

Bombay Grill

Indian Restaurant and Bar

4625 Donnelly Ave. Suite 109
Fort Worth, TX 76107

817-377-9395
Fax: 817-377-9568



We specialize in Catering

Wedding reception
Holiday Parties
Graduation
Birthdays
Office Parties
Anniversaries
Or any function

Dine In Take-Out Catering

Daily Luncheon Buffet

Lunch Hours: Mon-Fri 11:00 AM-2:00PM **Dinner Hours:** Sun-Thurs 5:30PM-10:00PM
Sat-Sun 11:30AM-2:30PM Fri-Sat 5:30PM-10:30PM

We also deliver Entrée-on-Tray

Minimum order two entrees
Seven days a week 5pm to 9pm
For Delivery Call Bombay Grill at 817-377-9395

Hot-Cold Appetizers

Tangri Kebab.....	5.95
Chicken drumsticks mildly spiced, grilled on charcoal.	
Seekh Kebab.....	4.95
Ground lamb blended with special spices and herbs.	
Chicken Tikka.....	4.95
Boneless, succulent chicken gently boiled.	
Tandoori Assorted.....	8.95
An assortment of all of the above.	
Chicken Chat.....	3.95
Barbecued chunks of chicken, potatoes and cucumbers marinated in spices and tangy sauce, served chilled.	
Dahi Bhalla.....	2.95
Chic pea fritters served in yogurt.	
Shammi Kebab.....	3.25
Minced lamb patties spiced to perfection.	
Chicken Pakora.....	3.25
Marinated chicken wings, crispy and delicious.	
Vegetable Samosa.....	2.75
Crisp Patties stuffed with spiced potatoes and green peas.	
Vegetable Pakora.....	2.95
Mixed vegetable fritters.	
Onion Bhaji.....	2.95
Chic pea patty stuffed with onion and spices.	
Assorted Hors D'Oeuvres.....	5.95
A fine representation of our choice appetizers for two.	
Papad.....	1.25
Crispy lentil wafers.	

Soups & Salads

Mulligatawany Muglai Soup.....	2.50
Delicately spiced lentil soup garnished with rice & chicken	
Madras Soup.....	2.50
Coconut tomato soup with a dash of Indian spice.	
Soup of the Day.....	2.50
Kachumber Sajad.....	2.50
Cucumber, tomatoes, green peppers with tangy spices and lemon juice.	
Raita.....	2.25
Cold whisked yogurt, cucumber, potatoes and mint.	
Green Salad.....	1.95
Lettuce and tomato salad with house dressing.	

Roti

(Indian breads freshly baked in the tandoor oven)

Tandoori Roti.....	1.25
Unleavened white wheat bread baked in the tandoor.	
Naan.....	1.25
Leavened white bread baked in the tandoor.	
Paratha.....	1.50
Buttered and layered whole wheat bread.	

Aloo Paratha	1.75
Whole wheat bread stuffed with potatoes and peas.	
Onion Kulcha	1.75
Leavened bread stuffed with onion and spices.	
Kashmiri Naan	2.25
Leavened bread stuffed with pieces of barbecued chicken.	
Kabuli Naan	2.25
Leavened bread with nuts and raisins.	
Keema Naan	2.25
Buttered and layered whole wheat bread.	
Puri	1.50
Whole wheat puffed bread, deep-fried.	
Assorted Breads	4.25
One each of onion kulcha, roti, and aloo paratha.	

Tandoori Namoon

The Tandoor is a pit oven made from choice clays & natural binding agents. All meats, poultry & seafood are marinated overnight in a special sauce consisting of yogurt, ginger, and garlic. Then are skewered & broiled over charcoal in the Tandoor. Tandoor is also used to turn out a most exciting variety of breads.

Tandoori Chicken	8.95
Chicken marinated in yogurt, garlic, ginger & very mild spices.	
Barra Kebab	11.95
Pieces of marinated boneless lamb, lightly spiced.	
Seekh Kebab	9.95
Ground lamb blended w/special spices & herb sauce.	
Fish Amritsari	10.95
Marinated fish cooked on skewer over charcoal.	
Chicken Tikka	10.50
Boneless, succulent chicken, gently broiled.	
Tandoori Prawns	11.95
Jumbo prawns marinated in spices and roasted in tandoor.	
Bombay Sp. Mixed Grill	11.95
Combination of all tandoori specialties, definitely recommended.	

Chicken Curries

Chicken Noorjani	9.50
Boneless chicken cooked with exotic curry sauce.	
Chicken Tikka Masala	10.95
Dried Tandoori chicken cooked with tomatoes & herb sauce.	
Chicken Vindaloo	9.95
Extra spiced chicken cooked with potatoes in tangy lightly spiced sauce. Extra Hot!	
Chicken Madras	9.95
Tender pieces of chicken sautéed with potatoes and chilies. Hot and spicy!	
Chicken Shahi Korma	9.95
Boneless chicken cooked in almond cream sauce and fruits.	
Chicken Saagwala	9.95
Chicken cooked with creamed spinach & touch of curry sauce.	

Chicken Jalferzi	9.95
Tender chicken pieces marinated with spices and sautéed with tomatoes, onions and bell peppers.	
Murg Musallam	9.95
Chicken served on a bed of ground lamb, raisins, nuts, rice and creamy sauce.	

