

Special Lunch Menu

Saturday (Excluding Special Days)

1 PM till 4:30 PM

DINING IN ONLY

£10.95

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.

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.

Bombay Quay

INDIAN RESTAURANT | BAR | LOUNGE

KIDS EAT FREE

On Sunday when dining in
before 4:30 PM

(Terms & Conditions Apply)

Excludes Special Days

20% OFF ON MAIN COURSE

Only available Saturday – Sunday 1 PM till 4:30 PM

(Excluding Special Days)

From Ala Carte Menu

www.bombayquaynorthwich.co.uk

info@bombayquaynorthwich.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.

Valid from printing date

**20%
DISCOUNT**

ON TAKEAWAY
ORDERS



Bombay Quay

INDIAN RESTAURANT | BAR | LOUNGE

YOU CAN NOW ORDER ONLINE



www.bombayquaynorthwich.co.uk

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:   



Starters

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

Appetisers

Popadum	£0.95
Spicy Popadum	£1.00
Chutney Tray	£3.20
Onion, mango, mint, sweet chilli	

Meat & Poultry

Bombay Special Mix Platter	£8.35
Chicken tikka, lamb chops, sheek kebab, garlic chicken	
Chicken Chilli Fry	£6.20
Chicken Pokora	£5.80
Chicken Chat Puri	£5.80
Tandoori Chicken	£6.25
On the bone	
Chicken Tikka	£5.80
Seek Kebab	£5.80
Meat Samosa	£5.80
Lamb Chops	£8.35
Chicken 25	£5.95
Spicy chicken drumsticks	

Vegetable

Mix Vegetable Platter	£7.30
Onion bhaji, veg samosa, paneer, mushroom pakora	
Onion Bhaji	£5.80
Vegetable Samosa	£5.20
Paneer Tikka	£5.95

Seafood

King Prawn Puri	£7.20
Garlic King Prawn	£7.20
Tandoori King Prawn	£7.20



KEY GUIDE:

Strength can be adjusted to your needs.

Mild Medium Fairly Hot

Hot Very Hot

Contains Nuts

GLUTEN FREE

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

Rice

Boiled Rice	£3.50
Basmati Pilau Rice	£3.95
Onion Rice	£4.60
Egg Pilau Rice	£4.60
Mushroom Pilau Rice	£4.60
Vegetable Pilau Rice	£4.60
Keema Pilau Rice	£4.60

Breads

(contains gluten)

Plain Naan	£3.75
Garlic Naan	£4.65
Peshwari Naan	£4.65
Keema Naan	£4.65
Puri	£2.10
Paratha	£4.60
Tandoori Chapati	£2.95

Continental

Sirloin Steak	£16.95
Served with chips & salad	
Chicken Steak	£12.95
Served with chips & salad	
Omelette	£8.95
Served with chips & salad	

Sundries

Green Salad	£1.50
Chips	£3.00
Raitha	£1.95

Kids Meals

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

Side Dishes

Bombay Aloo	£5.95
Saag Aloo	£5.95
Spinach & potato	
Tarka Dhal	£5.95
Lentils	
Aloo Gobi	£5.95
Potatoes & cauliflower	
Mixed Vegetable Bhaji	£5.95
Bhindi Bhaji	£5.95
Okra in mix spices & herbs	
Aloo Chana	£5.95
Potato & chickpeas	
Mushroom Bhaji	£5.95
Saag Paneer	£5.95
Spinach and Indian cheese	
Saag Bhaji	£5.95
Spinach in mix spices & herbs	



ALLERGY AWARENESS

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.
We cannot guarantee our dishes 100% nut free.

CRUSTACEAN	SESAME	NUTS	GLUTEN	EGG	FISH	SHELLFISH	MUSTARD	CELERY	PEANUTS	MILK PRODUCTS	SULPHITE	SOYA	LUPINS

Popular Dishes

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

Serving Options:

Chicken	£11.45
Lamb	£11.95
Vegetable	£9.95
King Prawn	£15.95
Chicken Tikka	£12.95
Paneer	£11.95

Balti

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 cooking.

Pathia

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 exquisite taste.

Vindaloo

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne 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.

Bhuna

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

Jalfrezi

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.

Signature Dishes

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



£16.75

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

£16.75

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

£16.75

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

£16.75

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



£16.75

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

£16.75

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.

Lamb Shank



£18.75

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

Chicken Afghan



£16.75

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.

Garlic Chicken Tak-Tak



£16.75

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 sauce consistency, garnished with fresh coriander.

Lahori Jalmoss



£16.75

Tender strips of chicken simmered in a rich masala sauce, infused with fresh mint and finished with chilli flakes for a perfect balance of cool and heat.



House Specials

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

Massala 🍌🍷 **Chicken Tikka / Lamb Tikka** £15.75

Tandoori King Prawn £18.75

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

Moducash Murgh 🍌🍷 **£16.75**

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

Butter Chicken 🍌🍷 **£16.75**

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

Palak Murgh Makhani 🍌🍷🍷 **£16.75**

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

Garlic Chilli Chicken 🍷🍷🍷 **£16.75**

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.

Murgh Tanga 🍷🍷🍷 **£16.75**

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.

Balti Shan Chicken or Lamb 🍷🍷🍷 **£16.75**

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 green chillies and coriander.

Naga Chicken 🍷🍷🍷 **£16.75**

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 🍷 **£16.75**

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

Deli Zaal 🍷🍷🍷 **New** **£16.75**

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

Nawabi Saffron 🍌🍷🍷 **New** **£16.75**

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.

Seafood Dishes

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 🍷🍷🍷 **£18.75**

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 🍷 **£18.75**

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 🍷🍷 **£18.75**

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 🍷 **£18.75**

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

King Prawn Palak 🍷 **£18.75**

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** **£18.75**

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 Dishes

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 **£18.75**

Chicken Biryani **£15.75**

Lamb Biryani **£15.75**

Tandoori Sizzlers

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.

Tandoori Chicken On the bone **£14.75**

Chicken Tikka **£13.75**

Garlic Chicken **£12.95**

Shashlik Chicken /Lamb **£15.95**

Paneer Shashlik **£14.75**

Lamb Chops **£17.75**

Tandoori Mix Grill **£18.95**

Lamb tikka, chicken tikka, seekh kebab, tandoori chicken

Tandoori King Prawns **£18.75**

Vegan Options

Begun Raazamen 🍷 **£12.95**

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.

Bombay Special Zucchini 🍷 **£12.95**

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

