



BOMBAY HOUSE

Cuisine of India

Proudly Serving Utah for 25+ Years

bombayhouse.com



APPETIZERS

All are served with Mint and Tamarind Chutneys

Vegetable Samosa (G) (V) 2 pieces

flaky pastry filled with spiced potatoes & green peas, fried

Onion Bhaji (V) 4 pieces

onion slices drenched in a chickpea batter, fried

Vegetable Pakora (V) 4 pieces

mixed vegetables dressed in a chickpea flour, fried

Chicken Pakora 4 pieces

chicken tenders dipped in a chickpea batter, fried

Assorted Snacks (G) (V)

vegetable samosa, onion bhaji, chicken pakora & vegetable pakora

SOUPS

Saag Shorba (D)

a perfect concoction of spinach, onions, tomatoes & cream

ACCOMPANIMENTS

Cucumber Raita (D)

a tangy yogurt sauce with cucumber & spices

Kachumbar (V)

cucumber, tomatoes, onions & spices in a tangy refreshing vinaigrette

Basmati Rice (V)

steamed fragrant long grain rice

Papadam (V)

lentil flour wafers speckled with black pepper & cumin

TANDOORI DISHES

A Tandoor is a clay oven in which coal is at a glow at all times. Lamb, Chicken, and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Tandoori specialties are served sizzling, with onions, bell pepper and a side of rice.

Chicken Tandoori (D)

boneless chicken thigh marinated in yogurt & spices

Lamb Tandoori (D)

boneless chunks of lamb marinated in yogurt & spices

Shrimp Tandoori (D)

jumbo shrimp marinated in yogurt & spices

ALLERGENS

Contains: (D) Dairy (G) Gluten (N) Nuts (V) Vegan

Please let us know of any food allergy, intolerance or dietary restrictions.

Onion Salad (V)

bed of spiced onions & hot peppers

Pickle (V)

condiment made of lotus stem, carrots, green mango pickled in oil, lemon juice, salt, and & spices

Mango Chutney (V)

Mint Chutney (V)

Tamarind Chutney (V)



BEVERAGES

Mango Lassi

sweet drink blended with mangos & yogurt

Strawberry Lassi

sweet drink blended with strawberries & yogurt

Rose Lassi

sweet drink blended with rose water & yogurt

Mango Lemonade

sweet mangos blended with house fresh lemonade

Indian Chai (Tea)

special tea boiled with milk & spices

Indian Coffee

Indian coffee grounds seeped in hot milk

Herbal Tea

chamomile | orange spice | green tea

Sparkling Water

San Pellegrino

Bombay Lime

sweet handcrafted lime juice blended with sparkling soda & spices

Soft Drinks *One Refill*

Coke, Diet Coke, Lemonade, Sprite, Dr. Pepper, Coke Zero

Ginger Beer (Non alcoholic)

Reed's All Natural Extra, Jamaica

Non-Alcoholic Beer

Haake-Beck, Germany

Beer

Taj Mahal, Lager, 22 oz., India

Squatters Hop Rising Double IPA (9.0% ABV), Utah

Blue Moon Mango Wheat Ale, Colorado

Stella Artois, Lager, Belgium

Franziskaner Hefewizen, 16.9 oz., Germany

Singha, Lager, Thailand

House Wines by the glass

Merlot

Chardonnay

Cabernet

White Zinfandel

[Ask about our full wine list](#)

DESSERTS

Mango Kulfi (D)

homemade ice cream whipped with mango pulp, vanilla & cream

Pistachio Kulfi (D) (N)

handmade ice cream whipped with pistachios, cashews, cardamom & cream

Kheer (D) (N)

cardamom-flavored rice pudding made with milk and garnished with cashew nuts & golden raisins

Gulab Jamun (D) (G)

a light pastry soaked in rose sugar syrup

CHICKEN

Chicken Tikka Masala (D)

tandoori chicken breast cooked in a masala base of onions, bell pepper, tomatoes & cream

