



MENU



Bombay Story

INDIAN KITCHEN & BAR

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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 nicely with drinks & tandoori.

(Allergens: *Dairy, Egg, Gluten*)

STREET FOOD

AVOCADO DUMPLINGS CHAAT

7.95

Signature Crispy fried avocado balls served with 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 date & tamarind chutney. (Allergens: *Dairy, Mustard, Gluten, Sulphites*)

CHICKEN PAPDI CHAAT

7.50

A traditional street snack found all over India. Small, tangy, chicken tikka pieces, with fresh coriander, date & tamarind chutney, beetroot yoghurt and onions, served on crunchy wheat crisps.

(Allergens: *Dairy, Mustard, Gluten, Sulphites*)

KEEMA PAO CHILLI MASALA

7.95

Hot & spicy curried lamb mince, served with soft buttered bread roll with coriander chutney.

(Allergens: *Dairy, Gluten*)

VEGETABLE SAMOSAS (V)

6.50

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

LAMB SAMOSAS

7.50

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

TANDOORI & GRILL

LAPHROAIG CHICKEN ✨ Christmas Special ✨

12.95

Chargrilled baby chicken breast, marinated in cream cheese and aromatic spices flambéed with smoky single malt Laphroaig whisky. (Allergens: *Dairy*)



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

16.95

Elwy Valley lamb chops (two chops per portion), ginger & cumin marinade, Rajasthani sula masala and served with our yoghurt mint dip.

(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 and served with homemade lemon pickle mayo. (Allergens: *Dairy, Egg, Fish, Mustard, Sulphites*)

ACHARI PANEER TIKKA (V)

10.95

Char-grilled cottage cheese, marinated in Achari masala. A blend of pickling spices goes into the marinade, giving a distinctive flavour to the paneer. Achari Paneer Tikka is the most popular vegetarian appetiser in Punjabi cuisine.

(Allergens: *Celery, Dairy, Mustard, 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 and 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

★ Christmas Special ★

SLOW ROASTED DHUNGAAR BEEF

Our take on traditional Rajasthani Laal Maas. Slow-roasted beef ribs with Rajasthani mathania chilli, yoghurt & spices, with a magnificent smoky flavour (the smoking technique is called 'Dhungaar'). Served with Malai dauphinoise potatoes and buttered fresh green vegetables (*Allergen: Dairy*)

23.95



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 with first press coconut curry and spiced radish, a 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 is a 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

Paneer and vegetable dumplings known as Kofta, served with roasted aubergine, rich & creamy luxurious and 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 Biryani are served with salad, onion 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. <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
LACHHA 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. <i>(Allergens: Dairy, Gluten)</i>	3.95
FREE FROM GLUTEN ROTI This flat bread is made with high quality, gluten free chapati flour and baked in clay oven. <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, Sulphites)</i>	6.95
ALOO PALAK PUDINA Roasted baby potatoes with curried spinach and mint. <i>(Allergens: Dairy, Mustard, 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>	8.95
DAL MAKHANI Signature 12 hours slow cooked classic dal makhni with lotus seed crisps. <i>(Allergen: Dairy)</i>	7.95

ACCOMPANIMENTS

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

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

LUNCH SPECIAL

(12 PM - 5 PM)

TANDOORI SALAD	9.95
Chargrilled CHICKEN or SALMON, served with freshly made mustard mayo sauce, fresh garden green and pomegranate. (Allergens: Dairy, Egg, Mustard, Sulphites)	
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

✦ Christmas Special ✦

COCONUT AND CARDAMOM CRÈME BRÛLÉE 7.95

Classic set coconut cream and green cardamom with caramelised sugar.
Served with fresh herbs sorbet and strawberry tuile. (Allergens: Dairy, Gluten)



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 & 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)

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)

CARAMEL GULKAND KHEER WITH BLUEBERRY COMPOTE 6.25

Traditional Indian rice pudding made from slow-cooked rice, milk and sweet preserves of rose petals. (Allergens: Dairy, Nuts) (Nut free available on request)

VEGAN CHOCOLATE MOUSSE WITH CHERRY SORBET 7.95

Decadently delicious, vegan chocolate cherry mousse made from dried cherries, dark chocolate and chickpeas. Rich, creamy and perfectly textured dairy-free, gluten-free mousse, served with cherry sorbet. (Allergens:)

SELECTION OF ICE CREAMS 6.75

2 scoops of your choice | Chocolate (Allergen: Dairy) | Vanilla (Allergen: Dairy)

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 (DESSERT COCKTAIL) 9.95

This creamy Baileys drink includes Amaretto, Tia Maria and Vodka, making the perfect dessert cocktail. (Allergen: Dairy)

DESSERT WINE 6.00

ROYAL TOKAJI, late harvest, Hungary. (100 ml)

VEGAN MENU

STARTERS

ASSORTED MINI PAPADS	4.50
Mini papads served with fresh green chutney and home-made vegetarian chutney. <i>(Allergens: Gluten, Sulphites)</i>	
VEGETABLE SAMOSAS	6.50
Samosa pastry filled with spiced vegetables, served with chickpeas, coriander and date & tamarind chutney. <i>(Allergens: Gluten, Sulphites)</i>	
BOMBAY BATATA WADA PAO	6.95
Chickpea batter fried potato dumpling served in a soft roll, with fresh green chutney and date & tamarind chutney. <i>(Allergens: Gluten, Mustard, Soya, Sulphites)</i>	
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. <i>(Allergens: Celery, Plant-Based Protein, Soya Free, Non-GMO, Sulphites)</i>	

MAINS

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

SIDES

COURGETTE CHANA MASALA	6.95
Slow cooked chickpeas with courgette, corn and mushrooms, Anglo Indian style. <i>(Allergen: Sulphites)</i>	
ALOO PALAK PUDINA	6.95
Roasted baby potatoes with curried spinach and mint. <i>(Allergen: Mustard, Sulphites)</i>	
BHINDI DO PYAZA (ORKA)	8.95
Stir fried okra (Indian style) with carom seeds, Indian spices, onions, and tomatoes. <i>(Allergen: Sulphites)</i>	

BREADS & RICE

TANDOORI ROTI	3.95
Whole wheat flat bread baked in clay oven. <i>(Allergen: Gluten)</i>	
FREE FROM GLUTEN ROTI	3.95
Made with high quality gluten free chapati flour, flat bread baked in clay oven. <i>(Allergen:)</i>	
LACHHA PARATHA	4.25
A classic Indian layered flat bread, made with whole wheat and baked in clay oven. <i>(Allergen: Gluten)</i>	
STEAMED BASMATI	3.95
<i>(Allergen:)</i>	

DESSERTS

VEGAN CHOCOLATE BROWNIE WITH MANGO SORBET	7.25
Home baked Brownies, using the finest quality Belgian chocolate (with no nuts). <i>(Allergens: Soya, Gluten)</i>	
CHOCOLATE MOUSSE WITH CHERRY SORBET	7.95
Decadently delicious, vegan chocolate cherry mousse made from dried cherries, dark chocolate and chickpeas. Rich, creamy and perfectly textured dairy-free, gluten-free mousse, served with cherry sorbet. <i>(Allergens:)</i>	