

Lunch Menu

Starters

ONION BHAJI • PRAWN COCKTAIL • VEGETABLE PAKORA • CHICKEN WING PAKORA • SOUP

Main Meals

SPECIAL CHICKEN BHUNA • SPECIAL LAMB BHUNA • SPECIAL VEGETABLE BHUNA • SPECIAL PRAWN BHUNA

Bombay Cottage special bhooma are cooked in a thick Bhuna sauce with diced onion and green peppers, fresh herbs and coriander.

LAMB CURRY • PRAWN CURRY • CHICKEN CURRY • VEGETABLE CURRY

KEEMA (MINCE) CURRY • DAAL (LENTIL) CURRY

CHICKEN DOPIAZA

Cooked in a medium sauce with sliced onion.

CHICKEN KORMA

Cooked in a creamy sauce with added coconut.

ALL THE ABOVE CURRIES ARE SERVED WITH A CHOICE OF FRIED RICE, PLAIN NAN, 2 CHAPATIS. ALL DISHES CAN BE MADE MILD OR HOT AT 50P EXTRA COST. SPECIAL NANS 95P EXTRA.

Pooris *New*

CHICKEN POORI • PRAWN POORI • LAMB POORI • VEGETABLE SHIMLA POORI

A lightly fluffy round bread, deep fried. They are available in two different flavours. Bombay style is sweet & sour, Punjabi style is slightly hot.

Tandoori Dishes

LAMB TIKKA • CHICKEN CHAAT • CHICKEN TIKKA

All dishes are served with salad, fried rice and curry sauce. (Special sauces from £1)

Western Dishes

FRIED SCAMPI • PLAIN OMELETTE • CHICKEN SALAD • FRIED CHICKEN • CHICKEN NUGGETS

All the above dishes are served with French fries and salad.

Sweets

ICE CREAM • COFFEE • TEA

EXPRESS 1 COURSE £4.95 • EXPRESS 2 COURSES £5.95

(Served Monday to Friday 12noon 'til 2.30pm)

3 COURSES £6.95

(Served Monday to Saturday 12noon 'til 2.30pm)

(Served Monday to Saturday 12noon 'til 4.00pm)

Connoisseur's Lunch Menu

Starters

CHICKEN, MUSHROOM, FISH OR VEGETABLE PAKORA • CHANA CHAAT • MUSHROOM CHAAT
CHILLI CHICKEN WINGS • POPPADOMS AND SPICED ONIONS • CHILLI MUSHROOMS • CHICKEN CHAAT
GARLIC MUSHROOMS • SOUP • EGG MAYONNAISE • PRAWN COCKTAIL

Main Meals

CEYLONESE KORMA

By far the most popular Korma dish. Cooked with creamed coconut, fresh cream, mild spices & freshly pureed tomatoes.

PASANDA KORMA

Mildly cooked in a sauce using yoghurt, ground cashew nuts, fresh cream and topped with almond flakes.

CHASNI

A tangy sweet and sour dish, cooked with fresh cream, lightly spiced and cooked with lemon.

BALTI GOSHT

Cooked with fresh chopped green peppers, onions, tomatoes, various herbs and ground spices. A unique eating experience to tingle the taste buds.

ROGAN JOSH

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs. Served in a Karahi.

VEGETABLE SHIMLA BHAJI

Cooked with peppers, tomatoes, onions, herbs and spices. Choice of cauliflower, aubergine, okra or potatoes.

PUNJABI MASALA

Cooked in a curry sauce with sliced green pepper flavoured with Punjabi herbs and spices. Medium strength.

TANDOORI MASALA

Cooked in a cast iron Karahi with yoghurt, peppers, onions, slightly hot sauce, fresh herbs and spices.

REZAL-LA

A hot spicy, tangy sauce made with fresh green chillies, fresh herbs and spices. Served in a Karahi. A slightly hot dish.

CEYLONESE CURRY

A fiery hot curry cooked with lemon, fresh green chillies, cream coconut, herbs and spices.

ALL THE ABOVE DISHES ARE AVAILABLE IN LAMB OR CHICKEN OR PRAWNS, TIKKA STYLE AVAILABLE 95P EXTRA.

KEEMA BALTI

Pan fried minced lamb cooked with spring onion, cherry tomatoes and green peppers with a touch of chilli sauce giving it a slightly hot strength.

ALL THE ABOVE DISHES ARE SERVED WITH A CHOICE OF FRIED RICE, PESHWARI NAN, GARLIC NAN OR 2 SPECIAL CHAPATIES.

Tandoori Dishes

CHICKEN TIKKA • LAMB TIKKA • CHICKEN TANDOORI

ALL TANDOORI DISHES ARE SERVED WITH SALAD, FRIED RICE AND CURRY SAUCE : SPECIAL SAUCES FROM 95P

Western Dishes

SIRLOIN STEAK • FRIED HADDOCK • CHICKEN MARYLAND

ALL THE ABOVE DISHES ARE SERVED WITH FRENCH FRIES AND SALAD.

Sweets

RASPBERRY RIPPLE ICE CREAM • MINT CHOC CHIP ICE CREAM • CARAMEL SHORTCAKE • CHEESECAKE
COFFEE AND MINTS

3 COURSES £8.55

(Served Monday to Saturday 12noon 'til 4.00pm)

Executive Lunch Menu

Starters

VEGETABLE PAKORA • CHICKEN TIKKA PAKORA • CHILLI PRAWNS • MINCE SAMOSA
BOMBAY PRAWN POORI • 2 POPPADOMS SPICED ONIONS & MANGO CHUTNEY
BOMBAY CHICKEN POORI • CHILLI CHICKEN TIKKA

Main Meals

CHARDONNAY CHASNI SPECIAL

A tangy sweet and sour dish cooked with New World Chardonnay Wine, lightly spiced with added fresh herbs and a wedge of lemon served in a creamy sauce.

CHICKEN MALAI MASALA

Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of masala sauce.

MAKHANI MASALA

Chicken or lamb pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh cream and herbs

CHICKEN TIKKA SHIMLA

Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

CHICKEN TIKKA GARAM MASALA

Tender chicken prepared tikka style and cooked with butter and a blend of warm spices giving an excellent dish of medium to hot strength.

CHICKEN SALSA

Pan fried chicken breast mixed with Mexican chilli sauce, onions and a touch of Punjabi spices giving it a strong spicy taste.

CHICKEN CHILLI

Spicy dish cooked with bite size pieces of chicken, garlic, chilli sauce and a mixture of Indian Spices.

LAMB MASSANDER

First barbecued over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast iron Karahi. A slightly hot dish.

LAMB PADEENA

Marinated lamb simmered in garlic and mint with added yoghurt and mild spices giving a tangy taste.

ALL THE ABOVE DISHES ARE SERVED WITH A CHOICE OF FRIED RICE, SPECIAL MIXED RICE, PESHWARI NAN, GARLIC NAN OR 2 SPECIAL CHAPATIES.

Tandoori Sizzling Specialities

CHICKEN TIKKA • CHICKEN MALAI • LAMB TIKKA • SEEKH KEBAB

ALL TANDOORI DISHES ARE SERVED WITH SALAD, RICE AND CHOICE OF SAUCES

Sweets

ICE CREAM (VARIOUS) • ORANGE/LEMON SORBET • KULFI • COFFEE • CAPPUCCINO
TEA • ESPRESSO

3 COURSES £11.95

THE
Bombay
COTTAGE



PURVEYORS OF FINE INDIAN CUISINE SINCE 1990

LUNCH MENUS

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