Special Lunch Menu

Saturday

1 pm till 4:30 pm DINING IN ONLY

Starters: Mix Starters (Samosa, Onion Bhaji & Chicken Tikka) '

Main Course: Chicken Tikka

Massala, Lamb Balti, Chicken Jalfrezi or Indian Mix Vegetable Curry

Sundries: Rice or Naan.

Special Tiffin Box

Saturday

1 pm till 4:30 pm **TAKEOUT ONLY**

£8.95

Starters: Mix Starters

(Samosa, Onion Bhaji & Chicken Tikka) '

Main Course: Chicken Tikka Massala, Lamb Balti, Chicken

Jalfrezi or Indian Mix Vegetable Curry

Sundries: Rice or Naan.

BombayQuay

INDIAN RESTAURANT | BAR | LOUNGE

On Sunday when dining in before 4:30 PM (Terms & Conditions Apply)

20% OFF ON MAIN COURSE

Only available Saturday - Sunday 1 PM till 4:30 PM From Ala Carte Menu

www.bombayguaynorthwich.co.uk

01606 249 911

Hayhurst Quay, London Road Northwich CW9 5EU

Follow us on:







The management reserves the right to refuse service without any given reason.

DISCOUNT ON TAKEAWAY ORDERS

Bombay INDIAN RESTAURANT | BAR | LOUNGE

YOU CAN NOW **ORDER ONLINE**



www.bombayquaynorthwich.co.uk

第 01606 249 911

Hayhurst Quay, London Road, Northwich CW9 5EU

OPEN 7 DAYS A WEEK

Monday - Friday 5:00 PM - 11:00 PM Saturday - Sunday

1:00 PM - 11:00 PM

Join us on:

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Perfect starter or snack freshly made and bursting with flavour, Served with a salad and selection of sauce.

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Popadum	£0.90
Spicy Popadum	£1.00
Chutney Tray	£3.00
Onion, mango, mint, sweet chilli	

Meat & Poultry

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Bombay Special Mix Platter	£7.95
Chicken tikka, lamb chops, sheek kebab, garlic	chicken
Chicken Chilli Fry	£5.95
Chicken Pokora	£5.50
Chicken Chat Puri	£5.50
Tandoori Chicken On the bone	£5.95
Chicken Tikka	£5.50
Garlic Chicken	£5.50
Lamb Tikka	£5.95
Seek Kebab	£5.50
Meat Samosa	£5.50
Lamb Chops	£7.95

Vegetable

Mix Vegetable Platter	£6.95
Onion bhaji, veg samosa, paneer, mushroom	pakora
Onion Bhaji	£5.50
Vegetable Samosa	£4.95
Chilli Paneer	£5.95
Paneer Tikka	£5.95

Seafood

Fish Pakora	£5.95
King Prawn Puri	£6.95
Garlic King Prawn	£6.95
Tandoori King Prawn	£6.95



KEY GUIDE:

Strength can be adjusted to your needs. Mild Medium Fairly Hot Contains Nuts



If you require gluten free dishes please ask a member of staff GLUTEN FREE who will be happy to help.

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Boiled Rice	£3.50
Basmati Pilau Rice	£3.95
Onion Rice	£4.50
Egg Pilau Rice	£4.50
Mushroom Pilau Rice	£4.50
Vegetable Pilau Rice	£4.50
Keema Pilau Rice	£4.50

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Plain Naan	£3.75
Garlic Naan	£4.50
Peshwari Naan 🍘	£4.50
Keema Naan	£4.50
Puri	£1.95
Paratha	£4.50
Tandoori Chapati	£2.95

Kids Meals

Chicken Tikka & Chips	£7.95
Nuggets & Chips	£7.95
Fish Fingers & Chips	£7.95
Massala / Korma & Rice @	£7.95

Continental

Raitha

Sirloin Steak	£15.95	Bombay Aloo	£5.95
Served with chips & salad Chicken Steak	£11.95	Saag Aloo	£5.95
Served with chips & salad		Spinach & potato Tarka Dhal Lentils	£5.95
Omelette Served with chips & salad	£8.95	Aloo Gobi Potatoes & cauliflower	£5.95
		Mixed Vegetable Bhaji	£5.95
		Bhindi Bhaji	£5.95
Sundries		Okra in mix spices & herbs Aloo Chana	£5.95
Green Salad	£1.50	Potato & chickpeas Mushroom Bhaji	£5.95
Chips	£3.00	Saag Panger	£5.05

£1.95

Saaq Paneer

Spinach and Indian cheese

£5.95



Popular Dishes

These dishes have proved very popular over the last 20 years. Great tasting dishes made with premium products.

S	ervina	Options:

Chicken	£10.95
Lamb	£11.50
Vegetable	£9.50
King Prawn	£15.50
Chicken Tikka	£11.95
Paneer	£11.50



A very popular Indian dish, specially blended together with traditional spices and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cookina.

A fairly hot, sweet & sour dish cooked with tomatoes. onions & herbs, garnished with fresh coriander.

MADRAS ***

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exauisite taste.

VINDALOO 👯

Mixture of stimulating flavours. Cooked slowly with around chillies and cavenne peppers to create a tantalising hot but flavoursome dish.

KORMA / 🍅

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

ROGAN JOSH

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

DANSAK /

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour

KARAI 🐧

The art of this dish is served in a distinctive sizzling hot pan called karai! Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

DUPIAZA 🍑

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth watering taste.



A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

Prepared using only the nest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.



Selection of premium dishes prepared by using the chef's own knowledge and experiences of the Indian sub-continent. A great choice for genuine food lovers! Recommended by the chef.

