BOMBAY HOUSE39

39 Main St, Upper Hutt • (04) 939 9288

www.BombayHouse39.co.nz

BYO Wine Only

Bombay House 39 Drink Menu

Non-Alcoholic Beverages

Mango Lassi	$6.50
Salted Lassi	$6.50
Sweet Lassi	$6.50
Butter Milk	$5.50
Indian Chai	$5.50
Orange Juice	$5.50
Apple Juice	$5.50
Pine Apple Juice	$5.50
Lemon Lime Bitter	$5.50
Ginger Beer	$5.50
Mineral Water	$5.50
Sparkling Water	$5.50
Coke/Coke Zero/L&P/Fanta/Lemonade	$4.50
Raspberry Lemonade /Coke	$5.50

Beers

Indian Beers

Kingfisher Premium 330ml (5.0%)	$7.50
Kingfisher Strong Tall (7.2%)	$15.00
Godfather 550ml (8%) / Kingfisher Strong Can (8%)	$12.00

International Beers

Stella Artois (Belgium)	$8.50
Heineken (Amsterdam)	$8.50
Corona (Mexico)	$8.50
Tiger (Singapore)	$8.50

New Zealand Beers

Boneface Hoptron APA	Local Upper Hutt Beer	$12.00
Pan Head Super Charger APA	Local Upper Hutt Beer	$12.00
Export Gold		$8.50
Light Beer		$8.50
Black Beer		$9.50

Cider

Apple Cider	$8.50

House Wines

White Wine		$7.50
Red Wine		$7.50

White Wines

Church Road Chardonnay	Chardonnay	$10.00/$45.00
Montana Chardonnay		$8.50/$40.00
Oyster bay Sauvignon Blanc	Sauvignon Blanc	$10.00/$45.00
Montana Sauvignon Blanc		$8.50/$40.00
Stoneleigh Riesling	Riesling	$10.00/$45.00
Montana Pinot Gris	Pinot Gris	$8.50/$40.00
Church Road Pinot Gris		$10.00/$45.00
Lindauer Fraise/Brut (200ml)	Sparkling	$12.00
Wither Hill Rose	Rose	$10.00/$45.00

Red Wines

Stoneleigh Pinot Noir	Pinot Noir	$10.00/$45.00
Montana Pinot Noir		$8.50/$40.00
Jacob Creek Shiraz	Shiraz	$8.50/$40.00
Oyster bay Merlot	Merlot	$10.00/$45.00
Kopiko Merlot		$8.50/$40.00

Cocktail

Dirty Mango Lassi– a refreshing Mango Lassi drink with a Vodka kick	$15.00

Spirits (extra nip $5.00)

Glenfiddich (Single Malt)	$10.00
Jack Daniels	$10.00
Bacardi (White Rum)	$10.00
Jim Beam	$10.00
Johnie Walker Black Level	$10.00
Smirnof Vodka	$10.00
Bombay Sapphire Gin	$10.00
Coruba Rum	$10.00
Chatelle Napoleon Brandy	$10.00

Corkage $8 per bottle. BYO wine only. One bill per table. No cheques accepted. All major credit cards accepted. All drinks are subject to availability.

STARTERS Vegetarian

ONION BHAJI — **$8.50**

VEGETABLE SAMOSA 2 pieces — **$10.00**

VEGETABLE PAKORA 12 pieces — **$12.00**

PANEER TIKKA 5 pieces — **$20.00**

VEG-MANCHURIAN – DRY — **$22.00**

PANEER CHILLI – DRY — **$22.00**

TANDOORI MUSHROOM — **$20.00**

VEGETABLE PLATTER — **$ 32.00**

Consists of vegetable samosa, onion bhaji, paneer tikka, vegetable pakora, tandoori mushroom, served with chutney

ALOO PANEER TIKKI — **$ 16.00**

CRISPY HONEY CHILLI PANEER — **$ 22.00**

STARTERS Non-Vegetarian

CHICKEN LOLLIPOPS 6 pieces — **$18.00**

Chicken wings marinated overnight and deep fried, served with hot garlic sauce

CHICKEN TIKKA 5 pieces — **$20.00**

Boneless chicken pieces marinated and seasoned with tandoori masala, then skewered and roasted in charcoal tandoor, served with mint chutney

CHICKEN MALAI TIKKA 5 pieces — **$20.00**

Chicken pieces marinated in yoghurt, cream, white pepper, then skewered and roasted in charcoal tandoor, served with mint chutney

CHICKEN ACHARI TIKKA 5 pieces — **$20.00**

Chicken pieces marinated in yogurt, pickle, mustard, fenugreek, spices, and roasted in charcoal tandoor, served with mint chutney.

