

**RAJA RANI KI PASAND
(COMBINATION DINNERS)**

VEGETARIAN THALI 14.95

An adventurous taste of three vegetable curries served with Soup, Raita, Kheer, Rice & Tandoori Roti Bread in a Traditional Thali (Indian steel dish)

BOMBAY SPECIAL DINNER 19.95

A mouth-watering Bombay Special Tandoori Chicken, Lamb Rogan Josh & Vegetable Korma served with Mulligatawny Soup, Raita, Rice & Naan Bread.

TANDOORI SPECIAL DINNER 19.95

Assorted specialties from our charcoal fired Tandoori oven, includes Tandoori Chicken, Chicken Tikka, Seekh Kabab, Malai Kabab & Tandoori Prawn. Served with Rice, Raita & Naan Bread.

SPECIAL COMBINATION DINNER (For Two) 38.95

Two people can enjoy this royal delicious dinner of Mulligatawny Soup, Chicken Tikka, Tandoori Chicken, Malai Kabab, Seekh Kabab, Lamb Rogan Josh or Chicken Curry, served with vegetable of the day, Rice & Naan Bread.

These items may contain traces of nuts.

**GOSHT-E-PAKWAN
(LAMB DELICACIES)**

LAMB CURRY OR VINDALOO 16.95

Fresh lamb exotically cooked in a light, mildly-spiced gravy or spicy sauce with potatoes.

LAMB MADRAS 16.95

Boneless pieces of lamb cooked in hot and spicy South Indian style.

ROGAN JOSH 16.95

Tender cubes of lamb, marinated in herbs, spices & cooked with fresh tomatoes in a sharp tangy sauce.

LAMB SAAG 16.95

Tender cubes of lamb cooked with fresh spinach & flavored with freshly ground spices with a touch of ginger & garlic.

LAMB MANGO 16.95

Boneless lamb cooked with sweet & sour mango sauce, spices and a touch of ginger and scallions.

LAMB KORMA 16.95

Tender cubes of lamb cooked with nuts in a mildly spiced creamy sauce.

LAMB PASANDA 16.95

Juicy pieces of tender lamb, marinated overnight then simmered in a mildly spiced creamy sauce with nuts & raisins.

LAMB JAL FRAZIE 16.95

Boneless pieces of lamb cooked with fresh vegetables, ginger, garlic, onions, tomatoes, herbs & spices.

BOTI KABAB MASALA 17.95

Marinated tender cubes of lamb broiled in the Tandoor, then cooked in a rich tomato, onion & creamy cashew sauce.

LAMB KARAHI 17.95

Pieces of lamb sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic and subtle flavors.

**APNA APNA CHASKA
(GOAT DELICACIES)**

GOAT CURRY OR VINDALOO 16.95

Fresh goat exotically cooked in a light, mildly-spiced gravy or spicy sauce with potatoes.

GOAT SAAG 16.95

Tender cubes of goat cooked with fresh spinach & flavored with freshly ground spices with a touch of ginger & garlic.

GOAT KARAHI 16.95

Pieces of goat sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic and subtle flavors.

GOAT BHINDI 15.95

Pieces of goat & okra sauteed with tomato, ginger, herbs & spices.

**SAGAR KA KHAZANA
(SEAFOOD DELICACIES)**

SHRIMP CURRY OR VINDALOO 17.95

Shrimp cooked with tomatoes, cilantro in a mildly spiced curry sauce or splash of lemon, potatoes & vinegar in hot & spicy curry sauce.

SHRIMP BAGHARI 17.95

Succulent shrimp flavored with garlic, mustard seeds and curry leaves.

SHRIMP SAAG 17.95

Jumbo shrimp cooked with fresh spinach & flavored with freshly ground spices with a touch of ginger & garlic.

SHRIMP MANGO 17.95

Large shrimp cooked with sweet & sour mango sauce, spices and a touch of ginger and scallions.

SHRIMP MUMTALI 17.95

Barbequed pieces of shrimp cooked in a mildly spiced creamy sauce with hard cooked eggs, spices and cashew cilantro sauce.

SHRIMP KORMA 17.95

Jumbo shrimp cooked in a creamy sauce with mild spices, herbs, nuts & raisins.

