

# BOMBAY MAHAL

AWARD-WINNING INDIAN CUISINE

SINCE 1991

Since 1991, Bombay Mahal has been providing Mainers and patrons from afar, a unique insight and taste into the rich and aromatic flavors that India has to offer.

Receiving an array of recognized industry awards and regional media coverage since our inception in 1991, our family's passion to introduce and showcase the exotic flavors of Indian cuisine here in Maine remains a mainstay of our continued efforts.

Today, as Maine's oldest continually running Indian restaurant, we are heralded as pioneers in the globalization and diversification of the Maine culinary scene.

**OPEN THURSDAY - TUESDAY**

(CLOSED WEDNESDAY)

LUNCH: 11AM-3PM

CLOSED: 3PM-4PM

DINNER: 4PM-9PM

SATURDAY & SUNDAY LUNCH BUFFET: 11AM-3PM

DINE-IN • TAKE-OUT • CATERING



**MAINE SUNDAY TELEGRAM**

*(Indian Groceries available upon request)*



99 MAINE STREET, BRUNSWICK, ME 04011

(207) 729-5260 [WWW.BOMBAYMAHALBRUNSWICK.COM](http://WWW.BOMBAYMAHALBRUNSWICK.COM)



## SOUPS

### MULLIGATAWNY SOUP - \$3.50

*Soup made with chicken, chicken broth, chickpea flour, herbs and spices*

### COCONUT SOUP - \$3.50

*A sweet soup made with coconut, milk, nuts and green cardamom*

### DAL SOUP - \$3.50

*Hearty soup of yellow lentils, vegetables, herbs and spices*

## APPETIZERS

### NIZAM'S CHOICE - \$7.50

*Sampling of Samosa, Rikki Tikki Tavi, Pakora and Papadam*

### SAMOSA (2 PIECES) - \$4.00

*Turnovers made with potatoes, peas, herbs and spices; deep-fried*

### RIKKI TIKKI TAVI (2 PIECES) - \$4.00

*Patties made with potatoes, peas, herbs and spices coated in chickpea batter; deep-fried*

### PAKORA - \$4.00

*Mixed vegetable fritters coated in chickpea batter and spices; deep-fried*

### PAPADAM - \$2.50

*Lightly spiced lentil crackers*

### BOMBAY PLATTER - \$8.50

*Sampling of Keema Samosa, Rikki Tikki Tavi, Chicken Pakora and Papadam*

### KEEMA SAMOSA (2 PIECES) - \$5.00

*Turnovers made with ground lamb, peas, herbs and spices; deep-fried*

### CHICKEN PAKORA - \$5.00

*Chicken fritters coated in chickpea batter and spices; deep-fried*

### CHICKEN TIKKA - \$8.50

*Boneless chicken pieces marinated in spices and yogurt that are roasted in the tandoor oven and sautéed with tomato, ginger, garlic, onions, herbs and spices*



# BREADS

## WHITE FLOUR BREADS

NAAN - \$3.00

*Traditional Indian white flour flat bread*

GARLIC NAAN - \$4.50

*Flat bread topped with garlic, ginger and cilantro*

PESHAWARI NAAN - \$4.50

*Flat bread stuffed with coconut, nuts, raisins, potatoes, herbs and spices*

PANEER NAAN - \$4.50

*Flat bread stuffed with paneer (cheese), peas, fenugreek, herbs and spices*

KEEMA NAAN - \$4.50

*Flat bread stuffed with ground lamb, peas, fennel, herbs and spices*

ONION KULCHA - \$4.50

*Flat bread topped with onions, bell peppers, carom seeds, herbs and spices*

## WHOLE WHEAT FLOUR BREADS

ROTI - \$3.00

*Traditional Indian whole wheat flour flat bread*

MIXED VEGETABLE PARATHA - \$4.50

*Layered bread stuffed with potatoes, cauliflower, carrots, yellow lentils, herbs and spices*

ALOO PARATHA - \$4.50

*Layered bread stuffed with potatoes, peas, herbs and spices*

DAL PARATHA - \$4.50

*Layered bread stuffed with yellow lentils, onions, herbs and spices*

POORI (2 PIECES) - \$4.50

*Deep fried pillow bread*



# LUNCH MENU

*(Served with basmati rice and condiments)*

## CHICKEN CURRY - \$9.50

*Chicken prepared in an onion, ginger, garlic, herb and spice sauce*

## CHICKEN MUSHROOM - \$9.50

*Chicken and cut mushrooms prepared in a creamy onion, herb and spice sauce*

## CHICKEN TIKKA MASALA - \$9.50

*The famous national dish of England; roasted chicken in a tomato, cream, herb and spice sauce*

