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bombay masala

MOKOTÓW

Chef: Umed Singh

TRADITIONAL FLAVORS STRAIGHT FROM THE STREETS OF BOMBAY

The heart of Mumbai in Warsaw

The restaurant owner comes from Bombay which is the capital of the best Indian street food and restaurants with aromatic spices and flavors. Together with his wife they try to replicate the atmosphere and tastes of old Bombay

STARTERS

TANDOORI CHICKEN TIKKA - 32 zł

Chunks of chicken legs marinated in Indian spices and yoghurt

RESHMI CHICKEN TIKKA - 32 zł

Pieces of chicken breast marinated in cashewnut paste

CHICKEN 65 - 34 zł

Pieces of chicken in spicy dough with curry leaves

MUTTON SAMOSA - 1pc - 14 zł / 2 pcs - 26 zł

Crispy dumplings stuffed with lamb and potatoes

GOSHT SEEKH KEBAB - 39 zł

Minced mutton kebab

JHINGA FRY - 47 zł

Shrimps fried on ghee butter with curry leaves and coriander

PRAWNS KOLIWADA - 47 zł

Shrimps fried in spicy dough

SQUIDS KOLIWADA - 39 zł

Crispy Indian squids

VEGETARIAN STARTERS

PANEER TIKKA - 36 zł

Home made cottage cheese marinated and grilled in tandoor

PANEER PAKORAS - 34 zł

Slices of paneer battered in lentil dough and deep-fried

VEG SAMOSA - 1 pc - 13 zł / 2 pcs - 24 zł

Crispy dumplings stuffed with potatoes and green peas

PAKORAS DELIGHT - 28 zł

Slices of vegetables battered in lentil dough and deep-fried

VEG TIKKI - 24 zł

Vegetarian cutlets

ONION BHAJIA - 24 zł

Golden fried onion balls

GOBHI KOLIWADA - 24 zł

Cauliflower in spicy dough

SAMPHIRE KOLIWADA - 32 zł

Samphire battered in spicy dough and deep fried

CRISPY ALOO - 21 zł

Crispy potatoes with masala

CRISPY BATATAS - 24 zł

Sweet potato fries with garlic chutney

MASALA PAPAD - 14 zł

Crispy chips made of chickpeas flour garnished with tomatoes and coriander

We recommend

MIX PLATTER

Especially recommended for 2 people

Chicken Tikka, Gosht Seekh Kebab,
Reshmi Paneer Tikka, Gobhi Koliwada,
Raita, Chutney

89 zł

BOMBAJ MASALA MIX PLATTER

Especially recommended for 4 people

Gosht Seekh Kebab / Tandoori Chicken
Masala Prawns / Squids Koliwada
Paneer Tikka / Samphire Koliwada / Crispy Aloo
Masala Salad / Raita / Chutney / Papadum Corns

249 zł

SET MENU PERFECT FOR 2 PEOPLE

VEGETARIAN

STARTERS

Pakoras delight, Vegetable tikki, Paneer tikka

MAIN COURSES

Vegetarian sizzler, Bombaj masala vegetables

ADDITIONALS

Rice, Tandoori breads

DESSERT

189 zł

NON VEGETARIAN

STARTERS

Prawns koliwada, Chicken tikka, Onion bhajia

MAIN COURSES

Bombaj masala chicken, Mutton Keema Sizzler

ADDITIONALS






Rice, Tandoori breads

DESSERT

199 zł

CHUTNEYS

& DIPS 1 pc - 9 zł / 3pcs - 24 zł

Coriander – mint / Samudra 
Raita / Date – tamarind  / Tomato – coconut 
Mango Chutney  / Mixed pickle 

TANDOORI SPECIALTIES

TANDOORI FISH SAMUDRA - 62 zł

Zander marinated in Indian spices roasted with courgette and lemon served with tomato-ginger sauce

TANDOORI LAMB TIKKA - 67 zł

Pieces of lamb marinated in Indian herbs roasted in clay oven served with mint sauce and salad

