



# BOMBAY HOUSE



Authentic Indian Cuisine



# THE BOMBAY HOUSE CUISINE

of India proudly features  
fine house wines from the vineyards of

## *By the Glass*

**ROBERT MONDAVI**

**white wine**

Chardonnay, White Zinfandel

**red wine**

Cabernet Sauvignon, Merlot

Glass	5.95
1/2 Carafe	10.95
Carafe	17.95

## BEER SELECTIONS

Heineken	5.95
New Castle	5.95
Miller Light	4.95
Corona	5.95
Tiger	5.95
Budweiser	4.95
Bud Lite	4.95
Michelob Ultra	4.95

Authentic Indian Cuisine



## By the Bottle

### SPARKLING/CHAMPAGNE wines

- |   |  |       |
|---|--|-------|
| 1 | Cook's Brut, NV<br><i>Delicate fruit forward sparkling wine with full flavor.</i>                | 22.95 |
| 2 | Bouvet Signature Brut<br><i>100% Chenin Blanc blends an elegant bouquet with a crisp finish.</i> | 25.95 |
| 3 | Domaine Carneros Brut<br><i>Creamy and elegant, with citrus and pear flavors.</i>                | 41.95 |
| 4 | Tattinger La Francaise<br><i>Sweet fruit, lively and refreshing.</i>                             | 62.95 |

### White wines

- |    |  |       |
|----|--|-------|
| 5  | Robert Mondavi Woodbridge Chardonnay<br><i>Floral nose with hints of apples and pears.</i>       | 19.95 |
| 6  | Bogle Chardonnay<br><i>Intense citrus flavors with a hint of oak.</i>                            | 20.95 |
| 7  | St. Francis Sonoma Chardonnay<br><i>Ripe tropical flavors followed by a rich, toasty finish.</i> | 24.95 |
| 8  | Kim Crawford Sauvignon Blanc<br><i>Crisp flavors of citrus, lemon and lime.</i>                  | 25.95 |
| 9  | Firestone Riesling<br><i>Nuances of apricot and honeysuckle, followed by zests of lemon.</i>     | 22.95 |
| 10 | Movendo Moscato<br><i>Intense aromas of pears and apricots with a honey finish.</i>              | 21.95 |
| 11 | Concha y Toro Frontera Chardonnay<br><i>Expressive flavors of citrus, pineapple and vanilla.</i> | 20.95 |
| 12 | Le Rime Pinot Grigio<br><i>Aromas of apples, bananas and tropical fruits.</i>                    | 21.95 |
| 13 | Gazela Vino Verde Rosé<br><i>Flavors of fresh strawberries and tropical fruits.</i>              | 22.95 |

### Red wines

- |    |   |       |
|----|---|-------|
| 14 | Robert Mondavi Woodbridge Cabernet Sauvignon<br><i>Ripe berry and spice with vanilla on the finish.</i> | 19.95 |
| 15 | Concha y Toro Casillero del Diablo Malbec<br><i>Aromas of dark fruit with a hint of chocolate.</i>      | 22.95 |
| 16 | Beaulieu Vineyard Cabernet Sauvignon<br><i>Complex cherry flavors with a hint of spice.</i>             | 23.95 |
| 17 | Forest Glen Merlot<br><i>Blueberry, plum and spice with a soft finish.</i>                              | 23.95 |
| 18 | Robert Mondavi Private Selection Pinot Noir<br><i>Nuances of raspberries and cherries.</i>              | 24.95 |
| 19 | Hogue Merlot<br><i>Silky red berries and juicy plums.</i>   | 22.95 |
| 20 | Concha y Toro Cabernet Sauvignon/Merlot<br><i>Flavors of black currant, mocha and vanilla.</i>          | 20.95 |





# APPETIZERS

## PAPADUM

Two delicious Indian mildly spicy wafers.

1.95

## RAITA

Cool whipped yogurt with bits of cucumber, tomatoes, potatoes and a sprinkle of spices.

2.95

## VEGETABLE SAMOSAS

Two crisp patties filled with potatoes and peas; mildly spiced and deep fried.

3.95

## VEGETABLE PAKORAS

Six mixed vegetable fritters.

4.95

## ALOO TIKKI

Fritters filled with potatoes and peas; mildly spiced.

5.95

## ONION BHAJI

Sliced onion, deep fried with garbanzo flour.

