

SADAK CHAAP

The famous street foods of Bombay

Alu Tikki \$7.00

Seasoned potato patties, fried golden brown, served with assorted chutneys

Paneer Chat \$7.00

Cottage cheese pakodas tossed in a blend of chutneys, served over a bed of boondi bhel

Gol Gappa \$7.00 (view image)

Traditionally called "Pani Puri" in Aamchi Mumbai. Puffed semolina savouries with an assortment of fillings, chutneys and flavoured water.

Methi Pokodi Chat \$7.00

Fenugreek leaves and gram flour fritters in seasoned yoghurt, blend of chutneys and chat masala

Samosa Chat \$7.00

Crumbled potato and pea samosas with Chickpeas, blend of chutneys and chat seasonings

Bhel Puri \$7.00 (view image)

Puffed rice, papdi, onions, peanut, potatoes and chili in a blend of chutneys topped with sev

Papdi Chat \$7.00

Layers of crispy savouries, potatoes, pakodis, sprouts, seasoned yoghurt and a blend of chutneys

Channa Chat \$7.00 (view image)

Chickpeas with onion, fresh chillies and coriander in a tangy sauce and spices

Dahi Sev Puri \$7.00

Puffed semolina savories filled with assortment of fillings and topped with

flavored yoghurt.

Dahi Bhalla \$7.00

Soft lentil balls soaked in curd, served with assortment of Chutney.

Dal Tikki \$7.00

Potato and Bengal gram patties, fried until golden brown, served with chutneys.

Vada Pau \$8.00 (view image)

Batata vadas layered in traditional bread stuffed with spicy chutneys

Ragda Patties \$8.00 (view image)

Spicy Mash of potato patties and lentils served with chutney, garnished with chopped onion and coriander.

Samosa \$6.00

Mildly spiced potato and pea turnovers served with mint chutney and tamarind sauce

Assorted Pokora \$6.00

Assorted vegetables fritter fried in a chickpea batter Choice of onion, potato, chilli, capsicum, raw banana or brinjal

Paneer Pokora \$8.00 (view image)

Paneer fritter fried in chickpeas batter

Mirchi pokora \$7.00 (view image)

Specially flown Indian mirchi fritter.

Vegetable Cutlet \$7.00

Mixture of mashed potato and vegetables, bread crumbed and deep fried.

NAASHTA

Light Eats

Khaman Dhokla \$6.00 (view image)

A yellow spongy cake of lightly spiced blend of fermented chickpeas and boiled rice.

Fried Dhokla \$7.00

Deep fried Khaman Dhokla served with chutney.

Pav Bhaji \$8.00 (view image)

Buttery spiced array of seasonal fresh vegetables minced with exotic herbs and served with toasted buns

Puri Bhaji \$8.00

Mildly spiced potato bhaji served with fried whole wheat flour bread

Channa Bhatara \$8.00 (view image)

Spicy chickpeas cooked in ginger and garlic and served with a fried white flour bread

Dosa \$6.00

Thin rice and lentil crepe

Cheese & Chili Dosa \$9.00

Crepe stuffed with Grated Cheese, onion and Chopped chilli

Mexican Dosa \$8.00 (view image)

Crepe stuffed with assorted pepper, jalapeno & salsa

Masala Dosa \$7.00

Crepe stuffed with seasoned potatoes and onions

Pav Bhaji Dosa \$8.00

Crepe stuffed with pav bhaji masala and served with chutney and bhaji

Palak Paneer Dosa \$8.00

Crepe stuffed with spinach and grated paneer, served with chutney and spinach paste

Uttappam \$6.00

Thick rice and lentil pancake

Uttappam Pizza \$9.00

Thick rice and lentil pancake topped with onion, capsicum, tomato and cheese and gratinated

Paratha With Dahi & Achar \$8.00

All Paratha are served with yoghurt and pickle choices:

