À LA CARTE

BITES

Bombay Mix 💋 🏏	5.95
Bombay Cheese Mix 🌶 🦾 Fried peanuts, fresh chilli, onion, cheese and crisps with lemon and spices	6.95
Fresh Handcooked Crisps V V NEW. Freshly cooked on site. Seasoned with chilli spices	4.95
Fried Papad Ø Y (2)	2.95
Roasted Papad 🕖 🇸 (2)	2.95
Masala Papad 🕖 🏏	2.75
Pani Puri (6) V V Crispy cups, served with chickpeas and potatoes mixed with chaat masala and served with refreshing mint and tamarind water	6.95
Makai on the Cob (3 pieces) V S Corn on Cob roasted in our slow fire tandoor, drizzled with lemon and chef's special spices (mild available)	6.95
Dahi Puri / (4)	5.95

NON-VEG STARTERS

Jeera Chicken 🔰 NEW	13.95
Boneless chicken cooked with black pepper and cumin	
Tandoori Chicken Wings (5) 🗲	13.95
Chicken wings marinated in Kashmiri chilli paste cooked in our slow fire tandoor	10.75
	40.05
Chicken Tikka 🗲	13.95
Pieces of chicken breast marinated in herbs, spices and then cooked	
in our slow fire Tandoor	
Chilli Chicken 🄰 🌟	13.95
Chicken cooked with onion, garlic and spices, tossed in a chilli and soy sauce	
Chicken Coriander 🥖 📩	13.95
Chicken stir fried with fresh coriander, chilli and garlic	10.75
	40.05
Chicken Lollipop (in Schezuan Sauce) (4) 🥕	13.95
Chicken wings marinated in garlic, herbs and house spices	
Lamb Samosas 🗡 (4)	6.95
1 l. Cl (4) 5	40.05
Lamb Chops (4) 🥖	13.95
Succulent lamb chops marinated with tempered yoghurt, hand crushed spices	
and Kashmiri paste, cooked in our slow fire tandoor	
Sheekh Kebab (4) 🥖	10.95
Minced lamb blended with spices, herbs and fresh green chillies cooked	10.73
in our slow fire Tandoor	
in our slow fire rundoor	

SEAFOOD STARTERS

Tandoori King Prawns (8) 🍼	19.95
King prawns marinated in spices and cooked in our slow fire Tandoor	
Chilli King Prawns 🥕	19.95
King prawns stir fried with chilli, garlic and ginger	
Mahi Kali Mirch 🥖	14.95
Tilapia Fish in chef's special marination seasoned with black pepper	
and grilled in our slow fire tandoor	
Fish Amritsari (4) 🗲	14.95
Tilapia fillet fried in a light batter	

