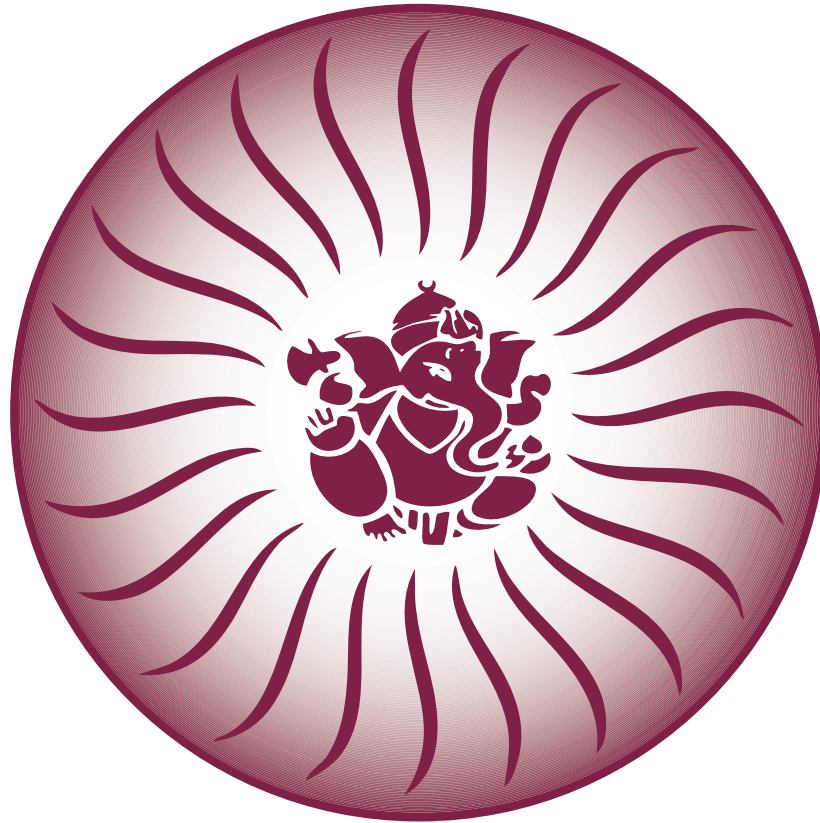


BOMBAY PALACE



FINE INDIAN CUISINE

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

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BOMBAY PALACE

FINE INDIAN CUISINE

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	8.95
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)	10.95
Combination of chicken tikka, malai kabab, seekh kabab and shrimp.	
EGG PAKORA	7.95
Boiled eggs deep fried in batter and spices.	
SAMOSA CHAAT	9.95
Fresh vegetable samosa, finished with chick peas combination of yogurt, mint and tamarind chutney.	
ALOO TIKKI CHAAT	\$9.95
Crispy potato patties, finished with chick peas combination of yogurt, mint and tamarind chutney.	
CHICKEN 65	\$10.95
Spicy. Chicken, Curry leaf, bell pepper, red onion, dry red chili, cumin, mustard seed.	

SATH-SATH (ACCOMPANIMENTS)

PAPADUM	3.49
A thin and crispy lentil flat bread.	
RAITA	3.49
Homemade creamy yogurt with shredded cucumber, roasted cumin and herbs.	
MANGO CHUTNEY	3.49
A sweet accompaniment to delight your meal.	
ACHAR	3.49
A Hot & Spicy mixed vegetable pickle.	



SHORBA AND BAGICHI SE (SOUPS AND SALADS)

MULLIGATAWNY SOUP	4.95
A special south Indian creation made with lentils, fresh vegetables, tomatoes & a touch of specially blended herbs & spices.	
TOMATO SOUP	4.95
Fresh tomato soup with an extra touch of spices.	
CHICKEN SHORBA	4.95
Delicious chicken soup with herbs & spices.	
KACHUMBER SALAD	5.95
Freshly diced cucumbers, tomatoes, bell peppers in vinegar, lemon dressing and a touch of spices.	
COCONUT SOUP	4.95
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	16.95
Cubes of homemade cheese marinated and cooked in clay oven with vegetables.	
TANDOORI CHICKEN	16.95
Tender chicken is marinated in yogurt with fresh spices & then barbecued over flaming coals in the Tandoor.	
CHICKEN TIKKA	17.95
Tender boneless pieces of chicken marinated in yogurt with fresh spices, cooked on a skewer in the clay oven.	
MALAI KABAB	18.95
Mild, tasty tender pieces of chicken are marinated in special spices, barbecued on a skewer in the Tandoor.	
LAHSONI KABAB	18.95
Large pieces of chicken marinated in yogurt, gram flour, fresh mint, garlic, chef special sauce & then barbecued in the Tandoor.	
SEEKH KABAB	19.95
Ground lamb mixed with onions, green peppers, marinated with herbs & spices, then broiled on a skewer over charcoal in the Tandoor.	
LAMB CHOPS	25.95
Tasty lamb chops marinated in yogurt, herbs, spices and barbecued in the Tandoor & served with fresh vegetables on sizzler.	
TANDOORI SALMON	22.95
Cubes of salmon fish marinated in an aromatic spice mix and barbecued in the Tandoor & served with fresh vegetables on sizzler.	
TANDOORI PRAWN	22.95
Fresh king-sized shrimp gently seasoned and slowly broiled over charcoal in the Tandoor & served on sizzler with vegetables.	
TANDOORI MIXED GRILL	21.95
A combination of our appetizing tandoori chicken, seekh kabab, shrimp, malai kabab and chicken tikka.	



