



Bombay Story

INDIAN KITCHEN

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MENU

12PM - 10PM

TAKEAWAY FROM MIDDAY - 10PM
10% DISCOUNT ON COLLECTION

WWW.BOMBAYSTORY.UK | 0118 304 7788

NIBBLES

ASSORTED MINI PAPADS

4.25

Mini papads served with home-made chutneys, and prawn chutney.

(ALLERGEN: GLUTEN, MUSTARD, CRUSTACEAN, FISH, MOLLUSCS)

Vegetarian Option Available (ALLERGEN: GLUTEN)

CHILLI AND GARLIC NAAN BITES

4.25

Tandoori baked spicy, crunchy snacks go easy with drinks & tandoori!

(ALLERGEN: DAIRY, EGG, GLUTEN)

STREET FOOD

AVOCADO DUMPLINGS CHAAT

6.95

Signature chaat, crispy fried Avocado balls served on Beetroot pastries and flavoured yogurt with Tamarind and fresh coriander chutney. (ALLERGEN: DAIRY, GLUTEN)

BOMBAY BATATA WADA PAO (V)

6.50

Chickpea batter fried potato dumpling served in a soft roll with coriander and dates & tamarind chutney. (ALLERGEN: DAIRY, MUSTARD, SOYA, GLUTEN)

CHICKEN PAPDI CHAAT

6.95

A traditional street snack found all over India. Tangy chicken tikkas with yogurt, fresh coriander and onions served on crunchy wheat crisps. (ALLERGEN: DAIRY, MUSTARD, GLUTEN)

KHEEMA PAO CHILLI MASALA

7.95

Hot & Spicy curried minced lamb served with soft buttered bread roll with coriander and dates & tamarind chutney. (ALLERGEN: DAIRY, SOYA, GLUTEN)

VEGETABLE SAMOSAS (V)

6.50

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and dates & tamarind chutney. (ALLERGEN: DAIRY FREE, GLUTEN)

LAMB SAMOSAS

6.95

Samosa pastry filled with spiced minced lamb, served with spiced chickpeas, coriander and dates & tamarind chutney. (ALLERGEN: DAIRY FREE, GLUTEN)

TANDOORI & GRILL

CHICKEN THREE WAYS

9.50

Tandoori chicken breasts in three flavours – rose petals & pomegranate, pistachio (contains nuts), mace & cardamom, served with smoked pepper chutney (contains celery) and coriander chutney. (ALLERGEN: CELERY, DAIRY, MUSTARD, NUTS, GLUTEN FREE)

LAMB CHOPS

17.95

Elwy Valley lamb chops, ginger and cumin marinade, Rajasthani sula masala served with our garlic and yoghurt dip (contains sesame) and coriander chutney.

(ALLERGEN: DAIRY, MUSTARD, SESAME, GLUTEN FREE)

TANDOORI PRAWNS CAFREAL

15.95

Signature A Goan speciality, King Prawns cooked in clay oven, marinated with Kafir lime leaves, lemon grass, fresh coriander, curry leaves & hand pounded Goan spices, served with pineapple & vegetable salsa. (ALLERGEN: CRUSTACEAN, DAIRY, FISH, GLUTEN FREE)

LEELI CHUTNEY SALMON

10.95

Scottish salmon fillet, coriander, chilli and cumin marinade, served with coriander chutney and homemade mustard mayo sauce. (ALLERGEN: FISH, EGG, MUSTARD, GLUTEN FREE)

MALAI PANEER TIKKA (V)

8.95

Char-grilled paneer tikkas marinated in cheese, mace & cardamom powder, served with smoked pepper chutney (contains celery), spiced beetroot chutney and coriander chutney.

(ALLERGEN: CELERY, DAIRY, GLUTEN FREE)

VEGAN SEEKH KEBABS (V)

9.95

Meat-free vegan kebabs baked in clay oven, made with all-natural plant-based ingredients and minced to provide the same meaty taste and texture.