TANDOORI CHICKEN — **HALF $20.00| FULL $35.00**

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in charcoal tandoor, served with mint chutney

LAMB SEEKH 5 pieces — **$20.00**

Lamb mince mixed with spices, onions and roasted in charcoal tandoor, served with mint chutney

GOLDEN PRAWNS 8 pieces — **$22.00**

Prawns dipped in special batter and deep fried, served with hot garlic sauce – All time kids favourite!

AMRTISARI FISH PAKORA 5 pieces — **$24.00**

Crispy batter fried fish, spiced with Indian flavours of Chickpea flour garlic, ginger, cumin and chaat masala

CHICKEN 65 DRY — **$22.00**

LAMB CHOPS — **$24.00**

PRAWNS CHILLI – DRY — **$26.00**

CHILLI CHICKEN – DRY — **$24.00**

MIX PLATTER — **$38.00**

Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken, served with chutney

NON-VEGETARIAN PLATTER — **$40.00**

Consists of lamb chops, lamb seekh, chicken malai tikka, tandoori chicken, achari tikka, served with mint chutney

KALI MIRCH TIKKA — **$20.00**

CRISPY HONEY CHILLI CHICKEN — **$24.00**

CHICKEN MAINS (with complimentary rice)

BUTTER Chicken $24.00
A world famous Indian delicacy. Curry cooked with cashew gravy with cream and a light tomato flavour

MANGO CHICKEN $24.00
Succulent chicken cooked in tandoor and finished with mango sauce, mango chutney, and spices

BHUNA CHICKEN $26.00
Must try dish cooked with onion, garlic, capsicum and spices

CHICKEN PASANDA $24.00
A creamy dish cooked with cashew gravy, mint sauce, cream and coriander

CHICKEN ROGANJOSH $24.50
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander

CHICKEN TIKKA MASALA $24.00
An internationally famous dish, cooked with onions, tomatoes, spices and finished with cream

KADAI CHICKEN $24.00
Curry cooked with a special kadai sauce, onions, capsicum and tomatoes

CHICKEN SAAG $24.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes, spices, and cream

CHICKEN KORMA $24.00
A mild dish cooked with cashew white gravy, almond, and spices

CHICKEN AFGHANI $24.00
A creamy dish with onions, cashew, cream and spices

CHICKEN JHALFREZEE $24.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

CHICKEN VINDALOO $24.00
A hot dish cooked with peppers, chillies and special vindaloo sauce

METHI MALAI CHICKEN $24.00
Chicken cooked with fenugreek leaves, tomato, cream, and spices

ANDHRA CHICKEN MASALA $24.00
A popular hot dish from Southern India with its special flavour of onions, chillies, and spices

PARSI CHICKEN $24.00
Chicken cooked with vegetables and lentils in a sauce tempered with coriander seeds, ginger, and garlic

ACHARI CHICKEN $24.00
Chicken cooked into spices amd pickle, with tomato flavour

*****BOMBAY SPECIAL CHICKEN** $26.00
Chef's Special

LAMB/GOAT MAINS (with complimentary rice)

GOAT CURRY MASALA WITH BONE $26.00
A must try dish cooked in a traditional way with whole spices, onions and tomatoes

PAN FRIED GOAT $28.00
Slow-cooked goat in the pan with ginger, garlic, onion, fennel seeds, and spices

PEPPER GOAT $28.00
A hot dish cooked with crushed peppers, onions and spices...for the daring

BHUNA LAMB $28.00
Must try dish cooked with onion, garlic, capsicum and spices

LAMB PASANDA $26.00
A creamy dish cooked with cashew gravy, mint sauce, cream, and coriander

LAMB ROGANJOSH $26.00
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander

LAMB TIKKA MASALA $26.00
An internationally famous dish, cooked with onions, tomatoes, spices and finished with cream

KADAI LAMB $26.00
Curry cooked with a special white sauce, onions and tomatoes

LAMB SAAG $26.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices

LAMB KORMA $26.00
A mild dish cooked with cashew, gravy, cream, spices, and garnish with almonds

LAMB AFGHANI $26.00
A creamy dish with onions, cashew, gravy, yoghurt and spices

LAMB JHALFREZEE $26.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

LAMB VINDALOO $26.00
A hot dish cooked with peppers, chillies and special vindaloo sauce

