



Beverages

Lassi Sweet, Salted or Mint A cool, refreshing lightly sweetened yogurt drink, flavored with rose water, or salted and spiced with crushed cumin seeds, or flavored with fresh chopped mint	2.95	Milk Shakes Mango, Vanilla, Pistachio, or Coconut	3.50
Mango	2.95	Masala Tea Hot spiced Darjeeling tea	1.95
Daiquiri (non alcoholic) Mango or Lime	2.95	Cappuccino	3.50
Perrier Water	1.95	Espresso	2.50
		Indian Iced Coffee Chilled coffee blended with cream and milk	2.25



Desserts

Badami Kheer Chilled homemade rice pudding flavored with cardamom, almonds and raisins	2.95	Ice Cream Ginger, Pistachio, Vanilla or Coconut	3.50
Gulab Jamun Hot cream dumplings dipped in rose water syrup	3.50	Kulfi A spiced ice cream made with pistachio nuts and crushed almonds	4.95
Mango Rabri (Seasonal) Milk syrup condensed - topped with fresh mango pulp	3.95	Phirni with Dates A rice flour dessert enriched with powdered nuts and dates (Seasonal)	3.50
Ras Malai Chilled cheese dumplings served in a very mild milk syrup, topped with a shower of pistachio nuts	3.95	Mango Raspberry Cheesecake Ideal for celebratory occasions	5.95

*Delicious Indian food in the heart of
Havard Square. Wonderful environment.*
The Boston Globe

Indian food at its finest, favorite by far.
Boston Magazine

*The Kapoors have done a fine job of creating authentic Indian food
right here in Boston by using the freshest ingredients.*
The Pheonix

Bombay Club



We are dedicated to serving excellent food, reflective of our native land of India. Like food served in different parts of the United States, Indian food differs by region. We have included a sampling of dishes from the entire country, reflecting the varied tastes of different regions and states. These innovative recipes reveal the talents of a new generation of Indian chefs.

We believe homemade is always better. To serve the most authentic food, we make our own yogurt and cheese every day. We also grind our own spices. Our food is cooked with a minimum of oil and no MSG. We do not use preservatives. Everything is made from scratch in our kitchen with the exception of the cheesecake, which is a European dessert.

Most of our dishes are seasoned the traditional way making them flavorful without being hot. If you would prefer a dish to be milder or hotter, please let your server know, and the kitchen can accommodate your wishes.

Bombay Club is our passion. Have a truly delightful dining experience.

Take Out Menu

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E-mail: bombay@ziplink.net • Web: www.bombayclub.com

5% Mass Sales Tax • Service charge of 18% for parties of five or more.



Appetizers

Samosas	
Vegetarian	2.95
Ground Lamb	3.95
Shrimp	4.95

Homemade turnovers stuffed with diced potatoes and peas, seasoned minced lamb or spiced shrimp - a snack served in every home and restaurant in India

Assorted Vegetable Pakoras	4.95
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Fresh marinated vegetables deep fried in a chickpea batter - a vegetarian delight from the region of Punjab

Cheese Pakoras	6.95
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Batter-fried chunks of marinated homemade cheese

Bikaneri Kebab	5.95
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Pan-fried vegetable cutlets made from subtly spiced fresh garden greens

Aloo Tikki	4.95
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Delicately spiced potato patties - a speciality of roadside vendors in Delhi

Bombay Chaat	
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Chicken	5.95
Shrimp	7.95

A chilled salad of shredded pieces of chicken breast or shrimp and cucumbers tossed in our sweet, tangy sauce

Chicken Tikka	9.95
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Marinated chicken breast baked on skewers in the tandoor

Chicken Pakoras	7.95
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Deep-fried delicately spiced chicken supremes

Shrimp Til Tinka	9.95
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Large shrimp dipped in chickpea batter, coated with sesame seeds and fried until golden brown

Shaami Kebab	6.95
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Lean ground lamb patties - a recipe from the era of Mughal Emperors

Club Platter	8.95
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Our chef's very own special platter consisting of vegetarian or non-vegetarian appetizers

Garlic Naan	2.95
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Leavened bread with a touch of garlic topped with fresh cilantro



Soups

Mulligatawny Soup	3.95
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Lentil soup made with herbs a delicate touch of garlic and mild Indian spices; with or without shredded chicken - originally from the region of Madras

Tomato Basil Soup	3.95
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Our family recipe from fresh organic tomatoes



Accompaniments

Mint Raita	2.95
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Cool whipped homemade yogurt with cucumbers, tomatoes, and fresh mint

