

VEGETARIAN STARTERS

- SAMOSA** \$10
Triangular shaped pastry filled with potatoes, peas and dry fruits
- ONION BHAJI** \$10.50
Onion rings coated with chick pea flour flavoured with carom seeds and spices
- PANEER CHILLI MILLI** \$15.50
Crispy fried cottage cheese sautéed with onions, capsicums and Indian spices
- ALOO KI TIKKI** \$12
Spicy mashed potato patties cooked in griddle

NON-VEGETERIAN STARTERS

- CHICKEN TIKKA** \$16
Juicy boneless leg pieces of chicken in a marinade of hung yoghurt and ground spices
- TANDORI CHICKEN** \$18
Half or whole serving of the all time favourite chicken cooked with ginger-garlic paste and a blend of spices and herbs
- CHILLI FISH** \$18
Pink snapper marinated with lime juice, spices and garlic
- PRAWNS KOLI WADA** \$16
Deep fried prawns coated with white sesame seeds and lemon juice
- TANDOORI CHOPS** \$20
Tender lamb chops marinated with hung yoghurt, chilli and garam masala

VEGETERIAN - MAINS

- DAL TADKA** \$14
Yellow lentil cooked Indian masala
- DAL MAKHANI** \$15
Black lentil cooked in home style and delicately chosen spices
- PANEER LAZIZ** \$16.5
Cottage cheese cooked with yoghurt and onion based sauce flavoured with green pepper and fennel

- ALOO GOBHI** \$16
Cauliflower band potato cooked in an onion and tomato sauce with juliennes of ginger

- NAVRATAN KORMA** \$16
A rich combination of vegetables and nuts cooked in a korma gravy

- MUTTAR PANEER** \$16
Cottage cheese and green peas cooked in a tomato and onion gravy tempered with cumin

- PALAK PANEER** \$16
Spinach curry with cottage cheese tempered with garlic and chilli

CHICKEN MAIN COURSE

- BUTTER CHICKEN** \$18
Fenugreek flavoured, tandoori-cooked shredded chicken in a creamy tomato gravy

- CHICKEN TIKKA MASALA** \$18
Succulent boneless chicken cooked with diced onion, capsicum and tomato in a creamy sauce

- CHICKEN TIKKA MASALA** \$18
Chicken tikka masala with a blend of spices and herbs

- CHICKEN KORMA** \$18
A mild and creamy chicken dish cooked with delicately spiced korma sauce

- HANDI CHICKEN** \$19
Curry cut chicken on the bone, cooked with whole Indian spices in a home- style masala gravy

- CHICKEN MADRAS** \$18
Traditional south Indian spicy chicken curry with curry leaves, coconut milk, mustard seeds topped with fresh coriander.

LAMB MAIN COURSE

- LAMB ROGAN JOSH** \$19
Kashmiri style lamb cooked with onions, tomatoes and yoghurt

- LAMB KORMA** \$19
A creamy and rich lamb dish cooked with korma gravy

- LAMB SAAGWALA** \$19
Baby lamb meat cooked with spinach and Indian herbs

- LAMB VINDALOO** \$19
Lamb flavoured with vindaloo masala and vinegar

- KADHAI LAMB** \$19
Chefs special lamb curry cooked with cardamom

GOAT MAIN COURSE

- GOAT CURRY** \$22
Baby goat preparation with a blend of garam masala and exotic Indian herbs

SEA FOOD MAIN COURSE

- PRAWN CURRY** \$22.5
Tender pink prawns cooked in a thin tomato and onion gravy

- GOAN FISH CURRY** \$22.5
Fish cooked in coconut gravy and tempered with mustard seeds and curry leaves



RICE

PLAIN RICE \$3.5
Whole grain steam basmati rice

JEERA RICE \$4
Rice sautéed with cumin seed and coriander

SUBZI PULAO \$7

CHICKEN BIRYANI \$20
Biryani rice steamed and cooked with exotic spices and chicken.
Served with raita

LAMB BIRYANI \$20
Hyderabadi style biryani rice steamed and cooked with lamb.
Served with raita

BREADS

PLAIN NAAN \$3.5

BUTTER NAAN \$3.5

GARLIC NAAN \$4
Naan topped with garlic and cooked

CHEESE NAAN \$4
Naan stuffed with cottage cheese and cooked

KASHMIRI NAAN \$4
Naan stuffed with mixture of dry fruits and banana

ALOO PARATHA \$4
Paratha stuffed with a uniform potato filling

PLAIN PARATHA \$3.5

SIDES

RAITA \$4
Fresh yoghurt sprinkled with chopped tomato, cucumber, coriander leaves
and chat masala

PLAIN YOGHURT \$4

CHUTNYS \$2

SAAG \$4
Spinach, tomatoes, cucumber, chilli and coriander salad tossed with
oil and spices

DESSERTS

MANGO \$6

SWEET / SALTED LASSI \$5



bombey bites

SHOP 8, STIRLING VILLAGE
4 SANDERLING STREET
STIRLING WA 6021

Monday to Sunday
4:30pm - 9:30pm

FREE HOME DELIVERY
OVER \$50

9344 2772

CATERING AVAILABLE

Our menu is based upon the principles of
Aryveda. All meals are freshly made using
fresh ingredients and are available

BYO Welcome