4.95

## ASSORTED SNACK

Vegetable Pakoras, Samosa, Aloo Tikki.

5.95

## FISH PAKORAS

Fish, deep fried with garbanzo flour.

6.95



# SOUPS

## VEGETABLE SOUP

Vegetable soup with herbs.

2.95

## MULLIGATAWNY SOUP

Delicious lentil soup with chicken, herbs and mild sauces.

3.95

## EXTRAS — Mango Chutney

2.95

## EXTRAS — Mixed, Pickled Vegetables

Fresh vegetables pickled in a delicious sauce.

1.95



# TANDOORI

## TANDOORI CHICKEN

Half: 9.95 Full: 18.95

Chicken marinated in yogurt and mild spices, cooked in its own juices over red hot charcoal, roasted in the "Tandoori".

## SHEESH KABAB

Minced meat marinated in spices and skewered over red hot charcoal.

15.95

## TANDOORI SHRIMP

Shrimp marinated in mild spices; cooked over charcoal.

16.95

## MIXED GRILL

A scrumptious combination of Tandoori Chicken, Chicken Tikka, Sheesh Kabab and Shrimp

19.95

## CHICKEN TIKKA

Boneless Chicken piece; Tandoori roasted.

15.95

The Tandoori is a clay oven imported from India, which has been used there for hundreds of years. It is heated with mesquite charcoal, up to 400 to 550 degrees.

**Dinner Served 5:00 PM to 9:30 PM, 9:30 PM to 9:45 PM Carryout only.**



# Lunch Buffet

**Lunch Served 11:00 AM to 2:15 PM, Monday-Friday  
11:00 AM to 2:30 PM, Saturday-Sunday**

**TANDOORI CHICKEN, 2 MEAT CURRY, 3 VEGETABLE CURRIES, DAAL,  
BASMATI RICE, GARLIC NAAN, CHUTNEY, 3 DESSERTS & FULL SALAD BAR**

**\$10.95 per person — Children under 8 - pay \$6.95**

**Sunday lunch buffet \$11.95 per person and Children under 8 pay \$6.95. No Take-Outs, Please!**

**We reserve the right to refuse service to anyone.  
Prices subject to change without notice.**





## SEAFOOD

<b>FISH CURRY</b>	<b>13.95</b>	<b>SHRIMP CURRY</b>	<b>14.95</b>
Fish cooked with a delicately spiced curry sauce.		Shrimp cooked with delicately spiced sauce.	
<b>FISH VINDALOO</b>	<b>14.95</b>	<b>SHRIMP VINDALOO</b>	<b>15.95</b>
Fish cooked in spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper.		Shrimp cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper.	
<b>FISH KORMA</b>	<b>15.95</b>	<b>SHRIMP KORMA</b>	<b>16.95</b>
Fish cooked with onion, cashew nuts, golden raisins, cream and mild curry spices.		Shrimp cooked with onion, cashew nuts, golden raisins, cream and mild curry spices.	
<b>TANDOORI FISH MASALA</b>	<b>15.95</b>	<b>TANDOORI SHRIMP MASALA</b>	<b>16.95</b>
Fish fillets cooked with ginger in a special curry sauce.		Shrimp cooked with ginger in a special curry sauce.	
<b>FISH PASANDA NAWABI</b>	<b>16.95</b>	<b>SHRIMP PASANDA NAWABI</b>	<b>17.95</b>
Fish cooked with coconut, onion, tomatoes, cashew nuts and spices.		Shrimp cooked with coconut, onion, tomatoes, cashew nuts and spices.	



## CHEF SPECIALTIES

<b>KARAHAI CHICKEN</b>	<b>14.95</b>	<b>KARAHAI-LAMB-BOTI MASALA</b>	<b>16.95</b>
Fresh chicken cooked in fresh ground Indian spices with onions and bell pepper.		Boneless Tandoori lamb in tomatoes and special butter gravy.	
<b>KARAHAI TANDOORI CHICKEN SAG</b>	<b>14.95</b>	<b>KARAHAI SHRIMP</b>	<b>16.95</b>
Boneless Tandoori chicken made with special spices and fresh spinach.		Fresh jumbo shrimpp marinated with Indian spices, cooked with ginger, fresh tomatoes, onions and bell pepper.	
<b>CHICKEN JAL FRAIZEE</b>	<b>15.95</b>	<b>KARAHAI FISH PALAK</b>	<b>16.95</b>
Specialty of Bombay House, cooked in special gravy, onion, tomatoes and bell pepper.		Fresh fish cooked with chopped spinach, onions, tomatoes and Indian spices.	
<b>KARAHAI LAMB</b>	<b>15.95</b>	<b>KARAHAI GOAT</b>	<b>16.95</b>
Fresh lamb cooked with herbs, onions, tomatoes and Indian spices.		Fresh goat cooked with herbs, onions, tomatoes and Indian spices.	
<b>LAMB JAL FRAIZEE</b>	<b>16.95</b>		
Specialty of Bombay House, cooked in special gravy, onions, tomatoes and bell pepper.			

