

VEGETARIAN

★   DAL TADKA <i>Vegan</i>	\$16.99
Lentils cooked in onion tomato masala sauce with coriander	
★   BOMBAY POTATO <i>(medium) Vegan</i>	\$18.99
Dry potato cooked with dry crushed herbs and spices	
  DAL MAKHANI <i>(medium)</i>	\$18.99
Black lentils cooked with ginger, garlic, tomatoes, onion and finished with cream and fresh coriander	
★   MIXED VEGETABLES <i>(mild/medium/hot) Vegan</i>	\$18.99
Stir fry vegetables cooked with herbs and masala	
★   CHANA MASALA <i>(medium) Vegan</i>	\$18.99
Chick peas cooked with basic traditional mild gravy	
★   ALOO GOBI <i>(medium) Vegan</i>	\$18.99
Diced cauliflower and potatoes cooked with fresh herbs and fresh coriander.	
  VEGETABLE KORMA <i>(medium)</i>	\$20.99
Fresh vegetables, cottage cheese cooked in a mild creamy cashew sauce	
  MALAI KOFTA <i>(mild)</i>	\$21.99
Cottage Cheese and vegetable balls cooked in a mild creamy cashew sauce	
★   CHILLI MUSHROOM <i>(hot) Vegan</i>	\$19.99
Fresh mushrooms cooked in spicy masala sauce & herbs.	
  KARAHI PANEER <i>(medium/hot)</i>	\$21.99
Cottage Cheese cooked with tomato, onion & capicum with special sauce	
  PALAK PANEER <i>(medium)</i>	\$21.99
Spinach cooked with cottage cheese and spices	
★   MUSHROOM MUTTER <i>(medium) Vegan</i>	\$20.99
Royal cashew nut based mushroom and peas curry.	

KIDS MENU

CHIPS	\$7.99
FISH & CHIPS	\$14.99
CHIPS & NUGGETS	\$14.99

SOFT DRINKS

COKE, SPRITE	\$4.99
FANTA, LEMONADE	
MANGO LASSI	\$7.99

CONDIMENTS

MINT CHUTNEY	\$3.00	PAPPADUMS (4pcs)	\$4.99
MANGO CHUTNEY	\$3.00	CUCUMBER RAITA	\$5.50
MIXED PICKLE	\$3.00	GREEN SALAD	\$9.99

RICE DISHES

★   SAFFRON RICE <i>(serves 2) Vegan</i>	\$5.99
Rice cooked with cumin seeds	
★   ZEERA PULAO <i>(serves 2) Vegan</i>	\$7.99
Rice cooked with cumin seeds	
★   PEAS PULAO <i>(serves 2) Vegan</i>	\$7.99
Rice cooked with peas	
 MUSHROOM PULAO <i>(serves 2)</i>	\$7.99
Fresh mushroom cooked with rice & herbs	
 KASHMIRI RICE <i>(serves 2)</i>	\$8.99
Rice with nuts and dried fruits	
★   COCONUT RICE <i>Vegan</i>	\$7.99

TANDOORI BREAD

★  PLAIN NAAN <i>Vegan</i>	\$4.99	 CHEESE KULCHA	\$6.50
Leavened Bread		Naan stuffed with cheddar cheese	
 GARLIC NAAN	\$5.99	 CHEESE GARLIC NAAN	\$6.99
Leavened Bread with Garlic		Garlic Naan stuffed with cheese	
 BUTTER NAAN	\$6.99	 CHILLI GARLIC NAAN	\$6.99
Leavened bread with butter			
★  ROTI <i>Vegan</i>	\$5.99	KEEMA NAAN	\$8.99
Unleavened Whole meal bread		Naan stuffed with spicy lamb mince	
 KASHMIRI NAAN	\$7.99		
Naan stuffed with dried fruits			

DESSERTS

GULAB JAMUNS	Sweet dumplings made from flour, milk soaked in rose syrup	\$6.99
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COMBO DEAL