PARSI LAMB $26.00
Lamb cooked with vegetables and lentils in a sauce tempered with coriander seeds, ginger, and garlic

SEAFOOD MAINS (with complimentary rice)

BUTTER PRAWNS $27.00
A world famous Indian delicacy. Curry cooked with cashew and cream with a light tomato flavour

KADAI PRAWNS $27.00
Curry cooked with a special white sauce, onions, capsicum and tomatoes

PRAWNS SAAG $27.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, cream, tomatoes and s

PRAWNS KORMA $27.00
A mild dish cooked with cashew, gravy, cream, and spices

PRAWNS AFGHANI $27.00
A creamy dish with onions, cashew, gravy, cream, and spices

PRAWNS JHALFREZEE $27.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

PRAWNS VINDALOO $27.00
A hot prawn dish cooked with peppers, chillies and special vindaloo sauce

FISH VINDALOO $28.00
A hot fish dish cooked with peppers, chillies and special vindaloo sauce

SOUTH INDIAN MAINS (with complimentary rice)

CHICKEN CHETTINADU $24.00
Curry cooked with fresh ground whole spices. Coconut cream , chopped onion and curry leaves (a speciality of South India)

CHICKEN NILGIRI $24.00
Curry cooked with an onion, green chilli, spinach, mint, coriander, ginger, and garlic sauce

CHICKEN PEPPER $26.00
A hot dish cooked with crushed peppers, onions and spices...for the daring

CHICKEN KERALA STEW $24.00
A dish from Southern India with its creamy flavour of coconut cream, carrots, potatoes and spices

CHICKEN MADRAS $24.00
A traditional South Indian dish with onions, tomatoes, curry leaves, coconut cream, mustard seeds, and spices

LAMB CHETTINADU $26.00
Curry cooked with fresh ground whole spices. Coconut cream , chopped onion and curry leaves (a speciality of South India)

LAMB NILGIRI $26.00
Curry cooked with an onion, green chilli, spinach, mint, coriander, ginger, cream, and garlic

LAMB PEPPER $28.00
A hot dish cooked with crushed peppers, onions and spices...for the daring

LAMB KERALA STEW $26.00
A dish from Southern India with its creamy flavour of coconut cream, carrots, potatoes and spices

LAMB MADRAS $26.00
A traditional South Indian dish with onions, tomatoes, curry leaves, coconut cream, mustard seeds and spices

PRAWNS MADRAS $27.00
A traditional South Indian dish with onions, tomatoes, curry leaves, coconut cream, mustard seeds and spices

GOAN FISH CURRY $28.00
Popular fish curry from Goa with tamarind, cumin, curry leaves and coconut cream

BENGALI FISH $28.00
A popular East India dish. Fresh fish cooked with onions, tomatoes and freshly grounded spices

KERALA FISH CURRY $28.00
Fish curry coked with mustard seeds, curry leaves, coconut cream, tomatoes and spices

MANGALORE FISH CURRY $28.00
A popular fish curry from Mangalore with its very diferent flavours of onions, tomatoes and special spices

PRAWNS MALABARI $27.00
A creamy dish cooked with coconut, tomatoes, cream, and spices

PRAWNS MASALA $27.00
Fresh prawns marinated in spices and simmered in thick onion gravy and tomato gravy

FISH MASALA $28.00
Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy

VEGETARIAN MAINS (with complimentary rice)

PANEER MUSHROOM MATTAR $22.00
Mixture of paneer, mushroom and green peas cooked with onion, capsicum, tomatoes and spices finished with coriander

PANEER SHIMLA MIRCH $22.00
Paneer cooked with onion, capsicum and tomatoes

PANEER PASANDA $22.00
Paneer cooked in a creamy style with cashew, almond and mint sauce

PANEER BHUNA (no Lunch special) $24.00
Paneer cubes cooked with bhuna sauce, onions, capsicum, tomatoes and spices

MALAI KOFTA $22.00
Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew, almond gravy

VEGETABLE JAIPURI $20.00
All mixed vegetable cooked with onions and cashew gravy, finished with papadoms

VEGETABLE KORMA $20.00
A combination of mix vegetables in a creamy style with cashew gravy

BHINDI DO PYAZA (no Lunch special) $20.00
An okra dish with onions, tomatoes and grounded spices...a dry dish

VEGETABLE MAKHANI $20.00
Mixed vegetables cooked in a makhani sauce with tomato flavour and cream

KADAI VEGETABLE $20.00
A dish with a combination of vegetables and white sauce, finished with onions and coriander

