

WELCOME TO BOMBAY CLUB

Bombay Club and the Kapoor family welcome you to join in its new adventure in the South End. Share our love for the many delicious foods of our homeland in a setting that is neighborhood-friendly and casual, yet sophisticated. Our cuisine, from many regions of India, is authentic, made from scratch, and very fresh. Be sure to look for vegetarian and healthy choices.

* denotes a vegetarian item

THE CLUB SPECIALS

Every other week Bombay Club will take you on a journey through the vast lands of India, celebrating the exotic cuisines of each region by highlighting its special dishes. We hope you enjoy these selections!

PUNJABI BY NATURE

To celebrate our opening we are going to first feature our own region, known for its fertile land, delicious foods, and festivals. Our homemade favorites from the Punjab will delight you.

Tawa Aloo di Katliyaan*

Pan-fried delightfully spiced potato patties filled with lentils and topped with yogurt and chutneys 7.

Punjabi Kadi aur Kaddu di Sabzi*

A traditional punjabi yogurt based curry with vegetable fritters; served with sautéed pumpkin and rice 15.

Goat Curry aur Tandoor di Roti

Shikha's recipe for tender goat meat stewed to perfection with subtle spices; served with basmati rice and freshly baked whole wheat bread 18.

Punjabi Dhaba Chicken aur Naan

An all time Bombay Club favorite! A light chicken curry flavored with cumin and coriander; served with basmati rice and Mini Naan 15.

BEVERAGES

Lassi

A cool and refreshing yogurt drink available sweet; salted; mint; or mango flavored 3.50

Acqua Panna 6.

San Pellegrino (Sparkling) 6.

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale 2.25

Masala Tea

Hot spiced Darjeeling Tea 2.

Coffee or Decaf 2.

Indian Iced Coffee 2.50

STARTERS

Zucchini Soup*

A zesty zucchini soup made with coconut milk 5.

Bombay Kachumber Salad*

A chilled salad of cucumbers tossed in our sweet and tangy dressing 5. Add Chicken 2. Add Shrimp 3.

Samosa Medley*

Try all three! Mini handmade turnovers stuffed with seasoned potatoes and peas, spiced chicken and minced and sautéed homemade cheese 6.

Club Pakora Platter* (Serves 4)

Chickpea battered fritters made from fresh cut cauliflower, sliced potatoes, onions and spinach, homemade cheese, and spicy green chilies 11.

Spinach & Cheese Rolls*

Delectable spinach and homemade cheese rissoles with a touch of green chilies; crumb-fried 6.50

Tandoori Chicken Taco

Mini taco shells filled with spicy minced tandoori chicken 8.

BOMBAY CLUB ORIGINALS

VEGETARIAN

Gobhi Gulistan*

Steamed cauliflower grilled over a charcoal flame and then finished in a yogurt, cashew and fresh mint sauce; served with stewed yellow lentils 16.

Bhunma Jeera Aloo*

Cumin scented sautéed diced potatoes 13.

Khattay Meethay Baigan*

Strips of eggplant stewed in a tomato sauce enhanced with fenugreek and mustard seeds 14.

Lychee Paneer*

An exotic combination of homemade cheese and lychee nuts simmered in a unique mildly spiced curry sauce 15.

Tulsi Malai Kofta*

Minced cheese and vegetable dumplings simmered in a creamy vegetable sauce with nuts 14.

Daal Bokhara*

Slow cooked black lentils. A family recipe 14.

NON-VEGETARIAN

Chicken Methi

Tender pieces of chicken simmered with fenugreek, cumin and fresh coriander 14.

Lemon Lamb

Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black peppers 16.

THE MAIN EVENT

*Served with basmati rice and mini naan***Chicken Anarkali**

Boneless dark meat chicken stewed in a curry enriched with pomegranate sauce 18.

Shrimp Patia

Shrimp simmered in a softly spiced tomato based sweet and sour sauce with eggplant 22.

Lamb Tawa Gosht

Baby lamb chops marinated for 3 days then grilled on a 'tawa,' a cast iron griddle, with crushed cashews and fresh mint sauce 24.

Baked Stuffed Zucchini*

Stuffed with minced sautéed homemade cheese served over tikka masala sauce with potato & lentil patty and grilled seasoned vegetables 18.

Roasted Reshmi Chicken

Marinated chicken breast served over yogurt, mint & cashew sauce with mashed fenugreek potatoes and crushed homemade cheese with bell peppers 18.

TRAVELING TO
THE SOUTH**Traditional Dosa Platter***

Dosa is a traditional Southern Indian lentil crêpe filled with your choice of potatoes and peas, sautéed homemade cheese, or shredded chicken; served with spicy lentil broth, steamed rice cakes, and crispy lentil fritters 15.

Rawa Dosa Platter*

A thin and crispy crêpe made from wheat flour with onions and green chilies; served with spicy lentil broth, steamed rice cakes, and crispy lentil fritters 15.

Kerala Chicken

A light chicken and vegetable entrée enhanced with coconut milk and curry leaves 14.

Madras Chicken

Boneless cuts of dark meat chicken cooked in a flavorful curry sauce consisting of coconut milk, curry leaves, mustard seeds, and red chilies 14.