## LAMB CURRY - \$9.50

*Lamb prepared in an onion, ginger, garlic, herb and spice sauce*

## KEEMA MUTTER - \$9.50

*Ground lamb and peas sautéed with various herbs and spices*

## SHRIMP CURRY - \$9.50

*Shrimp prepared in an onion, ginger, garlic, herb and spice sauce*

## FISH CURRY - \$9.50

*Pieces of haddock fish prepared in an onion, ginger, garlic, herb and spice sauce*

## SAAG PAKORA - \$9.50

*Vegetable fritters prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## SAAG PANEER - \$9.50

*Paneer (cheese) prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## SAAG ALOO - \$9.50

*Potatoes prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## DAL MAKHANI - \$9.50

*Yellow lentils sautéed with butter, onions, ginger, garlic, tomatoes and cream*

## ALOO MUTTER - \$9.50

*Potatoes and peas seasoned with turmeric and cooked in a delicately spiced onion sauce*

## MUTTER PANEER - \$9.50

*Paneer (cheese) and peas seasoned with turmeric and cooked in a delicately spiced onion sauce*

## SHAHI KORMA - \$9.50

*Mixed vegetables, paneer (cheese), nuts and raisins prepared in a cream and yogurt sauce*

## CHANA MASALA - \$9.50

*Chickpeas steamed with tomatoes, potatoes, ginger, onions, herbs and spices*





## RICE SPECIALTIES

### VEGETABLE BIRYANI - \$15.50

*Blend of basmati rice, vegetables, paneer (cheese), nuts, raisins, herbs and spices.*

### CHICKEN BIRYANI - \$16.00

*Blend of basmati rice, chicken, nuts, raisins, herbs and spices.*

### LAMB BIRYANI - \$16.50

*Blend of basmati rice, lamb, nuts, raisins, herbs and spices.*

### SHRIMP BIRYANI - \$16.50

*Blend of basmati rice, shrimp, nuts, raisins, herbs and spices.*

## TANDOORI SPECIALTIES

*(Served with basmati rice and condiments)*

### MIXED GRILL - \$19.00

*A sampling of Seekh Kebab, Boti Kebab, Chicken Tikka, Chicken Tandoori and Shrimp Tandoori*

### SEEKH KEBAB - \$16.50

*Ground lamb prepared with minced onions, herbs and spices roasted in the tandoor oven and served on a sizzler plate*

### BOTI KEBAB - \$16.50

*Pieces of tender lamb marinated in yogurt and spices roasted in the tandoor oven and served on a sizzler plate*

### CHICKEN TIKKA - \$16.00

*Tender boneless chicken marinated in yogurt, herbs and spices roasted in the tandoor oven and served on a sizzler plate*

### CHICKEN TANDOORI - \$16.00

*Chicken with bone marinated in yogurt, herbs, and spices roasted in the tandoor oven and served on a sizzler plate*

### SHRIMP TANDOORI - \$16.50

*Choice pieces of shrimp marinated in yogurt and spices roasted in the tandoor oven and served on a sizzler plate*



# VEGETARIAN SPECIALTIES

*(Served with basmati rice and condiments)*

## SHAHI KORMA – \$15.50

*Mixed vegetables, paneer (cheese), nuts and raisins prepared in a cream and yogurt sauce*

## SHAHI PANEER –\$15.50

*Paneer (cheese) prepared in a tomato, cream, nut and raisin sauce*

## MALAI KOFTA –\$15.50

*Balls of minced vegetables fritters and paneer (cheese), lightly seasoned with nutmeg, simmered in a tomato, cream, nut and raisin sauce*

## DAL MAKHANI –\$15.50

*Yellow lentils sautéed with butter, onions, ginger, garlic, tomatoes and cream*

## CHANA MASALA – \$15.50

*Chickpeas steamed with tomatoes, potatoes, ginger, onions, herbs and spices*

## SAAG PANEER –\$15.50

*Paneer (cheese) prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## SAAG DAL - \$15.50

*Yellow lentils prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## SAAG PAKORA - \$15.50

*Vegetable fritters prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## BOMBAY MASALA – \$15.50

