



MENU

Bombay Story

INDIAN KITCHEN

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SCAN TO FOLLOW
OUR INSTAGRAM

12 PM - 10 PM

TAKEAWAY FROM MIDDAY - 10PM

DELIVERY AVAILABLE

10% DISCOUNT ON COLLECTION
(DISCOUNT CODE: **DABBA10**)

NIBBLES

ASSORTED MINI PAPADS

Mini papads served with home-made chutneys, and prawn chutney. (Allergens: *Gluten, Mustard, Crustacean, Fish, Molluscs, Sulphites*)
Vegetarian Option Available
(Allergen: *Gluten*)

CHEESE AND 4.50

CHILLI NAAN BITES

Tandoori baked spicy, crunchy snacks go easy with drinks & tandoori!
(Allergens: *Dairy, Egg, Gluten*)

STREET FOOD

AVOCADO DUMPLINGS CHAAT

7.95
Signature Chaat, crispy fried Avocado balls served on Beetroot pastries and flavoured yogurt with Tamarind and fresh coriander chutney. (Allergens: *Dairy, Gluten, Sulphites*)

BOMBAY BATATA WADA PAO (V)

6.95
Chickpea batter fried potato dumpling served in a soft roll with coriander and dates & tamarind chutney. (Allergens: *Dairy, Mustard, Gluten, Sulphites*)

CHICKEN PAPDI CHAAT

7.50
A traditional street snack found all over India. Tangy chicken tikkas with yogurt, fresh coriander and onions served on crunchy wheat crisps.
(Allergens: *Dairy, Mustard, Gluten, Sulphites*)

KEEMA PAO CHILLI MASALA

7.95
Hot & Spicy curried minced lamb served with soft buttered bread roll with coriander and date & tamarind chutney. (Allergens: *Dairy, Gluten, Sulphites*)

VEGETABLE SAMOSAS (V)

6.50
Samosa pastry filled with spiced vegetables, served with chickpeas, coriander and date & tamarind chutney. (Allergens: *Gluten, Sulphites*)

LAMB SAMOSAS

7.50
Samosa pastry filled with spiced minced lamb, served with spiced chickpeas, coriander and dates & tamarind chutney. (Allergens: *Gluten, Sulphites*)

TANDOORI & GRILL

CHICKEN THREE WAYS

10.95
Chargrilled Chicken breast in three different flavours, creamy, spiced red and fresh green herbs marination served with smoked pepper chutney (contains celery) and coriander chutney. (Allergens: *Celery, Dairy, Mustard, Sulphites*)

LAMB CHOPS

19.95
Elwy Valley lamb chops, ginger and cumin marinade, Rajasthani sula masala served with our garlic and yoghurt mint dip and coriander chutney.
(Allergens: *Dairy, Mustard, Sulphites*)

MALVANI CRAB BALLS

18.95
Signature Crab meat flavoured with hand pound spices from western coastal region of India. (Allergens: *Crustacean, Dairy, Egg, Fish, Gluten*)

TANDOORI PRAWNS CAFREAL

16.95
Signature A Goan speciality, King Prawns cooked in clay oven, marinated with kaffir lime leaves, lemon grass, fresh coriander, curry leaves & hand pounded Goan spices, served with vegetable salad. (Allergens: *Crustacean, Celery, Dairy, Fish, Sulphites*)

LEMON DILL SALMON

11.95
Scottish salmon fillet, dill, chilli, lemon infused with fennel leaves furnished, served with homemade lemon pickle mayo. (Allergens: *Dairy, Egg Fish, Mustard, Sulphites*)

PINK PEPPERCORN PANEER TIKKA (V)

10.95
Char-grilled cottage cheese marinated in cheese, beetroot, cream, spiced with pink peppercorn and juniper berries. (Allergens: *Celery, Dairy, Sulphites*)

VEGAN TRUFFLE INFUSED SEEKH KEBABS (V)

11.95
Made with all-natural plant-based ingredients, Bombay Story's special vegan kebabs with truffle oil, baked in clay oven.
(Allergens: *Celery, Plant-Based Protein, Soya Free, Non-GMO, Sulphites*)

TANDOORI BROCCOLI (V)

7.95
Char-grilled broccoli florets, red chilli & cumin marinade served with smoked pepper chutney (contains celery) and coriander chutney. (Allergens: *Celery, Dairy, Mustard, Sulphites*)

AUTHENTIC CURRY

NH19 16.95
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 and has a homemade feel. (Allergen:)

OLD DELHI BUTTER CHICKEN 16.95
Delhi's famous household dish also called Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce. (Allergens: Dairy, Mustard, Sulphites)