SHRIMP JAL FRAZIE 17.95

Tasty pieces of shrimp cooked with fresh vegetables, ginger, garlic, onions, tomatoes, herbs & spices.

SHRIMP MAKHANI 16.95

Marinated pieces of shrimp broiled in the Tandoor, then cooked in a rich tomato, onion, butter and creamy cashew sauce.

FISH TIKKA MASALA 16.95

Barbequed boneless pieces of salmon fish cooked with onions, tomatoes and ground spices in a mild cashew sauce.

LOBSTER VINDALOO 24.95

LOBster cooked with potatoes, onions, tomatoes, ginger, garlic in a hot & spicy sauce.

LOBSTER MALAI KHASA 24.95

LOBster gently cooked with nuts in a creamy sauce and flavored with nuts.

SHRIMP CHILLY 18.95

Jumbo prawns sauteed with sliced onion, tomato, green peppers, mushroom, broccoli then glazed in tangy sauce.

**DESI ROTI
(HOMEMADE INDIAN BREADS)**

TANDOORI ROTI 1.95

Round-shaped whole wheat bread, baked in the Tandoor.

POORI 2.95

A light deep fried puffed bread.

NAAN 1.95

Teardrop-shaped traditional Punjabi bread, baked in the Tandoor.

LACHHA PARATHA 2.95

A multi-layered whole wheat bread with melted butter, baked in the Tandoor.

GARLIC NAAN 2.95

Teardrop-shaped traditional Punjabi bread seasoned with fresh garlic, baked in the Tandoor.

GARLIC CHILLI NAAN 2.95

Teardrop-shaped traditional Punjabi bread seasoned with garlic, hot green chilli, baked in the Tandoor.

ALOO PARATHA 2.95

Whole wheat bread, stuffed with delicately spiced potatoes.

ONION/ONION PANEER/ONION GOBHI KULCHA 3.95

Leavened bread filled with spiced onions or onions & cheese or onions & cauliflower, baked in the Tandoor.

KASHMIRI NAAN 3.95

Freshly homemade bread stuffed with nuts and dried fruits.

CHICKEN OR KEEMA NAAN 4.95

Freshly homemade bread stuffed with a delicious, delicately spiced mixture of shredded chicken or minced lamb and authentic spices.

BOMBAY SPECIAL NAAN 5.95

Freshly homemade bread topped with eggs, fresh fruits, nuts and sesame seeds.

ASSORTED BREAD BASKET 7.95

Naan, garlic and methi naan.

CHAPATI 2.95

Round shaped whole wheat bread cooked on flat tawa.

**DIL CHAHTA HAI
(DESSERTS)**

RASMALAI 3.95

Homemade cheese balls in a sweetened thick milk & flavored with rosewater & nuts.

GULAB JAMUN 3.95

A light pastry made with milk, cheese balls & touched with thick honey syrup.

KHEER 2.95

A traditional basmati rice pudding, flavored with almonds & pistachios.

KULFI 2.95

Homemade Indian Ice Cream prepared from fresh cream & nuts, flavored with pistachios & rosewater.

FRUIT CUSTARD 2.95

Custard pudding with fresh fruits, almonds & pistachios.

ICE CREAM 2.95

Choice of Mango, Pistachios.

**THANDA - GARAM
(BEVERAGES)**

INDIAN MASALA TEA (Hot or Iced) 2.50

COFFEE 1.95

SODAS & WATER (No Refills) 1.95

FRUIT JUICES 2.95

(Mango, Cranberry, Pineapple or Orange).

LASSI 2.95

A refreshing drink prepared with homemade yogurt, flavored with pistachios and rosewater.

MANGO LASSI 3.95

A delicious soothing yogurt sweet drink with Mango.