HYDERABADI
BIRYANI

There is a saying in Hyderabad, cooking patiently or "ithmenaan se" which is the key to the slow-cooking method that is the hallmark of Hyderbadi cuisine.

Biryani is Hyderabad's most famous rice dish prepared with flavorful Indian spices and fresh herbs, slowly cooked in a sealed 'handi' to maintain the flavors and aromas of each spice. Served with lentils and raita

Vegetarian* 14. Chicken 15.
Lamb 16. Goat Meat 18.

HOT OFF THE GRILL

*Served with freshly baked Mini Naan***Tandoori Chicken**

Spring chicken marinated in masala and yogurt for 24 hours. The king of kebabs baked on skewers until tender and juicy - from the Punjab region 15.

Barra Kebab

Tender baby lamb chops marinated for three days tandoori grilled on skewers 18.

Hibachi Malai Shrimp

Mildly spiced shrimp coated with carom seeds grilled on skewers over a slow charcoal fire 17.

Ajwaini Chicken Kebab

Tandoori grilled boneless white meat chicken marinated in yogurt with carom seeds and spices 15.

Mixed Grill

An assortment of our chef's favorite kebabs featuring charcoal grilled chicken tikka, hibachi ajwaini tikka, lamb boti kebab and lamb seekh kebab 21.

Grilled Seafood Platter

A mélange of grilled salmon tikka, malai shrimp, swordfish tikka and hibachi scallops 23.

FRESHLY BAKED
BREADS**Rogini Naan**

Homemade leavened baked buttered bread 2.50

Specialty Naan

Choose your toppings: garlic & cilantro, roasted poppy seeds & cantaloupe seeds, or fresh basil 3.25

Stuffed Naan

Leavened bread stuffed with seasoned mashed potatoes and green peas, chopped onions, minced tandoori chicken or spiced ground lamb 4.50

Tandoori Roti or Chapati*

Whole wheat baked bread with no oil; made in the tandoor or on a cast iron griddle 2.75

Lachha Paratha or Mint Paratha*

Layered whole wheat buttered bread; served plain or topped with dried mint 2.75

Methi Poori*

Deep-fried whole wheat puffed bread sprinkled with fenugreek leaves 3.25

Bread Basket

An assortment of our special breads - Rogini Naan, Garlic Naan, and Mint Paratha 9.25

We specialize in catering weddings, office parties, birthdays and more! Please call us for details.7% Mass Food & Beverage Tax applicable. Service Charge of 18% added for parties of five or more
Please note that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illnesses.
Some items may contain nuts. Please let your server know of any allergies before placing your order.

**BOMBAY CLUB'S
GREATEST HITS**

Tikka Masala

A Northern Indian favorite comprising of a delightfully spiced tomato and paprika sauce

Paneer Tikka Masala*14

Chicken Tikka Masala 14. Fish Karahi Masala 17.

Lamb Boti Kebab Masala15. Seafood Masala 18.

Saag

Simmered spinach with tomatoes and exotic spices

Saag Paneer* 14. Chicken Saag 15.

Lamb Saag 16. Shrimp Saag 18.

Malabar

A Kerala inspired curry dish flavored with coconut

Chicken Malabar 14. Fish Malabar 17.

Vindaloo

Your choice of meat marinated in red chilies and vinegar stewed with potatoes. Very spicy!

Chicken Vindaloo 14. Lamb Vindaloo 17.

Korma

A creamy curry of almond and cashew nuts

Chicken Korma 14. Lamb Korma 17.

Chana Masala*

Gently cooked curried chickpeas, onions, tomatoes and herbs 17.

Lamb Rogan Josh

Tender pieces of lamb spiced with onions, fresh ginger, a touch of garlic and yogurt 16.

**BOMBAY CLUB
HEALTHY CHOICES**

Zucchini Soup*

A zesty zucchini soup made with coconut milk and a touch of sour cream 5.

Bombay Kachumber Salad*

A chilled salad of cucumbers tossed in our sweet and tangy dressing 5. Add Chicken 2. Add Shrimp 3.

Daal Bokhara*

Slow cooked black lentils. A family recipe 14.

Ajwaini Chicken Kebab

Tandoori grilled boneless white meat chicken marinated in yogurt with carom seeds and spices 15.

Baked Stuffed Zucchini*

Stuffed with minced sautéed homemade cheese served over tikka masala sauce with potato & lentil patty and grilled seasoned vegetables 18.

Mixed Grill

Chicken tikka, hibachi ajwaini tikka, lamb boti kebab and lamb seekh kebab 21.

Grilled Seafood Platter

Salmon tikka, malai shrimp, swordfish tikka and hibachi scallops 23.

bombay club healthy choices

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THE MAIN EVENT

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FRESH BREADS

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Specialty Naan

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Stuffed Naan

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BEVERAGES & DESSERTS

Lassi

A cool and refreshing yogurt drink available sweet; salted; mint; or mango flavored 3.50

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale 2.25

Gulab Jamun

Hot cream dumplings dipped in rose water syrup 7.

Ras Malai

Chilled cheese dumplings immersed in a sweet reduced milk syrup 7.



Bombay Club

1415 Washington Street

Boston, MA 02118

617.661.8100

www.bombayclub.com

Free Delivery. Please call us for details

BOMBAY CLUB TAKEOUT MENU

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