

# Bombay 8

INDIAN BAR & RESTAURANT



Welcome to **Bombay 8**. Thank you for choosing to dine at our restaurant. We endeavour to tickle your taste buds with real wholesome food from the Indian sub-continent.

SCAN ME  
TO VIEW  
MENU



Our menu is based on the highest quality produce and fresh seasonal ingredients from all corners of South East Asia. Our chefs possess a vast wealth of experience and knowledge that he combines with his natural flair to bring out the sublime taste in what he cooks, daring to be different. The chef is the master in creating classical dishes marrying traditional with modernity at **Bombay 8**.

We promise we only use the freshest & the finest ingredients, carefully selected by our chef enabling him to create dishes full of freshness and flavour for you to taste and enjoy.

If you require a certain dish which is not on our menu, please do not hesitate to ask & our chef will be more than happy to create it for you.

## Party Menu

£29.95

PER GUEST

Kids Menu  
Available at  
**£8.50**

Kids eat free on Sunday (one child per adult) before 4.30pm, or 20% off from food bill only.

Terms & Conditions:  
Special Offers are not available during Bank Holidays & Public Holidays

Choose from our  
A La Carte Menu

### Appetiser

Papadoms & Chutney Tray

### Starter

ANY One Starter

### Main Course

ANY One Main Course\*

### Side Dish

Choice of Side between 2

### Sundries

Rice & Nan

Available throughout the year

\*Every guest must order a main with a side & cannot share between guests

Whether it's a little treat, a corporate event or a full-blown party, we have fantastic food, dedicated dining areas and fabulous drinks!

However you like it, we have it covered. So, enjoy your celebrations in our Restaurant!



# STARTERS

Perfect starter or snack freshly made & bursting with flavour,  
Served with a salad and selection of sauce.



## Appetisers

Popadum	£0.90	Chutney Tray	£3.00
Spicy Popadum	£1.00	Onion, mango, mint & sweet chilli	

## Vegetable Starters

<b>Mix Vegetable Platter</b>	<b>£6.95</b>
<small>Onion bhaji, veg samosa, paneer, mushroom pakora</small>	
<b>Onion Bhaji</b>	<b>£4.50</b>
<b>Vegetable Samosa</b>	<b>£4.50</b>
<b>Aloo Chana Puri</b>	<b>£5.25</b>
<b>Garlic Mushroom Puri</b>	<b>£5.95</b>
<b>Paneer Saag Puri</b>	<b>£5.95</b>
<b>Chilli Paneer</b>	<b>£6.95</b>
<b>Paneer Tikka</b>	<b>£6.95</b>

## Meat & Poultry

<b>Bombay Special Mix Platter</b>	<b>£8.95</b>
<small>Chicken tikka, lamb chop, sheek kebab, garlic chicken</small>	
<b>Chicken Chilli Fry</b>	<b>£6.95</b>
<b>Chicken Pokora</b>	<b>£5.50</b>
<b>Reshmi Kebab</b>	<b>£5.50</b>
<small>Wrapped in fried egg</small>	
<b>Chicken Saag Puri</b>	<b>£5.50</b>
<b>Chicken Chat Puri</b>	<b>£5.50</b>
<b>Tandoori Chicken ¼</b> <small>On the bone</small>	<b>£5.50</b>
<b>Chicken Tikka</b>	<b>£5.50</b>
<b>Garlic Chicken</b>	<b>£5.50</b>
<b>Peri Peri Chicken</b> <small>Off the bone</small>	<b>£5.50</b>
<b>Lamb Tikka</b>	<b>£6.95</b>
<b>Seek Kebab</b>	<b>£5.25</b>
<b>Cheesy Seek Kebab</b>	<b>£5.95</b>
<b>Chicken Chana Puri</b>	<b>£5.50</b>
<b>Shami Kebab</b>	<b>£5.25</b>
<b>Tandoori Spicy Wings</b>	<b>£5.50</b>
<b>Siracha Wings</b>	<b>£6.50</b>
<b>Meat Samosa</b>	<b>£4.50</b>
<b>Lamb Chops</b>	<b>£8.95</b>
<b>Sweet Chilli Lamb Chops</b>	<b>£9.95</b>