(ALLERGEN: PLANT-BASED PROTEIN, SOYA FREE, NON-GMO)

TANDOORI BROCCOLI (V)

7.45

Char-grilled broccoli florets, red chilli & cumin marinade served with smoked pepper chutney (contains celery) and coriander chutney. (ALLERGEN: CELERY, DAIRY, MUSTARD, GLUTEN FREE)

AUTHENTIC CURRY

NH19

15.95

Signature Succulent chicken thighs, slow cooked, a rustic chicken curry inspired by the Dhabas (roadside eateries) that line India's National Highway 19 (NH19). Characterised by food that's unique, inexpensive and has a homemade feel. (ALLERGEN: DAIRY FREE, GLUTEN FREE)

OLD DELHI BUTTER CHICKEN

15.95

Delhi's famous household dish also called Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce. (ALLERGEN: DAIRY, MUSTARD, GLUTEN FREE)

CHETTINAD PORK FRY

16.95

Indian spicy pork, A traditional spicy pork dish from southern India, using aromatic spices, characterised by its unique taste and real village home feel. (ALLERGEN: DAIRY FREE, GLUTEN FREE)

PRAWN MOILY

17.95

Creamy and rich mildly spiced prawn stew made with coconut milk, spices, and curry leaves. From the Malabar coast region in India, known more for the aromatic nature of its spices. (ALLERGEN: CRUSTACEAN, DAIRY, FISH, MUSTARD, GLUTEN FREE)

SPICED MONKFISH IN GREEN MANGO

17.95

Signature Traditional raw mango fish curry from Alleppey (Kerala Southern India) using aromatic spices, fresh coconut and mango puree, characterised by its unique taste and real Indian village home feel. (ALLERGEN: DAIRY FREE, FISH, MUSTARD, GLUTEN FREE).

LAMB BHUNA

16.95

Dum style slow cooked Elwy Valley lamb curry with garam masala and chillies. (ALLERGEN: DAIRY, GLUTEN FREE)

BEEF NIHARI

16.95

Signature slow-cooked spiced chunks of tender beef in a rich, flavourful gravy. Nihari recipe originated in the Mughal empire in the 18th century. (ALLERGEN: DAIRY, MUSTARD, GLUTEN FREE)

KITCHEN CURRY (VEGAN)

15.95

A typical flavoursome curry from the Indian subcontinent, consisting of tandoori plant-based meat (chicken alternative) stewed in an onion-tomato-based sauce, flavoured with fresh Indian green herbs and traditional clay pot roasted spices. (ALLERGEN: PLANT-BASED PROTEIN, SOYA, NON-GMO)

PANEER BUTTER MASALA (V)

13.95

Delhi style tandoori paneer tikkas in rich tomato and fenugreek sauce. (ALLERGEN: DAIRY, MUSTARD, GLUTEN FREE)

VEG MASALA (V)

12.95

Home style seasonal vegetable curry with mushrooms, tandoori paneer and peppers, a typical dish from Andheri, Suburban Bombay. (ALLERGEN: DAIRY, GLUTEN FREE)

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BIRYANIS

Our Biryanis are served with a special salad onion, fresh coriander chutney and homemade Raita.

CHICKEN BIRYANI

16.95

Lucknowi style biryani of black leg chicken breasts. (ALLERGEN: DAIRY, GLUTEN FREE)

HYDERABADI LAMB BIRYANI

17.95

Aromatic Elwy Valley Lamb Biryani. (ALLERGEN: DAIRY, GLUTEN FREE)

VEGETABLE BIRYANI (V)

14.95

Slow cooked biryani of exotic vegetables and paneer. (ALLERGEN: DAIRY, GLUTEN FREE)

RICE (V)

STEAMED BASMATI (ALLERGEN: GLUTEN FREE)	3.75
PILAU RICE (ALLERGEN: DAIRY, GLUTEN FREE)	3.95

NAANS & BREADS (V)

