

# BOMBAY GRILL

**MENU**



## **DINE IN/TAKEOUT**

*Lunch Specials 12-3pm*

**DRINKS**

**APETIZERS**

**TANDOORI**

**VEG/NON VEG CURRIES**

**THALI**

**DESSERT/SIDES**

**CATERING**



**BREAK TIME 3:00-4:30PM**

**LICENSED UNDER LLBO**

**905-554-6666**

# Drinks

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MASALA TEA \$4



**Lassi \$5**

SWEET  
MANGO  
SALT

**Shakes \$5**

MANGO  
VANILLA  
SARBAT (MASALA  
LEMONADE)



**Juice \$4**



MANGO  
ORANGE  
CRANBERRY

**Soft Drinks \$3**

DIET COKE OR COKE  
GINGER-ALE  
SPRITE  
ICE TEA  
ROOT BEER  
PERRIER WATER



**Beer \$6**

COORS LIGHT  
MOLSON CANADIAN  
HENINEKEN  
CORONA  
KINGFISHER #1  
BUDWEISER  
CHEETAH (LIGHT, DARK OR  
MANGO)



**Hard Drinks \$7**

SCOTCH WHISKEY  
GOLD TEQUILA  
WHITE OR DARK RUM  
WHISKEY (JD OR CR)  
DRY GIN

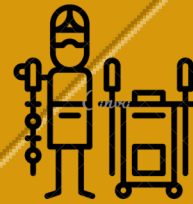


# STARTERS

- Chicken Samosa ..... \$6
- Veg/Onion Pokora ..... \$6  
Fried Fritters
- Aloo Tiki ..... \$5  
Potato patties
- Mixed Appetizers ..... \$10
- 2pc Veg Samosa + Veg and Onion Pakoras and Spring roll
- Chicken/Paneer/Fish Pokora ..... \$10

## Cold Apetizers

- Papri Chat ..... \$7
- Masala Papadum ..... \$3  
Fried papadum with tomatoes, onions, chilies and spices on top



BOMBAY GRILL

## Most Popular



**Veg Samosas 2pc** \$5

Our own filling consisting of potatoes, peas and spices



**Samosa Chat** \$7

Cut Samosas in special spices with yogurt and tamarind



**Momos Veg/Chicken** \$13

Nepali Style Dumplings with our own momo chutney

# TANDOOR

THEY COME OUT  
SIZZLIN

Lamb Sheek Kabob ..... **\$15**

Lamb Skewers

Chicken Tikka ..... **\$15**

boneless chicken pieces are marinated with a spicy  
marinade and then grilled until nicely cooked

Achari Tikka ..... **\$15**

White meat pieces marinated with special achari  
sauce

Reshmi Tikka ..... **\$15**

White meat pieces marinated in special cream sauce

Harilyia Tikka ..... **\$15**

White meat pieces marinated in special fresh mint  
sauce

Lamb Tikka ..... **\$17**

Boneless Lamb marinated in our special sauce

Fish Tikka ..... **\$15**

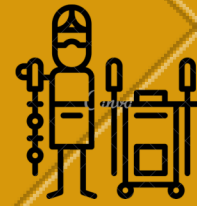
Basa marinated in our special spice then grilled till  
lightly charred

Tandoori Shrimp ..... **\$21**

Shrimp marinated in our special spice then grilled till  
lightly charred

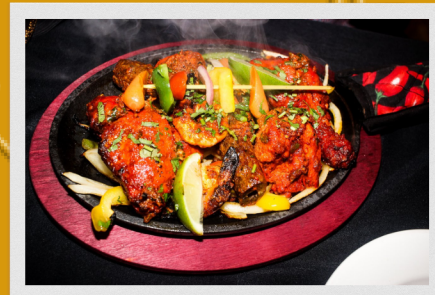
Tandoori Mixed Grill ..... **\$27**

Assortment of Chicken Tikka, Reshmi, Tikka Lamb  
Kebab, and Fish Tikka (30 Pc total)



BOMBAY GRILL

## Best Seller



Tandoori Chicken ..... **\$15**  
Half Chicken with 6 pc



Paneer Tika ..... **\$15**  
Paneer marinated in a special yogurt  
sauce and grilled until lightly  
charred



