ASSORTED PAPADAM BASKET £3.50 **CHUTNEY TRAY** £2.50

SHARING PLATTERS

VEGETARIAN PLATTERS FOR 2 £16.00 Aloo Tikki, Samosa, Paneer Tikka

TANDOORI PLATTER FOR 2 £19.95 Monk Fish, Lamb Sheek Kebab, Chicken Tikka

STARTERS

SAMOSA CHAAT f6 50 A lip-smacking chaat made with samosa, chickpea, various chutneys and spices.

ALOO TIKKI £7.50 Crispy, spiced, savory patties made from mashed potatoes, ground spices, herbs

ACHARI PANEER TIKKA £7.50 Cottage cheese cubes are flavored with marination of thick curd, pickling spices

LAMB SHEEK KEBAB £7.50 Delicious, spicy lamb skewers seasoned with green chilli paste, spices, mint, cilantro, and ginger

CHICKEN LOLLIPOPS £8.50 Spicy marinated battered chicken fried till crispy and juicy.

BANG BANG PRAWNS £8.95 Deep fried Indo-Chinese Spiced Mayo tiger prawns with watercress

CHILLI KING PRAWNS £10.95 Juicy king prawns in a sweet, spicy, garlicky sauce.

CHICKEN TIKKA £8.50 Bite size pieces of chicken cooked in a tandoor oven marinated with yoghurt, ginger, garlic and chilli.

CHICKEN MALAI TIKKA

Bite size pieces of chicken cooked in a tandoor oven marinated with light spicy creamy sauce

£8.50

£10.95 TANDOORI LAMB CHOPS Lamb chops marinated in strained yogurt and spices.

MONK FISH TIKKA £11.95 Chunky pieces of monk fish marinated with carom seeds, mix spices & yoghurt.

KALE & SWEET POTATO CHAAT £8.50 Crispy Kale fritters, Sweet Potato Chilli, cooked with tamarind and voghurt garnished with pomagrante.

ONION BHAJI £ 6.50 Crisp onions deep fried with gram flour until golden brown.

SALT & PAPPER SQUID £7.50

MAINS DISHES

OLD DELHI BUTTER CHICKEN (N.D) £14.95 Classic North Indian curry made from chicken with a spiced tomato and butter sauce with cashewnut.

MOII FF £18.50 (Monk Fish / King prawn) Mild from the natural sweetness of the coconut milk and aromatic from the whole spices.

GUNPOWDER CHICKEN £14.95 South Indian delicacy onion tomato based, very hot curry cooked with house made spice to enhance the flavours.

CHICKEN TIKKA MASALA (N.D.) £15.50 Classic curried dish with soft tender chunks of chargrilled chicken, simmered briefly in a delicious & super aromatic tikka masala sauce.

CHICKEN / LAMB KORMA (N.D) £14.50 A rich and creamy mild curry with lots of flavour coconut based curry.

RAILWAY LAMB £16.50 Robust curry slow cooked lamb with baby potatoes.

KARAHI -

yoghurt and mathania Chillies.

spinach and some aromatic spices

Exquisite Punjabi style curry of tender chicken or lamb braised in a spicy masala of garlic, ginger, onions and tomatoes with a tempering of crusted coriander seeds and spicy red chillies.

£14.95

f18 50

LAAL MAAS (D) Laal maas is a fiery Rajasthani lamb shank curry made of

SAAG PRAWN (D) £14.50 Saag prawn is traditional north Indian curry of juicy and succulent tiger prawn cooked with coarsely pureed

BOMBAY SPECIAL CHICKEN / LAMB £15.50 Tender pieces of cube chicken / lamb cooked with onion

rich, tomato sauce with garlic flake Kashmiri chilli paste and fresh grated coconut.

MAI ABAR -£18.50 Monk fish / King Prawn) It's a South Indian dish that features flavors from whole spices, tamarind paste, curry leaves, ginger, and coconut milk.

ALOO BRINJAL f12.50 A traditional south Indian spicy aubergine and potato on onion and tomato based with nice aromatic spices.

PANEER BUTTER MASALA (D) £12.50 A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

KARAHI PANEER (D) £12.50 Deep spiced curry cooked in tomato and bell pepper onion-based gravy with a special spice powder known

as kadai masala.

MURG MADURAL (D) £14.95 Hot and Spiced curry with fresh onion and tomatoes.

CURRY GUIDE:

N=Nut, D= Dairy Medium=✓, Hot=✓✓, Extra Hot=✓✓✓

TANDOORI DISHES

CHICKEN TIKKA (D) £16.50 Bite size pieces of chicken cooked in a tandoor oven marinated with yoghurt, ginger, garlic and chilli.

CHICKEN MALAITIKKA (D) £16.50 Bite size pieces of chicken cooked in a tandoor oven marinated with light spicy creamy sauce

TANDOORI LAMB CHOPS (D) £18.50 Lamb chops marinated in strained yogurt and spices.

MONK FISH TIKKA (D) £21.50 Chunky pieces of monk fish marinated with carom seeds, mix spices & voghurt.

TANDOORI CHICKEN (D) ON £16.50 On the bone of half chicken cooked in a tandoor oven marinated with yoghurt, ginger, garlic and chilli.

BIRYANI

Slow cooked long grain rice and meat layered in pot full of aromatic spices and flavours made by the dum. Served with Raita.

CHICKEN	£15.00
LAMB	£16.00
VEGETABLE	£13.00
KING PRAWN	£17.95

SIDES

SAAG ALOO Spicy spinach with potato.	£7.50
SAAG PANEER Creamy spinach with Cottage Cheese	£7.50
DAL MAKHNI Dal Makhani is a creamy and buttery lentil dish.	£7.50
TADKA DAL Lentils with garlic and a touch of coriander.	£7.50
BOMBAY POTATO potato and tomatoes stir fried in a light sauce.	£7.50

MUSHROOM BHAJI Stir fried mushroom prepared with dry spices.	£7.50
BRINJAL BHAJI Spicy stir fried aburgine	£7.50
BINDI BHAJI Fresh chopped okra star fried with light spices	£7.50

RICE

£5.50
£4.75
£4.50
£5.50
£5.50
£5.50

NAAN BREAD

NAAN	£3.25
KEEMA Filled with spicy minced lamb	£4.50
GARLIC NAAN	£4.50
PESHAWARI NAAN Coconut & ground almond filling.	£4.50
ROTI A thin flat bread prepared in the tandoori for a lie texture.	£3.00 ght crisp

Our Food:

Our dishes may include nuts in the recipe. Please inform us should you have any allergy concern. Fish dishes may contain bones.

Our Rights:

The management reserves the right to refuse admission without reason. Service charge is not included however, the management may include 10% service charges for any party over six or above.

Event Catering:

As the Bombay Panorama is an ideal venue for large parties, our expertise allows us to cater for groups perfectly and we have a variety of packages available, please ask our management for further details.



BOMBAY PANORAMA

Fine Indian Dining



10% Discount for Takeaway Menu

Opening Hours:

Monday to Saturday:

Lunch: 12-2:30pm, Dinner: 5:30-10:30pm

Sunday:

Lunch: 12 - 3pm, Dinner: 5:30 - 10pm

www. bombaypanorama.com

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