DAL TADKA $20.00
Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

METHI MALAI PANEER $22.00

DAL MAKHANI $20.00
Black lentils and kidney beans cooked with onion, tomatoes, butter and spices

CHANA MASALA $20.00
Chickpeas cooked with onions, tomatoes and spices...giving the dish unique flavours of North India

GINGER ALOO GOBHI $20.00
A dish with ginger, onions, potatoes and florets of cauliflower with spices

ALOO SAAG $20.00
Potatoes cooked with spinach and spices

ALOO MATTAR $20.00
Potatoes cooked with onion, tomatoes, green peas and spices

SHAHI PANEER $22.00
Cubes of paneer cooked with cashew, almond gravy and cream

MATTAR PANEER $22.00
A dish cooked with onion, garlic, tomatoes, green peas and paneer

KADAI PANEER $22.00
Paneer cooked with onion, garlic, tomatoes and kadai sauce

PALAK PANEER $22.00
Paneer cooked with fresh spinach, tomatoes and ginger

PANEER MAKHANI $22.00
Paneer cooked with a special makhani sauce and cream

PANEER TIKKA MASALA $22.00
Cubed paneer cooked with onion, tomato, spices and cream

PANEER LABABDAR $22.00
Paneer cooked with onion, ginger, garlic, in onion tomato, capsicum sauce

PEPPER PANEER $24.00
Paneer cooked with spices and pepper powder

BOMBAY ALOO $20.00
A dry dish with potatoes that are cubed,boiled and fried in butter,and is flavoured with various spices such as cumin seeds, turmeric powder, ginger juliennes and green coriander

*****BOMBAY SPECIAL PANEER** $24.00
Chef's Special

BOMBAY INDO — CHINESE

CHILLI CHICKEN GRAVY $24.00
Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar

CHICKEN MANCHURIAN GRAVY $24.00
Small chicken pieces deep fried and sautéed with garlic, ginger, onions, vinegar, soy sauce and finished with spring onions

CHICKEN FRIED RICE / SZECHUAN $24.00
Rice sautéed with chicken, eggs, capsicum, soy sauce and vinegar

MIX VEGETABLE MANCHURIAN GRAVY $22.00
Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar

VEGETABLE FRIED RICE / SZECHUAN $22.00
Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar

EGG FRIED RICE / SZECHUAN $24.00
Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions

VEG NOODLES / SZECHUAN $22.00
Noodles sautéed with capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

EGG NOODLES / SZECHUAN $24.00
Noodles sautéed with chicken egg, capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

CHICKEN NOODLES / SZECHUAN $24.00
Noodles sautéed with chicken, egg, capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

CHICKEN HONG KONG $24.00
Chicken pieces deep fried and sautéed with sesame oil, red chillies, soy sauce, and spring onion

PRAWN NOODLES / SZECHUAN $27.00
Noodles sautéed with prawns, capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

PRAWN FRIED RICE $27.00
Rice sautéed with prawns, capsicum, soy sauce, and vinegar

KOTHU-ROTI

Finely chopped roti, mixed with vegetables, spices, and sauces

VEGETARIAN	$20.00
EGG	$22.00
CHICKEN	$24.00
LAMB	$26.00

BREADS

PLAIN NAAN	$ 4.00
BUTTER NAAN	$ 4.50
GARLIC NAAN	$ 5.00
PUNJABI NAAN	$ 6.50
PESHWARI NAAN	$ 8.00
CHEESE NAAN	$ 7.50
CHEESE & GARLIC NAAN	$ 8.50
CHEESE & CHILLI NAAN – Chef Special	$ 8.50
CHEESE OLIVE NAAN – Chef Special	$ 8.50
ALOO PARANTHA	$ 9.00
LACHHA PARANTHA	$ 6.50
KERALA PARANTHA	$ 5.00
ONION KULCHA	$ 7.50
PANEER KULCHA	$ 10.00
KEEMA NAAN	$ 10.00
CHICKEN NAAN	$ 10.00
TANDOORI ROTI	$ 4.50
MALAYSIAN ROTI	$ 4.50
EGG PARANTHA	$ 12.00
CHOCOLATE NAAN-Kids Favorite	$ 8.00

DESSERTS

GULAB JAMUN Sweet dumplings in a golden syrup (2 pieces)	**$8.50**
DOUBLE SUNDAE Three varieties of ice cream topped with cream	**$12.00**
GULAB JAMUN with vanilla ice cream	**$12.00**
KULFI Homemade kulfi Made of Milk, cream, and mango	**$10.00**
MANGO ICE CREAM	**$8.50**
CHOCO BAR ICE CREAM	**$7.50**
BROWNIE WITH ICECREAM	**$15.00**

Choose any curry from the Mains or from below.
It will be served with Rice and Plain Naan.

