

BITES

Bombay Mix 🌿🔥	5.95
<i>Fried peanuts, fresh chilli, onion and crisps with lemon and spices</i>	
Bombay Cheese Mix 🌿🔥	6.95
<i>Fried peanuts, fresh chilli, onion and crisps with lemon and spices</i>	
Fried Papad 🌿 (2)	2.50
Roasted Papad 🌿 (2)	2.75
Masala Papad 🌿🔥	2.50
<i>Poppadum with tomatoes, onion, chilli and spices</i>	
Pani Puri (6) 🌿🔥	6.95
<i>Crispy cups, served with chickpeas and potatoes mixed with chaat masala and served with refreshing mint and tamarind water</i>	
Makai on the Cob (3 pieces) 🌿🔥	6.95
<i>Corn on Cob roasted in our slow fire tandoor, drizzled with lemon and chef's special spices (mild available)</i>	
Dahi Puri 🌿 (4)	5.95

NON-VEG STARTERS

Tandoori Chicken Wings (4) 🌿🔥	12.95
<i>Chicken wings marinated in Kashmiri chilli paste cooked in our slow fire tandoor</i>	
Chicken Tikka 🌿🔥	12.95
<i>Pieces of chicken breast marinated in herbs, spices and then cooked in our slow fire Tandoor</i>	
Chilli Chicken 🌿🔥	12.95
<i>Chicken cooked with onion, garlic and spices, tossed in a chilli and soy sauce</i>	
Chicken Coriander 🌿🔥	12.95
<i>Chicken stir fried with fresh coriander, chilli and garlic</i>	
Chicken Lollipop (in Schezuan Sauce) (4) 🌿🔥	12.95
<i>Chicken wings marinated in garlic, herbs and house spices</i>	
Lamb Samosas (4)	6.95
Lamb Chops (4) 🌿🔥	12.95
<i>Succulent lamb chops marinated with tempered yoghurt, hand crushed spices and Kashmiri paste, cooked in our slow fire tandoor</i>	
Sheekh Kebab (4) 🌿🔥	9.95
<i>Minced lamb blended with spices, herbs and fresh green chillies cooked in our slow fire Tandoor</i>	

SEAFOOD STARTERS

Tandoori King Prawns (8) 🌿🔥	19.95
<i>King prawns marinated in spices and cooked in our slow fire Tandoor</i>	
Chilli King Prawns 🌿🔥	19.95
<i>King prawns stir fried with chilli, garlic and ginger</i>	
Mahi Kali Mirch 🌿🔥	13.95
<i>Tilapia Fish in chef's special marination seasoned with black pepper and grilled in our slow fire tandoor</i>	
Fish Amritsari (4) 🌿🔥	13.95
<i>Tilapia fillet fried in a light batter</i>	

Please speak to the team 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)

VEGETARIAN STARTERS

Papri Chaat 🌿🔥	8.95
<i>Crispy wafer pieces, chickpeas, potato, yoghurt, tamarind and green chutney topped with chaat masala, pomegranate and sev</i>	
Samosa Chaat 🌿🔥	8.95
<i>Vegetable samosas topped with yoghurt, tamarind and green chutney with sev and chaat masala</i>	
Bombay Bhel 🌿🔥	8.95
<i>Puffed rice, sev, tomato and onions infused with coriander and tamarind chutney</i>	
Punjabi Veg Samosa 🌿 (3)	6.95
Crispy Bhajia 🌿	8.95
<i>Potato slices battered in gram flour, green chillies, coriander and Ba's special spices</i>	
Crispy Corn 🌿🔥	9.95
<i>Sweetcorn tossed with chilli and spices</i>	
Methi Gota (3) 🌿🔥	6.95
<i>Fresh fenugreek and gram flour dumplings</i>	
Tandoori Broccoli 🌿🔥🔥	9.95
<i>Broccoli infused with saffron, marinated with spices and cooked in our slow fire tandoor</i>	
Paneer Tikka 🌿🔥	12.95
<i>Cottage cheese marinated in yoghurt and spices, cooked in our slow fire tandoor</i>	
Paneer Coriander 🌿🔥	12.95
<i>Paneer stir fried with fresh coriander, chilli and garlic</i>	
Masala Fries (Dry Spice) 🌿🔥	7.95
<i>Fries tossed in chef's special spice</i>	
Chilli Garlic Fries 🌿🔥🔥	8.95
<i>Fusion Fries tossed in our special chilli garlic sauce</i>	
Chilli Paneer 🌿🔥	12.95
<i>Cottage cheese cooked with onions and capsicums in Schezuan sauce</i>	
Chilli Mushroom 🌿🔥	10.95
<i>Battered mushrooms tossed with Schezuan sauce</i>	
Veg Manchurian 🌿🔥🔥	10.95
<i>Vegetable dumplings tossed in Schezuan sauce</i>	
Plain Mogo 🌿	8.95
<i>Crispy fried cassava chips</i>	
Mari Mogo 🌿🔥	9.95
<i>Cassava cooked with black pepper, lemon and fresh garlic</i>	
Chilli Garlic Mogo 🌿🔥	9.95
<i>Cassava cooked with chilli and garlic sauce</i>	
Masala Mogo (Dry Spice) 🌿🔥	9.95
<i>Cassava with onions, peppers, chilli and spices</i>	
Chilli Tofu 🌿🔥	12.95
<i>Tofu wok fried with capsicums and chilli soya sauce</i>	