\$39.99 | 54.99 VALUE

ENTREE

Onion Bhaji

MAIN COURSE

choose one Curry

*(Chicken / Lamb/ Beef / Fish / Vegetable)
with Rice, 1 Garlic Naans or Plain Naan,
Pappadums, mint and coriander chutney*

FAMILY PACKS

\$69.99 | 89.99 VALUE

ENTREE

choose one

Onion Bhaji, Spring Roll or Chips

MAIN COURSE

choose any 2 curries

*Chicken / Lamb/ Beef / Fish / Vegetable
with 2 Saffron Rice, 2 Garlic Naans or Plain Naan,
Pappadums, mint and coriander chutney*

Catering available for events & functions

FOOD ALLERGIES & INTOLERANCES Before ordering please speak to our staff about your requirements.



Vegetarian



Gluten Free



Vegan



Bombay Bustle

INDIAN CUISINE

Takeaway Menu

1/105 Lindsay Beach ,
Boulevard Yanchep, WA 6035

Mon-Sun
4:00pm to 9:30pm

(08) 95616969

www.bombaybustle.com.au



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for exclusive offers and lower prices!

ENTREES

 ONION BHAJI	\$10.99
Onion slices dipped in spicy chickpea flour and fried golden brown	
 HARA BHARA KEBAB	\$16.99
Kebab beautifully rolled up using potatoes, green peas, spinach, ricotta cheese and a plethora of spices, served with mint chutney.	
 SPRING ROLLS	\$9.99
Fresh vegetables deep fried in pastry rolls	
 VEGETARIAN SAMOSA <i>(2pcs)</i>	\$10.99
Vegetarian crispy pastry filled with potato, green peas, spices and herbs.	
MEAT SAMOSA	\$12.99
Crispy pastry filled with lamb mince	
CHICKEN 65	\$17.99
Chicken pieces marinated with fresh ginger, green chilly and onion with chickpea batter and deep fried	
 TANDOORI CHICKEN	\$19.99
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.	
 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 <i>(3pcs)</i>	\$23.99
Marinated in a mild spicy sauce and cooked in a tandoori oven with herbs and spices	
 LASOONI PRAWN	\$23.99
Garlic and Saffron coated tender succulent prawns, which are roasted in the tandoor oven	
 SPICY CHICKEN WINGS	\$16.99
Manchurian Sticky wings glazed in a Special Chef's Sauce	
 BOMBAY CHILLI CHICKEN	\$22.99
Diced chicken fillets coated in batter, deep fried and sauteed with diced onion, tomato, capsicum and hot sauce.	

PLATTERS

 VEG PLATTER	\$24.99	BOMBAY BUSTLE PLATTER	\$29.99
A selection of Samosa, Onion Bhaji, Hara Bhara Kebab, and Spring Roll served with mint & coriander chutney		A selection of Chicken Tikka, Lamb Seek Kebab, Chicken 65 and Onion Bhaji served with mint & coriander chutney	

CHICKEN DISHES

 HOME STYLE CHICKEN CURRY <i>(medium)</i>	\$21.99
Boneless chicken cooked in onion, tomato, masala sauce, with fresh ginger, garlic & coriander	
 CHICKEN KORMA <i>(mild)</i>	\$21.99
Boneless chicken cooked in a thick creamy sauce with ground cashew nuts, yoghurt and mild spices	
 BUTTER CHICKEN <i>(mild/medium/hot)</i>	\$21.99
Chicken tikka pieces cooked in a thick tomato based sauce with herbs, butter and cream	
 CHICKEN TIKKA MASALA <i>(medium/hot)</i>	\$21.99
Boneless spicy chicken tikka cooked in a medium hot thick masala sauce with fresh coriander	
 CHICKEN SPINACH / SAAG <i>(medium)</i>	\$21.99
Boneless Chicken cooked with blended spinach and spices in a thick sauce.	
 CHICKEN JHALFREZI <i>(medium/hot)</i>	\$21.99
Boneless chicken cooked with crushed spices, chopped capsicum, onion in a medium masala sauce	
 CHICKEN MADRAS <i>(medium/ hot)</i>	\$21.99
Boneless Chicken cooked in a medium hot and sour sauce, curry leaves and mustard seeds with coconut milk	
 CHICKEN KARAHI <i>(medium/hot)</i>	\$21.99
Boneless chicken in masala sauce with crushed spices, capsicum and fresh coriander	
 CHICKEN VINDALOO <i>(extremely hot)</i>	\$21.99
Boneless chicken cooked in a hot vindaloo saucewith a hint of vinegar	
 BOMBAY CHICKEN <i>(medium)</i>	\$21.99
Chicken cooked with potatoes and chef's special gravy	
 CHICKEN BALTI <i>(mild/medium)</i>	\$21.99
Chicken cooked in chef's special creamy masala sauce with nuts	
 MANGO CHICKEN <i>(mild)</i>	\$21.99
Boneless Chicken cooked in a rich gravy of mango puree, c ashew and almond paste with coconut cream sauce.	