WILD MUSHROOM KULCHA WITH TRUFFLE OIL The marriage between Indian and western classics with Truffle Oil and an Indian whole wheat bread baked in clay oven (ALLERGEN: DAIRY, EGG, GLUTEN)	5.50
PLAIN NAAN (ALLERGEN: DAIRY, EGG, GLUTEN)	3.75
GARLIC NAAN (ALLERGEN: DAIRY, EGG, GLUTEN)	3.95
CHEESE CHILLI NAAN (ALLERGEN: DAIRY, EGG, GLUTEN)	4.25
PESHAWARI NAAN (ALLERGEN: DAIRY, EGG, GLUTEN, NUTS)	4.25
LACHCHA PARATHA A classic Indian layered flat bread made with whole wheat and baked in clay oven. (ALLERGEN: DAIRY, GLUTEN)	3.95
TANDOORI ROTI Whole wheat flat bread baked in clay oven (tandoor), traditional way. (ALLERGEN: DAIRY, GLUTEN)	3.75
GLUTEN FREE ROTI Wheat Free flat bread baked in clay oven (tandoor), traditional way. (ALLERGEN: DAIRY, GLUTEN FREE)	3.95

SIDE DISHES (V)

COURGETTE CHANA MASALA Slow cooked chickpeas with courgette, corn and mushrooms, Anglo Indian style. (ALLERGEN: DAIRY, GLUTEN FREE)	6.95
JEERA ALOO METHI Baby potatoes and fresh fenugreek stir fried with garlic and cumin. (ALLERGEN: DAIRY, GLUTEN FREE)	6.95
OKRA STIR FRY (BHINDI) Stir fried okra (Indian Style) with onions and tomatoes. (ALLERGEN: DAIRY, GLUTEN FREE)	6.95
DAL MAKHANI Signature 12 hours slow cooked classic dal makhni with lotus seed crisps. (ALLERGEN: DAIRY, GLUTEN FREE)	6.95

ACCOMPANYING SALADS

ORIENTAL COLESLAW Shredded carrot, cabbage, radish, onion in homemade mustard mayo dressing. (ALLERGEN: CELERY, DAIRY, EGG, MUSTARD, GLUTEN FREE)	4.50
KHEERA JEERA RAITA Spiced yogurt with cucumber and roasted cumin seeds. (ALLERGEN: DAIRY, GLUTEN FREE)	3.95

LUNCH SPECIAL

(12 PM - 4 PM)

TANDOORI CAESAR SALAD

9.95

CHICKEN or SALMON, served with freshly made mustard mayo sauce.

(Egg, Mustard, Dairy) and pomegranate.

(ALLERGEN: DAIRY, EGG, MUSTARD, GLUTEN, CELERY)

Signature NAANWICHES

'Naanwich' naan-bread sandwich with a tandoori dish of your choice, peppers, onions, salad leaves and one of our chutney recipes. Served with fresh green chilli, coriander chutney and freshly made mustard mayo sauce.

CHICKEN TIKKA NAANWICH

10.45

(ALLERGEN: DAIRY, MUSTARD, EGG, GLUTEN)

LAMB NAANWICH

12.45

(ALLERGEN: DAIRY, MUSTARD, EGG, GLUTEN)

SALMON TIKKA NAANWICH

11.45

(ALLERGEN: DAIRY, MUSTARD, EGG, GLUTEN, FISH)

PANEER TIKKA NAANWICH (V)

10.45

(ALLERGEN: DAIRY, MUSTARD, EGG, GLUTEN)

VEGAN SEEKH NAANWICH (V)

9.95

(Served in a tandoori Roti)

(ALLERGEN: PLANT-BASED PROTEIN, SOYA FREE, NON-GMO, GLUTEN)

DESSERTS

GULAB JAMUN CHEESECAKE

7.25

Signature Indian style cheesecake with caramelised milk dumplings and rose petals. (ALLERGEN: DAIRY, EGG, GLUTEN, NUTS, SOYA, SULPHITES)

PISTACHIO TIRAMISU

7.25

Signature Our take on this classic Italian dessert; magical pairing of filter Coffee, Tia Maria and Pistachio. (ALLERGEN: DAIRY, EGG, GLUTEN, NUTS)

LEMON MERINGUE PIE

7.25

The Italian lemon meringue piped on top is caramelised creating the lovely gooey texture.

(ALLERGEN: DAIRY, EGG, GLUTEN, SOYA, SULPHITES)

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

7.25

Home baked Brownies, using the finest quality Belgian chocolate (with no nuts).

