

RICE

<b>Steamed Rice GF</b>	<b>5.5</b>
<b>Coconut Rice GF</b> Tempered with curry leaves, mustard seeds, and coconut	<b>10.95</b>
<b>Peas Pulav GF</b> Tempered with cumin seeds, onions, and green peas	<b>10.95</b>
<b>Jeera Pulav GF</b> Tempered with cumin seeds and coriander	<b>10.95</b>
<b>Vegetable Biryani with Raita GF</b> Aromatic layered rice cooked with vegetable	<b>24.95</b>
<b>Chicken Biryani with Raita GF</b> Aromatic layered rice cooked with Chicken	<b>25.95</b>
<b>Lamb Biryani/Goat Biryani/Beef Biryani with Raita GF</b> Aromatic layered rice cooked with choice of your meat	<b>26.95</b>

TANDOORI BREADS

<b>Plain Naan</b>	<b>6.00</b>
<b>Butter Naan</b>	<b>6.50</b>
<b>Garlic Naan</b>	<b>6.50</b>
<b>Cheese Naan</b>	<b>6.50</b>
<b>Cheese &amp; Garlic Naan</b>	<b>7.00</b>
<b>Cheese Chilli &amp; Garlic Naan</b>	<b>7.50</b>
<b>Paneer Naan</b>	<b>7.00</b>
<b>Keema Naan</b>	<b>7.00</b>
<b>Kashmiri Naan</b> (sultanas and nuts)	<b>7.00</b>
<b>Cheese &amp; Spinach Naan</b>	<b>7.00</b>
<b>Aloo Naan</b> (spiced potatoes and onions)	<b>7.00</b>
<b>Roti</b> (wholemeal flat Bread) <b>VG</b>	<b>6.00</b>
<b>Pudina Paratha</b> (mint infused wholemeal layered bread) <b>VG</b>	<b>6.50</b>

ACCOMPANIMENTS

<b>Cut Chillies</b>	<b>2.50</b>
<b>Pappadams GF</b>	<b>3.50</b>
<b>Pickle</b>	<b>3.50</b>
<b>Mango Chutney</b>	<b>3.50</b>
<b>Kachumber</b>	<b>4.95</b>
<b>Cucumber Raita</b>	<b>4.95</b>
<b>Onion Salad</b>	<b>4.95</b>
<b>Pappadams Sampler</b> Pappadams, Chutney, Pickle & Raita	<b>13.95</b>

DESSERT

<b>Gulab Jamun V</b> Cottage cheese dumplings fried and dipped in sugar syrup	<b>7.95</b>
<b>Chocolate Samosa V</b> Short crust pastry filled with chocolate served with berry compote	<b>7.95</b>
<b>Mango Kulfi V</b> Indian homemade ice cream	<b>8.00</b>

*Ask your server for any of the special desserts*

KIDS MENU

<b>Hot Chips</b>	<b>8.00</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>12.00</b>

BOMBAY TO BYRON

AUTHENTIC INDIAN FOOD

12% Weekend surcharge and 18% Public holiday Surcharge

Food Allergy Statement. We can cater to most special dietary requirements. While still offering you a quality dining experience, we will take all due care, but we cannot guarantee that there won't be traces of specific allergens in the food. This is due to the potential trace of allergens in the working environment and supplied ingredients.

