

<b>Popular Dishes</b>	
<b>Butter Chicken</b>	<b>€21.99</b>
Marinated grilled chicken in a special curry sauce	
<b>Chicken Tikka Massala</b>	<b>€21.99</b>
Pieces of marinated chicken first grilled in a clay oven and then cooked. With special creamy sauce	
<b>Lamb Karahi</b>	<b>€22.99</b>
Lamb meat mixture prepared in a special North Indian way	
<b>Saag Paneer</b>	<b>€16.50</b>
Indian cheese and spinach prepared with aromatic herbs	
<b>Bombay inn Special Menus</b>	
<b>Bombay inn Special Non Veg menu (2 persons)</b>	<b>€59.99</b>
Samosa Chicken,Chicken Tikka,Butter Chicken, Mix Grill, Aaloo Muttor,Basmati Rice,Naan Bread,paperdam,Raita,Salad and kulfi pischtachio	
<b>Bombay Inn Special vegetarian Menu (2person)</b>	<b>€44.99</b>
onion bhaji,paneer pakora, saag paneer,Daal Tadka, Mix vegetable Curry,naan bread, Rice, raita,salad papardam,chutney and Gulab Jamun	
<b>Bombay inn Special Mixed Menu ( 4 person)</b>	<b>€109.99</b>
Samosa Veg, Seekh Kabab,Chicken Pakora,Chicken Tikka Masala, Lamb Bhunna,Mix Vegetable Curry, Tandoori Mix Grill,2 Rice,Butter naan Bread,Garlic Naan Bread ,Raita,paperdam,Paperdam,Chutney,Salad.Kulfi Mango,Kheer	
<b>Appetizers/Starters</b>	
Papardam 2 PCS	1.99
<b>Dal Soup</b>	<b>4.99</b>
Indian Lentil soup	
<b>Lamb tikka (5 pieces)</b>	<b>€7.75</b>
Tender Lamb breast marinated in a light spice mixture of coriander, cloves, cumin and garlic.	
<b>Tomato Soup</b>	
<b>Samosa Veg(2PCS)</b>	<b>€5.99</b>
2 deep fried pastry filled with seasoned vegetables	
<b>Samosa Chicken(2PCS)</b>	<b>€5.99</b>
2 deep fried pastry dough filled with spiced chicken	
<b>Onion Bhaji(2PCS)</b>	<b>€5.75</b>
Deep fried onion rings marinated in mildly spiced chickpea flour	
<b>Hot Chicken Wings (5 Pieces)</b>	<b>€7.50</b>
Grilled chicken wings, marinated in a spicy spice mixtur	
<b>Chicken Tikka(5 Pieces)</b>	<b>€7.25</b>
Tender chicken breast marinated in a light spice mixture of coriander, cloves, cumin and garlic	
<b>Seekh Kabab chicken(4 PCS)</b>	<b>6.99</b>
Chicken roll seasoned with garlic ginger onions and coriander grilled on a skewer	
<b>Chicken Pakora(5 Pieces)</b>	<b>€6.99</b>
Deep fried pieces of chicken breast marinated in mildly spiced chickpea flour	
<b>Prawn Pakora(5Pieces)</b>	<b>€8.25</b>
Shrimp mildly spiced and fried	
<b>Paneer Pakora( 5 Pieces)</b>	<b>€6.75</b>
Deep fried Indian cheese marinated in mildly spiced chickpea flour	
<b>Tandoori Grill Dishes</b>	
<b>All main dishes are served with Indian saffron Basmati rice or Naan, fresh salad and chutney</b>	
<b>Tandoori Chicken</b>	<b>€17.99</b>
Grilled chicken marinated in yogurt and tomato sauce with herbs. Aromatic and healthy	
<b>Tandoori Chicken Tikka</b>	<b>€19.99</b>
Tender chicken breast marinated in a light spice mixture of coriander, cloves, cumin and garlic, grilled	