ALOO PARATHA

MOOLI PARATHA

GOBHI PARATHA

MASALA PANEER PARATHA

ONION CHILI PARATHA

KHAAS KHANA

Vegetable Biryani \$8.00 (view images)

Served with Raitha and Papad

Paneer Kathi Roll \$12.00

Roomali roti rolled with Paneer and vegetable strips

served with mint chutney

Mushroom Kathi Roll \$12.00

Roomali roti rolled with mushroom and vegetable

Steam Rice \$3.00

Jeera Pulao \$7.00

Peas Pulao \$7.00

KHAAS SUBJI

Palak Paneer \$12.00 (view images)

Cottage cheese cubes with rich spinach gravy

Paneer Butter Masala \$12.00 (view images)

Cottage Cheese cubes with tomato and butter gravy

Kadai Paneer \$12.00

Cottage cheese cubes with assorted bell pepper, onion and chef's special kadai masala

Achari Paneer \$12.00

Paneer flavoured with pickle and mixed with onion tomato masala and spices.

Mushroom Hara Pyaz \$10.00

An exotic combination of mushroom and spring onion.

Adraki Gobhi \$9.00

Cauliflower florets cooked with ginger, onion, tomato and spices

Vegetable Chikori \$9.00

Mixed vegetable masala topped with cooked spinach gravy

Bhindi Do Piazza \$9.00

Ladies finger with a fine blend of spices cooked with onion masala.

Subz Khada Masala \$9.00

Carrot, Capsicum, Babycorn and beans sprout tossed with garlic and spicy gravy.

Bombay Café Dal \$9.00

Black gram lentil cooked to perfection with butter and cream.

Yellow Dal Fry \$9.00

Yellow lentil cooked with onion, tomato, chilli and spices.

Dal Panchrattan \$9.00

Five types of lentils combined with spices to create exotic flavour.

Dum Aloo Kashmiri \$9.00

Small potatoes cooked in rich kasmiri style gravy

Aloo Jeera \$9.00

Boiled potato tossed with jeera and spices

TANDOOR SE...

Mushroom Kurkure \$14.00 (view images)

Mushroom stuffed with mixture of cheese, assorted peppers and spices served with mint chutney and pineapple chutney

Sounfia Paneer Tikka \$14.00

Marinated Cottage cheese slices flavoured with aniseed and cooked in tandoor.

Paneer Athishi \$14.00

Mint, Corinder and Capsicum flavoured cottage cheese cooked in tandoor

Aloo Najakath \$14.00

Potato stuffed with mixed veg and dry fruits and roasted in tandoor.

Tandoori Gobhi \$12.00 (view images)

Tender Cauliflowers marinated and cooked in Tandoor

Bhutte Ki Sheekh \$12.00

Mashed corn and spices skewered and cooked in Tandoor

Bharwan Simla Mirch \$12.00

Stuffed capsicum slow roasted in Tandoor

Vegetable Shammi Kebab \$12.00 (view images)

Mixed vegetable and lentil risolles, pan fried.

INDIAN BREADS

Tandoori Roti \$3.00 (view images)

Naan \$3.00 (view images)

Kulcha \$4.00

(Choice of Paneer, Aloo, Gobhi or Mixed)

Garlic Naan \$4.00

Butter Naan \$4.00

Kashmiri Naan \$5.00

Paratha \$3.00

Pudina Paratha \$4.00 (view images)

Missi Roti \$3.00

Dal Paratha \$5.00

Ajwain Paratha \$5.00

Methi Paratha \$5.00

INDIAN CHINESE

Sweet Corn Soup \$5.00

Arguably the most popular Chinese soup in India. At BOMBAY CAFÉ, do as the Indians do and spike it up with some chilli and vinegar.

Hot And Sour Soup \$5.00 (view image)

Perfect to brighten up a dull moment. As the name suggests hot with chilli oil, sour with vinegar and flavoured with light soy.

Vegetable Clear Soup \$5.00

Mixed vegetables cook in a rich vegetable stock and seasonings.