MAST-MAST MURGH

(CHICKEN DELICACIES)

CHICKEN CURRY OR VINDALOO	18.95
Fresh chicken exotically cooked in a light, mildly-spiced gravy or spicy sauce with potatoes.	
CHICKEN MADRAS	18.95
Boneless pieces of chicken cooked in hot and spicy south Indian style.	
CHICKEN JAL FRAZIE	18.95
Boneless pieces of chicken cooked with fresh vegetables, ginger, garlic, onions, tomatoes, herbs & spices.	
CHICKEN CHILLY	18.95
Tender boneless pieces of chicken sauteed with sliced onions, tomatoes, green pepper, mushroom, broccoli, then glazed in tangy sauce.	
CHICKEN MANGO	18.95
Boneless chicken cooked with sweet & sour mango sauce, spices and a touch of ginger and scallions.	
CHICKEN SAAG	18.95
Boneless chicken cooked with spinach and flavored with freshly ground ginger, garlic & spices.	
CHICKEN KORMA	18.95
Boneless chicken cooked with nuts in a mildly spiced creamy sauce.	
CHICKEN KARAHI	18.95
Pieces of chicken sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic and subtle flavors and cashew sauce.	
CHICKEN MAKHANI	18.95
The universally popular "butter chicken". Boneless pieces of tandoori chicken cooked with onions, tomatoes, butter and creamy cashew sauce.	
CHICKEN TIKKA MASALA	18.95
Tender boneless chunks of chicken, broiled in the Tandoor, then sauteed in a rich tomato, onion and butter cashew sauce.	
CHICKEN MIRCHIWALA	18.95
Boneless pieces of chicken cooked with tomatoes, onions, yogurt, tamarind sauce, green chilly in a light spicy sauce.	
DHABHA CHICKEN	18.95
Tender boneless chunks of chicken, broiled in the Tandoor, then sauteed with onions, tomatoes, bell peppers & spices.	
CHICKEN LAJWAB	18.95
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	18.95
Barbequed pieces of boneless chicken cooked with nuts and hard cooked eggs in a mildly spiced creamy sauce and cilantro.	
DESI CHICKEN	18.95
A delicious variety of traditional Punjabi Chicken cooked on the bones with onions, tomatoes, ginger, garlic, fresh coriander & subtle flavors.	
BOMBAY'S SPECIAL CHICKEN	18.95
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	18.95
Boneless chicken sauted in garlic ginger with Fenugreek leaves and cashew sauce.	
CHICKEN CASHMERE	18.95
Chunk of boneless chicken cooked in mild cream sauce with cashews and golden raisins.	



GOSHT-E-PAKWAN (LAMB DELICACIES)

LAMB CURRY OR VINDALOO	20.95
Fresh lamb exotically cooked in a light, mildly-spiced gravy or spicy sauce with potatoes.	
LAMB MADRAS	20.95
Boneless pieces of lamb cooked in hot and spicy South Indian style.	
ROGAN JOSH	20.95
Tender cubes of lamb, marinated in herbs, spices & cooked with fresh tomatoes in a sharp tangy sauce.	
LAMB SAAG	20.95
Tender cubes of lamb cooked with fresh spinach & flavored with freshly ground spices with a touch of ginger & garlic.	
LAMB MANGO	20.95
Boneless lamb cooked with sweet & sour mango sauce, spices and a touch of ginger and scallions.	
LAMB KORMA	20.95
Tender cubes of lamb cooked with nuts in a mildly spiced creamy sauce.	
LAMB PASANDA	20.95
Juicy pieces of tender lamb, marinated overnight then simmered in a mildly spiced creamy sauce with nuts & raisins.	
LAMB JAL FRAZIE	20.95
Boneless pieces of lamb cooked with fresh vegetables, ginger, garlic, onions, tomatoes, herbs & spices.	
BOTI KABAB MASALA	20.95
Marinated tender cubes of lamb broiled in the Tandoor, then cooked in a rich tomato, onion & creamy cashew sauce.	
LAMB KARAHİ	20.95
Pieces of lamb sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic and subtle flavors.	

