

**VG CHANA MASALA**

Garbanzo beans cooked in a tomato & onion gravy \$14.95

**VG ALOO GOBI**

Potatoes and cauliflower cooked in light spices \$14.95

**VEGETABLE KOFTAS**

Mixed vegetables dumplings sautéed in a tomato and onion gravy \$17.95

**MALAI KOFTAS**

Mixed vegetables dumplings in a creamy sauce & nuts \$19.95

**SHAHI PANEER**

Homemade cheese pieces cooked in a creamy tomato and onion sauce \$16.95

**VG ALOO MATTAR**

Potatoes and peas cooked in tomato and onion sauce \$14.95

**KADAI PANEER**

Cheese Cubes sautéed with tomatoes, onions, and bell peppers with garlic/ginger and cooked in a mild sauce a curry sauce cooked with spices and herbs \$16.95

**VG BAINGAN BHARTA**

Roasted and mashed eggplant sautéed in onions and tomatoes with ginger/garlic and spices \$19.95

**VEGETARIAN KORMA**

Made from assorted mixed vegetables in mild cream curry sauce, fruits, and nuts \$18.95

**PANEER TIKKA MASALA**

Homemade cubes of cheese sautéed in a tomato herb sauce with cream and butter \$17.95

**RICE PILAUS**

**VG BASMATI RICE**

Wonderfully fragrant long grain rice from India \$5.95

**LAMB BIRYANI**

Lamb cooked in basmati rice flavored with curry sauce with fruits and nuts \$23.95

**CHICKEN BIRYANI**

Tender pieces of chicken cooked with basmati rice in a rich curry sauce with fruits and nuts \$20.95

**GOAT BIRYANI**

Goat with bones cooked in basmati rice flavored with curry sauce with fruits and nuts \$23.95

**SHRIMP BIRYANI**

Shrimp cooked in basmati rice with fruits and nuts \$23.95

**VG VEGETABLE BIRYANI**

Basmati rice cooked with vegetables, fruits and nuts \$19.95

**DESSERTS**

**PISTA KULFI**

Homemade Indian Ice Cream subtly flavored with pistachio and cardamom \$7.95

**MANGO KULFI**

Homemade Indian Ice Cream subtly flavored with sweet mangos and cardamom \$6.95

**GULAB JAMAN**

Fried dumplings made of thickened milk, and then softened in sugar syrup with cardamom \$6.95

**KHEER BADAAM**

Rice pudding flavored with cardamom and garnished with almonds \$5.95

**FRUIT CUSTARD PUDDING**

Fruits flavored with vanilla pudding \$5.95

**BEVERAGES**

**MANGO OR STRAWBERRY LASSI**

A sweet yogurt drink \$5.50

**PLAIN LASSI (SWEET OR SALTED)**

A cool refreshing yogurt drink \$4.50

**INDIAN MASALA HOT TEA** \$2.95

**MASALA ICED TEA** \$2.95

**COKE, CHERRY COKE, DIET COKE, DR.**

**PEPPER, SPRITE, ORANGE SODA** \$2.25

**MILK** \$3.00

*vg - Vegan*

*All orders are prepared mild. If you prefer medium or hot, please let us know at the time of order.*

# BOMBAY DELUXE

*Indian Cuisine*

*555 W. Northern Lights Blvd.  
Anchorage, AK 99503*

*Phone: 907-277-1200*

*Order Online:  
[www.BombayDeluxe.com](http://www.BombayDeluxe.com)*

*Visit our south location:  
Bombay South  
1120 Huffman Rd.*

## APPETIZERS

### VG VEGETABLE PAKORAS

Vegetables deep fried in chick pea flour \$7.95

### VG VEGETABLE SAMOSAS

Lightly spiced, potatoes and peas wrapped in pastry dough and deep fried (2 per order) \$8.95

### CHICKEN PAKORAS

Boneless chicken dipped in chick pea flour batter and deep fried \$11.95

### PANEER PAKORAS

Slices of home-made cheese with spices dipped in chick pea flour batter and deep fried \$14.95