BOMBAY  
TO  
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ENTRÉE

<b>Pani Puri VG</b> Bite size chaat, wheat spheres filled with potato & chickpea, mint water	<b>9.95</b>
<b>Samosa V</b> Short crust pastry filled with spiced potato and peas	<b>11.95</b>
<b>Veg Pakora V, VG, GF</b> Dumplings of spinach, cauliflower, potatoes, and onions mixed with chickpea flour and traditional spices	<b>11.95</b>
<b>Palak Patta Chaat V, GF</b> Crispy batter fried spinach leaves topped with chick peas and potatoes, finished with yogurt, mint sauce and date & tamarind sauce	<b>11.95</b>
<b>Papadi Chat V</b> Crispy pastry dipped in yogurt and topped with date & tamarind sauce and mint sauce	<b>11.95</b>
<b>Jodhpuri Chilli Poppers V, GF</b> Chillies stuffed with cottage cheese, potatoes, and tangy spices	<b>11.95</b>
<b>Aloo Tikki V</b> Spiced potato patty with chickpeas, yogurt, mint sauce and date-tamarind sauce	<b>11.95</b>
<b>Aachari Mushrooms V, GF</b> Mushrooms marinated in traditional Indian spices and cooked in Tandoori Oven	<b>13.95</b>
<b>Paneer Tikka Sufiana V, GF</b> Cottage cheese marinated with fennel and cooked in Tandoori Oven	<b>15.95</b>
<b>Chicken Tikka GF</b> Succulent chicken thigh fillets marinated in yogurt and spiced marination cooked in the tandoori oven	<b>14.95</b>
<b>Tandoori Chicken half/full GF</b> Tender whole chicken on the bone marinated in yogurt and Indian spices cooked in tandoori oven	<b>13.95/23.95</b>
<b>Lamb Seekh Kebab GF</b> Lamb mince mixed with spices and cooked in tandoori oven	<b>16.95</b>
<b>Lamb Cutlet Adreke GF</b> Tandoor Roasted lamb cutlets marinated in Indian spiced yogurt	<b>19.95</b>
<b>Grilled Masala Fish GF</b> Fish Marinated with spiced Yogurt cooked on Griddle	<b>19.95</b>
<b>Tandoori Prawns GF</b> Prawns marinated with spiced yogurt and cooked in Tandoori Oven	<b>19.95</b>
<b>Bombay Sampler</b> Samosa, pakora, Chicken tikka, lamb seekh kebab	<b>27.95</b>
<b>Vegetarian Bombay Sampler</b> Samosa, Jodpuri Chilli poppers, Paneer Tikka Sufiana, Aachari Mushrooms	<b>27.95</b>

VEG MAINS

<b>Palak Paneer V, GF</b> Cottage cheese cooked with pureed spinach, garlic, and fenugreek	<b>21.95</b>
<b>Paneer Butter Masala V, GF</b> Cottage cheese cooked with rich creamy tomato sauce with fenugreek leaves	<b>21.95</b>
<b>Kadhai Paneer V, GF</b> Cottage cheese cooked with diced capsicum and onions in a rustic onion tomato sauce	<b>21.95</b>

<b>Paneer Tikka Masala V, GF</b> Chef Special cottage cheese cooked in tandoor and finished with onion tomato sauce	<b>21.95</b>
<b>Mutter Paneer V, GF</b> Cottage cheese and peas cooked in creamy cashew sauce	<b>21.95</b>
<b>Veg Korma V, CV, GF</b> Fresh seasonal vegetables cooked in creamy cashew sauce	<b>21.95</b>
<b>Subz Palak V, CV, GF</b> Seasonal fresh vegetables cooked with Pureed spinach, garlic, and fenugreek	<b>21.95</b>
<b>Aloo palak V, CV, GF</b> Potatoes cooked with Pureed spinach, garlic, and fenugreek	<b>21.95</b>
<b>Malai Kofta V, GF</b> Dumplings made with cottage cheese and potatoes cooked in rich cashew sauce	<b>21.95</b>
<b>Dal Makhani V, GF</b> Black lentil slowly cooked with tomatoes and dried fenugreek leaves	<b>21.95</b>
<b>Channa Saag V, VG, GF</b> Chickpeas cooked with pureed spinach, garlic, and fenugreek	<b>21.95</b>