VEGETARIAN STARTERS

Papri Chaat Ø 🗲 🐈	9.9
Crispy wafer pieces, chickpeas, potato, yoghurt, tamarind and green chutney	
topped with chaat masala, pomegranate and sev	
Samosa Chaat 🕖 🇲	9.9
Vegetable samosas topped with yoghurt, tamarind and green chutney	
with sev and chaat masala	
Punjabi Veg Samosa 🥒 (3)	6.9
Crispy Bhajia / V /	9.9
Potato slices battered in gram flour, green chillies, coriander and Ba's special spi	ices
Crispy Corn Ø V 5 🛧	
Sweetcorn tossed with chilli and spices	
Methi Gota (8) 💋 🏏	8.9
Fresh fenugreek and gram flour dumplings	
Tandoori Broccoli 🥖 🏂	9.9
Broccoli infused with saffron, marinated with spices and cooked in our slow fire	tandoor
Paneer Tikka 💋 🄰	
Cottage cheese marinated in yoghurt and spices, cooked in our slow fire tandoo	r
Paneer Coriander 🥒 🏂 🔭	
Paneer stir fried with fresh coriander, chilli and garlic	10.7.
Masala Fries (Dry Spice) 💋 🏏	7.9
Fries tossed in chef's special spice	
Chilli Garlic Fries Ø 🗸 🗲	8.9
Fusion Fries tossed in our special chilli garlic sauce	
Chilli Paneer 💋 🌶 🔭	13.9
Cottage cheese cooked with onions and capsicums in Schezuan sauce	13.7.
Chilli Mushroom Ø 🏏	12.9
Battered mushrooms tossed with Schezuan sauce	12./.
Veg Manchurian 🕖 🏏	12.9
Vegetable dumplings tossed in Schezuan sauce	12./.
Plain Mogo 🔊 🗸	8.9
Crispy fried cassava chips	0.7.
Mari Mogo 🎶	0.01
Cassava cooked with black pepper, lemon and fresh garlic	7.7.
Chilli Garlic Mogo 🔊 🏏 🟃	0.01
Cassava cooked with chilli and garlic sauce	7.7.
Masala Mogo (Dry Spice) / 1/5	0.01
Cassava with onions, peppers, chilli and spices	7.7.
Chilli Tofu 🖉 🏏 🔆	12.0
Tofu wok fried with capsicums and chilli soya sauce	12.93
	8.9
Daal Vada Ø 🏏 💆	
Vegan Jeera Chicken Ø ₹ № NEW	11.9
Mock chicken pieces cooked with black pepper and cumin	
Crispy Bhindi Ø V 🗲 🔭 NEW	9.9
Baby Okra coated with gram flour, special spices and gently fried	
Vegan Popcorn Chicken V V NEW.	11.9
Mock chicken pieces cooked with onions and capsicums in a chilli & soy sauce	
Vegetable Spring Rolls (4) NEW	8.9

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 MAIN DISHES

Vegetable Kolhapuri 🔰 🏂	.95
Assorted fresh garden vegetables delicately cooked with an aromatic blend of spices	
Channa Masala 💋 🏂 🔭 11.	.95
Chick peas cooked in a special masala with onion, ginger and coriander	
Methi Corn 🕖 🌶 🌟 11.	.95
Corn cooked with fresh fenugreek in rich tomato and yoghurt sauce	
Bhindi Ki Sabji 🕖 🄰11.	
Fresh baby okra stir fried with crushed spices, green chillies and finely chopped tomatoes	S
Vegetable Kofta Curry 🥒 🏂	.95
Cooked using fresh vegetables, onion, garam masala and green chilli	
Paneer Tikka Masala 🕖 🄰	.95
Tandoori paneer tikka pieces cooked in a creamy tomato sauce	
Karahi Paneer 🕖 🗲	.95
Tandoori paneer pieces cooked with peppers, onions and tomatoes in karahi sauce	
Saag Paneer 🕖 🄰	.95
Cottage cheese cooked with fresh spinach	
Paneer Makhani 💋	.95
Cottage cheese slow cooked in a fresh tomato sauce, garnished with butter and cream	
Bombay Aloo 🕖 🏂	
Potato chunks delicately cooked with the famous Bombayspices, fresh tomato and ginge	er
Aloo Methi 🕖 🄰	.95
Potatoes cooked with fresh fenugreek and chef's special spices	
Baigan Bharta 🕖 🄰 🏃	.95
Aubergine cooked in a special masala with onion, tomato and coriander	
Jeera Aloo 💋 💆	.95
Potatoes Tossed with Cumin seeds and spices	
Egg Curry 🔰	.95
Boiled free range eggs cooked in a spicy tomato sauce	

NON-VEG MAIN DISHES

Butter Chicken	12.95
Chicken tikka cooked in a rich creamy sauce with tomato and garam masala	
Chicken Tikka Masala 🗲	13.95
Tender pieces of chicken tikka cooked in a creamy tomato sauce	
Methi Chicken 🗲 🔭	13.95
Chicken cooked with fresh fenugreek, onions and tomatoes	
Karahi Chicken 🗲	13.95
Chicken pieces cooked with peppers, onions and tomatoes in karahi sauce	
Desi Chicken 🄰 🟃	13.95
Chicken cooked with the Chef's special masala	
Chicken Saag 🗲	13.95
Tender chicken peices cooked in a spinach gravy	10.75
Lamb Rogan Josh 🗲 🌟	13.95
Lamb cooked with fresh tomato, paprika and red chilli	10.75
Keema Mutter 🗲	13.95
Tender minced lamb cooked with peas, tomatoes and green chilli	13.73
Karahi Lamb	13.95
Tender lamb pieces cooked with onion and capsicum	13.73
Lamb Saag 5	42.05
	13.95
Tender lamb peices cooked in a spinach gravy	40.05
Lamb Kolhapuri	13.95
Tender lamb pieces cooked with coconut milk and red chilli paste	
Chicken Kolhapuri	13.95
Chicken curry cooked with coconut milk and red chilli paste	