MALAI PRAWN CURRY 18.95
Calcutta style prawns and first press coconut curry and spiced radish, popular dish throughout Bengal. (Allergens: Crustacean, Dairy, Egg, Fish, Molluscs, Mustard)

SPICED MONKFISH IN GREEN MANGO 19.95
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. (Allergens: Fish, Mustard)

LAMB BHUNA 18.95
Slow cooked Elwy Valley lamb in most popular recipe from the Punjab region, medium-hot thick gravy with aromatic spices, bell peppers, onions, and ginger. (Allergen: Dairy)

BEEF NIHARI 17.95
Signature Slow-cooked spiced chunks of tender beef in a rich, flavourful gravy. Nihari recipe originated in the Mughal empire in the 18th century. (Allergens: Dairy, Mustard)

KOLHAPURI VEGETABLES CURRY (VEGAN) 14.95
Seasonal vegetables in a thick spiced gravy, coconut & hand pounded spices from the city of Kolhapur in Maharashtra. (Allergen:)

PANEER BUTTER MASALA (V) 15.95
Delhi style tandoori paneer tikkas in rich tomato and fenugreek sauce. (Allergens: Dairy, Mustard)

VEGETABLE MALAI KOFTA CURRY (V) 15.95
Crispy Paneer and Vegetable dumplings known as Kofta, served with roasted Aubergine, rich & creamy luxurious & super delicious gravy with a surprise twist from our Bombay Story chef. Malai kofta is the best vegetarian dish alternative to meatballs. Malai kofta is a north Indian specialty dish originating from Mughlai cuisine. (Allergen: Dairy)

BIRYANIS

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

CHICKEN DUM BIRYANI 17.95
Cooked in 'dum style' biryani - juicy boneless, skinless chicken thighs. (Allergen: Dairy)

HYDERABADI LAMB BIRYANI 18.95
Aromatic Elwy Valley Lamb Biryani. (Allergen: Dairy)

VEGETABLE BIRYANI (V) 15.95
Slow cooked biryani of exotic vegetables and paneer. (Allergen: Dairy)

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.

RICE (V)

STEAMED BASMATI <i>(Allergen:)</i>	3.95
ZAFRANI PULAO RICE Fragrant basmati rice made exotic with the addition of saffron. <i>(Allergen: Dairy)</i>	4.25

NAANS & BREADS (V)

WILD MUSHROOM KULCHA WITH TRUFFLE OIL The marriage between Indian and western classics, Truffle Oil and mushroom filled Indian flatbread, baked in clay oven, traditional way. <i>(Allergens: Dairy, Egg, Gluten)</i>	5.95
PLAIN NAAN <i>(Allergens: Dairy, Egg, Gluten)</i>	3.95
GARLIC NAAN <i>(Allergens: Dairy, Egg, Gluten)</i>	4.50
CHEESE CHILLI NAAN <i>(Allergens: Dairy, Egg, Gluten)</i>	4.50
PESHAWARI NAAN <i>(Allergens: Dairy, Egg, Gluten, Nuts)</i>	4.50
LACHCHA PARATHA A classic Indian layered flat bread made with whole wheat and baked in clay oven. <i>(Allergens: Dairy, Gluten)</i>	4.25
TANDOORI ROTI Whole wheat flat bread baked in clay oven, traditional way. <i>(Allergens: Dairy, Gluten)</i>	3.95
FREE FROM GLUTEN ROTI Made with high quality Gluten Free Chapatti Flour, flat bread baked in clay oven, traditional way. <i>(Allergen: Dairy)</i>	4.25

SIDE DISHES (V)

COURGETTE CHANA MASALA Slow cooked chickpeas with courgette, corn and mushrooms, Anglo Indian style. <i>(Allergen: Dairy)</i>	6.95
ALOO PALAK PUDINA Roasted baby potatoes with curried spinach and mint. <i>(Allergens: Dairy, Sulphites)</i>	6.95
BHINDI DO PYAZA (OKRA) Stir fried okra (Indian Style) with carom seeds, Indian spices, onions, and tomatoes. <i>(Allergens: Dairy, Sulphites)</i>	7.95
DAL MAKHANI Signature 12 hours slow cooked classic dal makhni with lotus seed crisps. <i>(Allergen: Dairy)</i>	7.95

ACCOMPANYING SALADS

ORIENTAL COLESLAW Shredded carrot, cabbage, radish, in homemade mustard mayo dressing. <i>(Allergens: Celery, Dairy, Egg, Mustard)</i>	4.50
KHEERA JEERA RAITA Spiced yogurt with cucumber and roasted cumin seeds. <i>(Allergen: Dairy)</i>	3.95

LUNCH SPECIAL

(12 PM - 5 PM)

TANDOORI SUMMER SALAD 10.95
CHICKEN or SALMON, served with roasted beetroot, mango and freshly made raspberry ginger dressing, garnish with the pumpkin seeds and pomegranate.
(Allergens: Dairy, Mustard)

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 coriander chutney and freshly made mustard mayo sauce.