COMPLETE TAKE OUT SERVICE AVAILABLE

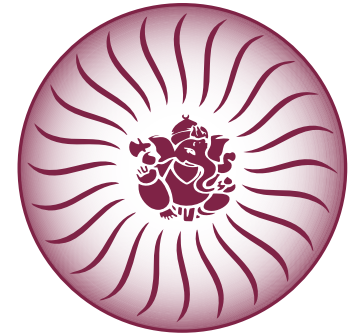
**ALL MAJOR CREDIT CARDS ACCEPTED
(MINIMUM \$7.00 CHARGE)**

ANY SIZE CATERING SERVICE AVAILABLE

NO PERSONAL CHECKS

**ALL COMMENTS OR OBSERVATIONS WILL BE
GRATEFULLY WELCOMED, SO LET US KNOW.**

BOMBAY PALACE



FINE INDIAN CUISINE

CARRY OUT / DINE IN MENU

Phone : 615-321-6140

Fax : 615-321-6150

**2912 WEST END AVENUE
NASHVILLE, TENNESSEE 37203**

OPEN 7 DAYS A WEEK

LUNCH

MON-FRI: 11:00AM - 2:30PM

SAT & SUN: NOON - 3:00PM

DINNER

SUN-THUR: 5:00PM - 10:00PM

FRI & SAT: 5:00PM - 10:30PM

**CATERING SERVICES AVAILABLE
DAILY LUNCH BUFFET**

**“DEDICATED TO PROVIDING
THE BEST IN INDIAN DINING”**

WWW.BOMBAYPALACETN.NET

SHURUVAT (APPETIZERS)

(All Appetizers are served with chutneys)

VEGETABLE PAKORA 4.95

Fresh vegetable dipped in a delicately spiced chick peas batter & fried to golden perfection.

VEGETABLE SAMOSA (Two Pcs) 4.95

Crisply fried turnover, deliciously filled with mildly-spiced potatoes & green peas.

ONION BHAJIA 4.95

Fritters of fresh spring onions.

MEAT SAMOSA (Two Pcs) 5.95

Crisp fried turnover, filled with mildly spiced minced lamb and peas.

CHICKEN PAKORA 6.95

Tender pieces of boneless chicken, dipped in a delicately spiced batter and fried to perfection.

FISH PAKORA 7.95

Tender pieces of boneless fish, dipped in a delicately spiced batter and fried to perfection.

PANEER PAKORA 7.95

Homemade Indian cheese dipped in a chick peas batter and deep fried.

SHRIMP PAKORA 9.95

Lightly marinated shrimp, kissed with Indian herbs & batter fried.

VEGETARIAN ASSORTED (For Two) 8.95

Combination of vegetable samosa and vegetable pakora.

TANDOORI ASSORTED (For Two) 9.95

Combination of chicken tikka, malai kabab, seekh kabab and shrimp.

EGG PAKORA 6.95

Boiled eggs deep fried in batter and spices

SAMOSA CHAT 7.95

Fresh vegetable samosa, finished with chick peas combination of yogurt, mint and tamarind chutney.

SATH-SATH (ACCOMPANIMENTS)

PAPADUM 2.49

A thin and crispy lentil flat bread.

RAITA 2.49

Homemade creamy yogurt with shredded cucumber, roasted cumin and herbs.

MANGO CHUTNEY 2.49

A sweet accompaniment to delight your meal.

ACHAR 2.49

A Hot & Spicy mixed vegetable pickle.

SHORBA AND BAGICHI SE (SOUPS AND SALADS)

MULLIGATAWNY SOUP 3.95

A special south Indian creation made with lentils, fresh vegetables, tomatoes & a touch of specially blended herbs & spices.

TOMATO SOUP 3.95

Fresh tomato soup with an extra touch of spices.

CHICKEN SHORBA 4.95

Delicious chicken soup with herbs & spices.

KACHUMBER SALAD 4.95

Freshly diced cucumbers, tomatoes, bell peppers in vinegar, lemon dressing and a touch of spices.

COCONUT SOUP 3.95

Mildly sweet soup of milk and coconut.

TANDOOR KA KAMAAL (SPECIALTIES FROM THE CLAY OVEN TANDOOR)

The Tandoor is a clay oven, fired by charcoal, in which

various marinated meats, poultry, fish and kababs

are broiled on a long skewer. Besides this, all of our

traditional homemade breads are also freshly baked in the Tandoor.

PANEER TIKKA 13.95

Cubes of homemade cheese marinated and cooked in clay oven with vegetables.

TANDOORI CHICKEN 13.95

Tender chicken is marinated in yogurt with fresh spices & then barbequed over flaming coals in the Tandoor.

