

**KIDS EAT FREE**  
On Sunday  
when dining in before  
4:30 PM  
(Terms & Conditions Apply)

**20% OFF**  
Food bill by choosing from  
**Ala Carte Menu**  
Only available  
**Fri, Sat & Sun**  
12 noon till 4:30 PM

**ALLERGY AWARENESS**

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.  
We cannot guarantee our dishes 100% nut free.



*Special*  
**LUNCH MENU**

Friday, Saturday  
& Sunday  
12 Noon till 4:30 PM

**SPECIAL EAT-IN MENU | INDIAN LIGHT MENU**

STARTERS

Mix Starters

(Somosa, Onion Bhaji & Chicken Tikka)

MAIN COURSE

Chicken Tikka Massala,

Lamb Karahi, Chicken Nepalese

Or Indian Mix Veg Bhuna

SUNDRIES

Rice Or Nan

**£8.95**  
Per Guest

*Special*  
**TIFFIN BOX**

FOR LUNCH | TAKEOUT ONLY

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MAIN COURSE

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Indian Mix Veg Bhuna

SUNDRIES

Rice Or Nan

**£6.95**  
PER GUEST



Follow us on:   

The management reserves the right to refuse service  
without any given reason.

# Bombay 8

INDIAN BAR & RESTAURANT

**20%  
DISCOUNT**  
on take-away orders

**OPENING HOURS**

Open 7 days a week | Mon to Thur 4:30 PM – 11:00 PM | Fri, Sat & Sun 12:00 PM – Late

Unit A1 – A2 Charon Way | Gemini Retail Park | Westbrook | Warrington | WA5 7YA

**01925 719 854 | 01925 717 772**

[www.bombay8.co.uk](http://www.bombay8.co.uk) | [info@bombay8.co.uk](mailto:info@bombay8.co.uk)



Welcome to **Bombay B**. Thank you for choosing to dine at our restaurant.

We endeavour to tickle your taste buds with real wholesome food from the Indian sub-continent.

Our menu is based on the highest quality produce and fresh seasonal ingredients from all corners of South East Asia. Our chefs possess a vast wealth of experience and knowledge that he combines with his natural flair to bring out the sublime taste in what he cooks, daring to be different. The chef is the master in creating classical dishes marrying traditional with modernity at **Bombay B**.

We promise we only use the freshest & the finest ingredients, carefully selected by our chef enabling him to create dishes full of freshness and flavour for you to taste and enjoy.

If you require a certain dish which is not on our menu, please do not hesitate to ask & our chef will be more than happy to create it for you.

## STARTERS

Perfect starter or snack freshly made & bursting with flavour,  
Served with a salad and selection of sauce.

### Appetisers

|               |       |
|---------------|-------|
| Popadum       | £0.70 |
| Spicy Popadum | £0.80 |
| Chutney Tray  | £2.00 |

### Seafood

|                     |       |
|---------------------|-------|
| Fish Pakora         | £5.95 |
| King Prawn Puri     | £6.95 |
| Prawn Puri          | £4.25 |
| Prawn Cocktail      | £3.95 |
| Shuruwati Sea Bass  | £5.95 |
| Garlic King Prawn   | £6.95 |
| Machli Bhaja (Fish) | £5.50 |
| Tandoori King Prawn | £6.95 |

### Meat & Poultry

|  |       |
|--|-------|
| Bombay Special Mix Platter   | £6.95 |
| <small>Chicken tikka, lamb chop, sheek kebab, garlic chicken</small> |       |
| Chicken Chilli Fry   | £4.95 |
| Chicken Pokora   | £4.25 |
| Reshmi Kebab <small>Wrapped in fried egg</small>                     | £4.25 |
| Chicken Saag Puri  | £4.25 |
| Chicken Chat Puri  | £4.25 |
| Tandoori Chicken <small>¼ On the bone</small>                        | £4.25 |
| Chicken Tikka  | £4.25 |
| Garlic Chicken   | £4.25 |
| Peri Peri Chicken <small>¼ Off the bone</small>                      | £4.25 |
| Lamb Tikka   | £5.50 |
| Seek Kebab   | £3.95 |
| Chicken Chana Puri   | £3.95 |
| Shami Kebab  | £3.95 |
| Tandoori Spicy Wings   | £4.25 |
| Stuffed Pepper with Keema  | £5.50 |
| Meat Samosa  | £3.95 |
| Lamb Chops   | £6.50 |
| Stuffed Mushroom with Keema  | £4.25 |