CHICKEN NAANWICH 10.95
(Allergens: Dairy, Mustard, Egg, Gluten)

LAMB NAANWICH 12.95
(Allergens: Dairy, Mustard, Egg, Gluten)

SALMON NAANWICH 11.95
(Allergens: Dairy, Mustard, Egg, Gluten, Fish)

PANEER NAANWICH (V) 10.45
(Allergens: Dairy, Mustard, Egg, Gluten)

VEGAN SEEKH NAANWICH (V) 10.95
(Served in a Tandoori Roti) (Allergens: Plant-Based Protein, Soya Free, Non-GMO, Gluten)

DESSERTS

ALPHONSO MANGO CHEESECAKE 7.75
(Cake with Alphonso mango (the king of mangoes) for Exotic taste and superior flavours, green cardamom (the queen of spices) and rich and smooth white chocolate.)
(Allergens: Dairy, Gluten)

PISTACHIO TIRAMISU 7.75
Signature Our take on this classic Italian dessert; magical pairing of filter Coffee, Tia Maria and Pistachio. (Allergens: Dairy, Egg, Gluten, Nuts)

LEMON MERINGUE PIE 7.75
The Italian lemon meringue piped on top is caramelised creating the lovely gooey texture. (Allergens: Dairy, Egg, Gluten, Nuts)

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 7.75
Home baked Brownies, using the finest quality Belgian chocolate (with no nuts).
(Allergens: Dairy, Egg, Soya, Gluten)

BLACK FOREST CHOCOLATE MOUSSE 7.75
With layers of rich chocolate mousse, spiced rum glazed cherry and fresh cherry whipped cream. (Allergens: Dairy, Egg)

SELECTION OF ICE CREAMS 6.75
2 scoops of your choice
Chocolate (Allergen: Dairy)
Vanilla (Allergen: Dairy)
Mango Sorbet (Allergen:)

MALAI HONEY ROSE KULFI 6.25
Traditional Indian ice lolly on a stick. (Allergen: Dairy)

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)

VEGAN MENU

STARTERS

- ASSORTED MINI PAPADS** 4.50
Mini papads served with fresh green chutney and home-made vegetarian chutney. (Allergens: *Gluten, Sulphites*)
- VEGETABLE SAMOSAS** 6.50
Samosa pastry filled with spiced vegetables, served with chickpeas, coriander and date & tamarind chutney. (Allergens: *Gluten, Sulphites*)
- BOMBAY BATATA WADA PAO** 6.95
Chickpea batter fried potato dumpling served in a soft roll with fresh green chutney, dates and tamarind chutney. (Allergens: *Gluten, Mustard, Soya, Sulphites*)
- VEGAN TRUFFLE INFUSED SEEKH KEBABS** 11.95
Made with all-natural plant-based ingredients, Bombay Story's special vegan kebabs with Truffle Oil baked in clay oven. (Allergens: *Celery, Plant-Based Protein, Soya Free, Non-GMO, Sulphites*)
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MAINS

- KOLHAPURI VEGETABLES (VEGAN)** 14.95
Seasonal vegetables in a thick spiced gravy, coconut & hand pounded spices from the city of Kolhapur in Maharashtra. (Allergen:)
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SIDES

- COURGETTE CHANA MASALA** 6.95
Slow cooked chickpeas with courgette, corn and mushrooms, Anglo Indian style. (Allergen:)
- ALOO PALAK PUDINA** 6.95
Roasted baby potatoes with curried spinach and mint. (Allergen:)
- BHINDI DO PYAZA** 7.95
Stir fried okra with onions and tomatoes. (Allergen:)
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BREADS & RICE

- TANDOORI ROTI** 3.95
Whole wheat flat bread baked in clay oven, traditional way. (Allergen: *Gluten*)
- FREE FROM GLUTEN ROTI** 3.95
Made with high quality Gluten Free Chapatti Flour, flat bread baked in clay oven, traditional way. (Allergen:)
- LACHCHA PARATHA** 4.25
A classic Indian layered flat bread made with whole wheat and baked in clay oven. (Allergen: *Gluten*)
- STEAMED BASMATI** 3.95
(Allergen:)
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DESSERTS

- VEGAN CHOCOLATE BROWNIE WITH MANGO SORBET** 7.25
Home baked Brownies, using the finest quality Belgian chocolate (with no nuts). (Allergens: *Soya, Gluten*)

A discretionary 12.5% service charge will be added to your bill,
and all prices include VAT at the current rate.