Kuchumber Salad	2.95
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Finely chopped cucumbers, onions, tomatoes, and fresh coriander mixed with herbs and spices

Indian Salad	1.50
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Onions and chilies sprinkled with homemade masala

Mango Chutney or Homemade Pickles	1.50
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Fried or Roasted Papadum	1.95
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Sun-dried lentil crisps fried or roasted in the tandoor



Side Dishes

Indian Corn Salad	3.95
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Corn tossed in a tangy fresh tomato and cumin dressing with minced onions

Saag Khumbi	6.95
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Fresh leaf spinach delicately cooked with mushrooms - a springtime favorite from the Punjab region

Aloo Chaat	5.95
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Steamed potatoes topped with spicy homemade masala

Sukhee Daal	6.95
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Dry spicy yellow lentils

Sukhay Mattar	6.95
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Roasted peas topped with fresh ginger



Breads

All breads are made fresh to order

Methi Poori	2.95
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Whole wheat bread sprinkled with fenugreek and deep fried

From the Griddle	2.50
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Chapati
Whole wheat bread cooked on a "tawa" (griddle) with no oil

From the Tandoor	1.95
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Tandoori Roti	1.95
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Whole wheat baked bread with no oil

Rogini Naan	1.95
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Crisp baked leavened buttered bread

Aloo Naan	2.95
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Leavened bread stuffed with seasoned mashed potatoes

Chicken Naan	2.95
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Leavened bread stuffed with diced chicken, herbs and spices

Garlic Naan	2.95
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Leavened bread with a touch of garlic topped with fresh cilantro

Badami Naan	2.95
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Leavened bread topped with sliced almonds, poppy seeds and hand-peeled cantaloupe seeds

Family Naan	4.95
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A family-size Badami Naan done in the tandoor - rich man's bread in India

Stuffed Kulcha	3.95
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Soft leavened bread stuffed with your choice of seasoned onions or homemade cheese

Peshawari Naan	3.95
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Leavened bread stuffed with dried fruit and topped with coconut

Lachha Paratha	2.95
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Layered whole wheat bread

Missi Roti	2.95
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Flat bread made from chickpea flour - poor man's bread in India

Mint Paratha	2.95
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Whole wheat bread topped with dried mint

Bread Basket	7.95
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An assortment of our special breads - Rogini Naan, Garlic Naan, and Mint Paratha



Rice Specialties

Biryani
An aromatic blend of fragrant Indian basmati rice with flavorful Indian spices and fresh herbs

Vegetable	11.95
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Chicken	12.95
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Lamb	13.95
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Shrimp	15.95
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Lemon Rice	9.95
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Basmati rice sautéed with mustard seeds and cashews with a splash of lemon - a speciality from Southern India

Kashmiri Pulao	9.95
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Basmati rice cooked with fruits, nuts and vegetables

Club Party Biryani (For Two)	18.95
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Basmati rice cooked with shrimp, chicken, lamb, and aromatic spices. Served with daal, raita, and papadum - a family recipe

Saffron Rice	2.50
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Southern Flavors

Dosa
Crispy rice and lentil crêpes, served with sambhar (spicy lentil broth) and coconut chutney

Plain	6.95
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Masala (filled with potatoes, peas & cashews)	8.95
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Chicken (filled with curried chicken)	10.95
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Idli Sambhar	6.95
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Steamed rice flour flavored with curry leaves, black pepper and cashews, cakes served with sambhar and fresh coconut chutney

Uttapam	8.95
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Rice crêpes topped with chopped onions, tomatoes and cilantro, served with sambhar and fresh coconut chutney

Medu Vadas	6.95
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Steamed rice and lentil cakes served with sambhar and fresh coconut chutney

Dahi Vada	6.95
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Steamed rice and lentil cakes in homemade whipped yogurt, topped with lots of tamarind chutney



Tandoori Specialties

Served on a Sizzling Platter with Freshly Baked Naan (please allow 20 minutes for preparation)

A tandoor is a charcoal fired clay oven, shaped like a pitcher. Food cooked in a tandoor is moist and succulent because it bakes quickly over very high heat. This is barbecue, Indian style. Traditional breads like Tandoori Roti and Tandoori Naan are also baked in the tandoor giving them a distinct taste and flavor.