Desi Chicken or Lamb 🐧 New



£15.95

Tender (off the bone or on the bone) lamb/chicken cooked in spicy sauce, with potatoes, green chillies, garlic, ginger, coriander and ground spices lending it a rich in consistency. Medium to hot dish. (This is what the boys eat)

Shashlik Korai Chicken Tikka 🎬

£15.95

Chicken pieces, green peppers, onions and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander and ginger.

Bombay Special Thawa 🍈



£15.95

Chicken tikka, lamb tikka, lamb chops and King prawns in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

Chicken & Malai Kofta



£15.95

Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese. A unique and individual very popular dish.

Nepalese Chicken or Lamb



£15.95

£15.95

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

Bengal Chum Chum 🎒 🎱



This dish is unique in its taste and preparation. Breast of tandoori chicken is initially repared in the clay oven. While the base of the curry takes its from with minced lamb, spices, sultanas and sliced almonds are added which gives this dish its distinctive flavour. The curry sauce and chicken breast are expertly combined by our chefs.

Rajma Chicken / Lamb 🐧



£15.95

A smash hit dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chefs own special squce with green chillies. Mexican chillies, naga chilli, spring onion and red kidney beans.

Lamb Shank £17.95

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.

Chicken Afghan 🐧



£15.95

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce and soya sauce, the combination of spices and sauces gives this dish a unique taste.

Palak Sabzi Gosht 🎒



£15.95

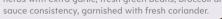
Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

Garlic Chicken Tak-Tak



£15.95

Tender pieces of garlic chicken cooked with our balti sauce, containing our own herbs with extra garlic, fresh green beans, broccoli and resulting in a dish of thick







A selection of dishes that have been created exclusively by our chefs for you to enjoy.

Massala 🥖 🍅

Chicken Tikka / Lamb Tikka £14.95 Tandoori King Prawn £17.95

Cooked in mild massala sauce made with delicate blend of gromatic herbs and spices, butter and cream.

Moducash Murah 🧗 🎱

£15.95

A very mild dish exquisitely cooked with chicken, grated cashew nuts, mango pulp, honey and simmered with mild gravy.

Butter Chicken 🦸 🥮 £15.95

Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices.

Palak Murgh Makhani 📆 🎱

£15.95

Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter and methi leaves.

Garlic Chilli Chicken £15.95

Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.



Shahe-Sofri Chicken

£15.95

£15.95

This is a fairly hot dish with a sweet and hot taste cooked with yellow lentils, honey, garlic, ginger, coriander and ground spices lending it a rich consistency.

Murah Tanga 111

A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.

Murah Kali Mirch £15.95

A classic Raiastani dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef spicy sauce. Finished with slices of eag and coriander.

Balti Shan Chicken or Lamb

£15.95

Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh areen chillies and coriander.

Naga Chicken 👯 £15.95

Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

Sagwala 🎒 £15.95

Consisting of fresh spinach, onions and tomatoes cooked together to form a dish of dry consistency.

Deli Zaal 👭 New £15.95

Shredded tandoori chicken with minced meat cooked in aromatic spices, red peppers. green peppers, green chillies. Hot. Served on a sizzler

Nawabi Saffron / @New £15.95

Succulent chicken fillet pieces cooked with coconut, almonds, and touch of extra special saffron, aromatic mild spices with cream making this dish of thick consistency. A wonderful mouth-watering dish you just want to have again and again.



Bombay Quay gives you the opportunity to try some of the freshest seafood dishes from Bangladesh. The chef creates both traditional and modern dishes full of flavour.

Chilli Chingri £17.95

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce and garnished with fresh coriander. Highly recommended.

Sea Bass Biran £17.95

Boneless fillets of sea-bass lightly spiced, fried in olive oil and then transferred to pan there it is cooked with an abundance of onions, tomatoes, garlic, ginger, fresh herbs. Served with roasted vegetables & Bombay special sauce.

Salmon Chut Putta 🐧 £17.95

Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil, it is then transferred on to a bed of spiced chick peas & chunks of onion. Served with chilli rice.

Salmon Tikka Shashlik 🎒

£17.95

Mildly spiced prime cubes of selected salmon marinated with green and red peppers. tomatoes mustard oil, cooked in a grill. A firm favourite of regulars

Kina Prawn Palak 🎒 £17.95

King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.

Bombay Rawass 🖣 New

£17.95

One of our exclusive dish. Delicate Salmon pan fried to perfection and cooked in medium delicate spices for that richness of flavour with fresh herbs to tantalise your taste buds. Served with seasoned mixed vegetables & Bombay special sauce.

Biryani is created by gently cooking basmati rice together with fresh herbs and spices. It is served with Bombay special sauce. £1.50 extra for any other sauce.

King Prawn Biryani	£17.95
Chicken Biryani	£14.95
Lamb Biryani	£14.95



Cooking in a tandoor is a traditional method which creates a delicious taste with temperature approaching 400 degrees celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the moistness inside all these dishes have been cooked in the tandoor. Served with Bombay special sauce. £1.50 extra for any other sauce.

£13.9
£12.9
£13.9
£16.9
£12.9
£14.9
£13.9
£17.9

Begun Raazamen 🎬

Tandoori King Prawns

£17.95

Sliced aubergines creating a creamy texture. Prepared with kidney beans mix. Delicately spiced and cooked in a medium strength sauce for a fragrant vegan dish.

£12.95 Bombay Special Zucchini

Aromatic vegan curry that features courgette and green beans in a lightly spice chefs special sauce.