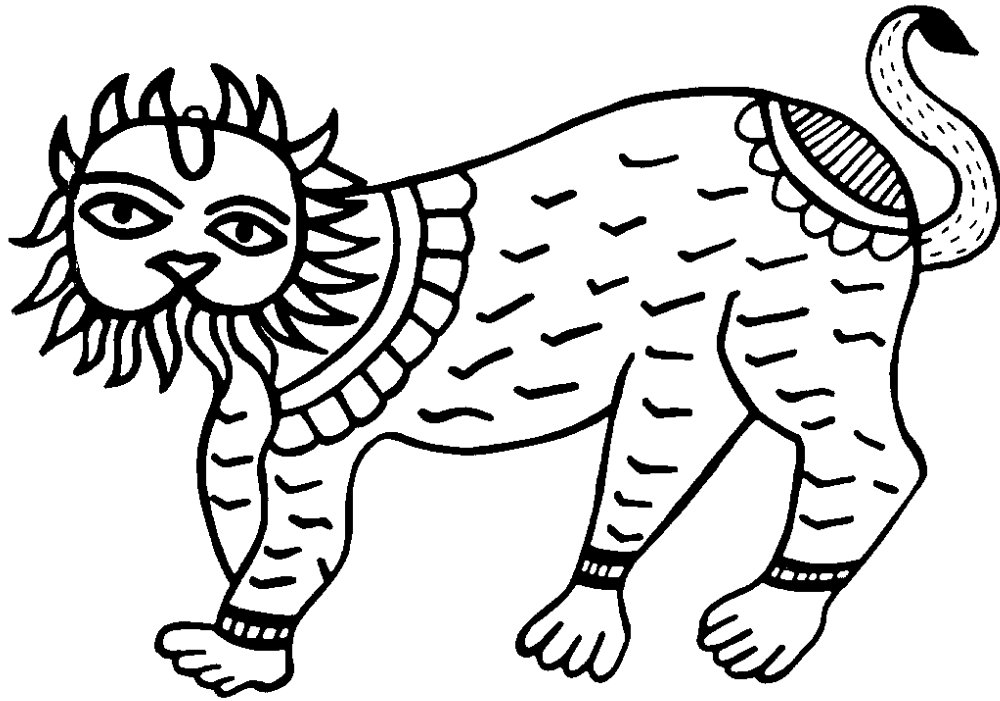


BOMBAY CAFE



12021 W Pico Boulevard • Los Angeles, CA 90064

(310) 473-3388

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 442

Email this menu at: www.YourRestaurantConnection.com

Menu Items and Prices Subject to Change Without Notice

LUNCH THALIS

Served Monday through Friday, 11:30 a.m. to 3:00 p.m.

SEAFOOD THALI **18.95**

Your choice of either Multani fish or Goan shrimp curry served with a vegetable of your choice, an aloo-ki-tikki (potato pancake), green salad, basmati rice and plain naan.

NON-VEGETARIAN THALI **15.95**

Your choice of either chicken or lamb curry (both are boneless; the lamb curry is very spicy) served with a vegetable of your choice, green salad, chickpeas, basmati rice, and plain naan.

SALAD THALI **13.95**

Our California tandoori salad (made with tandoor-cooked chicken, mushrooms, house-made Indian farmer's cheese, romaine lettuce, tomatoes, cucumbers and marinated onions) is served with a warm Japanese eggplant salad and an onion naan.

FRANKIE THALI **13.95**

Your choice of a lamb, chicken, or cauliflower frankie (the lamb frankie is our spiciest dish) served with sev puri (our most popular appetizer), kachumber (a cucumber and tomato salad), raita, and our house-made carrot-cauliflower pickle.

TANDOORI THALI 1 **13.95**

Your choice of tandoor-cooked lamb or chicken kababs served with a green salad, lentils, rice of the day, plain naan, a wedge of fresh lime and yogurt-mint chutney.

TANDOORI THALI 2 **12.95**

Your choice of tandoor-cooked lamb sausage or tandoor-cooked chicken (on the bone) served with a green salad, lentils, rice of the day, plain naan, a wedge of fresh lime, and yogurt-mint chutney.

SOUTH INDIAN THALI **11.95**

A luncheon size masala dosa (a crisp rice crepe filled with turmeric potatoes), a luncheon size uttapam (a semolina griddle cake topped with tomato, onion, green chili and cilantro), South Indian style lentils, and coconut chutney.

VEGETARIAN THALI **11.95**

Your choice of any one of our vegetable dishes served with a green salad, basmati rice, today's lentils and a plain naan.