## Seafood

<b>Cod Pakora</b>	<b>£7.95</b>
<b>King Prawn Puri</b>	<b>£8.95</b>
<b>Prawn Puri</b>	<b>£5.25</b>
<b>Prawn Cocktail</b>	<b>£5.95</b>
<b>Shuruwati Sea Bass</b>	<b>£8.95</b>
<b>Tandoori Garlic King Prawn</b>	<b>£7.95</b>
<b>Tandoori King Prawn</b>	<b>£8.95</b>

IF YOU REQUIRE GLUTEN FREE DISHES PLEASE ASK A MEMBER OF STAFF WHO WILL BE HAPPY TO HELP



### KEY GUIDE:

Strength can be adjusted to your needs.



Mild



Medium



Fairly Hot



Hot



Very Hot



Nuts

### ALLERGY AWARENESS

If you have any concerns regarding allergens, please let us know so we can recommend a suitable dish. While we take precautions, we cannot guarantee that our dishes are 100% nut-free, as we use nut products in our kitchen and cross-contamination may occur. Please note that fish dishes may contain small bones.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



DAIRY



SULPHITE



SOYA



LUPINS

# SIGNATURE DISHES

Selection of premium dishes prepared by using the chef's own knowledge & experiences of the Indian sub-continent. A great choice for genuine food lovers! Recommended by the chef.

## Adhraki Lamb Chop Balti 🍆

Tender barbecued lamb chops cooked in a spicy thick sauce with chefs special Balti paste, garnished with fresh ginger and coriander.

£16.95

## Lamb Chops Frango 🍆

Tender grilled lamb chops cooked in spicy sauce cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich in consistency. A fairly hot dish.

£16.95

## Shashlik Korai 🍆

Chicken pieces, green peppers, onions and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander and ginger.

Chicken Tikka £14.95 Lamb Tikka £15.95

## Bombay Special Thawa 🍆

Chicken tikka, lamb tikka, lamb chop and King prawn in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

£15.95

## Chicken & Malai Kofta 🍆

Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese. A unique and individual very popular dish.

£13.95

## Nepalese 🍆

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

Chicken £13.95 Lamb £14.95

## Garlic Chicken Tak-Tak 🍆

Tender pieces of garlic chicken cooked with our balti sauce, containing our own herbs with extra garlic, fresh green beans, broccoli and resulting in a dish of thick sauce consistency, garnished with fresh coriander.

£13.95

## Malaikary Chicken 🍆

Chicken Tikka cooked in a creamy almond sauce with nuts, spices, fresh cream and pure ghee with a touch of baileys then garnished with fenugreek leaves.

£13.95

## Malibu Chicken 🍆

Chicken breast off the bone cooked with yoghurt, olive oil, onions with blend of coconut cream for a rich mild and creamy sauce. Malibu is added on top to create a fantastic taste.

£15.95

## Rajma 🍆

A smash hit dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chefs own special sauce with green chillies, Mexican chillies, naga chilli, spring onion and red kidney beans.

Chicken Tikka £13.95 Lamb Tikka £14.95

## Lamb Shank 🍆

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.

£15.95

## Palak Sabzi Gosht 🍆

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

£13.95

## Chicken Afghan 🍆

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce & worcester sauce, the combination of spices and sauces gives this dish a unique taste.

£13.95

## Lamb Chilli Fry 🍆

Pieces of lamb tossed up in a pan with green chilli, mixed pepper, onions and sweet chilli sauce. Finished with coriander.

£15.95

## Tandoori Mix Korai 🍆

Tandoori Chicken, Chicken tikka, lamb tikka, seek kebab cooked with onions, capsicum and fresh tomatoes in a spicy pungent sauce, Served in karahi dish.

£17.95



# HOUSE SPECIALS

A selection of dishes that have been created exclusively by our chefs for you to enjoy.

## Massala 🌿🍌

Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.

## Moducash Murgh 🍌

A very mild dish exquisitely cooked with chicken, mango pulp, honey and simmered with mild gravy.

## Palak Murgh Makhani 🌿🍌🍌

Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter and methi leaves.

## Balti Shan )))

Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh green chillies and coriander.

## Garlic Chilli Chicken )))

Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.

