

POPULAR INDIAN DISHES

Vegetable Dishes

MIXED VEGETABLE CURRY	£6.75	BOMBAY POTATO	£6.75
MIXED INDIAN VEGETABLE CURRY	£6.75	BOMBAY MUSHROOM	£6.75
BHINDI JAIPURI	£6.75	AUBERGINE & POTATO	£6.75
MUSHROOM BHOONA	£6.75	SPINACH BHAJI	£6.75
CAULIFLOWER & MUSHROOM	£6.75	DAAL CURRY (TARKA)	£6.75
ALOO MUTTUR	£6.75	KABLI CHANNA MASALA	£6.75
		ACHARI SUBZI	£6.75

All vegetable dishes are available as side dishes at £4.75

European Dishes

SIRLOIN STEAK	£13.95	OMELETTES (VARIOUS)	£6.95
FRIED SCAMPI	£7.95	CHICKEN SALAD	£6.95
FRIED CHICKEN	£6.95	HADDOCK & CHIPS	£6.95
CHICKEN MARYLAND	£7.95		

All western dishes are served with salad and french fries

Goanese Dishes

GOANESE DISHES WITH PRAWN	£8.95	CHICKEN TIKKA & KING PRAWNS	£12.95
Chunky pieces of haddock deep fried in batter then cooked in yogurt, coconut and fresh green chillies, prawns, herbs and spices			
CHICKEN TIKKA WITH PRAWNS	£9.95	PARSEE FISH	£7.95
GOANESE & KING PRAWNS	£12.95	Chunky pieces of haddock deep fried in batter then cooked in yogurt, coconut and fresh green chillies, prawns, herbs and spices, slightly sweet, sour and hot (Also available with Prawns - £8.95)	

Biryani Dishes

CHICKEN BIRYANI	£7.95	CHICKEN TIKKA BIRYANI	£8.95
LAMB BIRYANI	£7.95	CHICKEN TIKKA & KING PRAWN BIRYANI	£12.95
PRAWN BIRYANI	£8.45	BOMBAY MIX INDIAN PILAU	£13.95
VEGETABLE BIRYANI	£6.95		
KING PRAWN BIRYANI	£12.95		

Chicken Dishes

CHICKEN CURRY	£7.25	CHICKEN BHUNA	£7.95
CHICKEN TIKKA CURRY	£7.95	CHICKEN MADRAS	£7.45
CHICKEN & PINEAPPLE CURRY	£7.95	CHICKEN DOPIAZA	£7.45
CHICKEN PATIA	£7.95	CHICKEN DANSAC	£7.45
CHICKEN & VEGETABLE CURRY	£7.95	CHICKEN VINDALOO	£7.45
CHICKEN & MUSHROOM CURRY	£7.95	CHICKEN SPINACH	£7.45

Seafood Dishes

KING PRAWN CURRY	£12.95	PRAWN CURRY	£7.95
KING PRAWN PATIA	£12.95	PRAWN BHUNA	£7.95
KING PRAWN BHUNA	£12.95	PRAWN PATIA	£7.95

All dishes can be made mild/hot at an extra charge of 95p

Lamb Dishes

LAMB CURRY	£7.25	LAMB & MUSHROOM CURRY	£7.45
LAMB TIKKA CURRY	£7.95	LAMB DANSAC	£7.45
LAMB BHUNA	£7.95	LAMB MADRAS	£7.45
LAMB PATIA	£7.45	LAMB VINDALOO	£7.45
LAMB & VEGETABLE CURRY	£7.45	LAMB METHI GOSHT	£7.45

All dishes can be made mild/hot at an extra charge of 95p

Tandoori Accompaniments

GARLIC NAN	£3.25	CORIANDER & GARLIC NAN	£3.50
VEGETABLE NAN	£3.25	PLAIN NAN	£2.95
PESHWARI NAN	£3.50	TANDOORI PARATHA	£2.50
MINCE NAN	£3.50	TANDOORI CHAPATI	£1.50

Rice

FRIED RICE	£2.50	GARLIC PILAU	£2.95
BOILED RICE	£2.25	TOMATO AND CORIANDER	£2.95
ONION & MUSHROOM PILAU	£2.95	SPECIAL PILAU RICE	£2.95
VEGETABLE PILAU	£2.95	ZANZIBAR PILAU (FRESH FRUIT)	£3.25
PINEAPPLE PILAU	£2.95	LEMON PILAU	£2.95
CASHEW & LEMON PILAU	£3.25	KEEMA PILAU	£2.95
CHANNA PILAU	£2.95		