Authentic Indian Cuisine





# VEGETABLES

<b>DAAL MAKHANI</b>	<b>12.95</b>
Split lentils cooked to a thick soup with herbs and spices.	
<b>CHANA MASALA</b>	<b>13.95</b>
Garbanzo beans with ginger in a specially spiced sauce.	
<b>ALOO GHOBİ</b>	<b>13.95</b>
Cauliflower with potatoes.	
<b>ALOO MATAR</b>	<b>13.95</b>
Potatoes and green peas cooked with onion and tomatoes; mildly spiced.	
<b>BENGAN BHARTHA</b>	<b>14.95</b>
Eggplant roasted to a delightful pulp, seasoned with gentle herbs and mild spices.	
<b>MUSHROOM BHAJI</b>	<b>14.95</b>
Mushroom spiced with Indian herbs and green peas.	
<b>DAAL TURKA</b>	<b>13.95</b>
Yellow split lentils cooked to a thick soup with herbs and spices.	
<b>BHINDI MASALA</b>	<b>14.95</b>
Okra cooked with onions, Indian herbs and spices.	



# ENTRÉES

<b>CHICKEN CURRY</b>	<b>12.95</b>
Traditional dish cooked with boneless chicken, onion, garlic, ginger, tomatoes and curry spices.	
<b>CHICKEN VINDALOO</b>	<b>13.95</b>
Pieces of chicken in hot spices; in a highly seasoned gravy of potatoes, tomatoes and chili pepper.	
<b>MADRASI CHICKEN</b>	<b>14.95</b>
Boneless chicken cooked with coconut, spices and curry sauce.	
<b>CHICKEN MUSHROOM</b>	<b>13.95</b>
Boneless chicken cooked with mushrooms, spices and curry sauce.	
<b>SAG CHICKEN</b>	<b>14.95</b>
Chicken cooked with freshly chopped spinach.	
<b>CHICKEN KORMA</b>	<b>14.95</b>
Boneless chicken cooked with onion, cashew nuts, golden raisins, cream and mild curry sauce.	
<b>BUTTER CHICKEN</b>	<b>15.95</b>
Boneless Tandoori chicken cooked in butter and tomato gravy.	
<b>CHICKEN TIKKA MASALA</b>	<b>15.95</b>
Boneless Tandoori chicken in tomato and butter gravy.	
<b>CHICKEN PAANDA NAWABI</b>	<b>15.95</b>
Boneless chicken cooked with coconut, onion, tomatoes, cashew nuts and spices.	

All the dishes and entrées served with Basmati Rice.  
Please specify: **Mild, Medium or Spicy** at the time of ordering.