LUNCH SPECIAL

Any Vegetable Curry $15.00

Chicken Curry $16.50

Lamb Curry $18.00

Prawn Curry $20.00

Goat Currry $18.00

Upgrade:

Garlic Naan $2.50

Stufed Naan $5.00

We do ofer vegan and gluten-free food. Please ask our staf.

We can arrange for a lunch or dinner bufet for special functions and bookings. Ask our friendly team to help with planning for catering and banquets of all sizes.

Please let us know if you are allergic to any food so that we can adjust your meal as is possible.

RICE

BASMATI / JEERA RICE	**$5.00/$7.50**
COCONUT RICE	**$9.00**
VEGETABLE BIRYANI	**$22.00**
LAMB BIRYANI	**$26.00**
EGG BIRYANI	**$24.00**
CHICKEN BIRYANI	**$24.00**
PRAWNS BIRYANI	**$27.00**
GOAT BIRYANI	**$26.00**
BOMBAY SPECIAL BIRYANI Combination of prawns, lamb, and chicken biryani	**$30.00**
CAULIFLOWER RICE	**$14.00**

SIDES

PAPADOM	**$1.00**
MANGO CHUTNEY	**$4.50**
ONION SALAD	**$7.00**
MIXED PICKLE	**$4.50**
RAITA	**$6.00**
MIX SALAD	**$8.00**
GREEN SALAD	**$10.00**
MASALA PAPAD (2 Pieces)	**$10.00**

BOMBAY-STYLE SNACKS

PAV BHAJHI — **$18.00**
A most popular snack from Mumbai. Bread buns served with a unique flavour of potato-based mixed vegetables, served with onions and lemon

SAMOSA CHAAT — **$16.00**
A mouth-watering snack with a mixture of samosa, chickpea, chutney, and onions

CHOLE BHATURE — **$18.00**

PAPDI CHAAT — **$15.00**

MALAYSIAN CUISINE
THE ORIGINAL TASTE OF MALAYSIA

STARTERS

CHICKEN SATAY (6 sticks per serving) — **$18.00**
Marinated in ground spices, grilled and served with peanut sauce

FIRE CHICKEN — **$22.00**
Cut chicken in hot fire sauce

FROM THE WOK

MEE GORENG — **$24.00**
Stir-fried noodle with roasted chicken, egg, and spring onion

NASI GORENG — **$24.00**
Stir-fried rice with roasted chicken, egg, mixed vegetables, and spring onion

MAINS (with Basmati rice)

SAMBAL CHICKEN — **$24.00**
Boneless meat simmered in rich chilli, onion, garlic, tomato, in a thick gravy

CHICKEN CURRY — **$24.00**
Boneless chicken prepared in a medium curry sauce

DHANSAK CHICKEN — **$24.00**
Chicken cooked with vegetables and lentils in a sauce tempered with coriander seeds, ginger, and garlic

CHICKEN RENDANG — **$24.00**
Chicken or Lamb cooked in ground spices and coconut cream

SAMBAL LAMB — **$26.00**
Boneless meat simmered in rich chilli, onion, garlic, tomato, in a thick gravy

DHANSAK LAMB — **$26.00**
Lamb cooked with vegetables and lentils in a sauce tempered with coriander seeds, ginger, and garlic

LAMB RENDANG — **$26.00**
Lamb cooked in ground spices and coconut cream

LAKSA

CHICKEN LAKSA — **$24.00**
Spicy noodle soup made of noodles, chicken stewed in spicy soup base and a rich and spicy curry coconut milk

FISH LAKSA — **$28.00**
Spicy noodle soup made of noodles and fish stewed in spicy soup base and a rich and spicy curry coconut milk

PRAWN LAKSA — **$27.00**
Spicy noodle soup made of noodles and prawns stewed in spicy soup base and a rich and spicy curry coconut milk

KIDS MENU

Combo includes half-size curry, rice, and plain naan (only for kids)

BUTTER CHICKEN COMBO	**$16.00**
MANGO CHICKEN COMBO	**$16.00**
CHICKEN KORMA COMBO	**$16.00**
LAMB KORMA COMBO	**$18.00**
FRENCH FRIES	**$8.00**
CHICKEN NUGGETS & FRENCH FRIES	**$14.00**
KIDS MALAI CHICKEN TIKKA	**$12.00**