<b>Tandoori lamb Tikka</b>	€22.99
Lamb marinated in traditional Indian spices and then grilled in a clay oven	
<b>Chicken Seekh Kabab</b>	€20.99
minced chicken grilled in clay oven with Indian spices	
<b>Tandoori Paneer Tikka</b>	€19.99
Indian cheese marinated in traditional Indian spices and then grilled in a clay oven	
<b>Tandoori King Prawns</b>	€23.99
Shrimp marinated and grilled	
<b>Tandoori Fish Tikka</b>	€24.99
Grilled tender fish marinated in a light spice mixture of coriander, cloves, cumin and garlic	
<b>Tandoori Mix Grill</b>	
Combination of tandoori chicken, chicken tikka, seekh kebab and lamb tikka	
	€25.99
<b>Chicken Curry Dishes</b>	
All main dishes are served with Indian saffron Basmati rice, fresh salad and chutney	
<b>Butter Chicken</b>	€21.99
Marinated grilled chicken in a special curry sauce	
<b>Chicken Tikka Massala</b>	€21.99
Pieces of marinated chicken first grilled in a clay oven and then cooked. With special creamy sauce	
<b>Chicken Curry</b>	€18.99
Grilled chicken with tasty curry sauce and tomatoes	
<b>Chicken Karahi</b>	€19.50
Pieces of chicken marinated in a spice mixture	
<b>Chicken Bhunna</b>	€19.95
Chicken pieces with green peppers, onions and tomatoes	
<b>Chicken Rogan Josh</b>	€18.95
Pieces of chicken marinated, grilled in a clay oven and then cooked in a special creamy sauce	
<b>Chicken Vindaloo</b>	€19.99
Very spicy Pieces of chicken in a mixture of special dry Indian spices and fresh green peppers	
<b>Chicken Madraas</b>	€18.99
A spicy chicken dish prepared with lemon and green pepper	
<b>Chicken Jhalfrezie</b>	€19.99
Pieces of marinated chicken with fried onions, tomatoes and bell pepper	
<b>Chicken Dhansak</b>	€19.50
Pieces of chicken prepared with mango chutney, lentils and Indian spices	
<b>Chicken Korma</b>	€21.99
Pieces of roasted chicken prepared in a creamy sauce with coconut, saffron, cashew nuts and raisins	
<b>Chicken Do Pyaza</b>	€19.00
Pieces of marinated chicken prepared in the traditional way with a special mixture of herbs and onion sauce	
<b>Chicken Saag</b>	€19.50
Pieces of chicken with spinach and peeled tomatoes and curry sauce	
<b>Lamb Curry Dishes</b>	
All main dishes are served with Indian saffron Basmati rice, fresh salad and chutney	
<b>Lamb Curry</b>	€22.99
Grilled lamb with curry sauce and tomatoes	
<b>Lamb Karahi</b>	€22.75
Lamb meat mixture prepared in a special North Indian way	
<b>Lamb Tikka Massala</b>	€23.99
Marinated lamb, grilled with special creamy sauce and green peppers	
<b>Lamb Rogan Josh</b>	€22.99
Pieces of lamb marinated, grilled in a clay oven and then cooked in a special creamy sauce	
<b>Lamb Vindaloo</b>	€23.99

Very hot Lamb meat prepared in a special spice mixture and fresh green peppers	
<b>Lamb Madraas</b>	<b>€23.50</b>
A spicy lamb recipe with lemon and green pepper	
<b>Lamb Jhalfrezie</b>	<b>18.99</b>
Spicy Pieces of marinated lamb with fried onions, tomatoes and bell pepper	
<b>Lamb Dhansak</b>	<b>€23.25</b>
Pieces of lamb prepared with mango chutney, lentils and Indian spices	
<b>Lamb Korma</b>	<b>€23.99</b>
Grilled lamb prepared in a creamy sauce with coconut, saffron, cashew nuts and raisins	
<b>Lamb Bhunna</b>	<b>€22.99</b>
Marinated lamb with special spice mixture	
<b>Lamb Saag</b>	<b>€22.99</b>
Lamb with spinach and peeled tomatoes and curry sauce	
<b>Lamb Do Pyaza</b> (Marinated Lamb fillet With special onion sauce and a mixture of indian spices)	<b>€21.99</b>
<b>Fish Curry Dishes</b>	
All main dishes are served with Indian saffron Basmati rice, fresh salad and chutney	
<b>Fish Curry</b>	<b>24.50</b>
Fish in curry sauce and tomatoes	
<b>Fish Massala</b>	<b>€24.99</b>
Marinated fish with fried onions, tomatoes, bell pepper and special herbs	
<b>Fish Madraas</b>	<b>€24.99</b>
Fish dish with a spicy taste	
<b>Fish Vindaloo</b>	<b>€23.99</b>
Fish in a mixture of dry herbs and fresh green chillies	
<b>King Prawn Curry Dishes</b>	
All main dishes are served with Indian saffron Basmati rice, fresh salad and chutney	
<b>Prawn Curry</b>	<b>€25.50</b>
Large shrimps marinated with special herbs grilled and cooked in curry sauce	
<b>Prawn Jhalfrezi</b>	<b>€25.99</b>
Pieces of marinated prawn with fried onions, tomatoes and bell pepper	
<b>Prawn Vindaloo</b>	<b>€24.99</b>
Very hot Large shrimps in a mixture of dry herbs and fresh green peppers	
<b>Prawn Korma</b>	<b>€25.99</b>
Large Shrimp in a creamy sauce with coconut, saffron, cashews and raisins	
<b>Biryani Dishes</b>	
Indian special Basmati rice with herbs, almonds, raisins and green cardamom. Served with Aloo Matter or Raita	
<b>Chicken Biryani</b>	<b>€19.99</b>
Pieces of seasoned chicken fillet with aromatic basmati rice.	
<b>Lamb Biryani</b>	<b>€22.99</b>
Pieces of seasoned lamb with aromatic basmati rice.	
<b>Prawn Biryani</b>	<b>€24.99</b>
Mildly seasoned king prawns, prepared in a curry of cream, yogurt, almonds and herbs.	
<b>Special Tikka Biryani</b>	<b>€21.99</b>
pieces of grilled chicken tikka with biryani rice mixed with a special sauce	
<b>Vegetable Biryani</b>	<b>€16.99</b>
Aromatic rice dish with seasoned vegetables.	
<b>Vegetable Dishes</b>	
Served with nan bread and salad. All vegetarian dishes are served with salad, chutney and naan bread or rice	
<b>Dal Tarka</b>	<b>15.50</b>
Yellow lentils prepared with butter and herbs	
<b>Dal Makhani</b>	<b>15.99</b>
Lentils with butter, onions, garlic, ginger and coriander	