### Vegetable

|   |       |
|---|-------|
| Mix Vegetable Platter   | £5.50 |
| <small>Onion bhaji, veg samosa, paneer, mushroom pakora</small> |       |
| Onion Bhaji   | £3.95 |
| Vegetable Samosa  | £3.95 |
| Aloo Chana Puri   | £3.95 |
| Garlic Mushroom Puri  | £4.25 |
| Paneer Saag Puri  | £4.25 |
| Chilli Paneer   | £5.50 |
| Paneer Tikka  | £5.50 |
| Stuffed Pepper with Veg   | £5.50 |
| Stuffed Mushroom with Veg                                       | £4.25 |



If you require gluten free dishes please ask a member of staff who will be happy to help.

#### KEY GUIDE:

Strength can be adjusted to your needs.



## RICE

|                                  |       |
|----------------------------------|-------|
| Boiled Rice                      | £2.50 |
| Basmati Pilau Rice               | £3.25 |
| Onion Rice                       | £3.50 |
| Fried Rice                       | £3.50 |
| Egg Pilau Rice                   | £3.50 |
| Mushroom Pilau Rice              | £3.50 |
| Vegetable Pilau Rice             | £3.50 |
| Peas Pilau Rice                  | £3.50 |
| Keema Pilau Rice                 | £3.50 |
| Lemon Pilau Rice                 | £3.50 |
| Chana Pilau Rice                 | £3.50 |
| Chilli Rice                      | £3.50 |
| Bombay Special Rice              | £3.50 |
| Coco Rice                        | £3.50 |
| Garlic Rice                      | £3.50 |
| Saag Rice <small>Spinach</small> | £3.50 |

## BREADS

|                    |       |
|--------------------|-------|
| Plain Naan         | £2.50 |
| Garlic Naan        | £3.50 |
| Peshwari Naan      | £3.50 |
| Keema Naan         | £3.50 |
| Kulcha Naan        | £3.50 |
| Garlic Chilli Naan | £3.50 |
| Paratha            | £3.50 |
| Puri               | £1.50 |
| Chapati            | £1.50 |
| Garlic Chapati     | £1.95 |
| Tandoori Roti      | £1.95 |

## SUNDRIES

|             |       |
|-------------|-------|
| Green Salad | £2.50 |
| Chips       | £2.50 |
| Peri Chips  | £2.95 |
| Raitha      | £1.50 |

## SIDE DISHES

|   |       |
|---|-------|
| Bombay Aloo   | £4.25 |
| Saag Aloo <small>Spinach and potato</small>                 | £4.25 |
| Vegetable Curry Sauce                                       | £4.25 |
| Saag Bhaji <small>Spinach in mix spices &amp; herbs</small> | £4.25 |
| Tarka Dhal <small>Lentils</small>                           | £4.25 |
| Aloo Gobi <small>Potatoes &amp; cauliflower</small>         | £4.25 |
| Mixed Vegetable Bhaji                                       | £4.25 |
| Bhindi Bhaji <small>Okra in mix spices &amp; herbs</small>  | £4.25 |
| Aloo Chana <small>Potato &amp; chickpeas</small>            | £4.25 |
| Mushroom Bhaji  | £4.25 |
| Matter Paneer <small>Peas &amp; Indian cheese</small>       | £4.25 |
| Saag Paneer <small>Spinach &amp; Indian cheese</small>      | £4.25 |
| Curry Sauce of your choice                                  | £3.95 |

## CONTINENTAL

|  |        |
|--|--------|
| Sirloin Steak                                | £14.95 |
| <small>Served with chips &amp; salad</small> |        |
| Chicken Fillet                               | £10.95 |
| <small>Served with chips &amp; salad</small> |        |
| Omelette                                     | £9.95  |
| <small>Served with chips &amp; salad</small> |        |
| Chicken Tikka & Chips                        | £6.50  |
| Nuggets & Chips                              | £6.50  |
| Fish Fingers & Chips                         | £6.50  |
| Massala / Korma & Rice                       | £6.50  |



## POPULAR DISHES

These dishes have proved very popular over the last 20 years. Great tasting dishes made with premium products.

