

Feeding a Dozen or More! we've got you covered!



Great for entertaining-whatever the occasion



QUICK, EASY & CONVENIENT

Service delivering freshly made food directly to you



PERFECT FOR OCCASIONS

Perfect for any occassion we deliver to home and work



VARIETY OF PORTIONS

Select from a variety of 'catering pack' sizes from 5 - 50.

CHOOSE FROM A LARGE VARIETY OF MENUS INCLUDING











Currently we offer 5 different pack sizes ranging from 5-25. Most of our items contain 2 items per portion or between 125-200g per portion.

PLEASE NOTE THAT ANY DISH WHICH CONTAINS THE MOST COMMON FOOD ALLERGENS HAS BEEN LABELLED AS FOLLOWS:

GLUTEN GU PEANUTS PE MOLLUSCS MO SESAME SEEDS SE CELERY CE NUTS NU DA MUSTARD MU DA DA DA PE PE PE PE PE PE PE PE PE P	ALLERGEN	LABEL	ALLERGEN	LABEL
CELERY CE NUTS	GLUTEN	GU	PEANUTS	PE
	MOLLUSCS	МО	SESAME SEEDS	SE
MUSTARD MU DAIRY/MILK	CELERY	CE	NUTS	NU
	MUSTARD	MU	DAIRY/MILK	DA
FISH SULPHUR DIOXIDE SU	FISH	FI	SULPHUR DIOXIDE	SU
CRUSTACEANS CR LUPIN	CRUSTACEANS	CR	LUPIN	LU
EGGS EG SOYA SO	EGGS	EG	SOYA	so







Fresh from the Karahi

Great for entertaining-whatever the occasion

VEGETABLE SAMOSA



Traditional homemade pastry parcels filled with a pea and diced potato mixture, warmly spiced with chilli flakes & fenugreek











ONION BHAJI

Crispy sliced onions flavoured with coriander seeds & chilli flakes, lightly fried in a chickpea coating









25 PORTIONS

ALOO TIKKI

Lightly spiced potato cakes infused with cumin, fenugreek & crushed fresh chilli











MIXED VEGETABLE PAKORA

Crispy sliced onions, baby spinach and diced potato flavoured with coriander and chilli flakes, lightly fried in a chickpea coating









25 PORTIONS

HARA BHARA KEBAB



Pan fried fresh spinach, potato & garden pea kababs. The kebabs are lightly spiced.













MIRCHI BHAJI

Long green chillies stuffed with a spicy potato & chilli mix, lightly battered and fried in a chickpea coating









25 PORTIONS

BOMBAY SPICY

Spicy round-cut potato fritters that are lightly battered and fried in a chickpea coating















PANEER SPRING ROLL DA GU





Fine filo pastry shell with a grated cottage cheese & pea filling, flavoured with cardamom, green chilli & coriander











SPINACH & FETA CHEESE SPRING ROLL





Fine filo pastry shell with a grated feta cheese & spinach filling, flavoured with cardamom, green chilli & coriander











PANEER PAKORA



Two slices of paneer sandwiched together with a mint and yoghurt chutney, lightly fried in a chickpea coating











SPINACH & KALE MIXED PAKORAS

Crispy onions, baby spinach and kale mixed with cubed potato with coriander and chilli flakes and lightly fried in a light chickpea coating





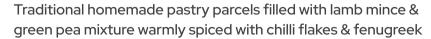






LAMB SAMOSA





















AMRITSARI FISH PAKORA 📵 🖘



Cod chunks flavoured with turmeric, cardamom & fenugreek and lightly fried in a chickpea coating











METHI CHICKEN PAKORA SU



Hot & spicy chicken strips marinated with fenugreek, chilli & gram flour. Lightly fried until crisp











JEERA CHICKEN

Hot & spicy chicken wings marinated with cumin, fenugreek & black pepper. Tossed in a pan until golden brown











CHILLI PANEER







Stir fried paneer (cottage cheese), onions, green and red peppers in a sweet chilli sauce









25 PORTIONS

FIRECRACKER CHILLI CHICKEN







Stir fried diced chicken breast, onions, green and red peppers in our sweet but chilli Bombay sauce. Very spicy!











FIRECRACKER CHILLI KEBAB



Charcoal grilled lamb mince, infused with fresh mint, coriander seeds and green chilli. Very Spicy!