## Shahe-Sofri Chicken )))

This is a fairly hot dish with a sweet and hot taste cooked with yellow lentils, honey, garlic, ginger, coriander and ground spices lending it a rich consistency.

## Passanda 🍌

This dish is marinated in herbs and spices, prepared in a special mild sauce, almond powder and cream for a rich creamy texture. Drizzled with red wine.

## Palak Paneer (Vegetarian Special) 🌿

Spinach and Indian cheese in a spicy sauce. Garnished with coriander.

## Murgh Mossalam (off the bone) 🌿

Chunky strips of chicken breast cooked with mince meat and with special spices to give that exotic taste. Garnished with coriander. (Off the bone)

## Chicken Chana Massala 🌿

Cooked in exotic medium spices with chickpeas and garnished with spring onions.

## Bengal Chum Chum 🌿

This dish is unique in its taste and preparation. Chicken initially prepared in the clay oven. While the base of the curry takes its form with minced lamb, spices, sultanas are added which gives this dish its distinctive flavour. The curry sauce and chicken strips are expertly combined by our chefs.

## Shahee Shabzi (Vegan Special) 🌿

A traditional Indian vegetarian dish cooked with fresh seasonal vegetables in a tomato base curry. Garnished with coriander.

## Butter Paneer Massala (Vegetarian Special) 🌿

Exotic Paneer curry is prepared with tomato, onion sauce which is prepared with cream and cashew paste then spiced with whole dry spices and ginger and garlic paste.

## Murgh Tanga )))

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.

## Murgh Kali Mirch )))

A classic Rajastani dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef spicy sauce. Finished with slices of egg and coriander.

## Butter Chicken 🍌

Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices.

## Bhindi Gosht ))

Diced pieces of lamb cooked with okra blend of aromatic spices. A moderate use of fresh green chillies makes this fairly hot.

## Naga Chicken )))

Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

## Bombay Gauwali )) *new*

Slow cooked lamb or chicken with potatoes. Traditional home cooked dish very popular within the villages of India & Bangladesh

## Shahi Lamb Tarkari )) *new*

Tender lamb pieces cooked with garlic, ginger, chefs special spices in a fairly hot sauce.

Chicken Tikka **£13.95** Lamb Tikka **£14.95**

Tandoori King Prawn **£18.95**

**£13.95**

**£13.95**

Chicken **£13.95** Lamb **£14.95**

**£13.95**

**£13.95**

Chicken Tikka **£13.95** Lamb Tikka **£14.95**

**£12.95**

**£13.95**

**£13.95**

**£13.95**

**£11.95**

**£13.95**

**£13.95**

**£13.95**

**£13.95**

**£13.95**

**£13.95**

Chicken **£13.95** Lamb **£14.95**

**£13.95**

# SEAFOOD DISHES

FOLLOWING DISHES  
MAY CONTAIN BONES.

Bombay 8 gives you the opportunity to try some of the freshest seafood dishes from Bangladesh. The chef creates both traditional and modern fish dishes full of flavour.

<b>Chilli Chingri</b> 🌶️	<b>£18.95</b>
King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce and garnished with fresh coriander. Highly recommended.	
<b>Sea Bass Biran</b> 🍋	<b>£17.95</b>
Fillets of sea-bass lightly spiced, fried in olive oil and then transferred to pan there it is cooked with an abundance of onions, tomatoes, garlic, ginger, fresh herbs. Served with roasted vegetables. (May contain bones)	
<b>Salmon Chut Putta</b> 🍷	<b>£17.95</b>
Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil, it is then transferred on to a bed of spiced crispy vegetables. served with chilli rice.	
<b>Salmon Tikka Shashlik</b> 🍋	<b>£17.95</b>
Mildly spiced prime cubes of selected salmon marinated with green and red peppers, tomatoes mustard oil, cooked in a grill. A firm favourite of regulars	
<b>Cod Chilli Massala</b> 🌶️🌶️🌶️	<b>£17.95</b>
Bangladeshi fish marinated and part cooked in the tandoor then its cooked further to perfection with exotic massala sauce. Garnished with spring onions and coriander.	
<b>King Prawn Palak</b> 🍋	<b>£18.95</b>
King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.	
<b>Cod Karahi</b> 🍷	<b>£17.95</b>
Spicy and mouth watering dish. Fish is fried and cooked with tomatoes, onions and spices massala. Garnished with chopped ginger, green chillies and coriander leaves. Served in a Karahi dish.	
<b>Cod Massala</b> 🍋🌶️	<b>£17.95</b>
Cod cooked with tandoori spice and then cooked with mild spices, cream, coconut & sugar.	
<b>Tandoori King Prawn Massala</b> 🍋🌶️	<b>£18.95</b>
Tandoori king prawn cooked with tandoori spice and then cooked with mild spices, cream, coconut & sugar.	
<b>King Prawn Garlic Balti</b> 🍋 <i>new</i>	<b>£16.95</b>
Tandoori king prawn cooked with fresh garlic in a medium balti sauce	

