

## VEGETARIAN

- ★ **DAL TADKA** *Vegan* \$16.99  
GF Lentils cooked in onion tomato masala sauce with coriander
- ★ **BOMBAY POTATO (medium)** *Vegan* \$17.99  
GF Dry potato cooked with dry crushed herbs and spices
- ★ **DAL MAKHANI (medium)** \$17.99  
GF Black lentils cooked with ginger, garlic, tomatoes, onion and finished with cream and fresh coriander
- ★ **MIXED VEGETABLES (mild/medium/hot)** *Vegan* \$17.99  
GF Stir fry vegetables cooked with herbs and masala
- ★ **CHANA MASALA (medium)** *Vegan* \$17.99  
GF Chick peas cooked with basic traditional mild gravy
- ★ **ALOO GOBI (medium)** *Vegan* \$17.99  
GF Diced cauliflower and potatoes cooked with fresh herbs and fresh coriander.
- ★ **VEGETABLE KORMA (medium)** \$18.99  
GF Fresh vegetables, cottage cheese cooked in a mild creamy cashew sauce
- ★ **MALAI KOFTA (mild)** \$18.99  
GF Cottage Cheese and vegetable balls cooked in a mild creamy cashew sauce
- ★ **CHILLI MUSHROOM (hot)** *Vegan* \$18.99  
GF Fresh mushrooms cooked in spicy masala sauce & herbs.
- ★ **MUTTER PANEER (medium)** \$18.99  
GF Cottage Cheese cooked with green peas and masala sauce
- ★ **KARAHI PANEER (medium/hot)** \$18.99  
GF Cottage Cheese cooked with tomato, onion & capicum with special sauce
- ★ **PALAK PANEER (medium)** \$18.99  
GF Spinach cooked with cottage cheese and spices
- ★ **VEGETABLE MADRAS (mild/medium/hot)** *Vegan* \$18.99  
GF Vegetable madras curry is a lip smacking South Indian dish. Stir fried fresh vegetables cooked with South Indian masala sauce with fresh coriander
- ★ **EGGPLANT MASALA (medium)** *Vegan* \$18.99  
GF Eggplant cubes cooked in onion and tomato sauce with herbs spices and fresh coriander
- ★ **MUSHROOM MUTTER (medium)** *Vegan* \$18.99  
GF Royal cashew nut based mushroom and peas curry.
- ★ **OKRA MASALA (medium)** *Vegan* \$18.99  
GF A staple Indian dish made with okra, whole and ground spices, herbs, onions & tomatoes.

## KIDS MENU

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

## SOFT DRINKS

- COKE, SPRITE \$3.99
- FANTA, LEMONADE
- MANGO LASSI, \$5.99
- SALT LASSI,
- SWEET LASSI

★ Vegetarian GF Gluten Free ★ Vegan

## RICE DISHES

- ★ GF **SAFFRON RICE (serves 2)** *Vegan* \$5.50
- ★ GF **ZEERA PULAO (serves 2)** *Vegan* \$5.99  
GF Rice cooked with cumin seeds
- ★ GF **PEAS PULAO (serves 2)** *Vegan* \$6.50  
GF Rice cooked with peas
- ★ GF **MUSHROOM PULAO (serves 2)** \$7.50  
GF Fresh mushroom cooked with rice & herbs
- ★ GF **KASHMIRI RICE (serves 2)** \$6.99  
GF Rice with nuts and dried fruits
- ★ GF **COCONUT RICE** *Vegan* \$6.50

## TANDOORI BREAD

- ★ **PLAIN NAAN** *Vegan* \$4.50  
GF Leavened Bread
- ★ **GARLIC NAAN** \$4.99  
GF Leavened Bread with Garlic
- ★ **PARATHA** \$5.99  
GF Flaky wholemeal bread
- ★ **BUTTER NAAN** \$5.99  
GF Leavened bread with butter
- ★ **ROTI** *Vegan* \$4.99  
GF Unleavened Whole meal bread
- ★ **KASHMIRI NAAN** \$6.50  
GF Naan stuffed with dried fruits
- ★ **POTATO KULCHA** \$6.50  
GF Naan stuffed with spiced potatoes
- ★ **CHEESE KULCHA** \$6.50  
GF Naan stuffed with cheddar cheese
- ★ **CHEESE GARLIC NAAN** \$6.99  
GF Garlic Naan stuffed with cheese
- ★ **KEEMA NAAN** \$7.50  
GF Naan stuffed with spicy lamb mince

## DESSERTS

- GULAB JAMUNS** Sweet dumplings made from flour, milk soaked in rose syrup \$5.99

## CONDIMENTS

- MINT CHUTNEY** \$3.00
- MANGO CHUTNEY** \$3.00
- MIXED PICKLE** \$3.00
- PAPPADUMS (4pcs)** \$3.99
- CUCUMBER RAITA** \$5.50
- KACHUMBER SALAD** \$7.99