We serve only the finest tilda long grain basmati rice

Accompaniments

CHAPATI	£0.90	RAITA	£1.95
SPECIAL CHAPATI	£0.95	MANGO CHUTNEY	£1.25
GARLIC CHAPATI	£0.95	POPPADOM	£0.65
PARATHA	£2.25	SPICED POPPADOM	£0.75
VEGETABLE PARATHA/ PESHWARI PARATHA	£2.95	SPICED ONIONS	£1.30
MINCE PARATHA/ GARLIC PARATHA	£2.95	MIXED PICKLE	£1.25
		FRENCH FRIES	£2.95



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Monday to Thursday
12 noon-11.00pm
Friday & Saturday
12 noon-11.30pm
Sunday
3.00pm-10.30pm

10% DISCOUNT ONLY APPLIES TO COLLECTED MEALS OVER THE VALUE OF £15.00
Starters and accompaniments only sold with main meals



TAKE AWAY &
HOME DELIVERY
MENU

THE
Bombay
COTTAGE

TAKE AWAY &
HOME DELIVERY
MENU

Starters

PAKORA	£3.50	CHICKEN AND PRAWN POORI	£5.95
MUSHROOM PAKORA	£3.75	CHICKEN TIKKA AND KING	
CAULIFLOWER PAKORA	£3.75	PRAWN POORI	£6.95
CHICKEN PARKORA	£4.50	MUSHROOM CHATTE	£3.95
CHICKEN TIKKA PAKORA	£5.95	INDIAN FISH MASALA	£4.25
CHILLI CHICKEN PAKORA	£5.95	INDIAN FISH MASALA POORI	£4.95
FISH PAKORA	£4.50	VEGETABLE SAMOSA	£4.25
MIXED PAKORA	£4.95	MINCE SAMOSA	£4.95
SPECIAL MIXED PAKORA	£5.95	GARLIC MUSHROOMS	£3.95
KING PRAWN PAKORA	£6.25	GARLIC PRAWNS	£4.95
ONION BHAJI	£3.95	GARLIC KING PRAWNS	£6.25
PRAWN BOMBAY POORI	£4.95	CHILLI MUSHROOMS	£3.95
CHICKEN BOMBAY POORI	£4.95	CHILLI PRAWNS	£4.95
CHANNA BOMBAY POORI	£3.95	CHILLI KING PRAWNS	£6.25
MUSHROOM BOMBAY POORI	£4.25	CHILLI CHICKEN TIKKA	£5.95
CHICKEN TIKKA BOMBAY POORI	£5.95	CHILLI CHICKEN WINGS	£3.95
KING PRAWN BOMBAY POORI	£6.25	PRAWN COCKTAIL	£3.95
		BOMBAY PRAWN COCKTAIL	£4.95

Tandoori Starters

CHICKEN TIKKA	£4.95	CHICKEN TANDOORI	£4.95
CHICKEN CHATTE	£3.95	LAMB TIKKA	£4.95
SPICEY CHICKEN CHATTE	£4.95	SEEKH KEBAB	£4.95
BOMBAY CHICKEN CHATTE	£4.95	MIXED TANDOORI STARTER	£6.25
TANDOORI KING PRAWN	£5.95		

Sizzling Platters

CHICKEN CHINNIE	£9.95	KEEMA TAVA	£10.95
Pan fried chicken fillet cooked with sliced capsicums, onion and beansprouts with a fusion of dark soya sauce and fresh coriander		Minced lamb panfried with onions, fresh ginger, garlic, sliced peppers, peas and fresh green chilli with a touch of chilli sauce	
PUNJABI JAIPUR	£9.95	CHICKEN SYRAH	£9.95
Chunky bite size pieces of malai chicken cooked with punjabi spices and added pepper, mushroom in rich bhoona sauce		Cooked with fresh ginger, garlic, spring onions, cumin and cinnamon mixed with chilli sauce and green chilli giving it a very "hot" strength!	
CHICKEN SALSA	£9.95	CHICKEN SHIRAZ	£9.95
Pan fried chicken breast mixed with mexican chilli sauce, onions and a touch of punjabi spices giving it a strong spicy taste		Panfried chicken, combined with Keema, with a fusion of soya sauce, sliced onion and a hint of Red Wine and Chilli Sauce	

