batora \$5.00	
CHOLE SAMOSA	\$13.00
CHICKEN MOMO	\$16.00 (8 pieces)
VEG MOMO	\$14.00 (8 pieces)
CHICKEN 65	\$17.00
PANEER 65	\$16.00
SAMOSA CHAT	\$12.00
VADA PAV	\$7.00

## PARATHA

ALOO PARATHA	\$6.50
GOBI PARATHA	\$7.00
MIXED PARATHA	\$7.50
PANEER PARATHA	\$7.50
Change your paratha to a tawa paratha for \$1.00 extra.	

## Combo 1

Full Curry + Rice  
Plain Naan  
355ml Drink

\$25.00

## Combo 2

Full Curry + Rice  
Cheese Garlic Naan  
355ml Drink

\$28.00

## Combo 3

Full Curry + Rice  
Cheese Garlic Naan  
Onion Bhajia(Small)

\$30.00

## Combo 4

2 Half Curry + Rice  
2 Plain Naan  
1.5L Drink

\$38.00

## Combo 5

2 Full Curry + Rice  
2 Plain Naan  
2 pcs Samosa  
1.5L Drink

\$55.00

## Combo 6

Chicken Tikka  
3 Full Curry + Rice  
3 Plain Naan  
1.5L Drink

\$85.00

## Sides

RAITA	\$6.00
MANGO CHUTNEY	\$3.00
MIXED PICKLE	\$3.00
PAPADUM (4 Pieces)	\$3.00
KACHUMBER SALAD	\$6.00

## Desserts

GULAB JAMUN (3 pieces)	\$6.00
MANGO KULFI	\$5.00

## Drinks

MANGO LASSI	\$6.00
SWEET SALTED LASSI	\$6.00

# TAKEAWAY MENU

# Bombay Masala

Authentic Indian Takeaway & Delivery

Phone: 358 0714



## LUNCH SPECIAL

Curry, Rice, Plain Naan  
and Can of Drink \$15.00  
\*AVAILABLE MON - SAT DURING LUNCH HOURS. EXCLUDES SEAFOOD

## LUNCH SPECIAL 2

Curry, Rice, Plain Naan \$13.00

## VALUE PACK

Curry and Rice \$12.00

Check in-store for more combos & specials.

## CURRY CHIPS

Chips with butter sauce,  
melted cheese, onion,  
coriander & mayo. \$9.00

## GRILL TANDOORI KATI ROLL

Tasty marinated chicken or paneer  
with lettuce, carrot, cucumber and  
onion, dressed with mint sauce and  
wrapped in a wholemeal  
flour flat bread. \$13.00



127 Botanical Road

Corner of Botanical Rd & Featherston St PALMERSTON NORTH

OPEN 6 DAYS

Mon - Sat

11am - 9:30pm

We do outdoor catering as well!



to check out our monthly specials

www.bombaymasalanz.com



Prices may differ in different ordering services due to commission.

## Entrees *All entrees accompanied with chutney.*

### VEGETABLE SAMOSA ( 2pcs ) One piece for \$4.50

Deep fried conical pastries stuffed with spices and nuts.

### ONION BHAJIA

Onion coated with gram flour batter and deep-fried.

### VEGETABLE PAKORA

Fresh vegetables coated in spiced gram flour batter and deep-fried.

### ALOO BONDA ( BOMBAY MASALA SPECIALITY ) ( 2pcs )

Mashed potatoes, curry leaves coated in spiced gram flour batter and deep-fried.

### PANEER PAKORA

Cottage cheese coated with spiced gram flour batter and deep-fried.

### CHICKEN PAKORA

Supreme cuts of chicken marinated in spices dipped in chick-pea flour then deep-fried.

### PRAWN PAKORA

King prawn cutlets dipped in spiced batter, deep fried served with mint sauce

### FISH PAKORA

8 pieces of fish marinated in spices batter and then deep fried.

### POTATO PAKORA

Slices pieces of potato deep fried with a mixture of spices and chickpea flour.

## Tandoori specialties *All kebabs served with salad and chutney.*

### CHICKEN TIKKA (8-10 pieces)

Boneless pieces of chicken marinated over-night in spiced yogurt and roasted in the tandoor. Served with salad.

