

## DIETARY REQUIREMENTS MENU

### VEGAN MENU

#### STARTERS

<b>Plant Power</b>	10.95
THIS™ isn't chicken pieces cooked with onions and capsicums in a chilli & soy Sauce	
<b>Chilli Tofu</b>	12.95
Tofu cooked with onions and capsicums in a chilli & soy Sauce	
<b>Crispy Corn</b>	9.95
Corn with chilli & spices	
<b>Veg Manchurian</b>	10.95
Vegetable dumplings tossed with Schezuan sauce	
<b>Crispy Bhajia</b>	8.95
Potato slices battered in gram flour, green chillies, coriander and Ba's special spices	
<b>Bombay Bhel</b>	8.95
Puffed rice, sev, tomato and onions infused with coriander and tamarind chutney	
<b>Methi Gota (6)</b>	9.95
Fresh fenugreek and gram flour dumplings	
<b>Chilli Mushroom</b>	10.95
Battered mushrooms cooked with chilli & garlic sauce	

#### MAIN COURSE

<b>Aloo Palak</b>	10.95
Potato chunks & spinach cooked with Chef's special spices	
<b>Aloo Methi</b>	10.95
Potato chunks cooked with fenugreek and tomatoes with Chef's special spices	
<b>Channa Masala</b>	10.95
Chick peas cooked in a special masala with onion, ginger and coriander	
<b>Bhindi ki Sabji</b>	10.95
Fresh baby okra stir fried with red onion slices, green chillies, finely chopped tomatoes and crushed spices	
<b>Yellow Dal (Without Tadka)</b>	9.95
Yellow lentils cooked with Indian spices	

#### RICE

<b>Steamed Rice</b>	5.95
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#### BREADS

<b>Tandoori Roti</b>	3.95
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#### DESSERTS

(Please ask duty manager)

## BOMBAY CENTRAL

CAFÉ | BAR & RESTAURANT

### GLUTEN FREE

#### STARTERS

<b>Chicken Coriander</b>	12.95
Chicken stir fried with fresh coriander, chilli & garlic	
<b>Chilli Chicken</b>	12.95
Chicken cooked with onion, garlic and spices tossed in a chilli & soy sauce	
<b>Crispy Corn</b>	9.95
Corn with chilli & spices	
<b>Chilli Paneer</b>	12.95
Paneer cooked with onions and capsicums in a chilli & soy Sauce	
<b>Paneer Coriander</b>	12.95
Paneer stir fried with fresh coriander, chilli & garlic	
<b>Chilli Mushroom</b>	10.95
Battered mushrooms cooked with chilli & garlic sauce	

#### MAIN COURSE

<b>Fish Kolhapuri</b>	12.95
Tilapia fish cooked with coconut milk, curry leaves and hand crushed spices	
<b>Fish Masala</b>	12.95
Tilapia fish cooked with onions, coconut milk and red chillies	
<b>Methi Chicken</b>	11.95
Chicken cooked with fresh fenugreek, onions and tomatoes	
<b>Desi Chicken</b>	11.95
Chicken cooked with Chef's special Masala	
<b>Lamb Roganjosh</b>	12.95
Lamb cooked with fresh tomato, paprika and red chilli	
<b>Karahi Lamb</b>	12.95
Tender lamb pieces cooked with onion and capsicums	
<b>Palak Paneer</b>	11.95
Cottage Cheese cooked with fresh spinach	
<b>Paneer Corn Masala</b>	11.95
Paneer and corn cooked in chef's special sauce and spices	
<b>Methi Corn</b>	10.95
Corn cooked with fresh fenugreek in a rich tomato and yoghurt sauce	
<b>Chana Masala</b>	10.95
Chick peas cooked in a special masala with onion, ginger and coriander	
<b>Dal Makhani</b>	9.95
Black Lentils delicately cooked by night	

Please speak to the manager regarding any allergy concerns you may have. Whilst every effort is made, **we cannot guarantee that each dish is free from traces of allergens.**  
Allergen chart is available.  
Please inform a manager when ordering.  
Restaurant Manager: Ana

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### GLUTEN FREE

#### RICE & BIRYANIS

<b>Steamed Rice</b>	5.95
<b>Jeera Rice</b>	6.95
<b>Pulao Rice</b>	6.95
<b>Vegetable Biryani</b>	11.95
<b>Chicken Biryani</b>	13.95
<b>Lamb Biryani</b>	14.95