<b>SAG PANEER</b>	<b>14.95</b>
Fresh spinach cooked curry style with homemade cheese cream and seasoned with aromatic herbs.	
<b>YOGURT MASALA</b>	<b>13.95</b>
Graham flour with yogurt, fried in herbed spices with vegetable fritters.	
<b>MATAR PANEER</b>	<b>14.95</b>
Fresh peas with homemade cottage cheese in mildly spiced gravy.	
<b>VEGETABLE MASALA</b>	<b>14.95</b>
Mixed vegetables cooked with onion, ginger, fresh tomatoes and butter gravy.	
<b>MALA KOFTA</b>	<b>14.95</b>
Fresh grated vegetables cooked in grain flour, buttery and deep fried, served in a fresh cream of tomato and onion sauce.	
<b>VEGETABLE KORMA</b>	<b>14.95</b>
Mixed vegetables and nuts cooked in cream, deliciously spiced.	
<b>PANEER MASALA</b>	<b>14.95</b>
Cooked with homemade cottage cheese and tomatoes in a specially spiced sauce.	
<b>PANEER MUGHANI</b>	<b>15.95</b>
Homemade, shredded cottage cheese; cooked with butter and tomato gravy.	
<b>ROGAN JOSH</b>	<b>13.95</b>
Traditional dish cooked with boneless lamb, onion, garlic, ginger, tomatoes and curry spices.	
<b>LAMB VINDALOO</b>	<b>14.95</b>
Lamb cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper.	
<b>KEEMA MATAR</b>	<b>14.95</b>
Minced lamb cooked with fresh green peas, tomatoes and herbed spices.	
<b>SAG LAMB</b>	<b>15.95</b>
Lamb cooked in spinach in a mildly spiced gravy.	
<b>LAMB KORMA</b>	<b>15.95</b>
Boneless lamb cooked with onion, cashew nuts, golden raisins, cream and mild curry sauce.	
<b>MADRASI LAMB</b>	<b>14.95</b>
Boneless lamb cooked with coconut, spices and curry sauce.	
<b>CHILI LAMB</b>	<b>15.95</b>
Lamb prepared with green chili, ginger, onions, tomatoes and special Indian spices.	
<b>LAMB MEAT BALL</b>	<b>15.95</b>
Lamb meat ball cooked in a tomato and butter gravy.	
<b>LAMB PASANDA NAWABI</b>	<b>16.95</b>
Boneless lamb cooked with coconut, onion, tomatoes, cashew nuts and spices.	





## TANDOORI BREADS

<b>TANDOORI ROTI</b> Traditional Indian style, whole wheat bread.	2.50
<b>NAAN</b> Popular Indian style leavened bread.	2.50
<b>GARLIC NAAN</b> Naan with a touch of garlic.	2.95
<b>POORI</b> Whole wheat flour, puffed bread deep fried.	3.95
<b>GOBHI PARANTHA</b> Parantha stuffed with spiced, smashed cauliflower.	4.95
<b>PARANTHA</b> Multi-layered Indian style whole wheat bread.	3.95



## Rice Dishes

<b>BASMATI RICE</b> Aromatic rice with a dash of Ghee or butter.	2.95
<b>BASMATI PLOW RICE</b> Basmati rice cooked in rich stock, flavored with cumin seed, peas, onions, raisins and cashews.	6.95
<b>VEGETABLE BIRYANI</b> Aromatic basmati rice with garden fresh vegetables; cooked with nuts, herbs, spices and mashed seasonings.	12.95
<b>CHICKEN BIRYANI</b> Aromatic basmati rice with chicken pieces, cooked with nuts, herbs and spices.	13.95



## DESSERTS

<b>GULAB JAMUN</b> Three juicy balls made from cream of milk in light syrup.	3.95
<b>RAS MALAI</b> Fresh homemade chunks of cottage cheese in milky sauce.	6.95



## BEVERAGES

<b>COFFEE</b>	Refills 1.95
<b>INDIAN TEA</b>	Refills 1.95
<b>ICED TEA</b>	Refills 1.95
	(No Refills)
<b>PUNJABI LASSI</b>	2.95
Homemade yogurt shake, sweetened, salted or plain as ordered.	
<b>MANGO JUICE</b>	2.95

<b>ALOO PARANTHA</b> Parantha stuffed with special mashed potatoes.	4.95
<b>ONION KULCHA</b> Leavened bread stuffed with onion.	4.95
<b>PESHIWARI NAAN</b> Indian bread stuffed with cashew nuts, golden raisins and cherries.	5.95
<b>KEEMA NAAN</b> Naan stuffed with minced meat.	4.95
<b>CHICKEN NAAN</b> Naan stuffed with chicken and mild or hot spices.	4.95
<b>CHILI NAAN</b> Naan stuffed with chills and mild or hot spices.	3.95