BIRYANIS

  VEGETABLE BIRYANI	\$19.99
Rice cooked with mixed vegetables	
 CHICKEN OR LAMB BIRYANI <i>(mild/medium/hot)</i>	\$22.99
Chicken / Lamb cooked with basmati rice and spices	
 GOAT OR PRAWN BIRYANI <i>(mild/medium/hot)</i>	\$23.99
Goat / Prawns cooked with basmati rice and spices	

LAMB & BEEF

 LAMB OR BEEF ROGAN JOSH <i>(medium/hot)</i>	\$21.99
Lamb or Beef pieces slow cooked with select spices in a rich tomato and onion gravy	
 LAMB OR BEEF KORMA <i>(mild)</i>	\$21.99
Lamb or Beef cooked in a thick creamy sauce, with ground cashew and mild spices	
 LAMB OR BEEF SPINACH <i>(medium)</i>	\$21.99
Lamb or Beef cooked with blended spinach in a traditional medium sauce	
 LAMB OR BEEF MADRAS <i>(medium/hot)</i>	\$21.99
Lamb or Beef cooked in hot & sour sauce with curry leaves and mustard seeds	
 LAMB OR BEEF KARAHI <i>(medium/hot)</i>	\$21.99
Lamb or Beef cooked in hot sauce with crushed spices and green capsicum in a thick sauce	
 LAMB OR BEEF VINDALOO <i>(extremely hot)</i>	\$21.99
Lamb or Beef cooked in a hot vindaloo sauce with a hint of vinegar	
 BOMBAY LAMB OR BEEF <i>(medium)</i>	\$21.99
Lamb or Beef cooked with potatoes in Chef's special gravy	
 MYSORE LAMB OR BEEF <i>(medium/hot)</i>	\$21.99
Lamb or Beef cooked with medium or hot sauce in South Indian style	

CHEF'S SPECIAL

 GOAT CURRY <i>(medium/hot)</i>	\$25.99
Baby goat cooked with herbs and spices in chef's special gravy	
 CHICKEN PHALL <i>(extra spicy)</i>	\$25.99
Fiery preperation of Chicken with smoked chilli and pepper	
 LEMON PEPPER CHICKEN <i>(medium/hot)</i>	\$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.	

SEAFOOD

 GOAN FISH / PRAWN CURRY <i>(medium/hot)</i>	\$24.99
Fish / Prawn pieces cooked with coconut milk, mustard, corainder seeds in a medium hot sauce.	
 FISH / PRAWN KORMA <i>(mild)</i>	\$24.99
Fish / Prawns cooked in a creamy cashew yoghurt sauce	
 FISH / PRAWN TIKKA MASALA <i>(medium)</i>	\$24.99
Prawn / Fish cooked cooked in a medium hot thick masala sauce with fresh coriander	
 CHILLI GARLIC PRAWN <i>(medium/hot)</i>	\$24.99
Prawn cooked in chilli, garlic, onion, tomato masala	
 BUTTER PRAWN <i>(mild/medium)</i>	\$24.99
Prawn cooked in tomato base sauce with herbs butter and cream	