### JAIN MENU

#### STARTERS

<b>Crispy Corn</b>	9.95
Corn with chilli & spices	
<b>Chilli Paneer</b>	12.95
Paneer cooked with capsicums in a chilli & soy Sauce	
<b>Chilli Mushroom</b>	10.95
Mushrooms cooked with capsicums in a chilli & soy Sauce	
<b>Methi Gota</b>	9.95
Fresh fenugreek and gram flour dumplings	

#### MAIN COURSE

<b>Channa Masala</b>	10.95
Chick peas cooked in a special masala and coriander	
<b>Corn Methi</b>	10.95
Corn cooked with fresh fenugreek in a rich tomato and yoghurt sauce	
<b>Paneer Makhani</b>	12.95
Cottage cheese cooked in fresh tomato gravy garnished with butter and cream	
<b>Dal Makhani</b>	9.95
Black lentils delicately cooked overnight	

**Note:**  
All the products in the Jain Menu also qualifies as no Onion no Garlic food.

Please refer to allergen list for information about Desserts

PLEASE ASK FOR MANAGER WHEN ORDERING

शुभ यात्रा  
**HAPPY JOURNEY**



## DAIRY FREE MENU

### STARTERS

<b>Fish Amritsari</b> 🌶️	12.95
Tilapia fillet fried in light batter	
<b>Lamb Sheekh Kebab</b> 🌶️	9.95
Minced lamb blended with spices, herbs and fresh green chillies cooked in slow fire Tandoor	
<b>Chilli Chicken</b> 🌶️	12.95
Chicken cooked with onion, garlic and spices tossed in a chilli & soy sauce	
<b>Chicken Lollipop</b> 🌶️	12.95
Chicken wings marinated in garlic, herbs and house spices	
<b>Crispy Corn</b> 🌶️	9.95
Corn with chilli & spices	
<b>Chilli Mushroom</b> 🌶️	10.95
Battered mushrooms cooked with chilli & garlic sauce	
<b>Veg Manchurian</b>	10.95
Vegetable dumplings tossed with Schezuan sauce	

### MAIN COURSE

<b>King Prawn Masala</b> 🌶️	15.95
King prawns cooked in an onion and tomato sauce	
<b>Fish Kolhapuri</b>	12.95
Tilapia fish cooked with coconut milk, curry leaves and hand crushed spices	
<b>Desi Chicken</b> 🌶️	12.95
Chicken cooked with Chef's special Masala	
<b>Chicken Kolhapuri</b> 🌶️🌶️	12.95
Chicken Curry cooked with coconut milk and red chilli paste	
<b>Lamb Karahi</b> 🌶️	12.95
Tender lamb pieces cooked with onion and capsicum	
<b>Tofu Masala</b> 🌶️	11.95
Tofu cooked in chef's special sauce	
<b>Channa Masala</b>	10.95
Chick peas cooked in a special masala with onion, ginger and coriander	
<b>Veg Kolhapuri</b> 🌶️🌶️	10.95
Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices	
<b>Dal Tadka</b> (Without Tadka)	9.95
Yellow lentils cooked with Indian spices	

### RICE

<b>Steamed Rice</b>	5.95
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### BREADS

<b>Tandoori Roti</b>	3.95
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### SPICE GUIDE

.....	Mild
🌶️.....	Medium
🌶️🌶️.....	Hot

Please refer to Mild Menu on the last page

## NO ONION AND NO GARLIC MENU

### STARTERS

<b>Papri Chaat</b> 🌶️	8.95
Crispy wafer pieces, chickpeas, potato, yoghurt and tamarind topped with chaat masala	
<b>Crispy Bhajia</b>	8.95
Potato slices battered in gram flour, green chillies, coriander and Ba's special spices	
<b>Plain Mogo</b>	8.95
Crispy fried cassava chips	

### MAIN COURSE

<b>Veg Kolhapuri</b> 🌶️🌶️	10.95
Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices	
<b>Bhindi Ki Sabji</b> 🌶️	10.95
Fresh baby okra stir fried with green chillies, finely chopped tomatoes and crushed spices	
<b>Bombay Aloo</b>	10.95
Potato chunks delicately cooked on a slow fire covered pot with the Bombay spices, fresh tomatoes and ginger	

Prices include VAT at 20%.  
A 10% discretionary service charge will be added to your bill, this is shared across the team.



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FREE WIFI  
"BombayCentral"



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