Bombay Cottage Specialities

JALFREZI CHICKEN	£8.75	CHICKEN TIKKA	
A mild dish cooked with tikka style chicken with mushrooms, mild spices, fresh cream, ground cashew nuts and almonds		GARAM MASALA	£8.95
CHICKEN GHEE	£8.95	Tender chicken prepared tikka style and cooked with butter and a blend of warm spices giving an excellent dish of medium to hot strength	
Tender pieces of boneless breast deep fried in traditional Indian butter, cooked in a unique blend of spices and rich sauce		MARA	£8.75
CHICKEN MALAI MASALA	£8.95	First barbecued then cooked in strong sauce with fresh Indian vegetables. Includes fresh green chillies, tomatoes, onions, herbs and spices. Choice of lamb/chicken tikka	
Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of tandoori masala sauce		CHICKEN SHIMLA	£9.95
MAKHANI MASALA	£8.75	Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.	
Chicken or lamb tikka pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh cream, herbs and spices. Medium strength		CHICKEN & KING PRAWN SHIMLA	£12.95
CHICKEN TIKKA SUSHI	£8.95	Chunks of chicken pieces and king prawns cooked in a thick bhuna sauce with green peppers, mushrooms, king prawns, onions and garnished with fresh coriander.	
Cooked with vintage Port, fresh creamed coconut, sultanas and sundried fruit in a creamy sauce with pineapples		CHICKEN CHILLI	£8.95
CHARDONNAY CHASNI	£8.95	Spicy dish cooked with bite size pieces of chicken, garlic, chilli sauce and mixture of Indian spices	
A tangy sweet and sour dish cooked with New World Chardonnay wine, lightly spiced with added fresh herbs and a wedge of lemon in a creamy sauce, choice of chicken/lamb tikka		LAMB PADEENA	£8.95
JAIPURI JEERA	£8.75	Marinated lamb tikka simmered in garlic and mint with added yogurt and mild spices giving it a tangy taste	
A traditional dish from the orange city of Jaipur, India. Chicken tikka pieces with sliced peppers and mushrooms			

Please note: All dishes are cooked with fresh ginger and garlic. Rice is extra and not included with any dish.

Tandoori Sizzling Platters

MALAI CHICKEN TIKKA	£9.95	TANDOORI MIXED GRILL	£14.95
CHICKEN TIKKA	£9.95	TANDOORI CHICKEN (ON THE BONE)	£10.50
LAMB TIKKA	£9.95	SHISH KEBAB	£9.95
TANDOORI KING PRAWN	£15.95		
SEEKH KEBAB (MINCE)	£9.95		

All Tandoori dishes are served with side salad, rice and curry sauce

Traditional Style Dishes

TANDOORI MASALA

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

LEMON MASALA

Made with chunks of fresh lemons, sliced green pepper, onion in a rich spicy masala sauce, dressed with coriander

PUNJABI MASALA

Prepared in a curry sauce with green peppers, delicately flavoured with Punjabi herbs and spices

BALTI GOSHT

Combined with fresh chopped 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

REZAL-LA

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

ACHARI GOSHT

A strong, spicy dish, slightly sour, cooked with tangy pickle, fresh green chillies and a wedge of lemon

CEYLONESE CURRY

A fiery hot curry with lemon, fresh green chillies, creamed coconut, herbs and spices

KALI MIRCHI

An unusual Goanese dish with green chillies, boneless morsel of meat marinated with a hint of tamarind ginger, garlic and fresh ground black pepper

Classic Kormas

CEYLONESE KORMA

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

BOMBAY COTTAGE SPECIAL KORMA

A mild dish cooked with pureed plum tomatoes, fresh cream, ground cashew nuts and yogurt, topped with flaked almonds, pistachio nuts and chopped fruit

PASANDA

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

GURKA KORMA

Another popular korma, cooked with mild spices, fresh chopped fruit and fresh cream

KASHMIRI KORMA

Cooked with mild spices and fresh cream and a touch of coconut cream with a choice of pineapple or mango giving a distinctively rich creamy taste

NAWABI

A special dish from the Mogul area of India. A mild dish cooked with ground cashew nuts, fresh cream, sun-dried fruits and topped with crushed pistachio nuts and flaked almonds

CHASNI

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

SALI BOLTI

Cooked with sun dried apricots, fresh cream and mild spices

All the above dishes are cooked in a traditional style, they are available with the following:

INDIAN/MIXED VEGETABLE	£6.95	LAMB	£7.95
CHICKEN	£7.95	PRAWN	£8.95
CHICKEN TIKKA	£8.45	LAMB TIKKA	£8.45
CHICKEN & PRAWN	£8.95	KEEMA (MINCED LAMB)	£8.95
CHICKEN TIKKA & KING PRAWN	£12.95	CHICKEN TIKKA & PRAWN	£9.95
KING PRAWN	£12.95	MIXED TANDOORI	£12.95

Masandes

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.

CHICKEN TIKKA	£8.75	CHICKEN TIKKA & KING PRAWN	£12.95
LAMB TIKKA	£8.75	LAMB TIKKA & KING PRAWN	£12.95
KING PRAWN	£12.95		