- **Tandoori Chicken** 13.95
Spring chicken marinated in tandoori masala and yogurt for 24 hours. The king of kebabs - baked on skewers until tender and juicy - from the Punjab region
- **Reshmi Kebab** 12.95
Marinated chicken breast baked on skewers over a slow charcoal fire - from the Hyderabad region
- **Tandoori Mirch** 11.95
Seasoned peppers stuffed with spicy homemade cheese - from the Punjab region
- **Tandoori Sabzian** 12.95
A lightly spiced marinated assortment of skewered vegetables - from the Punjab region
- **Tandoori Trout** 15.95
Boneless whole trout marinated in herbs and spices - a speciality from the state of Kashmir
- **Seekh Kebab Avadh** 12.95
Delicately seasoned tender minced lamb, mixed with fresh ground spices
- **Tandoori Shrimp Shashlik** 15.95
From the coast of Kerala - marinated jumbo shrimp grilled on skewers with onions, tomatoes and bell peppers
- **Barra Kebab** 15.95
Tender baby lamb chops marinated for three days then baked on skewers - an exceptional recipe from the Peshawar region of Pakistan
- **Tandoori Mixed Grill** 14.95
A delicious combination of chicken, lamb and seafood kebabs
- **Chicken Achari** 13.95
Juicy pieces of chicken supremes in a pickled marinade - a delicacy from the Punjab region
- **Fish Tikka** 15.95
Squares of haddock fish marinated in very mild spices - Bengal's favorite
- **Boti Kebab** 14.95
Lean squares of lamb marinated for 24 hours in yogurt and delicately spiced - A favorite from Punjab region, now in Pakistan



Chef's Recommendations

- **Badshahi Thali** 14.95
A traditional platter of Tandoori Chicken, Lamb Rogan Josh, Minced Lamb Kebab, Palak Paneer, Bukhara Daal, Naan, Saffron Rice, Papadam, Gulab Jamun and Tea or Coffee - a combination meal from the central part of India
- **Begum Thali** 13.95
A traditional vegetarian platter of Palak Paneer, Bukhara Daal, Ras Misse Aloo, Raita, Naan, Saffron Rice, Papadam, Gulab Jamun and Tea or Coffee - a combination meal from the central part of India
- **Vindaloo with Saffron Basmati Rice**
Chicken 12.95
Lamb 13.95
Shrimp 15.95
For those who like it hot! Red chili vinegar marinated marinated chicken, lamb or shrimp stewed in a spicy potato gravy - from Southern India



Seafood Specialties

Served with Saffron Basmati Rice.

- **Bombay Fish Curry** 14.95
Delicately spiced haddock cooked with onions - a speciality of Bombay Harbor
- **Fish Karahi Masala** 14.95
A traditional fish dish. Pieces of haddock cooked in a mild blend of freshly ground spices in a tangy curry sauce - from Bengal in Eastern India
- **Seafood Masala** 15.95
A combination of lobster, shrimp, and scallops prepared in a special masala sauce - from Bombay
- **Shrimp Saag** 15.95
Spicy jumbo shrimp cooked with pureed spinach
- **Fish Malabar** 14.95
From the state of Kerala. Sautéed haddock fish, flavored with coconut, onions and spices
- **Goa Tandoori Prawn Masala** 15.95
A zesty shrimp dish from the state of Goa. Marinated, barbecued jumbo shrimp tossed with fresh tomatoes, mustard and onions
- **Shrimp Bhuna** 15.95
Jumbo shrimp smothered in a blend of Indian spices, onions and green peppers
- **Shrimp Patia** 15.95
Shrimp cooked in a tomato based sweet and sour sauce lightly spiced with eggplant. Served with yellow daal - from the city of Bombay



Chicken Specialties

Traditionally prepared from ancient recipes with a subtle blend of over a dozen herbs and spices - all curries served with saffron basmati rice

