

**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 statement please mention, as 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**

**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

**£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 | 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

Onion, mango, mint, sweet chilli

### 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, shree 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 ½ <small>On the bone</small>	£4.25
Chicken Tikka	£4.25
Garlic Chicken	£4.25
Peri Peri Chicken ½ <small>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 Chicken, lamb, prawn	£11.95
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 chef's 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 flavourous 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.

### Korma

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.

### Darsak

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 chef's blend of exotic spices.

### Dupiaga

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 best 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 chef's 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 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

### 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

### 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 hot dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chef's 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, cardamom, 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 kabab cooked with onions, capsicum and fresh tomatoes in a spicy pungent sauce. Served in karahi dish.

£15.95



## HOUSE SPECIALS

A selection of dishes that have been created exclusively by our chefs for you to enjoy.

**Massala** 🌱 🌶️ **Chicken Tikka £11.95 Lamb Tikka £12.95**  
**Tandoori King Prawn £14.95**

Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.

**Moducash Murgh** 🌱 🌶️ **£11.95**

A very mild dish exquisitely cooked with chicken, grated cashew nuts, mango pulp, bone and simmered with mild gravy.

**Palak Murgh Makhani** 🌱 🌶️ **£10.95**

Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter and methi leaves.

**Balti Shan** 🌶️ **Chicken £11.95 Lamb £12.95**

Your choice of filling marinated and cooked in our tandoori, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh green chillies and coriander.

**Garlic Chilli Chicken** 🌶️ **£11.95**

Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.

**Shahe-Sofri Chicken** 🌶️ **£10.95**

This is a fairly hot dish with a sweet and hot taste cooked with yellow lentils, honey, garlic, ginger, coriander and ground spices lending it a rich consistency.

**Passanda** 🌱 🌶️ **Chicken Tikka £11.95 Lamb Tikka £12.95**

This dish is marinated in herbs and spices, prepared in a special mild sauce, almond powder and cream for a rich creamy texture. Drizzled with red wine.

**Palak Paneer (Vegetarian Special)** 🌱 **£9.95**

Spinach and Indian cheese in a spicy sauce. Garnished with coriander.

**Murgh Mossalam (off the bone)** 🌶️ **£11.95**

Chunky strips of chicken breast cooked with mince meat and with special spices to give that exotic taste. Garnished with coriander. (On the bone)

**Chicken Chana Massala** 🌱 **£11.95**

Cooked in exotic medium spices with chickpeas and garnished with spring onions.

**Bengal Chum Chum** 🌱 🌶️ **£11.95**

This dish is unique in its taste and preparation. Chicken initially prepared in the clay oven. While the base of the curry takes its form with minced lamb, spices, sultanas and sliced almonds are added which gives this dish its distinctive flavour. The curry sauce and chicken strips are expertly combined by our chefs.

**Shahee Shabzi (Vegetarian Special)** 🌱 **£9.95**

A traditional Indian vegetarian dish cooked with fresh seasonal vegetables in a tomato base curry. Garnished with coriander.

**Butter Paneer Massala (Vegetarian Special)** 🌱 **£11.95**

Exotic Paneer curry is prepared with tomato, onion sauce which is prepared with cream and cashew paste then spiced with whole dry spices and ginger and garlic paste.

**Murgh Tanga** 🌶️ **£11.95**

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.

**Murgh Kali Mirch** 🌶️ **£11.95**

A classic Rajasthani dish with delightful combination of dried chicken with roasted black chilies, mince lamb cooked with chef spicy sauce. Finished with slices of egg and coriander.

**Butter Chicken** 🌱 **£11.95**

Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices.

**Bhindi Gosht** 🌶️ **£11.95**

Diced pieces of lamb cooked with extra blend of aromatic spices. A moderate use of fresh green chillies makes this fairly hot.

**Naga Chicken** 🌶️ **£11.95**

Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

**Bombay Gauwali** 🌶️ **Chicken £11.95 Lamb £12.95**

Slow cooked lamb or chicken with potatoes. A traditional home cooked dish very popular within the villages in India & Bangladesh.

## SEAFOOD DISHES

Bombay B gives you the opportunity to try some of the freshest seafood dishes from Bangladesh. The chef creates both traditional and modern fish dishes full of flavour.

**FOLLOWING DISHES MAY CONTAIN BONES.**

**Chilli Chingri** 🌶️ **£14.95**

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chili sauce and garnished with fresh coriander. Highly recommended.

**Sea Bass Biran** 🌱 **£14.95**

Boneless filets of sea-bass lightly spiced, fried in olive oil and then transferred to pan where it is cooked with an abundance of onions, tomatoes, garlic, ginger, fresh herbs.

Served with roasted vegetables. (May contain bones)

**Salmon Chut Putta** 🌶️ **£14.95**

Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil, it is then transferred on to a bed of spiced crispy vegetables, served with chilli rice.

**Salmon Tikka Shashlik** 🌱 **£14.95**

Mildly spiced prime cubes of selected salmon marinated with green and red peppers, tomatoes mustard oil, cooked in a grill. A firm favourite of regulars.

**Fish Chilli Massala** 🌶️ **£14.95**

Bangladeshi sh marinated and part cooked in the tandoor then its cooked further to perfection with exotic massala sauce. Garnished with spring onions and coriander.

**King Prawn Palak** 🌱 **£14.95**

King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.

**Cod Karahi** 🌶️ **£14.95**

Spicy and mouth watering dish. Fish is fried and cooked with tomatoes, onions and spices massala. Garnished with chopped ginger, green chillies and coriander leaves. Served in a Karahi dish.

**Cod Massala** 🌱 **£14.95**

Cod cooked with tandoori spice and then cooked with mild spices, cream, coconut & sugar.

**Tandoori King Prawn Massala** 🌱 **£14.95**

Tandoori king prawn cooked with tandoori spice and then cooked with mild spices, cream, coconut & sugar.

## BIRYANI DISHES

Biryani is created by gently cooking basmati rice together with fresh herbs and spices. It is served with a vegetable curry sauce.

**King Prawn Biryani** **£14.95**

**Prawns Biryani** **£10.95**

**Chicken Biryani** **£10.95**

**Chicken Tikka Biryani** **£11.95**

**Lamb Tikka Biryani** **£12.95**

**Lamb Biryani** **£11.95**

**Keema Biryani** **£11.95**

**Bombay Special Biryani** 🌱 **£13.95**

Chicken tikka, lamb tikka & king prawn

**Vegetable Biryani** **£9.95**

## TANDOORI SIZZLERS

Cooking in a tandoor is a traditional method which creates a delicious taste with temperature approaching 400 degrees celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the moistness inside all these dishes have been cooked in the tandoor. Served with medium curry sauce.

**Tandoori Chicken** **£10.95**

On the bone

**Peri Peri Chicken** **£11.95**

(Off the bone)

**Chicken Tikka** **£10.95**

**Lamb Tikka** **£11.95**

**Lamb Chops** **£13.95**

**Garlic Chicken** **£10.95**

**Shashlik Chicken** **£11.95**

**Shashlik Lamb** **£12.95**

**Paneer Shashlik** **£11.95**

**Tandoori Mix Grill** **£13.95**

**Tandoori King Prawns** **£14.95**