## FAMILY PACKS

**\$64.99 | 84.99 VALUE**

### ENTREE

choose one

Onion Bhaji, Spring Roll or Chips  
choose any 2 curries

### MAIN COURSE

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

Catering available for events & functions

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



# Bombay Bustle

INDIAN CUISINE

1/105 Lindsay Beach ,  
Boulevard Yanchep, WA 6035

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

(08) 95616969 | 0411 208300

www.bombaybustle.com.au



## ENTREES

- **ONION BHAJI** \$9.99  
*Onion slices dipped in spicy chickpea flour and fried golden brown*
- **VEG PAKODA** \$9.99  
*Crispy fritters made with vegetables, gram flour, spices and herbs*
- **PANEER PAKODA** \$16.99  
*Deep fried crispy outer layer of gram flour with soft and moist paneer inside*
- **SPRING ROLLS** \$9.99  
*Fresh vegetables deep fried in pastry rolls*
- **VEGETARIAN SAMOSA** \$9.99  
*Vegetarian crispy pastry filled with potato, green peas, spices and herbs.*
- MEAT SAMOSA** \$11.99  
*Crispy pastry filled with lamb mince*
- CHICKEN 65** \$15.99  
*Chicken pieces marinated with fresh ginger, green chilly and onion with chickpea batter and deep fried*
- Ⓞ **AFGHANI CHICKEN** \$16.99  
*Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.*
- Ⓞ **TANDOORI CHICKEN** \$16.99  
*Chicken on the bone marinated in a special mixture of spices and then roasted in the tandoor.*
- Ⓞ **CHICKEN TIKKA** \$16.99  
*Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.*
- Ⓞ **LAMB SEEKH KEBAB** \$16.99  
*Lamb minced with ginger, garlic and freshly ground spices, rolled on a skewer and cooked in a tandoori oven.*
- Ⓞ **LAMB CHOPS** \$21.99  
*Marinated in a mild spicy sauce and cooked in a tandoori oven with herbs and spices*
- Ⓞ **TANDOORI GARLIC PRAWN** \$19.99  
*Garlic and Saffron coated tender succulent prawns, which are roasted in the tandoor oven*
- Ⓞ **TANDOORI CHICKEN WINGS** \$15.99  
*Manchurian Sticky wings glazed in a Special Chef's Sauce*
- FISH AMRITSARI** \$17.99  
*Fish fillets marinated in garlic and lemon*
- PRAWN PAKORA** \$17.99  
*Prawns marinated with spices and herbs, coated in chickpea flour and deep fried*

## PLATTERS

### ■ VEG PLATTER \$24.99

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

### BOMBAY BUSTLE PLATTER \$26.99

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

## CHICKEN DISHES

- Ⓞ **CHICKEN CURRY (medium)** \$20.99  
*Boneless chicken cooked in onion, tomato, masala sauce, with fresh ginger, garlic & coriander*
- Ⓞ **CHICKEN KORMA (mild)** \$20.99  
*Boneless chicken cooked in a thick creamy sauce with ground cashew nuts, yoghurt and mild spices*
- Ⓞ **BUTTER CHICKEN (mild/medium/hot)** \$20.99  
*Chicken tikka pieces cooked in a thick tomato based sauce with herbs, butter and cream*
- Ⓞ **CHICKEN TIKKA MASALA (medium/hot)** \$20.99  
*Boneless spicy chicken tikka cooked in a medium hot thick masala sauce with fresh coriander*
- Ⓞ **CHICKEN SPINACH / SAAG (medium)** \$20.99  
*Boneless Chicken cooked with blended spinach and spices in a thick sauce.*
- Ⓞ **CHICKEN JHALFREZI (medium/hot)** \$20.99  
*Boneless chicken cooked with crushed spices, chopped capsicum, onion in a medium masala sauce*
- Ⓞ **CHICKEN MADRAS (medium/ hot)** \$20.99  
*Boneless Chicken cooked in a medium hot and sour sauce, curry leaves and mustard seeds with coconut milk*
- Ⓞ **CHICKEN KARAHI (medium/hot)** \$20.99  
*Boneless chicken in masala sauce with crushed spices, capsicum and fresh coriander*
- Ⓞ **CHICKEN VINDALOO (extremely hot)** \$20.99  
*Boneless chicken cooked in a hot vindaloo sauce with a hint of vinegar*
- Ⓞ **BOMBAY CHICKEN (medium)** \$20.99  
*Chicken cooked with potatoes and chef's special gravy*
- Ⓞ **CHICKEN BALTI (mild/medium)** \$20.99  
*Chicken cooked in chef's special creamy masala sauce with nuts*
- Ⓞ **MANGO CHICKEN (mild)** \$20.99  
*Boneless Chicken cooked in a rich gravy of mango puree, cashew and almond paste with coconut cream sauce.*

## BIRYANIS

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

## LAMB & BEEF

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

## CHEF'S SPECIAL

- Ⓞ **GOAT CURRY (medium/hot)** \$24.99  
*Baby goat cooked with herbs and spices in chef's special gravy*
- Ⓞ **Chicken Pathia (medium/hot)** \$24.99  
*Popular Indian curry made with chicken flavoured with spices including cumin and ginger, tamarind pulp and fresh lime juice. It's mild, sweet and rich with just enough heat.*

## SEAFOOD

- Ⓞ **GOAN FISH / PRAWN CURRY (medium/hot)** \$23.99  
*Fish / Prawn pieces cooked with coconut milk, mustard, coriander seeds in a medium hot sauce.*
- Ⓞ **FISH / PRAWN KORMA (mild)** \$23.99  
*Fish / Prawns cooked in a creamy cashew yoghurt sauce*
- Ⓞ **FISH / PRAWN MADRAS (medium)** \$23.99  
*Fish / Prawn cooked with coconut milk, mustard seeds, coriander in a medium hot sauce*
- Ⓞ **PRAWN MASALA (medium)** \$23.99  
*Prawns cooked with onions, and tomato over a high flame.*
- Ⓞ **CHILLI GARLIC PRAWN (medium/hot)** \$23.99  
*Prawn cooked in chilli, garlic, onion, tomato masala*
- Ⓞ **PRAWN JHALFREZI (medium/hot)** \$23.99  
*Fresh Australian prawns cooked with sliced onion, capsicum and ginger in spicy tangy sauce with crushed spices.*
- Ⓞ **FISH / PRAWN MOILEE(mild/medium)** \$23.99  
*Mildly spiced Fish / Prawn cooked with coconut milk and chef's special herbs.*