25 PORTIONS

VEG HAKKA NOODLES 60 50



Noodles made from wheat flour tossed with garden vegetables in a sweet & spicy sauce













CHICKEN MANCHURIAN



Indo-Chinese dish made with chicken & vegetables, formed into dumplings and tossed with peppers and onions in a & spicy sauce











CHICKEN HAKKA NOODLES @U



Noodles made from wheat flour tossed with chicken breast, garden vegetables in a sweet & spicy sauce













CHILLI PANEER SU GU DA











chilli sauce









VEG MANCHURIAN 50



Indo-Chinese dish made with vegetables, formed into dumplings and tossed with peppers and onions in a sweet spicy & sauce













FIRECRACKER CHILLI CHICKEN SU GU DA











chilli sauce. Very spicy















Fresh from the Tandoor

Great for entertaining-whatever the occasion

TANDOORI CHICKEN TIKKA





Tandoori chicken tikka - Grilled chicken breast marinated in Greek yoghurt, herbs & spices. Cooked in tandoor











CHICKEN MIRCHI TIKKA





Marinated chicken breast grilled in the tandoor. Finished off with Greek yoghurt, spring onion & extra green chillies for a fiery taste!











MALAI TIKKA





Grilled chicken breast marinated in cream cheese & Greek yoghurt. Cooked in tandoor











HARIYALI CHICKEN





Grilled chicken breast marinated in Greek yoghurt, fresh mint, coriander & green chilli. Cooked in tandoor











PANEER TIKKA





Chunks of paneer marinated with Greek yoghurt, herbs & spices. Cooked in tandoor

















Chunks of salmon fillet marinated with Greek yoghurt, herbs & spices. Cooked in tandoor











TANDOORI LAMB CHOPS





Tender lamb chops slow cooked in the tandoor. Marinated with fresh herbs, spices & green chillies













LAMB KOFTA KEBAB SU



Lamb mince kebab marinated with green chillies, fresh herbs & spices. Cooked in tandoor











CHICKEN KOFTA KEBAB SU



Chicken mince marinated with green chillies, fresh herbs & spices. Cooked in tandoor













MIXED KOFTA KEBAB



Chicken & lamb mince kebab marinated with green chillies, fresh herbs & spices. Cooked in tandoor

















Bombay Street

Great for entertaining-whatever the occasion

SAMOSA CHAAT DA GU







Crushed vegetable samosa, chilli & lemon crisps and curried chickpea drizzled with yoghurt & mixed chutney





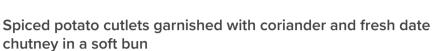






VADA PAV GU SU















PAPRI CHAAT







Crushed chilli & lemon crisps, curried chickpea and potato mix drizzled with yoghurt and mixed chutney























Tandoori chicken tikka pieces, chilli & lemon crisps, curried chickpea drizzled with yoghurt & mixed chutney













CHOLE BHATURE







Fried dumpling bread accompanied with chickpea curry, tamarind and chilli chutney, red onions & green chillies













BOMBAY BHEL PURI GU NU PE SU



chips, nuts, papri (chilli & lemon crisps) with a chilli chutney





A mix of puffed rice, crisp noodles, dried vegetables, dried potato











ALOO TIKKI CHAAT













chickpea drizzled with yoghurt & chilli chutney







PANI PURI





Crispy puff pastry balls, served alongside a chickpea and potato mix, tamarind chutney & tamarind and chilli water











PAU BAAJI DA GU





A spicy vegetable mash accompanied with onions and coriander, served with a buttered soft bun





























Bombay Breakfast

Great for entertaining-whatever the occasion

ALOO PARANTHA



Wholewheat flatbread stuffed with potato & spices cooked on a tava (stove). Accompanied with mango pickle & Greek yoghurt











GOBI PARANTHA





Wholewheat flatbread stuffed with diced cauliflower & spices cooked on a tava (stove). Accompanied with mango pickle & Greek yoghurt

5 PORTIONS

10 PORTIONS



20 PORTIONS

25 PORTIONS

MOOLI PARANTHA





Wholewheat flatbread stuffed with a spicy radish mixture cooked on a tava (stove). Accompanied with mango pickle & Greek yoghurt











