



Bombay Bustle

INDIAN CUISINE

DINE-IN MENU



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WELCOME TO BOMBAY BUSTLE

Bombay Bustle first opened its doors in 2015. It is the first Indian restaurant in the Yanchep area. Bombay Bustle is well known for its specialized entrees, chicken dishes, lamb and beef delicacies. We also serve lip smacking seafood and cater delicious fare for the vegetarian and vegan patrons too. Our clay oven breads and kebabs and delicate dessert preparations will keep you visiting for more.


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ENTREES

ONION BHAJI **\$11.99**

 Onion slices dipped in spicy chickpea flour and fried golden brown

HARA BHARA KEBAB **\$17.99**

 Kebab beautifully rolled up using potatoes, green peas, spinach, ricotta cheese and a plethora of spices, served with mint chutney.

VEGETARIAN SAMOSA **\$11.99**

Vegetarian crispy pastry filled with potato, green peas, spices and herbs.

MEAT SAMOSA **\$12.99**

Crispy pastry filled with lamb mince

CHICKEN 65 **\$19.99**

Chicken pieces marinated with fresh ginger, green chilly and onion with chickpea batter and deep fried

TANDOORI CHICKEN (4 pcs) **\$20.99**

Indian version of the classic BBQ chicken. Chicken on the bone marinated in a special mixture of spices and then roasted in the tandoor.

CHICKEN TIKKA **\$19.99**

Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.

SPICY CHICKEN WINGS **\$16.99**

Manchurian sticky sweet wings glazed in a chef's special sauce

LAMB SEEKH KEBAB **\$19.99**

Lamb minced with ginger, garlic and freshly ground spices, rolled on a skewer and cooked in a tandoori oven.

LAMB CHOPS **\$24.99**

Marinated in a mild spicy sauce and cooked in a tandoori oven with herbs and spices

TANDOORI GARLIC PRAWN **\$21.99**

Garlic and Saffron coated tender succulent prawns, which are roasted in the tandoor oven served with Indiansalad and lovely with crisp white wine

BOMBAY CHILLI CHICKEN **\$22.99**

Diced chicken fillets coated in batter, deep fried and sauteed with diced onion, tomato, capsicum and hot sauce.

 **Gluten Free**  **Vegetarian**

 **Vegan**

FOOD ALLERGIES & INTOLERANCES

Our food may contain cashew nuts and dairy. Before ordering please speak to our staff about your requirements.



PLATTERS

■ VEG PLATTER

\$27.99

A selection of Samosa, Onion Bhaji, Hara Bhara Kebab, and Paneer Pakoda served with mint & coriander chutney

BOMBAY BUSTLE PLATTER

\$32.99

A selection of Chicken Tikka, Lamb Seek Kebab, Chicken 65 and Onion Bhaji served with mint & coriander chutney

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 **Vegan**

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VEGETARIAN CURRIES

- | | | | | | |
|------|---|----------------|------|---|----------------|
| ★ GF | DAL TADKA <i>Vegan</i> | \$17.99 | ★ GF | MUSHROOM MUTTER (med) <i>Vegan</i> | \$21.99 |
| | Lentils cooked in onion tomato masala sauce with coriander | | | Fresh mushroom and green peas cooked in a mild creamy curry sauce | |
| ★ GF | BOMBAY POTATO (medium) <i>Vegan</i> | \$20.99 | ★ GF | CHILLI MUSHROOM (hot) <i>Vegan</i> | \$21.99 |
| | Dry potato cooked with dry crushed herbs and spices | | | Fresh mushrooms cooked in spicy masala sauce & herbs. | |
| GF | DAL MAKHANI (medium) | \$19.99 | GF | MUTTER PANEER (medium) | \$23.99 |
| | Black lentils cooked with ginger, garlic, tomatoes, onion and finished with cream and fresh coriander | | | Cottage Cheese cooked with green peas and masala sauce | |
| ★ GF | MIXED VEGETABLES (mild/medium/hot) <i>Vegan</i> | \$18.99 | GF | KARAHY PANEER (medium/hot) | \$23.99 |
| | Stir fry vegetables cooked with herbs and masala | | | Cottage Cheese cooked with tomato, onion & capsicum with special sauce | |
| ★ GF | CHANA MASALA (medium) <i>Vegan</i> | \$18.99 | GF | PALAK PANEER (medium) | \$23.99 |
| | Chick peas cooked with basic traditional mild gravy | | | Spinach cooked with cottage cheese and spices | |
| ★ GF | ALOO GOBI (medium) <i>Vegan</i> | \$20.99 | GF | PANEER MAKHANI (mild) | \$23.99 |
| | Diced cauliflower and potatoes cooked with fresh herbs and fresh coriander. | | | Cottage cheese cubes cooked in tomato base sauce with herbs, butter and cream | |
| GF | VEGETABLE KORMA (medium) | \$20.99 | | | |
| | Fresh vegetable, cottage cheese cooked in a mild creamy cashew sauce | | | | |
| GF | MALAI KOFTA (mild) | \$21.99 | | | |
| | Cottage Cheese and vegetable balls cooked in a mild creamy cashew sauce | | | | |