Bombay Cafe gladly accepts American Express, Mastercard and Visa. The minimum charge is \$15.00

Sales tax will be added to the listed selling price on all items.

A gratuity of 18% will be charged on all parties of 6 or more.

All substitutions gladly made; minimum substitution charge is \$1.00.

DINNER VEGETARIAN DISHES

Masala Dosa	9.99
A South Indian "crepe" filled with spiced potatoes and served with fresh coconut chutney and sambar.	
Thali	18.99
India's blue-plate special includes your choice of two of the vegetarian dishes listed below, along with today's lentils, basmati rice, raita, kachumber, and plain naan.	
Green Beans	10.99
Blue Lake, Kentucky, French or Chinese long-beans cooked differently every day.	
Eggplant Bharta	10.99
A puree of tandoor-charred eggplant with ginger, onion, green chili and fresh tomatoes.	
Eggplant Deva	10.99
Sautéed Japanese eggplant layered with fennel laced tomato conserve and garlic-ginger infused yogurt.	
Gobi Sabzi	10.99
Cauliflower sautéed with green chilies, ginger, ground coriander, turmeric and cumin.	
Palak Aloo	10.99
Potatoes in a sauce of pureed spinach leaves flavoured with cumin, ginger and garlic.	
Aloo Mattar	10.99
Potatoes and peas in a tomato-based sauce make up this Gujerati favourite.	
Cholas	10.99
Indian chickpeas cooked with browned onions and ginger.	
Rice	5.95
Steamed imported aged basmati rice.	
Pullao	9.50
Imported aged basmati rice cooked with a variety of vegetarian ingredients.	
Dal	9.50
Lentils, a staple food of India, are prepared there in innumerable fashions. We offer a different dal every day.	
Sambar	9.95
Toor dal cooked in the South Indian style with tomatoes, green chilies and coconut.	

Paneer

Paneer is India's "farmer" or "cottage" style cheese. We make it every day, hang it until it is firm and then use it to prepare the following dishes.

Palak Paneer	12.95
Cubes of paneer in a sauce of pureed spinach leaves quickly cooked with cumin, ginger and garlic.	
Makhni Paneer	12.95
Sautéed paneer and mushrooms in a rich tomato cream sauce flavoured with saffron.	
Paneer Bassar	12.95
Paneer cubes cooked in the style of the Sindh; that is, with lots of onions, green chilies and tomatoes.	
Vegetable Komar	12.95
Mixed seasonal vegetables & Paneer cooked in a creamy sauce made from yogurt & almonds	

BREADS

Naan	3.99
The classic lightly leavened bread made with white flour and flavoured with kalonji. All naans are baked in the tandoor.	
Garlic Naan	4.50
Our garlic naan is topped with chopped garlic and cilantro.	
Onion Naan	4.50
Our onion naan is filled with grated onions.	
Paratha	3.99
A flaky whole wheat bread layered with ghee (Indian clarified butter) and cooked on a tava.	
Aloo Paratha	5.95
Our paratha stuffed with grated potatoes and cooked in the tandoor. Sublime.	
Tandoori Roti	3.50
An unleavened whole wheat bread cooked in the tandoor; denser than a naan, it has less ghee (Indian clarified butter) than the tava cooked paratha.	
Chapatis	3.50
This everyday bread of India, similar to a flour tortilla, is made with whole wheat and cooked on a tava.	

SOUPS AND SALADS

Murghi Shorba	6.95
Chicken soup flavoured with whole garam masala and garnished with rice, spinach and tomato. This is particularly good with extra chilies.	
California Tandoori Salad	13.95
Warm tandoori chicken, mushrooms, and paneer tossed with romaine, scallions and cilantro in our lemon-cilantro house dressing. A uniquely appetizing combination.	
Tossed Green Salad	5.95
Romaine with cucumbers, tomatoes, a dusting of sev and our lemon-cilantro house dressing.	
Kachumber	3.95
Diced cucumber, red onion, tomato and green chilies tossed with lemon juice and cilantro.	
Raita	4.95
Yogurt with cucumber and grated onion.	

CONDIMENTS

Chutneys	3.50
Translated as "relish" or "salsa," no Indian meal is complete without at least one.	
Achaars	2.99
Translated as "pickles", but unlike American dills, achaars are made from just about anything and intensely flavoured with salt and chilies.	