Chicken Sheek Kabob **\$15**  
Chicken Skewers

# VEGETARIAN

CHOOSE BETWEEN MILD, MEDIUM OR SPICY  
IF YOU HAVE ANY ALLERGIES LET US KNOW

## MOST POPULAR



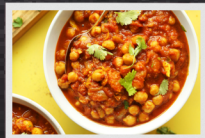
**Aloo Gobi** ..... \$14

Potatoes and Cauliflower with spices



**Malai Kofta** ..... \$15

Malai balls cooked in mild creamy cashew nuts sauce



**Chana Masala** ..... \$14

Curried Chick peas with spices



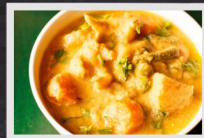
**Dal Makhani** ..... \$15

Mixed lentils cooked in a creamy special spice sauce - Taste best with Garlic Naan



**Yellow Daal Tarka** \$14

Yellow lentils cooked with ginger, tomatoes, and coriander



**Veg Korma** ..... \$15

Mixed Veg cooked in a mild creamy cashew sauce



**Baingan Bharta** \$15

Roasted crushed eggplant cooked with fresh tomatoes, onion and spices



**Karahi Paneer** ..... \$15

Paneer cooked with bell peppers in a spicy masala

**Chili Paner** ..... \$15

Paneer and bell peppers cooked alongside a spicy soy sauce

**Jeera Aloo** ..... \$14

Fried Potatoes cooked with cumin seeds and spices

**Daal Tarka** ..... \$14

Mixed vegetables cooked with ginger, tomatoes and coriander

**Mixed Vegetables** \$14

Mixed Vegetables cooked with herbs and spices

**Bhindi Masala** ..... \$15

Fresh Okra cooked with onions, fresh tomatoes, and special spices

**Aloo Masala** ..... \$14

Potatoes cooked in a special spicy masala

**Vegetable Jalfrazie** \$15

Large chopped vegetables sautéed in vinegar, herbs and spice which gives it a tangy taste

**Mutter Paneer** ..... \$15

Green peas and paneer cooked together with tomato based sauce

**Aloo Mutter** ..... \$14

Potatoes and green peas cooked together in a special sauce

**Saag Aloo** ..... \$14

Curried creamy spinach cooked with potatoes

**Palak Paneer** ..... \$15

Curried creamy spinach cooked with Paneer. Taste best with Garlic Naan

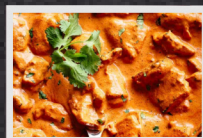
**Paneer Makhani** .... \$15

Tomato based sauce similar with rich creamy flavors cooked with paneer

# NON-VEG CURRIES

WHITE MEAT AVAILABLE FOR CHICKEN +\$1.50  
CHOOSE BETWEEN MILD, MEDIUM OR SPICY  
SHRIMP AND LAMB +\$2

## MOST POPULAR



### Butter Chicken ..... \$15

Chicken cooked with the best butter sauce



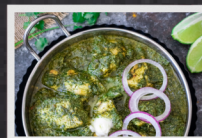
### Chicken Tika Masla \$16

White meat cooked in tandoor then mixed with a special spicy masala



### Karahi ..... \$15

Chicken/Goat/Beef/Fish/Shrimp/Lamb cooked with bell peppers in a spicy masala



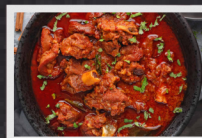
### Saag ..... \$15

Chicken/Goat/Beef/Fish/Shrimp/Lamb curried creamy spinach cooked with Chicken



### Korma ..... \$15

Chicken/Goat/Beef/Fish/Shrimp/Lamb Mixed Veg cooked in a mild creamy cashew sauce



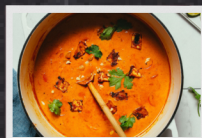
### Vindaloo ..... \$15

Chicken/Goat/Beef/Fish/Shrimp/Lamb Dish cooked in a spicy strong tangy tasting sauce



### Madras ..... \$15

Chicken/Goat/Beef/Fish/Shrimp/Lamb Creamy Coconut sauce in special spices



### Curry ..... \$15

Chicken/Goat/Beef/Fish/Shrimp/Lamb

## MORE DISHES

### Jalfrazie ..... \$15

Large chopped vegetables sautéed in vinegar, herbs and spice which gives it a tangy taste