MATAR KI KACHORI





Spicy pea filled pastry. *A Bombay Fresh Tip - enjoy with masala tea*









25 PORTIONS

DAAL KI KACHORI





Spicy lentil filled pastry. *A Bombay Fresh Tip - enjoy with masala tea*













HALWA PURI





A traditional Punjabi breakfast. Curried chickpeas accompanied with puffed, deep fried puri (Indian bread). Served with halwa (semolina dessert)











GATHIYA SU



Thick & soft sev (crunchy chickpea flour noodles). *A Bombay Fresh Tip - enjoy with masala tea*













BOMBAY MIX





almonds, peanuts, chickpea sev, chickpea & fried onion













ALOO PURI **©** MU





A typical Punjabi breakfast. Spicy potato curry served with puffed, deep fried puri (Indian bread)













KHAMAN DHOKLA DA GU MU SU







A sweet & spicy cake from the Gujarat region. Finished with green chilli & mustard seeds

















Classic Curries

Great for entertaining-whatever the occasion

PUNJABI KADDI





A family recipe, using live yoghurt and fine gram flour. A curry infused with turmeric and cumin with mixed vegetable pakoras











25 PORTIONS

ALOO BAINGAN

A traditional Punjabi dish consisting of potato & aubergine wedges, infused with fenugreek & garlic, simmered in a tangy tomato & onion gravy











PUNJABI CHOLE





Curried chickpea in a tomato & onion base. Infused with ginger, turmeric & garam masala











ALOO GOBI

A traditional yet western dish. A dry curry made up of lightly fried potato wedges & cauliflower; cooked with garlic, ginger & turmeric. Served with fresh coriander











DAAL MAKHANI



Soaked whole black lentils cooked with fresh garlic, ginger & onion. Simmered on low heat for a thick and creamy finish with fresh cream on top













GOAN VEGETABLE CURRY





A medley of vegetables including cottage cheese, garden peas, tomatoes & mixed pepper immersed in mustard seeds, turmeric and coconut











MUTTER PANEER



Chunks of cottage cheese and peas simmered in a rich tomato and onion gravy. Medium spiced dish. Garnished with fresh coriander











THARKA DAAL

Yellow and black lentils simmered with cumin, turmeric & ginger, then slow cooked with fresh tomato. Highly packed with protein











KARAHI CHICKEN

Slow cooked chicken in a thick, rich tomato and onion sauce, with fresh garlic, red chilli, green chillies and coriander













Mouth-watering dish, full of flavour. Tender Lamb on the bone, immersed with black cardamom, cinnamon & cumin. Simmered in a tomato and onion gravy served with fresh coriander. (Can be boneless too upon request)







PUNJABI LAMB (ON THE BONE) / OFF BONE





BUTTER CHICKEN MAKHANI



Slow cooked chicken, made with a light tomato and onion gravy flavoured with spices and cream











PALAK CHICKEN



Slow cooked chicken immersed in ground spinach and spring greens, onions, fresh green chilli & fenugreek

















GOAN FISH CURRY DA 🗊 🚾







Moist Cod fillet simmered in a coconut & mustard infused tomato base. Served with fresh green chillies and a drizzle of tamarind to give it that extra taste



















Rice & Breads

Great for entertaining-whatever the occasion

PLAIN NAAN





A traditional flatbread cooked in the clay oven. Perfect served with any curry











GARLIC & CORIANDER NAAN





A traditional flatbread topped with garlic & coriander cooked in the clay oven











ROTI



A round wholemeal flatbread cooked on a tava (iron stove)











PLAIN WHITE RICE

Fresh & aromatic plain basmati rice, finished with a touch of coriander











JEERA RICE

Fresh & aromatic basmati rice slow cooked in a pan. Infused with cumin













BROWN RICE

Fresh & aromatic wholegrain basmati rice, finished with a touch of coriander. A healthy alternative











PILAU RICE

Long grain Basmati rice slow cooked in a pan with onions, cumin & garden peas



















Great for entertaining-whatever the occasion

KACHUMBER SALAD



Diced mixture of cucumber, tomato and onion











MIXED LEAF SALAD

A mixture of baby spinach, rocket leaf & cucumber mixed salad











PLAIN YOGHURT (DAIRY FREE)











