

LITE BITES

Pani Puri — Hollow crispy-fried puffed ball filled with spiced potato, served with tamarind spiced water added in the end and popped whole in mouth to experience the blast of street flavours of India (4 pieces)	12
Dahi Puri — Crispy puries filled with spiced, topped with yogurt, tangy chutneys, and a sprinkle of sev. (4 pieces)	12
Papdi Chaat — Crispy wafers topped with spiced potatoes, chickpeas, yogurt, tangy chutneys, and a sprinkle of sev.	12
Masala Poppadum — Crispy poppadum topped with a spiced onion, tomato cucumber & masala, finished with fresh coriander.	12

SIGNATURE BITES

Vegetable Samosa — Handcrafted pastry pockets, stuffed with spiced potatoes, peas, and herbs, served with chef's signature chutney.	12
Crispy Chicken Lollipops — Seasoned chicken wings with aromatic spices and fried until crisp, served with our house dipping sauce.	18
Chickens 65 — Boneless chicken marinated in yogurt, spices, curry leave and deep-fried	26
Chilly Chicken (Dry) — Deep-fried crispy chicken thigh pieces tossed in soy chilly sauce, capsicum & onion	26
Paneer Chilly (Dry) — Crispy paneer cubes wok-tossed with bell peppers and onions in a delicately spiced soy-garlic sauce.	26
Veg Manchurian (Dry) — An exotic dish made of mixed vegetables, formed into dumplings deep-fried and cooked in a tangy sauce	26
Chilly Mountain Chicken — Tender chicken pieces tossed with red & green capsicum, onions, and fiery Indo-Chinese spices for a bold, flavorful experience.	26
Salt & Pepper Prawns — Crispy prawns tossed with salt & pepper and dry garlic to get flavorful bites of prawns.	24

FROM THE TANDOOR

Smoky Lamb Chops — Juicy lamb chops infused with aromatic herbs and spices, grilled to a smoky finish for bold flavor served with mint sauce.	30
Lamb Seekh Kebab — Marinated lamb mince in spices and herbs roasted in tandoori oven.	20
Achari Paneer Shaslik — Soft paneer cubes marinated in tangy pickling spices, cooked in tandoor for a smoky, flavorful bite.	20
Chicken Tikka — Tender chicken thigh marinated in yogurt and mild spices skewered and roasted in tandoori oven, served with mint sauce.	20
Malai Tikka — Boneless chicken marinated in creamy cheese, hung curd, and mild spices, grilled to a smoky, succulent perfection.	20
Tandoori Chicken — Chicken bone-in marinated overnight in yogurt, ginger-garlic, and mild spices and roasted in tandoori oven.	24
Kali Mirch Ka Jhinga — Juicy prawns tossed in a bold black pepper sauce with garlic, onions, and aromatic spices, a flavorful bite.	24

DOSAS'S

A delicate rice and lentil crepe, crisp on the outside and soft inside, rolled with flavorful fillings and paired with chutneys and sambar. A timeless classic with a modern twist.

Plain	21
Masala	24
Cheese	26
Egg	26
Butter chicken	26

BOMBAY CLASSIC MAINS

Butter Chicken — The all-time Kiwi favorites, roasted in tandoori oven and finished in creamy tomato & cashew nut sauce.	28
Bombay Tikka Masala — Highly popular, succulent pieces of chicken with diced capsicum, onions, tomatoes and herbs garnished with coriander and ginger to perfection.	28
Shahi Chicken Korma — Chicken pieces simmered in a rich, creamy cashew based gravy, delicately spiced with aromatic Indian flavors.	30
Chicken Chettinad — Chicken cooked in a bold and aromatic South Indian Chettinad spice blend, featuring coconut, curry leaves, and freshly ground masalas.	30
Patiala Chicken — Home style chicken curry cooked in rich aromatic tomato-onion gravy with traditional North Indian spices.	30
Kadai Chicken — Chicken sautéed in ginger and garlic with juliennes of tomato, onion and capsicum infused with freshly ground spices.	30
Bombay Egg Curry — Boiled eggs simmered in fragrant onion and tomato gravy with gentle spices, inspired by classic Bombay home cooking.	30
Kashmiri Rogan Josh — A traditional delicacy from Kashmir, slow-cooked lamb in a blend of Kashmiri spices, yogurt, and tomatoes, creates a rich, aromatic curry.	32
Bhuna Lamb — Highly recommended! Wonderful dish with full flavor and freshly ground spices sautéed to perfection, dry-style curry perfect with red wine.	32
Lamb Saagwala — Tender pieces of lamb gently simmered with spinach, garlic, ginger and aromatic spices.	32
Butter Lamb — Slow-cooked lamb in a velvety aromatic spice finished in creamy tomato & cashew nut sauce.	32
Lamb Korma — Tender lamb simmered in a luxurious cashew and cream-based sauce, mildly spiced flavor.	32
Goat Curry — A home-style classic with tender goat slow-cooked in a rich onion-tomato masala, infused with warming spices and fresh herbs.	32
Goat Bhuna — Highly recommended, wonderful dish with full flavor with freshly ground spices sautéed to perfection, this semi-dry curry perfect combination with red wine.	34
South Indian Prawn Curry — Juicy prawns cooked with freshly ground spices; curry leaves, and a touch of coconut.	34
Prawn Masala — Prawns cooked in a rich spice, tomato & onion masala, finished with aromatic herbs.	34
Kerala Fish Curry — Boneless fish sautéed in onion, garlic, curry leaves, mustard seeds and tomatoes, with fresh coconut milk and garnished with coriander.	34