TANDOORI DUCK - 62 zł

Roasted duck breast served with salad and chutney

RESHMI PANEER TIKKA - 52 zł

Grilled cottage cheese with courgette and pepper served with coriander pesto

LASOONI PRAWNS - 49 zł

Tiger prawns marinated and grilled in tandoor

GOSHT SEEKH PARATHA - 42 zł

Indian bread stuffed with minced lamb meat

CHICKEN PARATHA - 38 zł

Indian bread stuffed with chicken grilled in tandoor

CHEESE PARATHA - 32 zł

Indian bread stuffed with soft cheese and tomato

VEG PARATHA - 29 zł

Indian bread stuffed with vegetables

MASALA KULCHA - 29 zł

Indian bread stuffed with spicy potato and onion paste

SALAD BOWLS

BOMBAJ VEG BOWL - 39 zł

Edamame/ Carrots / Cauliflower / Beetroot / Mix salads / Cashewnuts / Pomegranate / Coconut-Tomato Dip


TANDOORI CHICKEN BOWL - 44 zł

Roasted chicken / Courgette / Carrots / Pepper / Red onion / Spinach / Kalonji / Garlic Vinaigrette

PRAWNS/PANEER SALAD BOWL - 49 zł

Roasted prawns or paneer / Pineapple / Mung daal / Lettuce / Pepper / Pomegranate / Coriander - Mint Pesto

MASALA SALAD - 18 zł

 Level of spiciness

 Vegan dishes

List of allergens found in our dishes is available at the Service. In case of intolerance, please let us know and consult our staff.

CURRY

Price of the dish with basmati rice or Naan or Roti bread / Price of the dish without additions

WITH CHICKEN

PLANT CHICKEN + 7 zł

BUTTER CHICKEN - MURGH MAKHANI - 57 zł / 51 zł
Barbecued chicken in creamy tomato-cashewnut gravy

BOMBAJ MASALA CHICKEN - 55 zł / 49 zł
Chicken marinated in Indian spices with curry leaves and coconut milk

COCONUT CHICKEN - 55 zł / 49 zł
Cashewnut marinated chicken breast roasted in tandoor served in sweet coconut gravy

CHICKEN TIKKA MASALA - 57 zł / 51 zł
Barbecued chicken in spicy tomato gravy

BALTI CHICKEN - 55 zł / 49 zł
Pieces of chicken and slices of bell pepper in aromatic gravy with peanuts

CHICKEN HARA MASALA - 55 zł / 49 zł
Chicken in spinach coriander gravy

CHICKEN CHETTINAD - 55 zł / 49 zł
Chicken in traditional coconut South Indian curry

CHICKEN MADRAS - 55 zł / 49 zł
Chicken in very spicy gravy from Madras

SIZZLERS

Dishes served on hot platters

VEGETARIAN SIZZLER - 54 zł / 48 zł
Okra, mini corn, paneer cheese, carrot, green bean, courgette and peanuts fried in Indian spices

CHICKEN TIKKA SIZZLER - 59 zł / 53 zł
Chicken tikka fried with bell pepper and onion

DUCK CHILLI SIZZLER - 68 zł / 62 zł
Tandoori duck in soy-ginger sauce

MUTTON KEEMA SIZZLER - 65 zł / 59 zł
Pieces of lamb fried with vegetables and masala

SEAFOOD SIZZLER - 68 zł / 62 zł
Tiger prawns, squids & zander tossed with samphire

TANDOORI BREADS

PLAIN NAAN / ROTI - 12 zł
Tandoori bread made of wheat/wholegrain flour

BUTTER / LASOONI / MINT / KALONJI / CORIANDER NAAN / ROTI - 15 zł
Tandoori bread with butter /garlic / mint / nigella seed / sesame

ASSORTED BREAD BASKET - 28 zł
Basket of assorted Indian breads

RICE

MIX VEGETABLE PULAO - 22 zł
Fried rice with vegetables

PULAO - 19 zł
Fried rice with a choice of : green peas / cumin seeds / mint / lemon juice