CHICKEN TIKKA 14.95

Tender boneless pieces of chicken marinated in yogurt with fresh spices, cooked on a skewer in the clay oven.

MALAI KABAB 15.95

Mild, tasty tender pieces of chicken are marinated in special spices, barbequed on a skewer in the Tandoor.

LAHSOONI KABAB 15.95

Large pieces of chicken marinated in yogurt, gram flour, fresh mint, garlic, chef special sauce & then barbequed in the Tandoor.

SEEKH KABAB 16.95

Ground lamb mixed with onions, green peppers, marinated with herbs & spices, then broiled on a skewer over charcoal in the Tandoor.

BOTI KABAB 17.95

Tender morsels of lamb marinated in Bombay's special recipe, then broiled in the Tandoor.

LAMB CHOPS 22.95

Tasty lamb chops marinated in yogurt, herbs, spices and barbequed in the Tandoor & served with fresh vegetables on sizzler.

TANDOORI SALMON 19.95

Cubes of salmon fish marinated in an aromatic spice mix and barbequed in the Tandoor & served with fresh vegetables on sizzler.

TANDOORI PRAWN 19.95

Fresh king-sized shrimp gently seasoned and slowly broiled over charcoal in the Tandoor & served on sizzler with vegetables.

TANDOORI MIXED GRILL 18.95

A combination of our appetizing tondoori chicken, seekh kabab, shrimp, malai kabab and chicken tikka.

MAST-MAST MURGH (CHICKEN DELICACIES)

CHICKEN CURRY OR VINDALOO 13.95

Fresh chicken exotically cooked in a light, mildly-spiced gravy or spicy sauce with potatoes.

CHICKEN MADRAS 13.95

Boneless pieces of chicken cooked in hot and spicy south Indian style.

CHICKEN JAL FRAZIE 13.95

Boneless pieces of chicken cooked with fresh vegetables, ginger, garlic, onions, tomatoes, herbs & spices.

CHICKEN CHILLY 13.95

Tender boneless pieces of chicken sauteed with sliced onions, tomatoes, green pepper, mushroom, broccoli, then glazed in tangy sauce.

CHICKEN MANGO 13.95

Boneless chicken cooked with sweet & sour mango sauce, spices and a touch of ginger and scallions.

CHICKEN SAAG 13.95

Boneless chicken cooked with spinach and flavored with freshly ground ginger, garlic & spices.

CHICKEN KORMA 13.95

Boneless chicken cooked with nuts in a mildly spiced creamy sauce.

CHICKEN KARAHI 13.95

Pieces of chicken sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic and subtle flavors and cashew sauce.

CHICKEN MAKHANI 13.95

The universally popular "butter chicken". Boneless pieces of tandoori chicken cooked with onions, tomatoes, butter cashew sauce.

CHICKEN TIKKA MASALA 13.95

Tender boneless chunks of chicken, broiled in the Tandoor, then sauteed in a rich tomato, onion and butter cashew sauce.

CHICKEN MIRCHIWALA 13.95

Boneless pieces of chicken cooked with tomatoes, onions, yogurt, tamarind sauce, green chilly in a light spicy sauce.

DHABHA CHICKEN 13.95

Tender boneless chunks of chicken, broiled in the Tandoor, then sauteed with onions, tomatoes, bell peppers & spices.

CHICKEN LAJWAB 13.95

The universally popular "Incredible Chicken". Boneless pieces of chicken cooked with onions, green peppers, tomatoes, cashew sauce, ketchup in a light touch of mildly spiced sauce.

CHICKEN MUMTALI 13.95

Barbequed pieces of boneless chicken cooked with nuts and hard cooked eggs in a mildly spiced creamy sauce and cilantro.

DESI CHICKEN 13.95

A delicious variety of traditional Punjabi Chicken cooked on the bones with onions, tomatoes, ginger, garlic, fresh coriander & subtle flavors.

BOMBAY'S SPECIAL CHICKEN 15.95

Chicken breast marinated in yogurt & spices, then broiled in the Tandoor & cooked in a rich tomato & butter cashew sauce, served with hard cooked eggs.

METHI CHICKEN 13.95

Boneless chicken sauted in garlic ginger with Fenugreek leaves and cashew sauce.