*Bombay Cafe gladly accepts Mastercard and Visa. Minimum charge is \$15.00
All substitutions gladly made: minimum substitution charge is \$2.00*

ENTREES FROM THE TANDOOR

Cooked over mesquite charcoal, our tandoori entrees are served with yogurt-mint chutney, and a wedge of lime.

Shrimp Tandoori	19.95
Marinated jumbo shrimp.	
Fish Tandoori	19.95
Marinated fresh fish of the day.	
Boti Kabobs	15.95
Tender pieces of marinated lamb.	
Chicken Tikka	14.95
Boneless pieces of chicken marinated with ginger, cilantro, garlic and green chili.	
Malai Seekh	15.95
Lean minced lamb highly flavoured and wrapped around a skewer.	
Tandoori Chicken (on bone)	13.95
Our version of tandoori chicken is marinated for 24 hours in Neela's yogurt and spice masala.	
Bombay Special	34.99
A sampling of our tandoori items designed to serve two, including shahi jhinga, boti kabobs, shaan-eh-murgh, mirch-masala tikka, malai seekh and a plain naan.	

FRANKIES

The favourite food on Bombay's Breach Candy Beach, our handmade egg-washed "tortillas" are filled burrito style

Lamb** or Chicken Frankie	12.99
Filled with pieces of lamb or chicken in a rich dark sauce or "masala", two chutneys, and onions.	
Cauliflower Frankie	10.99
Filled with gobi-sabzi, two chutneys, and lime-cilantro onions.	

SPECIALTIES

Goan Shrimp Curry	19.95
Jumbo shrimp cooked with a puree of white poppy seeds, fresh coconut and cilantro.	
Multani Fish Curry	19.95
Made with today's fresh fish, each serving is cooked with lots of onions, green chilies, tomatoes, cilantro and lime juice.	
Lamb Vindaloo**	17.95
A spicy specialty of Kerala made with black pepper, coriander, tamarind and vinegar. (or Lamb Korma , a less spicy lamb dish with creamy sauce).	
Chicken or Lamb Masala**	14.95
Boneless chicken or lamb slowly cooked in a North Indian spice mix or masala.	
Chicken Curry of the Day	15.95
Cooked in the Indian manner (on the bone) for maximum flavor and succulence, each curry is made with whole and/or ground spices specifically blended for that dish.	
Makhni Tikka (Chicken Tikka Masala)	15.95
Boneless tandoor-cooked chicken in a rich tomato cream sauce flavoured with saffron.	
Sindhi Chicken	14.95
First poached with onions, ginger, green chilies and whole garam masala, a half chicken is then quickly sautéed with dried mango powder, coriander and cayenne.	

** *Hotter than Hades.*

CHAT

Pani Puri	7.99
Puffed crisp puris filled with sprouted moong beans and chutneys, served with a cumin and mint infused water that you add to the puris just before popping them into your mouth.	
Sev Puri	7.99
Six handmade puris (crackers) topped with onions, potatoes, three chutneys and lots of crisp chickpea-flour noodles.	
Bhel Puri	7.99
Street food at its most irresistible; puffed rice, onion, potatoes, sev, cilantro and crushed puris tossed together with three contrasting chutneys and black salt.	
Aloo-Ki-Tikki	6.99
Indian potato pancakes, topped with chopped onions and tamarind chutney.	

SAVOURIES

Haldi Jhinga	10.99
Crisp marinated shrimp, simply the best.	
Machchi Pakoras	10.99
Bite size pieces of today's fresh fish quickly cooked in our gram flour pakora batter.	
Murgh Pakoras	8.99
India's improvement on chicken tempura, our pakoras are made with all white meat and served with tomato chutney.	
Chutney Sampler	8.99
Three of our house-made chutneys served with an order of samosa chips.	
Samosas	8.99
Four vegetarian turnovers served with tamarind chutney.	
Lamb Naan	7.99
Naan-bread filled with spicy ground lamb and served with fruit chutney.	
Chicken Naan	7.99
Naan-bread filled with minced tandoori-cooked chicken and served with tomato chutney.	
Shrimp Uttapam	11.99
A semolina griddle cake topped with shrimp, mushrooms, onion, green chili and cilantro, served with coconut chutney. Available without chilies.	
Vegetarian Uttapam	6.99
A semolina griddle cake topped with tomato, onion, green chili and cilantro, served with coconut chutney. Available without chilies.	
Pappadums, Lentil or Rice	2.99
Crackers. The highly flavoured lentil pappard are imported from India and toasted in the tandoor, the wheat-free rice pappard are a perfect foil to our chutneys.	

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