### HARIYALI CHICKEN (8-10 pieces)

Boneless Chicken meat is rubbed with an intoxicating paste made with cilantro, mint, spinach and other distinctive flavors then roasted in the tandoori clay oven. Served with salad.

### GARLIC CHICKEN TIKKA (8-10 pieces)

Chicken marinated over-night in roasted garlic and spices then cooked in tandoori oven. Served with salad.

### MALAI KEBAB (8-10 pieces)

Chicken marinated overnight in a juicy yogurt and cashew nut mixture lightly spiced then cooked in clay oven. Served with salad

### TANDOORI CHICKEN

Chicken marinated with special ground spices and roasted in tandoori oven.

### TANDOORI PRAWN

Jumbo prawn marinated in yogurt, mustard oil and lightly spiced then cooked in clay oven.

### SPECIAL BOMBAY KEBAB (Chef Special)

Boneless chicken marinated overnight in exotic Bombay spices, home-made yogurt then cooked in charcoal oven. Served with salad.

### LAMB SHEEK KEBAB

Lamb mince mixed with special blend spices pressed in skewers and barbecued in tandoori oven.

### TANDOORI PLATTER FOR TWO (Non Veg)

Combination of Chicken Tikka, Sheek Kebab, Tandoori Prawn, Tandoori Chicken

### VEG PLATTER

Combination of Samosa, Onion Bhajia, Veg Spring Roll, Paneer Pakora

### Paneer Tikka

Cottage cheese pieces Marinated with yoghurt, spices and then cooked in oven

### MIXED PLATTER FOR TWO (Veg & Non Veg)

Combination of Samosa, Onion Bhaji, Sheek Kebab, Chicken Tikka served with salad

### TANDOORI MUSHROOM

Mushroom marinated in spicy ginger garlic and yougurt and cooked in tandoor.

 = Gluten-Friendly  = Dairy-Friendly

If you do not see your curry on this menu please ask us and we'll make it for you.

## Mains *All mains served with basmati rice.*

### Half Full

### CHICKEN

\$14.00

\$18.99

### LAMB

\$15.00

\$19.99

### BUTTER CHICKEN / LAMB

Boneless meat marinated in herbs and spices cooked in tandoori oven finished with creamy tomato gravy. (All-Time Favorite)

### KORMA CHICKEN / LAMB

Boneless meat cooked with rich, creamy cashew nut gravy.

### MANGO CHICKEN / LAMB

Boneless meat marinated in white sauce cooked in tandoori oven finished with cashew nut and mango pulp sauce.

### SAAG WALA CHICKEN / LAMB

Chunks of meat cooked in tandoor mixed with royal spinach sauce.

### JAL-FREZI CHICKEN / LAMB

Boneless meat tossed with onion tomato capsicum in a delicious sweet and sour sauce

### TIKKA MASALA CHICKEN / LAMB

Clay oven cooked boneless meat tossed with onion tomato capsicum in tikka masala sauce.

### VINDALOO CHICKEN / LAMB

A unique dish famous among the Portuguese in Goa. Meat cooked in tomato sauce and strong aromatic spices.

### BHUNA CHICKEN / LAMB

Slow pan roasted meat, sauted with finely chopped onions and garlic, finished with skillfully blended spices.

### KADHAI CHICKEN / LAMB

Oven cooked meat tossed with onion, capsicum & coriander kadhahi gravy.

### NAWABI CHICKEN / LAMB

Royal cuts of meat mixed in cashew nut, almond, coconut cream sauce and lightly spiced.

### ROGAN JOSH LAMB / CHICKEN

Chunks of meat cooked with onion, tomato, ginger, garlic, garnished with cilantro.

### MADRAS CHICKEN / LAMB

Roasted meat cooked with coconut cream and nuts tempered with South Indian flavour.

### CHICKEN / LAMB / DO-PYAZA

Boneless meat tossed with diced onion and finished with thick onion and tomato sauce.

### EGG CURRY

Boiled egg cooked with garlic ginger onion & tomato gravy

## Bombay masala Chef specialties

### CHICKEN

\$20.99

### LAMB

\$21.99

### GOAT

\$21.99

### DAHIWALA CHICKEN/ LAMB/GOAT

Tender meat pieces cooked in a creamy yogurt sauce with chef's special spice.