### SERVING OPTIONS:

|                      |        |
|----------------------|--------|
| Chicken              | £8.95  |
| Lamb                 | £9.95  |
| Prawns               | £9.95  |
| Vegetable            | £7.95  |
| King Prawn           | £12.95 |
| Chicken Tikka        | £9.95  |
| Lamb Tikka           | £10.95 |
| Special Mix          | £11.95 |
| Chicken, lamb, prawn |        |
| Cod                  | £13.95 |
| Tandoori King Prawn  | £13.95 |

### Balti

A very popular Indian dish, specially blended together with traditional spices and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cooking.

### Medium Curry

Medium strength curry, using only the basic spices to create a mouth watering dish.

### Pathia

A fairly hot, sweet & sour dish cooked with tomatoes, onions & herbs, garnished with fresh coriander.

### Madras

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exquisite taste.

### Vindaloo

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

### Samber

A wonderful combination of hot, sour and spicy dish using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

### Karma

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

### Saguwala

Consisting of fresh spinach, onions and tomatoes cooked together to form a dish of dry consistency.

### Rogan Josh

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

### Dansak

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour.

### Karai

The art of this dish is served in a distinctive sizzling hot pan called karai! Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

### Dupiaza

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth watering taste.

### Ceylon

Preparation is similar to madras with coconut added with an extra hot taste.

### Bhuna

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

### Jalfrezi

Prepared using only the nest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.

## SIGNATURE DISHES

Selection of premium dishes prepared by using the chef's own knowledge & experiences of the Indian sub-continent. A great choice for genuine food lovers! Recommended by the chef.

### Adhraki Lamb Chop Balti

Tender barbecued lamb chops cooked in a spicy thick sauce with chefs special Balti paste, garnished with fresh ginger and coriander.

£13.95

### Lamb Chops Frango

Tender grilled lamb chops cooked in spicy sauce cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich in consistency. A fairly hot dish.

£13.95

### Shashlik Korai

Chicken pieces, green peppers, onions and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander and ginger.

Chicken Tikka £12.95 Lamb Tikka £13.95

£13.95

### Bombay Special Thawa

Chicken tikka, lamb tikka, lamb chop and King prawn in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

£13.95

### Chicken & Malai Kofta

Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese. A unique and individual very popular dish.

£11.95

### Nepalese

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

Chicken £11.95 Lamb £12.95

£11.95

### Garlic Chicken Tak-Tak

Tender pieces of garlic chicken cooked with our balti sauce, containing our own herbs with extra garlic, fresh green beans, broccoli and resulting in a dish of thick sauce consistency, garnished with fresh coriander.

£11.95

### Malaikary Chicken

Chicken Tikka cooked in a creamy almond sauce with nuts, spices, fresh cream and pure ghee with a touch of baileys then garnished with fenugreek leaves.

£11.95

### Malibu Chicken

Chicken breast off the bone cooked with yoghurt, olive oil, onions with blend of coconut cream for a rich mild and creamy sauce. Malibu is added on top to create a fantastic taste.

£13.95

### Rajma

A smash hit dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chefs own special sauce with green chillies, Mexican chillies, naga chilli, spring onion and red kidney beans.

Chicken Tikka £11.95 Lamb Tikka £12.95

### Lamb Shank

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.

£13.95

### Palak Sabzi Gosht

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

£11.95

### Chicken Afghan

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce and soya sauce, the combination of spices and sauces gives this dish a unique taste.

£11.95

### Lamb Chilli Fry

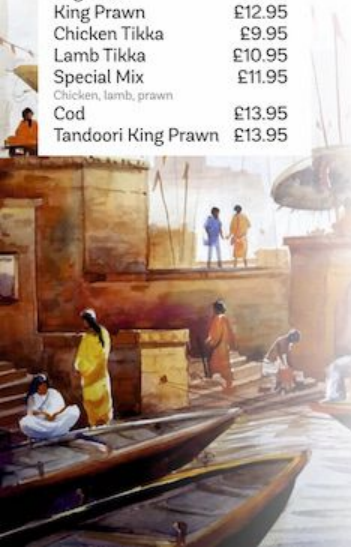
Pieces of lamb tossed up in a pan with green chilli, mixed pepper, onions and sweet chilli sauce. Finished with coriander.

£13.95

### Tandoori Mix Korai

Tandoori Chicken, Chicken tikka, lamb tikka, seek kebab cooked with onions, capsicum and fresh tomatoes in a spicy pungent sauce. Served in karahi dish.

£15.95



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