VEGETABLE DELIGHTS

Chana Masala — Tender chickpeas in traditional spiced tomato-onion gravy.	26
Yellow Dal Tadka — Lentils tempered with cumin, garlic, and fresh spices for a comforting traditional flavor.	26
Dal Makhani — Whole black lentils slow-cooked with butter and cream for a rich flavor.	28
Palak Paneer — Most preferred dish made with freshly homemade cottage cheese, spinach, herbs & spices.	28
Lababdar Kofta — Indulgent paneer kofta with a smooth, aromatic malai sauce.	29
Kadai Paneer — Flavor-packed paneer and peppers in a traditional kadai-style gravy.	29
Eggplant & Mushroom — Fresh eggplant and mushrooms in a flavorful masala sauce.	30
Aloo Gobi — Potatoes and cauliflower lightly tossed with aromatic Indian spices.	28
Paneer Butter Masala — Soft paneer cubes cooked in creamy tomato & cashewnut sauce.	28
Veg Manchurian — Crispy vegetable dumplings tossed in a tangy Indo-Chinese sauce.	28
Paneer Chilly — Classic: Crispy paneer cubes sautéed with peppers in a Indo-Chinese chilly sauce.	28

BIRYANI

Slow-cooked spiced basmati rice and meat in cashew & yogurt-based gravy.	Veg Biryani	26
	Chicken	28
	Lamb	30
	Goat	30
	Prawns	32

RICE

Peas pulao	10.9
Cumin rice (Jeera)	9.9
Basmati Rice	6.9
Plain Rice	3.9

BREADS

Plain Naan (no Butter)	5.5
Plain Roti (no Butter)	5.5
Butter Naan Butter Roti	6.5
Garlic Naan	6.5
Cheese Naan Garlic & Cheese naan Chilli cheese naan	9.9
Lacha paratha Rumali Roti (New Zealand's thinnest Naan bread)	9.9

SIDES & CONDIMENTS

Green Salad	12.9
Kachumber salad	12.9
Onion Salad	7.9
Hot Mix pickles, Mango chutney, Mint chutney, Date & Tamarind chutney	4 ea
Poppadum (4 pieces)	4
Raita Plain curd	5

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements. Please let us know any dietary requirements you may have.

DFA= Dairy Free Available | VEA= Vegan Available | GFA= Gluten Free Available.

SET MENU

Set Menu 1	BOMBAY DELIGHTS	50pp
Lite Bite	Pani Puri	
Starter (Choice of one)	Chicken 65 Veg Manchurian Chicken Tikka Gilafi Sheek Kabab	
Main (Choice of one)	Butter Chicken Chicken Tikka masala Kashmiri Rogan Josh Palak Paneer Kadai Paneer	
Sides	Basmati Rice Tandoori Bread	
Set Menu 2	BISTRO EXPERIENCE	60pp
Lite Bite	Pani Puri	
Starter	Smoky Lamb Chops	
Main	Grilled Chicken and steam rice with butter sauce	
Dessert	Mango Kulfi	
Set Menu 3	SEAFOOD FEAST	60pp
Lite Bite	Pani Puri	
Starters	Salt & Pepper Prawns	
Main	Kerala Pan fried fish, steamed rice with tomato & coconut sauce	
Dessert	Pista kulfi	

Note—must order for whole table, cannot conjoint with ala cart order.