APNA APNA CHASKA (GOAT DELICACIES)

GOAT CURRY OR VINDALOO	19.95
Fresh goat exotically cooked in a light, mildly-spiced gravy or spicy sauce with potatoes.	
GOAT SAAG	19.95
Tender cubes of goat cooked with fresh spinach & flavored with freshly ground spices with a touch of ginger & garlic.	
GOAT KARAHİ	19.95
Pieces of goat sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic and subtle flavors.	
GOAT BHINDI	19.95
Pieces of goat & okra sauteed with tomato, ginger, herbs & spices.	



SAGAR KA KHAZANA

(SEAFOOD DELICACIES)

SHRIMP CURRY OR VINDALOO	21.95
Shrimp cooked with tomatoes, cilantro in a mildly spiced curry sauce or splash of lemon, potatoes & vinegar in hot & spicy curry sauce.	
SHRIMP BAGHARI	21.95
Succulent shrimp flavored with garlic, mustard seeds and curry leaves.	
SHRIMP SAAG	21.95
Jumbo shrimp cooked with fresh spinach & flavored with freshly ground spices with a touch of ginger & garlic.	
SHRIMP MANGO	21.95
Large shrimp cooked with sweet & sour mango sauce, spices and a touch of ginger and scallions.	
SHRIMP MUMTALI	21.95
Barbequed pieces of shrimp cooked in a mildly spiced creamy sauce with hard cooked eggs, spices and cashew cilantro sauce.	
SHRIMP KORMA	21.95
Jumbo shrimp cooked in a creamy sauce with mild spices, herbs, nuts & raisins.	
SHRIMP JAL FRAZIE	21.95
Tasty pieces of shrimp cooked with fresh vegetables, ginger, garlic, onions, tomatoes, herbs & spices.	
SHRIMP MAKHANI	21.95
Marinated pieces of shrimp broiled in the Tandoor, then cooked in a rich tomato, onion, butter and creamy cashew sauce.	
FISH TIKKA MASALA	21.95
Barbequed boneless pieces of salmon fish cooked with onions, tomatoes and ground spices in a mild cashew sauce.	
SHRIMP CHILLY	21.95
Jumbo prawns sauteed with sliced onion, tomato, green peppers, mushroom, broccoli then glazed in tangy sauce.	
SEAFOOD CURRY	23.95
Jumbo prawns, scallop and fish cooked with potatoes in highly spiced tangy hot sauce	

SUBZI MANDI SE

(VEGETARIAN DELICACIES)

DAL MAKHANI	14.95
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	14.95
Yellow lentils cooked with onions, tomatoes, ginger, garlic and subtle flavors.	
CHANA MASALA	14.95
A delicious variety of chickpeas, onions, tomatoes in a rich sauce.	
DUM ALOO	16.95
Potatoes filled with vegetables, cheese & then cooked in a thick creamy cashew sauce.	



SAAG PANEER	15.95
Spinach cooked with lightly fried homemade cheese cubes in mildly spiced sauce.	
VEGETABLE JAL FRAZIE OR SUBZI VINDALOO	15.95
Fresh garden vegetables marinated in ginger, onions, tomatoes, then cooked with natural herbs in a mild or hot & spicy sauce.	
ALOO GOBHI	15.95
Fresh cauliflower & potatoes, cooked with onions, tomatoes, ginger & spices.	
BAINGAN BHARTHA	15.95
Whole eggplant is partially roasted in the Tandoor before being mashed with tomatoes & onions, then simmered with mild herbs & spices.	
MATTER PANEER	15.95
Peas and lightly-fried homemade cheese cubes cooked in a mildly spiced sauce.	
BHINDI MASALA	15.95
Fresh Okra cooked with onions, tomatoes, ginger, garlic & pepper-laced sauce with Indian herbs & spices.	
MALAI KOFTA	15.95
Homemade Indian cheese, stuffed in vegetable balls & cooked in mildly-spiced creamy sauce with almonds, cashews & raisins.	
VEGETABLE KORMA	15.95
A delicious royal entree. Fresh garden vegetables, gently simmered in a spice-laced creamy cashew sauce & garnished with nuts.	
MUSHROOM BROCCOLI KARAH	15.95
Fresh mushroom & broccoli sauteed in a traditional Karahi (Wok) with onions, tomatoes, green peppers with freshly ground herbs & touch of spices.	
VEGETABLE MANGO	15.95
Fresh garden vegetables cooked with sweet & sour mango sauce, spices & a touch of ginger & scallions.	
CHILLY PANEER	16.95
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	16.95
Cubes of fresh homemade cheese cooked in a rich tomatoes & butter sauce with fresh herbs & spices and cashew sauce.	
PANEER KARAH	16.95
Fresh cubes of homemade cheese sauteed in Karahi (wok), with onions, tomatoes, ginger, garlic & subtle flavors.	
SHAHI PANEER	16.95
Homemade cheese cooked in a mildly spiced creamy sauce with green peppers, onions, tomatoes with herbs & spices and cashew sauce.	
PANEER BHURJI	16.95
Homemade cheese and fresh green peas cooked with onion, garlic, ginger and tomatoes.	
VEGETABLE MAKHANI	15.95
Garden fresh mixed vegetables cooked in creamy tomato butter and cashew sauce.	
KHOYA KAJU CURRY	15.95
Roasted cashew nuts are simmered in rich creamy gravy.	
METHI MALAI MUTTER	16.95
Fresh green peas cooked with fenugreek creamy sauce with ginger, garlic and cashew sauce.	
GOBI MANCHURIAN	16.95
Crispy fried cauliflower tossed in a Manchurian gravy, garlic and Asian sauces.	