(ALLERGEN: DAIRY, EGG, SOYA, GLUTEN)

SELECTION OF ICE CREAMS

5.75

2 scoops of your choice

Chocolate (ALLERGEN: DAIRY)

Vanilla (ALLERGEN: DAIRY)

Mango Sorbet

MALAI KULFI

5.25

Traditional Indian ice lolly on a stick.

Honey Rose (ALLERGEN: DAIRY)

Pistachio (ALLERGEN: DAIRY, NUTS)

AFTER EIGHT (DESSERT COCKTAIL)

9.95

Dessert style cocktail with notes of chocolate and mint, Cream de Menthe,

Cream de Cocoa and heavy cream. It's like drinking melted After Eight ice cream.

(ALLERGEN: DAIRY)

THE MACKENZIE (BAILEYS DESSERT COCKTAIL)

9.95

This creamy Baileys drink includes Amaretto, Tia Maria and vodka making the perfect dessert cocktail. (ALLERGEN: DAIRY)

RASPBERRY CREME BRULEE (DESSERTS COCKTAIL)

9.95

Absolut Raspberry shaken with French Raspberry Liqueur, fresh cream and strawberry puree garnished with caramelized sugar. (ALLERGEN: DAIRY)

VEGAN MENU

STARTERS

ASSORTED MINI PAPADS 4.25

Mini papads served with fresh green chutney and home-made vegetarian chutney.

(ALLERGEN: GLUTEN)

VEGETABLE SAMOSAS 6.50

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander, dates and tamarind chutney.

(ALLERGEN: GLUTEN)

BOMBAY BATATA WADA PAO 6.50

Chickpea batter fried potato dumpling served in a soft roll with fresh green chutney, dates and tamarind chutney.

(ALLERGEN: GLUTEN, MUSTARD, SOYA)

VEGAN SEEKH KEBABS 9.95

Meat-free vegan kebabs baked in clay oven, made with all-natural plant-based ingredients and minced to provide the same meaty taste and texture.

(ALLERGEN: PLANT-BASED PROTEIN, SOYA FREE, NON-GMO)

MAINS

KITCHEN CURRY 15.95

A typical flavoursome curry from the Indian subcontinent, consisting of tandoori plant-based meat (chicken alternative) stewed in an onion-tomato-based sauce, flavoured with fresh Indian green herbs and traditional clay pot roasted spices.

(ALLERGEN: PLANT-BASED PROTEIN, SOYA, NON-GMO)

MIXED VEGETABLE MASALA 12.95

Home style seasonal vegetable curry with mushrooms and peppers, a typical dish from Andheri, Suburban Bombay.

(ALLERGEN: GLUTEN FREE)

SIDES

COURGETTE CHANA MASALA 6.95

Slow cooked chickpeas with courgette, corn and mushrooms, Anglo Indian style.

JEERA ALOO METHI 6.95

Baby potatoes and fresh fenugreek stir fried with garlic and cumin.

BHINDI DO PYAZA 6.95

Stir fried okra with onions and tomatoes.

BREADS & RICE

TANDOORI ROTI 3.75

Whole wheat flat bread baked in clay oven, traditional way.

(ALLERGEN: GLUTEN)

GLUTEN FREE ROTI 3.95

Wheat Free flat bread baked in clay oven (tandoor), traditional way.

(ALLERGEN: GLUTEN FREE)

LACHCHA PARATHA 3.95

A classic Indian layered flat bread made with whole wheat and baked in clay oven.

(ALLERGEN: GLUTEN)

STEAMED BASMATI 3.75

DESSERTS

VEGAN CHOCOLATE BROWNIE WITH MANGO SORBET 7.25

Home baked Brownies, using the finest quality Belgian chocolate (with no nuts).

(ALLERGEN: SOYA, GLUTEN)

We keep the menu as up-to-date as possible with the 14 major allergens information, and our easy-to-use allergen guide is available for you to use on the food sections. Our food and drinks are prepared where cross contamination may occur, and our menu descriptions do not include all ingredients. A discretionary 12.5% service charge will be added to your bill, and all prices include VAT at the current rate.