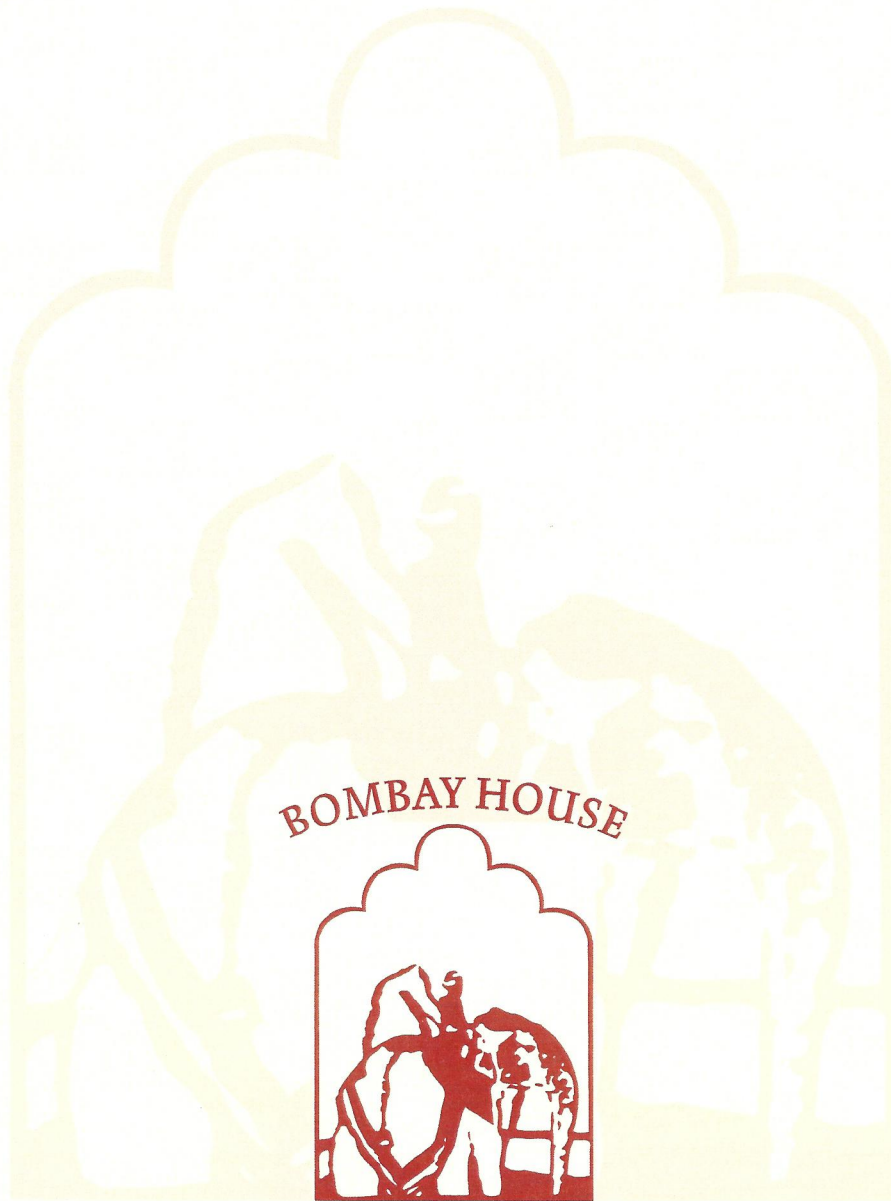
<b>LAMB BIRYANI</b> Aromatic basmati rice with lamb meat, cooked in mild spices, saffron, nuts and seasonings.	14.95
<b>FISH BIRYANI</b> Aromatic basmati rice with fish pieces, cooked with nuts, herbs and spices.	15.95
<b>SHRIMP BIRYANI</b> Aromatic basmati rice with tender shrimp, cooked with nuts, herbs and spices.	16.95

<b>PISTA KULFI</b> Indian style ice cream with pistachios.	4.95
<b>MANGO KULFI</b> Ice cream with mangoes.	4.95
<b>KHEER</b> Basmati rice pudding with almonds and pistachios.	4.95

	(No Refills)
<b>MANGO MILKSHAKE</b>	3.95
<b>MANGO LASSI</b> Mango yogurt shake, sweetened.	3.95
<b>COKE, DIET COKE, SPRITE, DR. PEPPER</b>	1.50
<b>MILK (Glass — Hot/Cold)</b>	1.95
<b>CLUB SODA</b>	1.50
<b>INDIAN COFFEE</b>	1.95



# BOMBAY HOUSE



Authentic Indian Cuisine

**901-755-4114**

Fax: 901-755-2414

1727 N. Germantown Parkway #101 • Cordova, Tennessee 38016

[www.bombayhousememphis.com](http://www.bombayhousememphis.com)

Delivery provided by: UBER Eats, Doordash pr Bitesquad.