À LA CARTE

SEAFOOD MAINS

Fish Masala 🗲 🟃	13.95
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	
Fish Kolhapuri	13.95
Tilania fish cooked with onions, coconut milk and red chillies	

BREADS

Plain Naan 🥒	3.95
Butter Naan 🥒	4.25
Garlic Naan 💋 📩	4.85
Chilli Garlic Naan 🥖 🏂	
Station Babu's Favourite Naan 💋 🌶 🔭 Butter Naan stuffed with fresh green Chili, Cheese, and Garlic	5.95
Peshwari Naan Stuffed naan with sultanas and mango puree	5.85
Tandoori Roti 💋 🇸	3.95
Tandoori Roti with butter 🥖	4.25
Lacha Paratha D Layered wheat flour paratha	4.95
Cheese Naan Ø	5.85

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 🌽 🥆 💋	13.95
Egg Biryani 🗲	14.95
Chicken Biryani 🌽	14.95
Lamb Biryani 🄰 🌟	15.95
King Prawn Biryani 🌽	17.95

Tadka Dal 🗲	11.95
Yellow lentils garnished with garlic, dried red chilli and cumin	
Dal Makhani 📩	11.95
Plack lentils delicately socked overnight	

THEBOMBAYCENTRAL.COM









SIDES	
Plain Yoghurt Ø	
Spiced yoghurt with cucumber and carrot Onion Salad V	2.95
Onions, chilli and lemon Kachumber V	4.95
Finely chopped cucumber, carrot, tomato and onion salad, tossed with spices Green Salad V	6.95
Cucumber, tomatoes, carrots, onions, chilli, lemon and blackpepper dressing Fries (plain) V	4.95

SOFT DRINKS & JUICES

MINERALS	330 ml	750 ml
Still Water	2.65	3.95
Sparkling Water	2.65	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		3.95
Coca Cola		3.95
Diet Coke		3.95
Sprite		3.95
Fanta		3.95
Lemonade	2.95	
Soda Water	2.95	
Tonic Water	2.95	
Slim Line Tonic	2.95	
Ginger Ale	2.95	
Ginger Beer	2.95	
Red Bull 250ml	3.95	
Juices pineapple, apple, mango, cranberry, orange, tomato	2.95	
J20 (See server for available flavours)		3.95
JZO (See server for available flavours)	Glass	Jug
Passion Juice	5.50	17.95
Limbu Pani	5.50	
LASSI		
Mango Lassi	4.95	16.95
Mango Lassi	4.93	10.93

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	3.95
Fresh Mint Tea	2.95
Tea	2.95
(English Breakfast/Peppermint/Earl Grey/Camomile)	
Lemon Water (hot)	2.50

DESSERT

Kulfi Sticks	3.95
Warm Chocolate Brownie	8.95
Served with a scoop of Vanilla Ice Cream and chocolate sauce Vanilla and Biscoff Cheesecake	8.95

TRADITIONAL DESSERTS:	
Gulab Jamun (2)	5.9
Ras Malai (2)	
Gajar Halwa	
Paan (sweet)	
Ice Cream Scoop	2.9
Double Ice Cream Scoop	
Vanilla or Chocolate	

SPICE GUIDE

Mild Mild menu available Medium Vegan Hot Vegetarian //

Station Master's Recomendation

Dietary Requirements Menu available

(Full menu options for: Vegan, Gluten Free, Jain, Dairy Free & No Onion No

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.