### Bhuna ..... \$15

Thick sauce with yogurt and onion with special spices

### Achari Goat ..... \$15

Our special sauce cooked with Goat

### Dhansak ..... \$15

Mixed lentils curry cooked with choice of meat

### Roganjosh ..... \$15

Cooked with yogurt and gram masala Taste best beef or lamb

### Chili Chicken ..... \$15

Chicken and bell peppers cooked alongside a spicy soy sauce

### Butter Shrimp ..... \$17

Our butter sauce cooked with shrimp

### Fish Masala ..... \$15

Our special spicy masala sauce with Fish

### Shrimp Masala ..... \$17

Our special spicy masala cooked with Shrimp

# BREADS AND RICE

TO COMPLIMENT YOUR MAIN  
IF YOU HAVE ANY ALLERGIES LET US KNOW. APPLIES TO ALL PAGES

## NAANS ARE BUTTERED



**Naan** ..... \$3  
Buttered Fluffy flat bread from Tandoor



**Jeera Rice (Plain)** \$4  
Basmati Rice cooked with Jeera



**Roti** ..... \$3  
Buttered whole wheat flat bread from Tandoor



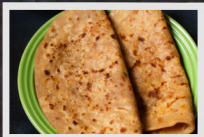
**Green Peas Pualo rice** \$6  
Fried rice with Green peas and species



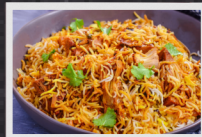
**Garlic Naan**..... \$4  
Buttered Naan prepped with garlic and cooked on tandoor



**Chef Mix Biryani** \$16  
Biryani with Lamb, Chicken, and Shrimp



**Aloo Paratha** ..... \$5  
Wheat bread stuffed with potatoes and spices 🌶️



**Biryani** \$13-15  
CHOOSE FROM, -Veg--Chicken--  
Goat--Beef--Lamb--Shrimp--  
Kebab

## MORE ITEMS!

**Amritsari Kulcha** \$6  
Fine flour bread stuffed with paneer and spices

**Lacha Paratha** \$4  
Layered of crispy bread

**Mint Paratha** ..... \$4  
Mint flavoured whole wheat bread

**Bhatura** ..... \$4  
Deep fried rich flour bread. Taste best with Chana Masala

**Onion Kulcha** \$5  
Rich flour bread stuffed with onion and spices

**Bone-In Biryani (TAKEOUT)**  
2 Pieces of Chicken \$10

**Keema Naan** ..... \$7  
Naan stuffed with CHICKEN or LAMB

**Peshawari Naan** 🥜 \$6  
stuffed with nuts, raisins, and spices

**KABEB WRAP (TAKEOUT)**  
Chicken/Lamb \$8

# SIDES/THALI/

# DESSERT

SINCE 2015

## Thali

Served with Naan, Rice, Raita, Kheer, Mix Pickle, & Papadum

**Veg Thali** ..... \$18

PICK ANY TWO VEG CURRIES

**Non-Veg Thali** ..... \$20

PICK 2 ANY CURRIES ON THE MENU

**Tandoori Thali** ..... \$20

Comes with 2pc Tandoori Chicken, Chicken Kabob and Salad

## Sides

**Salad (choose)** ..... \$5-6

Choices of -Mango - -Garden--Cucumber-

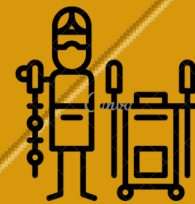
**Chutney** ..... \$2

Choices of -Mango chutney--Tamarind Chutney--  
Mixed Pickle--Onion Salad

**Papadum** ..... \$2

**Raita** ..... \$5

**French Fries** ..... \$5



BOMAY GRILL

## Dessert



**Kheer** ..... \$5

Sweet Indian style rice pudding



**Rasmalai** ..... \$5

2 Pc of Creamy and sweet milk dessert



**Gulab Jamun** ..... \$5

Dough Balls soaked in sweet syrup





# LUNCH SPECIAL

12PM TO 3PM

## NON VEG

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**One compartment box** \$10

Butter Chicken  
Chana Masala  
Rice  
Naan  
Soda

## VEGETARIAN

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**One Compartment Box** \$10

Paneer Item  
Chana Masala  
Rice  
Naan  
Soda