### BALTI GARLIC CHICKEN/ LAMB/GOAT

Boneless chicken with balti sauce flavoured with garlic and herbs.

### MOUGLAI CHICKEN/ LAMB/GOAT

Pandered with eggs in desired spices.

### BOMBAY KOLHAPURI CHICKEN / LAMB / GOAT

Diced meat marinated in light chillies, roasted in oven then tossed with onion, garlic and garnished with red chilli.

### HOME-STYLE CURRY CHICKEN / LAMB / GOAT

Diced meat sauteed with onion and garlic then chopped tomatoes, finished with julliene of ginger coriander.

### APRICOT CHICKEN / LAMB

Diced meat tossed with apricot then mixed in delightful onion tomato gravy.

### MURG KALIMIRCH

Black pepper flavored chicken pieces cooked in cashew nut gravy.

### GOAT CURRY

Traditionally cooked goat with whole masala identity of Indian cuisine, the most try dish.

### LABBABDAR/CHICKEN/LAMB/GOAT

Chicken/Lame cooked with chopped tomato capsicum, fresh cream & cheese

### ACHARI CHICKEN/LAMB/GOAT

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle.

## Vegetarian Mains

### Half Full

### PANEER

\$13.00

\$17.99

### VEG

\$12.00

\$16.99

### BUTTER VEGETABLES

Seasonal vegetables cooked with rich creamy tomato sauce.

### MALAI KOFTA

Mashed potato, cottage cheese, cashew nut dumplings cooked with rich cashew nut gravy.

### ALOO GOBI

Potato and cauliflower florets cooked with chopped onion and tomato, garnished with ginger and cilantro.

### BOMBAY ALOO

Diced potato cooked with chopped tomato, cumin seeds and spices.

### NAVRATAN KORMA (VEG)

Seasonal vegetables cooked with rich, creamy cashew nut gravy.

### VEG JAL-FREZI

Seasonal vegetables with capsicum and onion, finished with sweet and sour sauce.

### ALOO SAAG

Diced potato cooked with green herbs and spices, finished with fresh spinach and onion sauce

### SAAG MUSHROOM

Button mushrooms cooked with ground herbs and fresh spinach and onion sauce.

### VEG KOLHAPURI

Fresh seasonal vegetables cooked in kolhapuri sauce and garnished with red chilli.

### APRICOT BUTTER VEG

Seasonal vegetables tossed with apricot then mixed in rich creamy tomato sauce.

### DAL MAKHANI

Royal mixture of lentils and kidney beans, cooked in home-made butter and spices garnished with ginger and cilantro.

### DAL FRY (Home-Style)

Yellow lentils tempered with cumin seeds, ginger and garlic, garnished with cilantro.

### CHANA MASALA (Punjabi Style)

Chick-peas cooked with onion tomato sauce in Punjabi-style garnished with ginger and cilantro.

### PANEER MAKHANI

Paneer cubes of cottage cheese cooked in creamy tomato flavoured sauce.

### PANEER BUTTER MASALA

Cottage Cheese cooked with capsicum onion, fresh coriander & spices

### MATTER MUSHROOM

Mushroom & green peas in very smooth onion and tomato gravy

### MUSHROOM MASALA

Mushroom cooked in onion, tomato gravy with diced onion and capsicum.

### PALAK PANEER

Cottage cheese cooked with fresh herbs and spices finished with fresh spinach and onion sauce.

### SHAHI PANEER

Grated and cubed cottage cheese cooked with rich creamy tomato sauce.

### KADHAI PANEER

Cottage cheese tossed with onion, capsicum & coriander seeds, finished with special kadhahi gravy.

### PANEER TIKKA MASALA

Cottage cheese cooked in clay oven with capsicum and onion, finished with tikka masala sauce.

### MUTTER PANEER

Fresh green peas and cottage cheese sauteed with onion and finished with tomato gravy.

### VEG JAIPURI

A rich, creamy and deliciously thick gravy can be assured with this preparation of mixed vegetables, garnished with butter or cheese for authenticity.

### PANEER LABBABDAR

Cottage cheese cooked with chopped tomato capsicum, fresh cream & cheese

All curries served as  
**MILD, MEDIUM, KIWI HOT or INDIAN HOT**