

मुंबई

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BOOKING CONDITIONS

- * All our Christmas booking require a deposit to secure the table
- * Only the deposit for those people attending will be deducted from the total bill
 - * All deposits are non-refundable
 - * All prices shown are inclusive of V.A.T.
- * A discretionary 10% service charge shall be added to the total bill
- * Due to demand, it may on occasions, be necessary to split large tables
- * Bookings taken for a table before 7.30pm need to respect their given departure time.
 - * Please note that departure time will not be extended due to the late arrival
 - * Please note: We will be closed on Christmas Day and New Year's day

BOMBAY CAFÉ

CHAAKOO

CHRISTMAS
MENU

LUNCH MENU

£16.95 PER PERSON

SHAKAHARI (V)

Crispy fried vegetable pakora.

SPICED LAMB CHOPS

Steeped overnight in a middle eastern blend of spices with ginger & garlic, finished over open coals.

TULSI CHICKEN TIKKA

Sizzling hot chicken pieces basted in a garlic & basil paste served with cool raita.

LAMB ROGAN JOSH

Long cooked lamb, onions, peppers & tomatoes, Kashmiri style with yogurt.

DAAL MAKHANI (V)

Overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger & cream.

CHICKEN MADRAS

Originally from Madras (Tamil/Nadu) Fairly hot curry, with fresh ground spices & chilli powder.

— Plus a side of —

JEERA RICE (V)

Basmati rice, cumin seeds, onions & ghee

+ LEMON RICE (V)

Basmati rice, fenugreek seeds, mustard seeds, fresh lemon juice.

DINNER MENU

£22.95 PER PERSON

SHAKAHARI (V)

Crispy fried vegetable pakora.

SPICED LAMB CHOPS

Steeped overnight in a middle eastern blend of spices with ginger & garlic, finished over open coals.

TULSI CHICKEN TIKKA

Sizzling hot chicken pieces basted in a garlic & basil paste served with cool raita.

LAMB SAAGWALLA

Tender lamb & spinach cooked in traditional west Punjabi spices.

DAAL MAKHANI (V)

Overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger & cream.

CHICKEN MADRAS

Originally from Madras (Tamil/Nadu) Fairly hot curry, with fresh ground spices & chilli powder.

— Plus a side of —

JEERA RICE (V)

Basmati rice, cumin seeds, onions & ghee

+ LEMON RICE (V)

Basmati rice, fenugreek seeds, mustard seeds, fresh lemon juice.

— To finish —

GULAB JAMON

(to share)

Hot Cardamom sugar dusted doughnuts with honey rose syrup

COCONUT ICE

CREAM

All made with Crolla's vanilla ice cream



VEG MENU

£15.95 PER PERSON

SHAKAHARI (V)

Crispy fried vegetable pakora.

TANDOORI CHAAT (V)

Take a skewer & pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar & cumin then grill.

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DAAL MAKHANI (V)

Overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger & cream.

BOMBAY POTATOES (V)

Baby potatoes cooked with onions, mustard seeds & curry leaves.

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— *Plus a side of* —

JEERA RICE (V)

Basmati rice, cumin seeds, onions & ghee

BOMBAY CAFÉ
CHAAKOO