*Vegetable fritters simmered in a tomato, onion, cream, chickpea flour and vinegar sauce*

## SHAHI ALOO – \$15.50

*Potatoes marinated with spices and roasted in the tandoor oven  
prepared in a tomato, onion and nut sauce*

## ALOO MUTTER – \$15.50

*Potatoes and peas seasoned with turmeric and cooked in a delicately spiced onion sauce*

## MUTTER MUSHROOM - \$15.50

*Cut mushroom and peas seasoned with turmeric and cooked in a delicately spiced onion sauce*

## MUTTER PANEER - \$15.50

*Paneer (cheese) and peas seasoned with turmeric and cooked in a delicately spiced onion sauce*

# LAMB SPECIALTIES

*(Served with basmati rice and condiments)*

## LAMB PASANDA – \$16.50

*Lamb cooked in a tomato, herb, spice, cream and nut sauce*

## LAMB SAAG – \$16.50

*Lamb prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## LAMB ROGAN JOSH – \$16.50

*Lamb sautéed with spices and cooked in a balanced coconut and cream sauce*

## KEEMA MUTTER – \$16.50

*Ground lamb and peas sautéed with various herbs and spices*

## LAMB SHAMI KORMA – \$16.50

*Lamb prepared in a cream, yogurt, nut and raisin sauce*

## LAMB DILRUBA – \$16.50

*Lamb and cut mushrooms prepared in a creamy onion, herb and spice sauce*

## LAMB CURRY – \$16.50

*Lamb prepared in an onion, ginger, garlic, herb and spice sauce*

## LAMB VINDALOO – \$16.50

*Traditionally spicy and tangy dish prepared in an onion, potato and spice sauce*

# SEAFOOD SPECIALTIES

*(Served with basmati rice and condiments)*

## SHRIMP TANDOORI MASALA – \$16.50

*Roasted shrimp sautéed with herbs and spices in a tomato and cream sauce*

## SHRIMP CURRY – \$16.50

*Shrimp prepared in an onion, ginger, garlic, herb and spice sauce*

## SHRIMP VINDALOO – \$16.50

*Traditionally spicy and tangy dish prepared in an onion, potato and spice sauce*

## SHRIMP SAAG – \$16.50

*Shrimp prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## FISH TIKKA MASALA – \$16.50

*Pieces of haddock fish marinated in spices and sautéed in a tomato and cream sauce*

## FISH CURRY – \$16.50

*Pieces of haddock fish prepared in an onion, ginger, garlic, herb and spice sauce*

## FISH VINDALOO – \$16.50

*Traditionally spicy and tangy dish prepared in an onion, potato and spice sauce with pieces of haddock fish*



# CHICKEN SPECIALTIES

*(Served with basmati rice and condiments)*

## MOGHALAI BUTTER CHICKEN – \$16.00

*Chicken marinated in yogurt, herbs and spices roasted in the tandoor oven and prepared in a butter, tomato, cream and nut sauce*

## CHICKEN TIKKA MASALA – \$16.00

*The famous national dish of England; roasted chicken in a tomato, cream, herb and spice sauce*

## CHICKEN SHAMI KORMA – \$16.00

*Chicken prepared in a cream, yogurt, nut and raisin sauce*

## CHICKEN CURRY – \$16.00

*Chicken prepared in an onion, ginger, garlic, herb and spice sauce*

## CHICKEN SAAG – \$16.00

*Chicken prepared in a creamed spinach sauce sautéed with ginger, garlic and onions*

## CHICKEN VINDALOO – \$16.00

*Traditionally spicy and tangy dish prepared in an onion, potato and spice sauce*

## CHICKEN LAJAWAB – \$16.00

*Chicken sautéed with coconut, bell peppers, onions and nuts in a tomato and cream sauce*

## CHICKEN MUSHROOM – \$16.00

*Chicken and cut mushrooms prepared in a creamy onion, herb and spice sauce*

## CHICKEN JALFREZI – \$16.00

*Chicken prepared in a sauce of bell peppers, onions, tomatoes, peas and flavored with spices*

# ACCOMPANIMENTS

## RAITA - \$2.50

*Yogurt mixed with minced vegetables, herbs and spices*

## MANGO CHUTNEY - \$2.50

*A sweet and tangy mango preserve*

## MIXED PICKLES - \$2.50

*A tangy and spicy assortment of pickled vegetables and fruits*