CHICKEN CASHMERE 13.95

Chunk of boneless chicken cooked in mild cream sauce with cashews and golden raisins.

SUBZI MANDI SE (VEGETARIAN DELICACIES)

DAL MAKHANI11.95

Black lentils are cooked on slow heat for longer hours in a traditional punjabi pot (Deg) and then fried in butter with fresh onions, ginger, garlic and tomatoes.

DAL TADKA 11.95

Yellow lentils cooked with onions, tomatoes, ginger, garlic and subtle flavors.

CHANA MASALA 11.95

A delicious variety of chickpeas, onions, tomatoes in a rich sauce.

DUM ALOO 12.95

Potatoes filled with vegetables, cheese & then cooked in a thick creamy cashew sauce.

SAAG PANEER 11.95

Spinach cooked with lightly fried homemade cheese cubes in mildly spiced sauce.

VEGETABLE JAL FRAZIE OR SUBZI VINDALOO 11.95

Fresh garden vegetables marinated in ginger, onions, tomatoes, then cooked with natural herbs in a mild or hot & spicy sauce.

ALOO GOBHI 11.95

Fresh cauliflower & potatoes, cooked with onions, tomatoes, ginger & spices.

BAINGAN BHARTHA 11.95

Whole eggplant is partially roasted in the Tandoor before being mashed with tomatoes & onions, then simmered with mild herbs & spices.

MATTER PANEER 11.95

Peas and lightly-fried homemade cheese cubes cooked in a mildly spiced sauce.

BHINDI MASALA 11.95

Fresh Okra cooked with onions, tomatoes, ginger, garlic & pepper-laced sauce with Indian herbs & spices.

MALAI KOFTA 11.95

Homemade Indian cheese, stuffed in vegetable balls & cooked in mildly-spiced creamy sauce with almonds, cashews & raisins.

VEGETABLE KORMA 11.95

A delicious royal entree. Fresh garden vegetables, gently simmered in a spice-laced creamy cashew sauce & garnished with nuts.

MUSHROOM BROCCOLI KARAHI 11.95

Fresh mushroom & broccoli sauteed in a traditional Karahi (Wok) with onions, tomatoes, green peppers with freshly ground herbs & touch of spices.

VEGETABLE MANGO 11.95

Fresh garden vegetables cooked with sweet & sour mango sauce, spices & a touch of ginger & scallions.

CHILLY PANEER 12.95

Lightly fried cubes of homemade cheese sauteed with sliced onions, tomatoes, green peppers, mushrooms, broccoli then glazed in a tangy sauce & garnished with coriander.

PANEER MAKHANI 12.95

Cubes of fresh homemade cheese cooked in a rich tomatoes & butter sauce with fresh herbs & spices and cashew sauce.

PANEER KARAHI 12.95

Fresh cubes of homemade cheese sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic & subtle flavors.

SHAHI PANEER 12.95

Homemade cheese cooked in a mildly spiced creamy sauce with green peppers, onions, tomatoes with herbs & spices and cashew sauce.

PANEER BHURJI 12.95

Homemade cheese and fresh green peas cooked with onion, garlic, ginger and tomatoes.

VEGETABLE MAKHANI 11.95

Garden fresh mixed vegetables cooked in creamy tomato butter and cashew sauce.

KHOYA KAJU CURRY 11.95

Roasted cashew nuts are simmered in rich creamy gravy.

METHI MALAI MUTTER 11.95

Fresh green peas cooked with fenugreek creamy sauce with ginger, garlic and cashew sauce.

BASMATI CHAWAL

RICE DELICACIES (BIRYANI)

A royal selection of your choice of Lamb, Goat, Chicken, Shrimp or Vegetable sauteed in herbs and spices with fragrant Basmati Rice & Nuts.

EGG BIRYANI 13.95

VEGETABLE BIRYANI 12.95

CHICKEN BIRYANI 14.95

LAMB BIRYANI 16.95

GOAT BIRYANI 16.95

SHRIMP BIRYANI 17.95

BOMBAY SPECIAL BIRYANI 18.95

Long grain Basmati Rice, exotically flavored with saffron, then cooked with boneless pieces of chicken, lamb, shrimp & nuts.

EXTRA RICE 3.95