VEGAN SECTION

<b>Dal Tadka V, VG, GF</b> Yellow lentils tempered with cumin seeds, onions, tomatoes, and fresh coriander	<b>21.95</b>
<b>Dal Palak V, VG, GF</b> Yellow lentils tempered with cumin seeds, onions, tomatoes and finished with spinach Puree	<b>21.95</b>
<b>Aloo Baigan Bhagara V, VG, GF</b> Traditional potato and eggplant curry cooked with sesame seeds, coconut, finished with tamarind coconut cream	<b>21.95</b>
<b>Aloo Mutter V, VG, GF</b> Traditional home style Potato and peas curry	<b>21.95</b>
<b>Channa Masala V, VG, GF</b> Chickpeas cooked in freshly grounded spices with onion and tomatoes	<b>21.95</b>
<b>Aloo Gobhi V, VG, GF</b> Homestyle Potato and cauliflower curry	<b>21.95</b>
<b>Bhindi Do Pyaza VG, GF</b> Home style baby okra cooked with diced onions and tomatoes	<b>21.95</b>

CHICKEN MAINS

<b>Butter Chicken GF</b> Tandoori roasted chicken pan finished in creamy cashew tomato sauce & subtly spiced with fenugreek leaves	<b>22.95</b>
<b>Chicken Tikka Masala GF</b> Tandoori roasted chicken pan finished with diced capsicum & onions in chunky tomato masala	<b>22.95</b>
<b>Chicken Korma GF</b> Chicken cooked in rich cashew sauce with flavour of cardamom and fennel seeds	<b>22.95</b>
<b>Mango Chicken GF</b> Chicken pieces cooked in creamy sauce	<b>22.95</b>
<b>Chicken Saag GF</b> Chicken cooked in pureed spinach, cooked with tomato garlic and fenugreek leaves	<b>22.95</b>

<b>Chicken Vindaloo GF</b> Hot Goan chicken cooked in hot vindaloo sauce	<b>22.95</b>
<b>Kerela Chicken Curry GF</b> Chicken cooked in aromatic south Indian spices and finished with tamarind coconut cream	<b>22.95</b>
<b>Kadai Chicken GF</b> Chicken cooked with diced capsicum and onion in rustic onion tomato sauce	<b>22.95</b>

LAMB MAINS

<b>Lamb Rogan Josh GF</b> Diced lamb cooked in aromatic Kashmiri spices in rich onion tomato sauce	<b>23.95</b>
<b>Lamb Korma GF</b> Lamb cooked in rich creamy cashew sauce	<b>23.95</b>
<b>Lamb Vindaloo GF</b> Hot Goan speciality, lamb cooked in hot vindaloo sauce	<b>23.95</b>
<b>Lamb Saag GF</b> Lamb cooked in pureed spinach, cooked with tomato garlic and fenugreek leaves	<b>23.95</b>
<b>Lamb Madras GF</b> Lamb cooked in aromatic south Indian spices and finished with tamarind coconut cream	<b>23.95</b>
<b>Nihari Lamb Shank GF</b> Lamb Shank slow cooked in a stew and finished with onion, tomato	<b>24.95</b>
<b>Goat Curry - (Goat Curry on the Bone) GF</b> Goat curry cooked with whole spices	<b>24.95</b>

BEEF MAINS

<b>Beef Korma GF</b> Beef cooked in rich creamy cashew sauce	<b>22.95</b>
<b>Beef Vindaloo GF</b> Hot Goan speciality, Beef cooked in hot vindaloo sauce	<b>22.95</b>
<b>Beef Ghee Masala GF</b> Beef cooked in rich clarified butter and finished with onion tomato masala	<b>22.95</b>
<b>Beef Madras GF</b> Beef cooked in aromatic south Indian spices and finished with tamarind coconut cream	<b>22.95</b>

SEAFOOD

<b>Andaman fish Curry GF</b> fish curry with vegetables and finished with coconut cream	<b>25.95</b>
<b>Goan Fish Curry GF</b> Fish cooked with mustard seeds, curry leaves and coconut cream	<b>25.95</b>
<b>Prawns Vindaloo GF</b> Hot Goan speciality, Prawns cooked in hot vindaloo sauce	<b>25.95</b>
<b>Kadai Prawns GF</b> Prawns cooked with diced capsicum and onions in a rustic onion tomato sauce	<b>25.95</b>
<b>Prawn Malabar GF</b> Prawns cooked with coconut cream with special south Indian spices	<b>25.95</b>