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CHICKEN CURRIES

GF HOME STYLE CHICKEN CURRY (medium) \$24.99

Boneless chicken cooked in onion, tomato, masala sauce, with fresh ginger, garlic & coriander

GF CHICKEN KORMA (mild) \$24.99

Boneless chicken cooked in a thick creamy sauce with ground cashew nuts, yoghurt and mild spices

GF BUTTER CHICKEN (mild/medium/hot) \$24.99

Chicken tikka pieces cooked in a thick tomato based sauce with herbs, butter and cream

GF CHICKEN TIKKA MASALA (medium/hot) \$24.99

Boneless spicy chicken tikka cooked in a medium hot thick masala sauce with fresh coriander

GF CHICKEN SPINACH / SAAG (medium) \$24.99

Boneless Chicken cooked with blended spinach and spices in a thick sauce.

GF CHICKEN JHALFREZI (medium/hot) \$24.99

Boneless chicken cooked with crushed spices, chopped capsicum, onion in a medium masala sauce

GF CHICKEN MADRAS (medium/ hot) \$24.99

Boneless Chicken cooked in a medium hot and sour sauce, curry leaves and mustard seeds with coconut milk

GF CHICKEN KARAHI (medium/hot) \$24.99

Boneless chicken in masala sauce with crushed spices, capsicum and fresh coriander

GF CHICKEN VINDALOO (extremely hot) \$24.99

Boneless chicken cooked in a hot vindaloo sauce with a hint of vinegar

GF BOMBAY CHICKEN (medium) \$24.99

Chicken cooked with potatoes and chef's special gravy

GF CHICKEN BALTI (mild /medium) \$24.99

Chicken cooked in chef's special creamy masala sauce with nuts

GF MANGO CHICKEN (mild) \$24.99

Boneless Chicken cooked in a rich gravy of mango puree, cashew and almond paste with coconut cream sauce.

GF Gluten Free **Vegetarian**

★ Vegan

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LAMB / BEEF CURRIES

GF LAMB OR BEEF ROGAN JOSH (medium/hot) \$24.99

Lamb or Beef pieces slow cooked with select spices in a rich tomato and onion gravy

GF LAMB OR BEEF KORMA (mild) \$24.99

Lamb or Beef cooked in a thick creamy sauce, with ground cashew and mild spices

GF LAMB OR BEEF SPINACH (medium) \$24.99

Lamb or Beef cooked with blended spinach in a traditional medium sauce

GF LAMB OR BEEF DHANSAK (medium) \$24.99

Lamb or Beef cooked with lentils, herbs and fresh coriander

GF LAMB OR BEEF MADRAS (medium/hot) \$24.99

Lamb or Beef cooked in hot & sour sauce with curry leaves and mustard seeds

GF LAMB OR BEEF KARAHY (medium/hot) \$24.99

Lamb or Beef cooked in hot sauce with crushed spices and green capsicum in a thick sauce

GF LAMB OR BEEF VINDALOO (extremely hot) \$24.99

Lamb or Beef cooked in a hot vindaloo sauce with a hint of vinegar

GF BOMBAY LAMB OR BEEF (medium) \$24.99

Lamb or Beef cooked with potatoes in Chef's special gravy

GF MYSORE LAMB OR BEEF (medium/hot) \$24.99

Lamb or Beef cooked with medium or hot sauce in south indian style

GF Gluten Free **Vegetarian**


★ Vegan


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CHEF'S SPECIAL

 **CHICKEN PHALL** (extra spicy) **\$25.99**
Fiery preparation of Chicken with
smoked chilli and pepper

 **GOAT CURRY** (medium/hot) **\$25.99**
Baby goat cooked with herbs and
spices in chef's special gravy

 **LEMON PEPPER CHICKEN** (medium/hot) **\$25.99**
A zesty and aromatic curry with chicken breast
marinated overnight in yogurt and spices, enhanced
by a touch of creamy cashew gravy, fresh lemon juice,
and cracked black pepper.