## BIRYANI DISHES

Biryani is created by gently cooking basmati rice together with fresh herbs & spices. It is served with a vegetable curry sauce.

<b>King Prawn Biryani</b>	<b>£18.95</b>
<b>Prawns Biryani</b>	<b>£14.95</b>
<b>Chicken Biryani</b>	<b>£12.95</b>
<b>Chicken Tikka Biryani</b>	<b>£13.95</b>
<b>Lamb Tikka Biryani</b>	<b>£14.95</b>
<b>Lamb Biryani</b>	<b>£13.95</b>
<b>Keema Biryani</b>	<b>£13.95</b>
<b>Bombay Special Biryani</b> 🍋	<b>£16.95</b>
Chicken tikka, lamb tikka and king prawn.	
<b>Vegetable Biryani</b>	<b>£11.95</b>

## TANDOORI DISHES

Cooking in a tandoor is a traditional method which creates a delicious taste with temperature approaching 400 degrees celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the moistness inside all these dishes have been cooked in the tandoor. Served with medium curry sauce.

<b>Tandoori Chicken</b> (On the bone)	<b>£12.95</b>
<b>Peri Peri Chicken</b> (Off the bone)	<b>£13.95</b>
Served with Peri Rice or Peri Chips	
<b>Chicken Tikka</b>	<b>£12.95</b>
<b>Lamb Tikka</b>	<b>£13.95</b>
<b>Lamb Chops</b>	<b>£15.95</b>
<b>Garlic Chicken</b>	<b>£12.95</b>
<b>Shashlik Chicken</b>	<b>£13.95</b>
<b>Shashlik Lamb</b>	<b>£14.95</b>
<b>Paneer Shashlik</b>	<b>£14.95</b>
<b>Tandoori Mix Grill</b>	<b>£16.95</b>
<b>Tandoori King Prawns</b>	<b>£18.95</b>

# POPULAR DISHES

These dishes have proved very popular over the last 20 years.  
Great tasting dishes made with premium products.

## Balti 🍆

A very popular Indian dish, specially blended together with traditional spices, cubes of pepper and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cooking.

## Medium Curry 🍆

Medium strength curry, using only the basic spices to create a mouth watering dish.

## Pathia 🍆🍆

A fairly hot, sweet & sour dish cooked with tomatoes, onions & herbs, garnished with fresh coriander.

## Madras 🍆🍆🍆

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exquisite taste.

## Vindaloo 🍆🍆🍆🍆

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

## Samber 🍆🍆🍆

A wonderful combination of hot, sour and spicy dish using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

## Rogan Josh 🍆

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

## Saguwala 🍆

Consisting of fresh spinach, onions and tomatoes cooked together to form a dish of dry consistency.

## Jalfrezi 🍆🍆🍆

Prepared using only the finest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.

## Dansak 🍌

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour.

## Karai 🍆

The art of this dish is served in a distinctive sizzling hot pan called karai! Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

## Dupiaza 🍆

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth watering taste.

## Ceylon 🍆🍆🍆🍌

Preparation is similar to madras with coconut added with an extra hot taste.