PLAIN YOGHURT DA









25 PORTIONS

QUINOA SALAD

A medley of quinoa, cucumber, red bell pepper, red onion, chickpeas & kidney beans tossed in a chilli & lemon dressing. Perfect to accompany a curry















CHUTNEY & PICKLES

Mango chutney, Chilli pickle, Red onion & Tamarind chutney, Yoghurt & mint chutney











POPPADOMS





















Bombay's Sweets

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GULAB JAMUN



Fried sweet dumpling balls made from fresh milk and soaked in a sugar syrup











GAJJAR HALWA





Traditional Punjabi dish made from grated carrots, mixed with green cardamom, pistachios & almonds











KHEER



A traditional rice pudding dish, flavoured with black cardamom, saffron, cashews, almonds & pistachios











MIXED INDIAN SWEETS ASSORTMENT





A variety of different indian sweets, including barfi (a dense milk-based sweet)











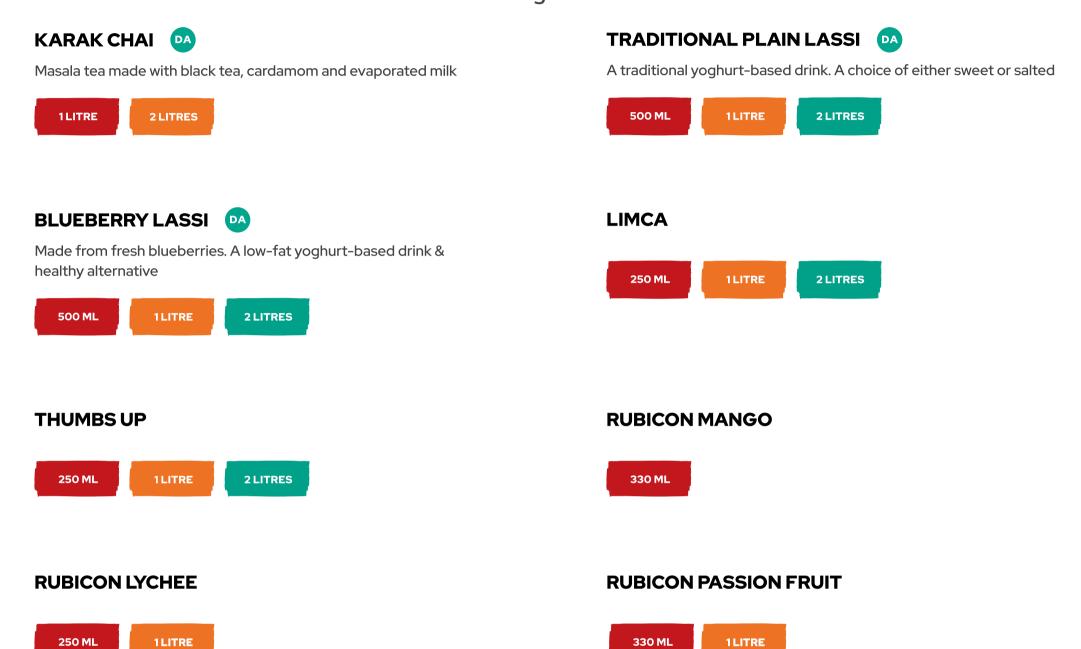








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BOMBAY FRESH ORDERING INFORMATION

Once you have decided on your menu, please give us a call on 07496296609 where a member of the Bombay Fresh team will be more than happy to assist with your order.

ALLERGEN INFORMATION

At Bombay Fresh we take the issue of food allergies and intolerances seriously. All of our dishes are produced and prepared in environments that are not free from celery gluten, crustaceans, eggs, fish, lupin, diary/milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide and therefore all dishes may contain traces of these and other allergens.

SPECIAL DIETARY REQUIREMENTS

If you have any special dietary requirements, please give us a call on 07496296609 where a member of the Bombay Fresh team will be happy to assist.

DELIVERY CHARGES

A delivery charge is applicable on all deliveries. This is calculated at the time of ordering and is based on the distance involved. Deliveries can be arranged at most times to either your home or your place of work.

MINIMUM ORDER

We currently have an order minimum value of £100.00 for delivery. If you wish to collect your order, there is no charge.

VAT

All prices are inclusive of VAT at the current rate.

info@bombayfresh.co.uk



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