NEW DISHES

Crispy Bhindi 🌿🔥	9.95
<i>Baby Okra coated with gram flour, special spices and gently fried</i>	
Vegan Popcorn Chicken 🌿🔥	10.95
<i>Mock chicken pieces cooked with onions and capsicums in a chilli & soy sauce</i>	
Vegetable Spring Rolls (4) 🌿	7.95
Jalapeno Poppers (4) 🌿🔥	8.95
Daal Vada 🌿🔥	8.95
Jeera Chicken 🌿🔥	12.95
<i>Boneless chicken cooked with black pepper and cumin</i>	
Salmon Tikka 🌿🔥	12.95



VEGETARIAN MAIN DISHES

Channa Masala 🌿🔥	10.95
<i>Chick peas cooked in a special masala with onion, ginger and coriander</i>	
Methi Corn 🌿🔥	10.95
<i>Corn cooked with fresh fenugreek in rich tomato and yoghurt sauce</i>	
Bhindi Ki Sabji 🌿🔥	10.95
<i>Fresh baby okra stir fried with red onion slices, green chillies, finely chopped tomatoes and crushed spices</i>	
Vegetable Kofta Curry 🌿🔥	10.95
<i>Cooked using fresh vegetables, onion, garam masala and green chilli</i>	
Paneer Tikka Masala 🌿🔥	12.95
<i>Tandoori paneer tikka pieces cooked in a creamy tomato sauce</i>	
Karahi Paneer 🌿🔥	12.95
<i>Tandoori paneer pieces cooked with peppers, onions and tomatoes in karahi sauce</i>	
Saag Paneer 🌿🔥	12.95
<i>Cottage cheese cooked with fresh spinach</i>	
Paneer Makhani 🌿🔥	12.95
<i>Cottage cheese slow cooked in a fresh tomato sauce, garnished with butter and cream</i>	
Bombay Aloo 🌿	10.95
<i>Potato chunks delicately cooked on a slow fire covered pot with the famous Bombay spices, fresh tomato and ginger</i>	
Aloo Methi 🌿🔥	10.95
<i>Potatoes cooked with fresh fenugreek and chef's special spices</i>	
Aloo Baigan 🌿🔥	10.95
<i>Potato and Aubergine Curry</i>	
Baigan Bharta 🌿🔥	10.95
<i>Aubergine cooked in a special masala with onion, tomato and coriander</i>	
Jeera Aloo 🌿🔥	10.95
<i>Potatoes Tossed with Cumin seeds and spices</i>	
Egg Curry 🌿🔥	11.95
<i>Boiled free range eggs cooked in a spicy tomato sauce</i>	

NON-VEG MAIN DISHES

Butter Chicken	12.95
<i>Chicken tikka cooked in a rich creamy sauce with tomato and garam masala</i>	
Chicken Tikka Masala 🌿🔥	12.95
<i>Tender pieces of chicken tikka cooked in a creamy tomato sauce</i>	
Methi Chicken 🌿🔥	12.95
<i>Chicken cooked with fresh fenugreek, onions and tomatoes</i>	
Karahi Chicken 🌿🔥	12.95
<i>Chicken pieces cooked with peppers, onions and tomatoes in karahi sauce</i>	
Desi Chicken 🌿🔥	12.95
<i>Chicken cooked with the Chef's special masala</i>	
Chicken Saag 🌿🔥	12.95
<i>Tender chicken peices cooked in a spinach gravy</i>	
Lamb Rogan Josh 🌿🔥	13.95
<i>Lamb cooked with fresh tomato, paprika and red chilli</i>	
Keema Mutter 🌿🔥	12.95
<i>Tender minced lamb cooked with peas, tomatoes and green chilli</i>	
Karahi Lamb 🌿🔥	13.95
<i>Tender lamb pieces cooked with onion and capsicum</i>	
Lamb Saag 🌿🔥	13.95
<i>Tender lamb peices cooked in a spinach gravy</i>	