<b>Channa Massala</b>	€14.99
Delicious and well-seasoned chickpeas	
<b>Bombay Aloo</b>	14.50
Spicy potatoes in a delicious sauce	
<b>Aloo Mutter</b>	14.99
Potatoes and peas in a delicious curry sauce	
<b>Aloo Gobi</b>	€15.50
Potatoes and cauliflower prepared in a mixed curry spice sauce	
<b>Mutter Paneer</b>	€15.99
Indian cheese peas in traditional curry	
<b>Shahi Paneer</b>	17.99
Homemade cheese prepared with tomato sauce, cream, coconut and butter	
<b>Paneer Karahi</b>	€16.99
Indian cheese mixture prepared in a special North Indian way	
<b>Paneer Jhalfrezi</b>	€16.99
Indian cheese prepared with onions, tomato and green pepper	
<b>Bhandi Bhaji</b>	€15.50
Okra with fried onions, tomato, ginger and garlic	
<b>Spinach Paneer</b>	15.99
Spinach prepared in a mixed curry spice sauce	
<b>Mixed Vegetables</b>	15.99
Freshly mixed vegetables with dry and fresh herbs	
<b>Indian Bread</b>	
<b>Naan</b>	€2.75
Indian bread freshly prepared in tandoor.	
<b>Butter Naan</b>	€2.99
Indian bread freshly prepared in tandoor with butter.	
<b>Garlic Naan</b>	€3.25
Indian bread freshly prepared in tandoor with garlic and herbs.	
<b>Cheese Naan</b>	€4.99
Indian bread freshly prepared in tandoor filled with Dutch cheese.	
<b>Pishwari Naan</b>	€5.95
Indian bread freshly prepared in tandoor filled with almonds, raisins, coconut, sugar and a pinch of salt.	
<b>GARLIC &amp; CHEESE NAAN</b>	€5.25
Naan filled with Dutch cheese and garlic.	
<b>Keema Naan</b>	5.99
Filled with seasoned minced lamb	
<b>Roti</b>	2.50
Brown wheat bread	
<b>Side Dishes</b>	
<b>Mix Pickle</b>	€2.99
<b>Mango Chatney</b>	€2.99
<b>Raita</b>	2.99
<b>Basmati Rice</b>	€3.75
<b>Egg Pulao Fried Rice</b>	9.99
<b>Mixed Indian Salad</b>	5.99
<b>Dessert</b>	
<b>Kheer</b>	€6.75
Indian rice pudding with almonds	
<b>Kulfi Mango</b>	€6.50
Creamy Indian homemade ice cream with mango flavour.	
<b>Kulfi Pistachios</b>	€6.50
Creamy Indian homemade ice cream with pistachio nuts.	
<b>Choco Ice Cream</b>	€5.50
ice cream with chocolate	
<b>Gulab Jamun</b>	€5.99
Traditional balls of milky dough in roses and sugar syrup	

<b>Drinks</b>	
Cola	2.75
Cola Light	2.75
Cola Zero	2.75
Fanta	2.75
Fanta Cassis	2.99
Sprite	2.75
Fernandes green	2.75
Fernandes red	2.75
Fernandes blue	2.75
Spa red	2.75
Spa Blauw	2.50
Lipton Ice Tea Peach	2.99
Lipton Ice Tea Green	2.99
Mango Maaza	3.50
Mango LassiYogurt drink with mango pulp	3.99
Plain lassiYogurt with salt	3.75
Sweet lassiYogurt with sugar	3.75
Rose lassyogurt with rose syrup	3.75
Redbull	3.50
orange juice	€2.99
apple juice	€2.99
tonic water	€2.99
<b>Beer/Wines</b>	<b>€3.99</b>
Heineken Medium	€6.99
Heineken Large	€3.99
Amstel Medium	€6.99
Amstel Large	€3.99
radler	€4.99
Corona Extra	€4.99
Desperados	€4.99
Affligem	
<b>Wines</b>	<b>€3.50</b>
Dry RedWine Glass small	€3.50
Dry white wine Glass small	€8.99
Dry RedWine 1/2 Liter	€8.99
Dry White wine 1/2 Liter	€16.99
Bottle Alcohol free White Whine	€16.99
Bottle Alcohol free Red wine	
<b>Coffee/Tea</b>	<b>€5.50</b>
Indian tea ( Chai)	€2.99
coffee	€2.50
espresso	€3.99
coffee Latte	€3.99
cappuccino	€2.50
tea	€2.50
Fresh mint tea	