Chicken Coconut Kurma (N)

chicken cooked in a curry base of onions, tomatoes & coconut milk

Chicken Makhani (D) (N)

tandoori chicken cooked with a butter base of onions & tomatoes

Chicken Saag (D)

chicken cooked in a cream based sauce with spinach & onions

Raj's Chicken

chicken coated with a chickpea batter, sautéed with mangos, onions & tomatoes

Bollywood Chicken

boneless chicken, sautéed in a tangy pineapple, coconut sauce with potatoes

Chettinad Kolee

South Indian dish cooked with chicken, potatoes, in an onion & pepper based sauce

Chicken Briyani (D) (N)

spiced basmati rice blend cooked with chicken, served with cucumber raita on the side

Chicken Curry

traditional dish cooked with chicken, onions, tomatoes & a curry blend

SEAFOOD

Shrimp Masala (D)

shrimp cooked in a masala base of onions, bell pepper, tomatoes & cream

Shrimp Coconut Kurma (N)

shrimp cooked in a curry base of onions, tomatoes, & coconut milk

LAMB

Lamb Boti Masala (D)

tandoori lamb cooked in a masala base of onions, bell pepper, tomatoes & cream

Lamb Coconut Kurma (N)

lamb cooked in a curry base of onions, tomatoes & coconut milk

Lamb Saag (D)

lamb cooked in a cream based sauce with spinach & onions

Dhaba Lamb

slow cooked lamb with potatoes in a curry base of onions & tomatoes

Rogan Josh (D) (N)

lamb cooked in a cashew & cream sauce with onions & tomatoes

Lamb Vindaloo

lamb & potatoes simmered in a tangy, tomato based fiery sauce

Lamb Briyani (D) (N)

spiced basmati rice blend cooked with lamb, served with cucumber raita on the side

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Tezpur Pineapple Shrimp

shrimp sautéed with pineapple & tomatoes in a coconut cream sauce

Shrimp Curry

traditional dish cooked with shrimp, onions, tomatoes & a curry blend

VEGETARIAN & VEGAN

(D) Dairy (G) Gluten (N) Nuts (V) Vegan

Vegetable Coconut Kurma (N) (V)

mixed vegetables in a curry base of onions, tomatoes & coconut milk

Channa Raja (V)

hearty chickpeas smothered in a light sauce of onions, tomatoes & spices

Mixed Vegetable Curry (V)

mixed vegetables steeped in a curry sauce of onions & tomatoes

Coconut Tofu (V)

tofu cooked in a curry base of coconut milk

Daal Maharani (V)

black lentils gently simmered in onions, tomatoes & spices

Yellow Daal (V)

whipped toor daal (yellow lentils) cooked with onions, tomatoes & spices

Aloo Gobi (V)

potatoes and cauliflower sautéed with tomatoes & spices in a light curry sauce

Mattar Mushroom (V)

mushrooms and green peas cooked with spices

Bhindi Mappas (V)

okra cooked with potatoes, onions, tomatoes, coconut milk & spices

Vegetable Briyani (D) (N)

spiced basmati rice cooked with vegetables, served with cucumber raita on the side

Baygan Bharta (D)

smoked eggplant mash cooked with green peas, cream & spices

Paneer Masala (D)

house-made cheese cooked with bell peppers in a masala base of onions, bell peppers, tomatoes & cream

Vegetable Masala (D)

mixed vegetables cooked in a masala base of onions, bell pepper, tomatoes & cream

Mushroom Rajputana (D)

royal dish made with mushrooms cooked with butter base of onions & tomatoes

Malai Kofta (D) (N)

vegetable balls cooked in a cashew and cream sauce with onions & tomatoes

Saag Paneer (D)

house-made cheese in a creamy spinach based sauce with ground spices

INDIAN FLAT BREADS

A Tandoor is a clay oven where coal is kept glowing at all times. Every single flatbread is hand tossed and slapped against the sides of the oven to bake quickly to perfection.

Plain Naan (G) (V)

freshly baked flatbread, tandoor fresh

Garlic Naan (G) (V)

freshly baked flat bread spotted with garlic & cilantro, tandoor fresh

Peshawari Naan (G) (N) (V)

freshly baked flat bread stuffed with a mix of coconut, raisins & cashew, tandoor fresh

Tandoori Roti (G) (V)

freshly baked whole wheat flat bread, tandoor fresh

Entrees are cooked to order to your desired spice level:

mild, medium, hot, or very hot.

Entrees are garnished with cilantro and served with one bowl of white rice.