Crispy Vegetable \$9.00 (view image)

Crispy friend vegetables tossed with red chili and soy sauce

Blackpepper Mushroom \$12.00

Fresh mushroom tossed with onion, capsicum and black pepper

Gobhi Manchurian \$9.00 (view image)

A wonderful Indian creation of caulifl ower fritters cooked in a robust ginger, garlic, chilli and coriander sauce

Chilly Paneer \$12.00

Cubes of Indian cottage cheese and capsicum cooked in a very hot red sauce - this one is certainly not for the faint hearted

Vegetable Fried Rice \$8.00

Vegetable cubes fried with rice and garnished with spring onion

Szechwan Fried Rice \$8.00

Rice fried with special Szechwan sauce and vegetables

Vegetable Chow Mein \$12.00

Quick fried noodles topped with vegetable in light soy sauce

Vegetable Hakka Noodle \$8.00 (view image)

Traditional quick fried noodles with mixed vegetables

American Chop Suey \$12.00

Fried Noodles topped with sweet and sour vegetable

INDIAN SIZZLER

Vegetable Sizzler \$16.00

Vegetable patties served with curry sauce, french fries, sauté vegetable, noodles or pau

Paneer Sizzler \$16.00

Paneer patties served with salsa sauce, French fries, sauté vegetable, noodles or pau

Kabab Sizzler \$18.00

Assorted Kababs served on a sizzler plate with dal and roti or naan.

Bombay Cafe Sizzler \$18.00

Vegetable Kada Masala, Black dal, Jeera rice and Paneer tikka on sizzler plate

Chat Sizzler \$16.00

Mini Samosa, Methi Chat, Ragda Patties and Paneer Chat on sizzler plate

DESSERT

Rocket Kulfi \$4.00 (view images)

Mango Kulfi \$5.00

Malai Kulfi \$4.00

Rasmalai \$4.00

Hot Jelebi with Rabri \$4.00

Gulab Jamoon \$4.00

Kala Jamoon \$4.00 (view images)

Rasgulla \$4.00 (view images)

Sizzling Brownie \$8.00

Lychee with Vanila Ice Cream \$5.00

BEVERAGES

SMOOTHIES & MILK SHAKES

Watermelon Smoothie \$5.00

Watermelon with cold milk and ice

Mango Smoothie \$5.00

Mango, low fat yoghurt and ice

Orange Smoothie \$5.00

Orange, low fat yoghurt and ice

Tropical Fruit Smoothie \$5.00

Mixed fruit, cold milk and ice

Chocolate Milk Shake \$5.00

Melted Chocolate, ice cream & milk

Vanilla Milk Shake \$5.00

Vanilla ice cream, with milk

TRADITIONAL BEVERAGE

HOT

Masala Tea \$2.50

Tea brewed with ginger, cardamom and
mint leaves

Plain Tea \$2.00

Coffee \$5.00

Freshly brewed traditional South Indian Coffee
with Milk

COLD

Lassi \$3.50

Homemade curd drink with salt or sugar

Mango Lassi \$4.50

Mango flavoured yogurt drink

Aam Panna \$3.00 (view images)

Traditional raw mango drink served chilled

Shikanjvi \$3.00 (view images)

Indian style lemon drink with a dash of spice

Jal Jeera \$3.00 (view images)

Cumin flavoured drink with lime and salt

Falooda Drink \$6.00 (view images)

Kesar

– Saffron, milk, ice cream and falooda

Dry fruit

– Dry fruits, milk, ice cream and falooda

Royal

– Rose syrup, milk, ice cream and falooda

Fresh Juice \$5.00

Watermelon

Orange

Ganga Jamuna – Mix of Orange and Sweet lime

Mixed fruit juice

Maara Maari – Mix of Pineapple and lime

Pineapple

Lime Juice

SOFT DRINKS

Coke/ Sprite/ Ice Lemon Tea \$2.00

Diet Coke \$3.00

Thumbs Up \$2.00

Mineral Water \$2.00