

Bombay Story

SPRING Set Menu

TWO COURSES FOR £20.50

AVAILABLE ALL DAY
(SUNDAY TO THURSDAY)

◆◆ INSPIRED BY 2 YEARS IN MAIDENHEAD & 5 IN WOKINGHAM ◆◆

STARTERS

VEGETABLE SAMOSAS **V**

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and date & tamarind chutney. **ALLERGENS: GLUTEN, SULPHITES**

LAMB SAMOSAS

Golden pastry stuffed with minced lamb and peas, served with chickpeas, coriander, and date & tamarind chutney. **ALLERGENS: GLUTEN, SULPHITES**

BOMBAY BATATA WADA PAO **V**

Chickpea batter fried potato dumpling, served in a soft roll with coriander and date & tamarind chutney. **ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES**

AVOCADO AND LOTUS CRUNCH CHAAT **V**

Golden-fried avocado balls served with crisp lotus root chips and spiced yogurt, finished with date & tamarind chutney and fresh coriander chutney. **ALLERGENS: DAIRY, GLUTEN, SULPHITES**

CHICKEN PAPDI CHAAT

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

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES

MAINS*

OLD DELHI BUTTER CHICKEN

Delhi's famous household dish, also known as Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce. **ALLERGENS: DAIRY, MUSTARD, SULPHITES**

KAALA BEEF (BLACK BEEF)

A beloved Maharashtrian speciality, Kaala Beef is a robust curry made with tender beef slow-cooked in a dark, flavourful gravy. The deep, smoky colour and rich taste come from a unique blend of roasted spices, grilled onions, and dry-roasted coconut, delivering a smoky, rich taste. **ALLERGENS: DAIRY | DAIRY-FREE OPTION AVAILABLE**

MALAI PRAWN CURRY

Calcutta style prawns with first press coconut curry, a popular dish throughout Bengal.

ALLERGENS: CRUSTACEAN, DAIRY, EGG, FISH, GLUTEN, MOLLUSCS, MUSTARD

PANEER BUTTER MASALA **V**

Delhi style tandoori paneer tikkas in a rich tomato and fenugreek sauce. **ALLERGENS: DAIRY, MUSTARD, SULPHITES**

RAJASTHANI JACKFRUIT AND VEG MASALA **VE**

A flavourful Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasoori methi. **ALLERGENS: NONE**

* ALL MAINS SERVED
WITH COMPLIMENTARY
RICE OR BREAD

ADD A NAAN (+ £3.00) **GARLIC **V**** OR **PLAIN **V**** OR **TANDOORI ROTI **V****
ADD A SIDE DISH (+ £4.00) **ALOO ROAST **VE**** OR **CHANA MASALA **VE****
OR **ROASTED AUBERGINE MASALA **VE**** OR **DAL BOMBAY **V****

ADD A DESSERT (+ £6.50)

CHOOSE ANY DESSERT FROM OUR A LA CARTE MENU