## Bhuna 🍆

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

## Korma 🍌🍌

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

### SERVING OPTIONS:

CHICKEN	£10.95
LAMB	£11.95
PRAWNS	£12.95
VEGETABLE	£9.95
CHICKEN TIKKA	£11.95
LAMB TIKKA	£12.95
KING PRAWN	£16.95
SPECIAL MIX <small>Chicken, lamb and prawn</small>	£14.95
COD	£17.95
TANDOORI KING PRAWN	£17.95

## KIDS MEAL

Chicken Tikka & Chips	£8.50
Nuggets & Chips	£8.50
Fish Fingers & Chips	£8.50

Chicken Tikka	
Massala & Rice 🍌	£8.50
Chicken Korma & Rice 🍌	£8.50
Any other curry can be selected from menu, additional charge will incur.	

## SIDE DISH

<b>Bombay Aloo</b>	£4.95
<b>Saag Aloo</b> Spinach and potato	£4.95
<b>Vegetable Curry Sauce</b>	£4.95
<b>Saag Bhaji</b> Spinach in mix spices & herbs	£4.95
<b>Tarka Dhal</b> Lentils	£4.95
<b>Aloo Gobi</b> Potatoes & cauliflower	£4.95
<b>Mixed Vegetable Bhaji</b>	£4.95
<b>Bhindi Bhaji</b> Okra in mix spices & herbs	£4.95
<b>Aloo Chana</b> Potato & chickpeas	£4.95
<b>Mushroom Bhaji</b>	£4.95
<b>Matter Paneer</b> Peas & Indian cheese	£4.95
<b>Saag Paneer</b> Spinach & Indian cheese	£4.95
<b>Curry Sauce of your choice</b>	£4.95

## RICE

<b>Boiled Rice</b>	£2.95
<b>Basmati Pilau Rice</b>	£3.50
<b>Onion Rice</b>	£3.95
<b>Fried Rice</b>	£3.95
<b>Egg Pilau Rice</b>	£3.95
<b>Mushroom Pilau Rice</b>	£3.95
<b>Vegetable Pilau Rice</b>	£3.95
<b>Peas Pilau Rice</b>	£3.95
<b>Keema Pilau Rice</b>	£3.95
<b>Chilli Rice</b>	£3.95
<b>Bombay Special Rice</b> ●	£3.95
<b>Coco Rice</b> ●	£3.95
<b>Garlic Rice</b>	£3.95

## SUNDRIES

<b>Green Salad</b>	£2.50
<b>Chips</b>	£2.95
<b>Peri Chips</b>	£3.25
<b>Raitha</b>	£1.95

## BREADS

<b>Plain Naan</b>	£2.95
<b>Garlic Naan</b>	£3.95
<b>Peshwari Naan</b> ●	£3.95
<b>Keema Naan</b>	£3.95
<b>Kulcha Naan</b>	£3.95
<b>Garlic Chilli Naan</b>	£3.95
<b>Paratha</b>	£3.95
<b>Puri</b>	£1.95
<b>Chapati</b>	£1.95
<b>Garlic Chapati</b>	£2.50
<b>Tandoori Roti</b>	£2.50

## CONTINENTAL

Served with Chips and salad.

<b>Sirloin Steak</b>	£16.95
Served with chips & salad	
<b>Chicken Fillet</b>	£11.95
Served with chips & salad	
<b>Omelette</b> (chicken, mushroom, plain)	£10.95
Served with chips & salad	

Bombay 8

# Special LUNCH MENU

Friday, Saturday & Sunday  
12 Noon till 4:30 PM

## SPECIAL EAT-IN MENU | INDIAN LIGHT MENU

### STARTERS

Mix Starters  
( Somosa, Onion Bhaji & Chicken Tikka)

### MAIN COURSE

Chicken Tikka Massala,  
Lamb Karahi, Chicken Nepalese  
Or Indian Mix Veg Bhuna

### SUNDRIES

Rice Or Nan

**£10.95**  
Per Guest

# Special TIFFIN BOX

## FOR LUNCH | TAKEOUT ONLY

### STARTERS

Mix Starters  
( Somosa, Onion Bhaji & Chicken Tikka)

### MAIN COURSE

Chicken Tikka Massala,  
Lamb Karahi,  
Chicken Nepalese Or  
Indian Mix Veg Bhuna

### SUNDRIES

Rice Or Nan

**£8.95**  
PER GUEST

Kids eat free on Sunday before 4.30pm. One child per adult.  
Terms & Conditions: Special Offers are not available during Bank Holidays and Public Holidays  
Management reserve the right to refuse service without reason.