- **Chicken Tikka Masala** 12.95
Boneless pieces of tandoori chicken cooked in a delightfully delicate, tangy and spicy paprika sauce - original recipe from Northern India
- **Chicken Saag** 12.95
Tender pieces of chicken breast delicately spiced and cooked with spinach
- **Chicken Korma** 12.95
Boneless pieces of chicken cooked in a rich almond and cream sauce
- **Chicken Bhuna** 12.95
Sliced chicken breast simmered with bell peppers diced onions and spices
- **Chicken Akbari Karahi** 12.95
Slices of Reshmi kebab sautéed with grilled onions and green peppers - served in a copper karahi (wok)
- **Chili Chicken Karahi** 12.95
Boneless pieces of chicken sautéed with green chilies and coriander, finished with exotic Indian spices - served in a copper karahi (wok)
- **Chicken Dopiaza** 12.95
Chicken breasts marinated for 24 hours, barbecued and cooked twice with diced onions
- **Chicken Methi** 12.95
Tender pieces of chicken cooked with fresh fenugreek, cumin and coriander - a speciality from Hyderabad
- **Chicken Tikka Curry** 13.95
Chicken Tikka cooked in a special lemon curry sauce - Shikha's secret recipe
- **Chicken Sultani** 12.95
Juicy boneless chicken roasted with onions, tomatoes and ginger
- **Dhaba Chicken** 12.95
A light chicken curry flavored with cumin and fresh coriander
- **Chicken Malabar** 13.95
From the state of Kerala - a popular dish of sautéed chicken curry flavored with coconut, onions and spices
- **Mint Chicken** 12.95
Boneless cubes of chicken sautéed and then stewed in an aromatic curry flavored with fresh mint - from the Punjab region
- **Pardah Chicken** 13.95
A mouth watering chicken dish dating from 16th century muslim recipe. Made with aromatic Hydrabadi marsealas and saffron - served in a copper handi



Lamb Specialties

Served with Saffron Basmati Rice

- **Boti Kebab Masala** 13.95
Lean pieces of lamb marinated for 24 hours in yogurt and spices, baked on skewers in the tandoor and then finished in a tangy, spicy red sauce - a speciality from Lahore, Pakistan
- **Lamb Saag** 13.95
Succulent pieces of lamb delicately spiced and cooked with spinach
- **Rada Meat Karahi** 13.95
Lean pieces of lightly spiced lamb cooked with minced lamb and masala - a delicacy from the Hyderabad region
- **Lamb Sali Boti** 13.95
A delicious Parsee favorite from Bombay. Tender cuts of lamb cooked with fresh ginger, ground spices, herbs and apricots topped with crisp straw potatoes
- **Dumpukht Lamb** 13.95
A mouth-watering lamb dish dating from a 16th century Mughal recipe - made with aromatic Kashmiri masala, yogurt and saffron served in a copper handi
- **Achar Gosht** 13.95
Tender pieces of lamb roasted with hot peppers, fresh herbs and spices - a speciality from Delhi
- **Lemon Lamb** 13.95
Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black peppers
- **Lamb Rogan Josh** 14.95
A Kashmiri delight - tender pieces of lamb spiced with onions, fresh ginger, a touch of garlic and yogurt
- **Lamb Dopiaza** 13.95
Diced barbecued lamb cooked twice with diced onions



Vegetarian Specialties

Served with Saffron Basmati Rice

- **Ras Missee Aloo** 10.95
Steamed and roasted baby potatoes simmered in yogurt and fennel - a delicacy from the state of Gujrat
- **Daal Bukhara** 10.95
Slow cooked black lentils - a speciality from Afghanistan
- **Palak Paneer** 10.95
Fresh spinach and homemade cheese cooked with a touch of diced onions, fresh tomatoes and a variety of herbs and spices
- **Karahi Paneer** 11.95
Homemade cheese cooked with bell peppers, onions, tomatoes, and freshly ground spices in an authentic karahi (wok) - a favorite from the Punjab region
- **Malai Kofta** 10.95
Cheese and vegetable croquettes cooked in a light vegetable sauce - from the Punjab region
- **Gobhi Palak or Gobhi Aloo** 11.95
Cauliflower florets delicately spiced and cooked with fresh spinach or potatoes - a family favorite
- **Pindi Chana** 10.95
Gently cooked chickpeas, onions, herbs and tomatoes - from Pakistan
- **Baingan Bharta** 11.95
Whole eggplant smoked over charcoal, seasoned with herbs and spices - a speciality from the Punjab region
- **Khatta Meetha Baingan** 11.95
A delectable entrée of eggplant fingers stewed in a tomato gravy flavored with fenugreek, tempered with mustard seeds - from the state of Kashmir
- **Navrattan Korma** 11.95
Nine selected vegetables with nuts and fruit cooked in a cream sauce - from the Gujrat region
- **Achari Aloo** 10.95
Baby potatoes roasted and laced in mustard flavored pickles, fresh herbs and spices - a renowned dish from central India
- **Methi Aloo** 10.95
Baby potatoes cooked with sun-dried fenugreek - a selection from the Punjab and Rajasthan regions
- **Bhindi Masala (seasonal)** 11.95
Fresh okra delicately spiced and cooked with diced onions and tomatoes - from the Gujrat region