SEAFOOD MAINS

- Fish Masala**  12.95
Tilapia fish cooked with coconut milk, curry leaves and hand crushed spices
- King Prawn Masala**  15.95
King prawns cooked in an onion and tomato sauce


BREADS

- Plain Naan**  3.75
- Butter Naan**  3.95
- Garlic Naan**  4.50
- Chilli Garlic Naan**  4.50
- Station Babu's Favourite Naan**   5.50
Butter Naan stuffed with fresh green Chili, Cheese, and Garlic
- Peshwari Naan**  4.95
Stuffed naan with nuts, sultanas and mango puree
- Tandoori Roti**  3.95
- Lacha Paratha**  4.95
Layered wheat flour paratha
- Cheese Naan**  4.95







RICE / BIRYANI

- Steamed Rice**  6.95
- Pilau Rice**  7.95
- Jeera Rice**  7.95
- Biryani - Basmati rice flavoured with exotic spices and saffron, layered with Mixed Veg, Chicken, Prawns or Lamb, cooked on a low flame. Served with Raita*
- Vegetable Biryani**   11.95
- Egg Biryani**  12.95
- Chicken Biryani**  13.95
- Lamb Biryani**  14.95
- King Prawn Biryani**  17.95

DALS

- Tadka Dal**  9.95
Yellow lentils garnished with garlic, dried red chilli and cumin
- Dal Makhani** 9.95
Black lentils delicately cooked overnight

SIDES

- Plain Yoghurt**  3.95
- Raita**  4.95
Spiced yoghurt with cucumber
- Onion Salad**  2.95
Onions, chilli and lemon
- Kachumber**  4.95
Finely chopped cucumber, carrot, tomato and onion salad, tossed with spices
- Green Salad**  4.95
Cucumber, tomatoes, carrots, onions, chilli, lemon and blackpepper dressing
- Fries (plain)**  4.95

SOFT DRINKS & JUICES

MINERALS	330 ml	750 ml
Still Water	2.50	3.95
Sparkling Water	2.50	3.95
SOFT DRINK / JUICES	200 ml	300 ml
Thumbs up (Indian Cola)		3.95
Limca (Indian Lemonade)		3.95
	200 ml	330 ml
Coke Zero		3.55
Coca Cola		3.55
Diet Coke		3.55
Sprite		3.55
Fanta		3.55
Lemonade	2.65	
Soda Water	2.65	
Tonic Water	2.65	
Slim Line Tonic	2.65	
Ginger Ale	2.65	
Ginger Beer	2.65	
Red Bull 250ml	3.50	
Juices	2.95	
<i>pineapple, apple, mango, cranberry, orange, tomato</i>		
J20		2.95
<i>(See server for available flavours)</i>		
Passion Juice		4.95
Limbu Pani		4.95
LASSI'S		
Salted Lassi		3.95
Sweet Lassi		3.95
Mango Lassi		4.50

HOT DRINKS

- House Chai** 2.95
- Cappuccino** 3.95
- Café Latte** 3.95
- Macchiato (single/double)** 1.75/2.95
- Café Mocha** 3.95
- Americano** 3.50
- Espresso (single/double)** 1.75/2.95
- Hot Chocolate** 2.95
- Fresh Mint Tea** 2.95
- Tea** 2.95
(English Breakfast/Peppermint/Earl Grey/Camomile)
- Lemon Water (hot)** 2.50

DESSERT

- Kulfi Sticks** 3.95
Malai
Pistachio
- Warm Chocolate Brownie** 6.95
Served with a scoop of Vanilla Ice Cream and chocolate sauce
- TRADITIONAL DESSERTS:**
- Gulab Jamun (2)** 4.95
- Ras Malai (2)** 4.95
- Gajar Halwa** 4.95
- Paan (sweet)** 2.85

SPICE GUIDE

- Mild
- Medium 
- Hot 
- Mild menu available
- Vegetarian 

Before ordering, please let your server know of any allergies or dietary requirements. Please note that with respect to nut allergies, our dishes may contain or have been in contact with nuts. Prices include VAT at 20%. A 10% discretionary service charge will be added to your bill, this is shared across the team.