Lamb Specialties

Lamb Curry	10.95
Lamb cubes cooked in a blend of curry sauce.	
Lamb Shahi Korma	10.05
Lamb cooked in almond & cream sauce.	
Saag Gosht	10.95
Lamb cooked with creamed spinach & touch of a curry sauce.	
Lamb Vindaloo	10.95
Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce.	
Gohst-Do-Piaza	10.95
Tender pieces of lamb sautéed with onions & mild spices.	
Barra Kebab Masala	11.95
Tender pieces of barbecued lamb simmered in a piquant sauce with tomatoes and curry sauce.	
Dal Gohst	10.95
Extra spiced lamb cooked with yellow lentils and fresh coriander.	
Gohst Patiala	10.95
Succulent lamb sautéed with fresh cauliflower and a touch of curry sauce.	
Lamb Kofta	10.95
Lamb cubes stuffed with cashew nuts & raisins, cooked in a velvety sauce of curry and cream.	

Beef Specialties

Beef Curry	10.50
A heavenly curry made according to authentic Jaipuri style	
Beef Vindaloo	10.50
Extra hot & spiced beef cooked with potatoes in a tangy sharp sauce.	
Beef Pasanda	10.50
Beef marinated in yogurt and cooked in a spicy cream sauce.	
Beef Shahi	10.50
Cubes of beef cooked in a cream and almond sauce.	
Beef Jalferzi	10.50
Succulent beef gently sautéed with tomatoes, onions, bell peppers and a touch of classic curry sauce.	
Beef Punjabi	10.50
Special recipe from Punjab. Boneless beef pieces cooked with onions, ginger, garlic, and mild spices.	

Seafood Delicacies

Fish Curry	10.95
Our chef's secret recipe.	
Tandoori Prawn Masala	11.95
Tandoori prawn cooked with tomato and herb sauce.	
Bombay Prawn Curry	10.95
A classic spiced dish!	
Prawn Jalferzi	10.95
Prawns sautéed with chilies, peppers and onion. Spicy treat!	

Fish Masala 10.95

Fish cubes cooked in a spicy sauce

Shrimp Vindaloo 10.95

Extra-spiced shrimp cooked with potatoes in tangy lightly spiced sauce.

Achaar Aur Chutni

Panchranga Achaar 1.25

Mango, lime and chilies pickles with Indian herbs and hot spices

Aam Ki Chutni 1.25

Sweet mango chutney.

Biryani

Savory Rice Dishes

Muglai Biryani 10.95

Basmati rice. Choice of juicy lamb or beef in a masterful blend of spices garnished with nuts & raisins.

Noor Jahani Biryani 10.50

Tender pieces of chicken cooked with basmati rice and a touch of curry sauce, garnished with nuts and raisins.

Bombay Grill Special Biryani 11.95

Saffron flavored basmati rice cooked with succulent pieces of prawn, nuts, eggs, and 21 exotic spices.

Navrattan Biryani 8.50

Basmati rice cooked with nine fresh vegetables, dried fruits and nuts.

Bombay Grill Special Pillau 6.95

Saffron flavored basmati rice sautéed with peas, fruits, nuts, and homemade cheese.

Vaishnav Bhojan Bhandar

Vegetable Specialties

Navratten Korma 7.95

Assort of vegetables cooked with almonds & cream sauce.

Saag Paneer 7.95

Tender chunks of homemade cheese in creamed spinach.

Mutter Paneer 7.95

Fresh garden peas cooked with our homemade cheese and curry sauce.

Malai Kofta Kashmiri 7.95

Dumplings of fresh vegetable and cheese cooked in a mild almond and cream sauce.

Aloo Gobi 7.95

Potatoes & cauliflower cooked in a medium hot spicy sauce.

Aloo Baigan 7.95

Eggplant and potatoes sautéed in onions and tomatoes with a touch of curry sauce.

Paneer Makhan 7.95

Homemade cheese cooked in a spicy tomato sauce with a touch of cream. A divine buttery taste!

Dal Maharani 7.95

Creamed black lentils with spices.

Navratten Curry 7.95

Nine fresh vegetables cooked with a curry sauce. A classic dish!

Channa Masala Punjani 7.95

Chic peas, potatoes and onions. Spicy!

Kofta Curry 7.95

Dumplings of fresh vegetables cooked in curry sauce.

Mushroom Mutter 7.95

Mushrooms and green peas sautéed.

Baigan Bhurta 7.95

Puree of baked eggplant sautéed with onions and tomatoes.

Bombay Potatoes 7.95

Hot and spicy potatoes cooked with mustard seeds.

Paneer Kadai 7.95

Homemade cheese sautéed with onions, bell peppers and chilies in kadai.

Mishthan Bhandar

Indian Desserts

Khac Badami 2.50

Traditional Indian rice pudding made with raisins and nuts.

Galub Jamun 2.25

Sweet pastry ball served in a honey-flavored syrup.

Kulfi 3.25

Indian ice cream with pistachios, saffron and cardamoms.

Rasmalai Bengali 2.95

Patties of fresh homemade cheese in sweetened milk. Served cold with pistachios. Delicious!

Mango Dessert 2.95

Chef's special Mango Sundae

Gajar (carrots) Halwa 3.25

Traditional carrot pudding made with raisins & nuts.

Gulab Jamun Flambe 4.95

With ice cream

Ice Creams 1.95

Need we say more!

Drinks

Mango Lassi 2.50

Sweet mango pulp whipped with yogurt & sugar. Served chilled!

Sweet Lassi 1.25

Fresh yogurt whipped with sugar. Served chilled!

Salted Lassi 1.25

Fresh yogurt whipped with salt. Served chilled!

Soft Drinks 1.25

Bombay Grill is available for private parties and outside catering. Ask your waiter about our special Sunday Brunch. We do not accept personal checks.

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Arlington 817-557-4664