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	15.95
VEGETABLE BIRYANI	15.95
CHICKEN BIRYANI	18.95
LAMB BIRYANI	20.95
GOAT BIRYANI	20.95
SHRIMP BIRYANI	21.95
BOMBAY SPECIAL BIRYANI	21.95
Long grain Basmati Rice, exotically flavored with saffron, then cooked with boneless pieces of chicken, lamb, shrimp & nuts.	
EXTRA RICE	3.95

RAJA RANI KI PASAND

(COMBINATION DINNERS)

VEGETARIAN THALI	19.95
An adventurous taste of three vegetable curries served with Soup, Raita, Kheer, Rice & Tandoori Roti Bread in a Tradional Thali (Indian steel dish).	
BOMBAY SPECIAL DINNER	21.95
A mouth-watering Bombay Special Tandoori Chicken,Lamb Rogan Josh & Vegetable Korma served with Mulligatawny Soup, Raita, Rice & Naan Bread.	
TANDOORI SPECIAL DINNER	21.95
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)	42.95
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.



DESI ROTI (HOMEMADE INDIAN BREADS)

TANDOORI ROTI	2.95
Round-shaped whole wheat bread, baked in the Tandoor.	
POORI	3.95
A light deep fried puffed bread.	
NAAN	2.95
Teardrop-shaped traditional Punjabi bread, baked in the Tandoor.	
LACHHA PARATHA	3.95
A multi-layered whole wheat bread with melted butter, baked in the Tandoor.	
GARLIC NAAN	3.95
Teardrop-shaped traditional Punjabi bread seasoned with fresh garlic, baked in the Tandoor.	
GARLIC CHILLI NAAN	3.95
Teardrop-shaped traditional Punjabi bread seasoned with garlic, hot green chilli, baked in the Tandoor.	
ALOO PARATHA	4.95
Whole wheat bread, stuffed with delicately spiced potatoes.	
ONION/ONION PANEER/ONION GOBHI KULCHA	4.95
Leavened bread filled with spiced onions or onions & cheese or onions & cauliflower, baked in the Tandoor.	
KASHMIRI NAAN	4.95
Freshly homemade bread stuffed with nuts and dried fruits.	
CHICKEN OR KEEMA NAAN	5.95
Freshly homemade bread stuffed with a delicious, delicately spiced mixture of shredded chicken or minced lamb and authentic spices.	
BOMBAY SPECIAL NAAN	6.95
Freshly homemade bread topped with eggs, fresh fruits, nuts and sesame seeds.	
ASSORTED BREAD BASKET	9.95
Naan, garlic and methi naan.	
CHAPATI	3.95
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	3.95
Homemade Indian Ice Cream prepared from fresh cream & nuts, flavored with pistachios & rosewater.	



THANDA - GARAM

(BEVERAGES)

INDIAN MASALA TEA (Hot or Iced)	2.50
SODAS & WATER (No Refills)	1.95
FRUIT JUICES	2.95
(Mango).	
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.	

We present fabulous buffet lunch every day.

Complete take-out service available

**All major credit cards accepted
(minimum \$7.00 charge)**

**Any size Catering services available
No personal checks**

**We have made all concerted efforts to present to you a fine
selection of our Indian specialties.**

We hope you enjoy this culinary experience.

**All comments or observations will be gratefully welcomed,
so let us know.**