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SEAFOOD CURRIES

- GF **GOAN PRAWN / FISH CURRY** (medium/hot) **\$25.99**
 Fish pieces / prawns cooked with coconut milk, mustard, coriander seeds in a medium hot sauce.
- GF **PRAWN / FISH KORMA** (mild) **\$25.99**
 Fish pieces / prawns cooked in a creamy cashew yoghurt sauce
- GF **PRAWN / FISH TIKKA MASALA** (medium/hot) **\$25.99**
 Prawn / Fish cooked in a medium hot thick masala sauce with fresh coriander
- GF **CHILLI GARLIC PRAWN** (medium/hot) **\$25.99**
 Prawn cooked in chilli, garlic, onion, tomato masala
- GF **BUTTER PRAWN** (mild/medium) **\$25.99**
 Prawn cooked in tomato base sauce with herbs butter and cream



KID'S MENU

- GF **CHIPS** **\$8.99**
- GF **CHICKEN NUGGETS & CHIPS** **\$14.99**
- GF **BUTTER CHICKEN & CHIPS / RICE** **\$14.99**
- GF **MANGO CHICKEN & CHIPS / RICE** **\$14.99**




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RICE DISHES

- ★  **SAFFRON RICE** (serves 2) *Vegan* **\$7.99**
- ★  **ZEERA PULAO** (serves 2) *Vegan* **\$7.99**
Rice cooked with cumin seeds
- ★  **COCONUT RICE** (serves 2) *Vegan* **\$7.99**
- ★  **PEAS PULAO** (serves 2) *Vegan* **\$7.99**
Rice cooked with peas
-  **MUSHROOM PULAO** (serves 2) **\$7.99**
Fresh mushroom cooked with rice & herbs
-  **KASHMIRI RICE** (serves 2) **\$8.99**
Rice with nuts and dried fruits

BIRYANI

-  **VEGETABLE BIRYANI** **\$19.99**
Rice cooked with mixed vegetables
-  **CHICKEN OR LAMB BIRYANI** **\$23.99**
(mild/medium/hot)
Chicken / Lamb cooked with basmati rice and spices
-  **GOAT OR PRAWN BIRYANI** **\$24.99**
(mild/medium/hot)
Goat / Prawns cooked with basmati rice and spices

TANDOORI BREAD

- | | |
|--|---|
| ★  PLAIN NAAN <i>Vegan</i> \$5.50
Leavened Bread |  CHEESE KULCHA \$6.99
Naan stuffed with cheddar cheese |
|  GARLIC NAAN \$5.99
Leavened Bread with Garlic |  CHEESE GARLIC NAAN \$7.99
Garlic Naan with cheese |
|  BUTTER NAAN \$6.99
Leavened bread with butter | ★  ROTI <i>Vegan</i> \$5.99
Unleavened Whole meal bread |
|  KASHMIRI NAAN \$6.99
Naan stuffed with dried fruits | KHEEMA NAAN \$8.99
Naan stuffed with spicy lamb mince |



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DEAL FOR TWO

Allowed for a maximum of 6 people
VALID SUNDAY TO THURSDAY ONLY

69.99
FOR TWO

TO START WITH

Papadums with in house made
mint & coriander chutney

ENTREE

Choose 1
Onion Bhaji, Chandni Chowk Tikki

MAIN COURSE

Choose any 2 main course from
Chicken / Lamb / Beef / Vegetable
1 Saffron Rice
1 Garlic Naan

DRINKS

2 Glasses of House Red or White Wine
or 2 Scooners of Tap Beer

DESSERTS

GULAB JAMUNS \$10.99

Sweet dumplings made
from flour, milk
soaked in rose syrup

MANGO KULFI \$10.99

Indian ice cream with
mango flavour

PISTA KULFI \$10.99

Home made Indian
ice cream with
pistacho flavour

DISCLAIMER

**Please feel free to request our staff of any diets, requests and let us know if you would like the food mild, medium or hot.*

**Please allow the chef enough time (approx. 25 minutes) to bring the best and fresh delicacy to your table.*

**Please note that our products either contain or/are produced in kitchens
which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk. (and other dairy),
egg sesame, wheat (gluten) and sulphite preservatives.*

We cannot guarantee that any of our products are 100% allergen free.

If you are ordering VEGAN food, Please request our staff.

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 **Vegan**

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