PLAIN PULAO - 16 zł
Fried rice with spices

PLAIN RICE - 12 zł
Steamed basmati rice

VEGETARIAN

PALAK DAAL - 38 zł / 32 zł
Yellow lentils fried with spinach, tomato & chilli

DAAL MAKHANI - 39 zł / 33 zł
Black lentils cooked in tomato-cashewnut gravy

PALAK PANEER - 54 zł / 48 zł
Chunks of cottage cheese in spinach sauce

PANEER TIKKA MASALA - 54 zł / 48 zł
Chunks of cottage cheese from tandoor in spicy tomato gravy

PANEER MAKHANI - 54 zł / 48 zł
Pieces of paneer cheese in tomato-cashewnut gravy

PANEER CHILLI - 54 zł / 48 zł
Fried pieces of paneer with vegetables, chilli and soy sauce

VEG KOFTA CURRY - 46 zł / 40 zł
Vegetable koftas in creamy gravy

DEWANI HANDI - 46 zł / 40 zł
Courgette, sweet potato, mushrooms, pepper, cauliflower and fresh spinach leaves cooked in spinach-coriander sauce

BOMBAJ MASALA VEGETABLES - 46 zł / 40 zł
Chickpeas, cauliflower & courgette cooked in coconut-onion gravy with curry leaves

BHINDI VEG MASALA - 46 / 40 zł
Pieces of okra cooked with potatoes, courgette in tomato gravy

BIRYANI

Traditional Dish from North India.
Basmati Rice cooked with spices and:

LAMB - 64 zł

PRAWNS - 64 zł

CHICKEN - 58 zł

VEGETABLES & PANEER - 54 zł

SOUPS

MULLIGATEWNY SHORBA - 21 zł
Creamy lentil soup with coconut milk

MUTTON SHORBA - 27 zł
Soup with pieces of lamb and chickpeas

SEA FOOD SHORBA - 29 zł
Spicy seafood soup with tomato and coconut milk

WITH LAMB

MUTTON BOMBAJ MASALA - 62 zł / 56 zł
Pieces of lamb in coconut onion gravy with curry leaves

MUTTON GULZAR - 62 zł / 56 zł
Cashewnut-almond lamb stew

GOSHT TIKKA MASALA - 62 zł / 56 zł
Lamb kebab in tikka masala sauce

MUTTON MOLEE- 62 zł / 56 zł
Pieces of lamb in tomato-cashewnut gravy with dry coconut and bell pepper

BHUNA GOSHT - 62 zł / 56 zł
Chunks of lamb with onion fried in Indian spices

KERALA LAMB CURRY - 62 zł / 56 zł
Lamb prepared in South Indian Style

WITH FISH / PRAWNS

BOMBAJ MASALA PRAWNS CURRY - 64 zł / 58 zł
Prawns in coconut sauce with curry leaves

PRAWNS MOLEE - 64 zł / 58 zł
Prawns stewed in coconut sauce with fresh bell pepper

GOAN PRAWNS CURRY - 64 zł / 58 zł
Prawns in tomato-garlic curry sauce with coconut milk from Goa

PRAWNS CHILLI - 64 zł / 58 zł
Shrimps fried with vegetables, chilli and soy sauce

FISH MOLEE - 58 zł / 52 zł
Zander stewed in coconut sauce with fresh bell pepper

GOAN FISH CURRY - 58 zł / 52 zł
Zander in tomato-garlic curry sauce with coconut milk from Goa

BOMBAJ MASALA FISH CURRY - 58 zł / 52 zł
Zander in coconut sauce with curry leaves

INDIAN SWEETS

GULAB JAMUN - 16 zł
Deep fried mini donuts soaked in cardamom syrup

RAS MALAI - 16 zł
Cheese balls in saffron sauce

KULFI - 18 zł
Traditional Indian ice cream

PESHAWARI NAAN - 29 zł
Crispy flat bread stuffed with: Paneer cheese and dry fruits or Nut and chocolate paste

NOTICE

Dear Guests, if You are happy about the food and service, please don't forget about tips for our staff.

Table from 4 guests will be charged 10% service.



bombajmasala.pl

THALI LUNCH ♦ MONDAY - FRIDAY 11:00 - 16:00