### SAMPLER

Vegetable Samosa, Vegetable Pakoras, & Chicken Pakoras \$16.95

## SIDES

### SOUP OF THE DAY

Bowl of homemade Indian spiced soup. \$6.95

### VG KUCHUMAR SALAD

Chopped vegetables with a hint of lemon & spices \$5.95

### RAITA

A refreshing lightly spiced yogurt combination with tomato and cucumber \$5.95

### VG MANGO CHUTNEY

Made with sweet mango \$4.95

### VG ACHAR

Mixed pickles with Indian spices \$3.95

### TIKKA MASALA SAUCE

Tomato Herb Sauce with Cream and Butter \$9.95

### VG PAPAD

Flatbread crackers made from yellow lentils served with chutney \$3.95

## INDIAN BREADS

### BREAD BASKET

Garlic Naan, Onion Kulcha, and Paneer Kulcha \$16.95

### NAAN

Soft leavened white bread \$4.50

### TANDOORI ROTI

Leavened whole wheat bread \$4.95

### ALOO PARATHA

Whole wheat bread with spiced potatoes & peas \$5.95

### ONION KULCHA

Leavened bread stuffed with spiced onions \$5.95

### PANEER KULCHA

Leavened bread with homemade cheese & spices \$5.95

### KEEMA NAAN

Leavened bread stuffed with minced ground meat, onions and spices \$6.95

## SPECIAL NAAN

Leavened bread stuffed with chicken, nuts and spices \$7.95

## GARLIC NAAN

Leavened bread with fresh garlic, cilantro & spices \$7.95

## TANDOORI FAVORITES

*Traditional dishes cooked in our Tandoor (clay oven) and served on a sizzler with bed of onions, served with Naan bread*

### TANDOORI CHICKEN

Chicken marinated in yogurt and freshly ground spices \$22.95

### CHICKEN TIKKA

Pieces of boneless chicken, marinated in yogurt and cooked in the tandoor \$23.95

### SEEKH KABAB

Fresh ground beef made with fresh onion, garlic ginger, & spices \$22.95

Lamb \$24.95

### MIX GRILL

Tandoori Chicken, Chicken Tikka, & Seekh Kabab marinated with yogurt and spices \$27.95

## LAMB DELICACIES

*Served with Basmati Rice*

### LAMB MASALA

Lamb cooked with garlic & ginger in a special curry \$22.95

### LAMB CURRY

Tender lamb cooked in a flavorful blend of spices \$22.95

### LAMB KORMA

Lamb cooked in a mild cream sauce with fruit and nuts \$23.95

### LAMB SAAG

Lamb cooked in a curried spinach \$23.95

### LAMB VINDALOO

Medallions of lamb and potatoes cooked in a spicy red chili, onion and vinegar sauce \$22.95

### LAMB TIKKA MASALA

Boneless lamb baked tandoori style and sautéed in tomato herb sauce with cream and butter \$23.95

### LAMB PUNJABI

Lamb sautéed with ginger pieces, garlic, fresh onions and tomatoes \$23.95

### GOAT CURRY

Goat meat with bones cooked in flavorful blend of spices and curry sauce \$23.95

## CHICKEN DELICACIES

*Served with Basmati Rice*

### CHICKEN CURRY

Boneless chicken cooked with fresh garlic, ginger, onion, and tomato with spices \$19.95

## CHICKEN MAKHNI

Tender pieces of tandoor roasted chicken cooked in a tomato and cream sauce \$21.95

## CHICKEN MASALA

Chicken cooked with onions and tomato curry sauce \$20.95

## CHICKEN KORMA

Boneless chicken in a cream sauce & fruit and nuts \$21.95

## CHICKEN TIKKA MASALA

Boneless chicken baked tandoori style & sautéed in a tomato herb sauce with cream & butter \$22.95

## PALAK CHICKEN

Boneless chicken cooked in curried spinach flavored with Indian spices \$21.95

## CHICKEN VINDALOO

Chunks of boneless chicken and potatoes cooked in a spicy red chili, onion and vinegar sauce \$19.95

## CHICKEN TIKKA LABABDAR

Chicken Tikka braised in creamy tomato sauce flavored with cilantro \$22.95

## KADAI CHICKEN

Boneless chicken sautéed with tomatoes, onions, and bell peppers with garlic/ginger and cooked in a mild sauce \$21.95

## SEAFOOD DELICACIES

*Served with Basmati Rice*

### SHRIMP CURRY

Shrimp sautéed in a mild onion curry sauce \$23.95

### SHRIMP VINDALOO

Shrimp and potatoes cooked in a spicy red chili, onion and vinegar sauce \$23.95

### SHRIMP SAAG

Shrimp cooked in a spicy curried spinach \$25.95

### PRAWN BHUNA MASALA

Prawns served with sautéed onions, bell peppers & tomatoes in a light curry sauce \$24.95

### SALMON MASALA

Filets of salmon sautéed in a rich curry sauce \$25.95

## VEGETARIAN SPECIALTIES

*Served with Basmati Rice*

### DAL MAKHANI

Black lentils cooked in a light curry \$14.95

### MATTAR PANEER

Homemade cheese cooked with peas in a flavored onion and tomato curry \$16.95

### PALAK PANEER

Spinach cooked in a blend of flavored spices with homemade cubes of cheese \$16.95

### VG NAVRATTON CURRY

Mixed vegetables cooked in a mildly spiced curry \$14.95