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
Mango 2.95
Delqui (non alcoholic) 2.95
Stango or Lime
Perrier Water 1.95
Milk Shakes
Mango, Vanilla, Pistachio, or Coconut 3.50
Masala Tea
Hot spiced Darjeeling tea 1.95
Cappuccino 3.50
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
Guab Janun
Hot cream dumplings dipped in rose water syrup 3.50
Mango Rabri (Seasonal)
Milk syrup condensed - topped with fresh mango pulp 3.15
Ras Malai
Chilled cheese dumplings served in a very mild milk syrup, topped with a shower of pistachio nuts 3.75
Ice Cream
Ginger, Pistachio, Vanilla or Coconut 3.50
Kulfi
A spiced ice cream made with pistachio nuts and crushed almonds 4.95
Phirni with Dates
A rice flour dessert enriched with powdered nuts and dates (seasonal) 3.50
Mango Raspberry Cheesecake
Ideal for celebratory occasions 5.95

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

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

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

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

57 J.F.K. Street * Harvard Square * Cambridge, Massachusetts 02138 * 617-661-8100
E-mail: bombay@islink.net * Web: www.bombayclub.com
8% Sales Tax + Service charge of 18% for parties of five or more.
Appetizers

Samosas
Vegetarian 2.95
Ground Lamb 2.85
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
Fresh marinated vegetables deep fried in a chickpea batter - a vegetarian delight from the region of Punjab

Cheese Pakoras 6.95
Batter-fried chunks of marinated homemade cheese

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

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

Bombay Chaat
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
Marinated chicken breast baked on skewers in the tandoor

Chicken Pakoras 7.95
Deep-fried delicately spiced chicken supremes

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

Shaami Kebab 6.95
Lean ground lamb patties – a recipe from the era of ‘Mughal’ Emperors

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

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

Soups

Mulligatawny Soup 3.95
Tomato Basil Soup 2.95

Our family recipe from fresh organic tomatoes

Accompaniments

Mint Raita 2.95
Kachumber Salad 2.95
Indian Salad 1.50
Mango Chutney or Homemade Pickles 1.50
Fried or Roasted Papadum 1.95

Cool whipped homemade yogurt with cucumbers, tomatoes, and fresh mint
Finely chopped cucumbers, onions, tomatoes, and fresh coriander mixed with herbs and spices
Giblets and chillies sprinkled with homemade masala
Sun-dried lentil crisps fried or roasted in the tandoor

Side Dishes

Indian Corn Salad 3.95
Saag Khumbhi 6.95
Aloo Chaat 5.95
Suhees Daal 6.95
Suhey Matlar 6.95

Corn tossed in a tangy fresh tomato and cumin dressing with mixed onions
Fresh leaf spinach delicately cooked with mushrooms – a springtime favorite from the Punjab region
Steamed potatoes topped with spicy homemade masala
Dry spicy yellow lentils
Roasted peas topped with fresh ginger

Breads

All breads are made fresh to order

Muti Poori 2.95
Chapati 2.50

Whole wheat bread sprinkled with fenugreek and deep fried
Whole wheat bread cooked on a “tava” (griddle) with no oil

From the Tandoor

Tandoori Roti 1.95
Regini Naan 1.95
Aloo Naan 2.95

Whole wheat baked bread with no oil
Crab baked leavened buttered bread
Leavened bread stuffed with seasoned mashed potatoes

Chicken Naan 2.95
Garlic Naan 2.95
Badami Naan 2.95

Leavened bread stuffed with diced chicken, herbs and spices
Leavened bread with a touch of garlic topped with fresh cilantro
Leavened bread topped with sliced almonds, poppy seeds and hand-pressed canalsoupe seeds

Family Naan 4.95
Family-size Badami Naan done in the tandoor – rich man’s bread in India

Stuffed Kachla 2.95

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

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

Lachha Paratha 2.95
Lachha paratha

Layered whole wheat bread

Mint Roti 2.95
Mint Paratha 2.95

Flat bread made from chickpea flour – poor man’s bread in India
Whole wheat bread topped with dried mint

Bread Basket 7.95

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

Biryani

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

Chicken 11.95
Lamb 12.95
Shrimp 15.95

Lemon Rice 9.95
Basmati rice sauteed with mustard seeds and cashews with a splash of lemon – a specialty from Southern India
Kashmiri Pulao 9.95
Basmati rice cooked with fruits, nuts and vegetables

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

Safoon Rice 2.50

Southern Flavors

Dosa 6.95
Crpsy rice and lentil crepes, served with sambar (spicy lentil broth) and coconut chutney
Plain 6.95
Masala (filled with potatoes, peas & cashew) 8.95
Chicken (filled with curry chicken) 10.95

Idli Sambar 6.95
Steamed rice flour flavored with curry leaves, black pepper and cashews, served with sambar and fresh coconut chutney

Uttapam 8.95
Rice crepes topped with chopped onions, tomatoes and cilantro, served with sambar and fresh coconut chutney

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

Dali Vada 6.95
Steamed rice and lentil cakes in homemade whipped yogurt, topped with lot of tamarind chutney
Tandoori Specialties

Served on a Sizzling Platter with Freshly Baked Naan (please allow 30 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 barbecued, 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 in skewers until tender and juicy—straight from the Punjab region.

Rashmi Kebab
12.95
Marinated chicken breast baked on skewers over a slow charcoal fire—straight from the Hyderabad region.

Tandoori Mirch
11.95
Flavoured peppers stuffed with spicy homemade chutney—straight from the Punjab region.

Tandoori Sabzi
12.95
Lightly spiced marinated assortment of skewered vegetables—straight from the Punjab region.

Tandoori Trout
15.95
Boneless whole trout marinated in herbs and spices—a specialty from the state of Kashmir.

Seekh Kabab Arzad
12.95
Delicately seasoned tender minced lamb, mixed with fresh ground spices.

Tandoori Shrimp Shashlik
15.95
From the coast of Kerala—marinated jumbo shrimps 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
Spicy pieces of chicken—marinated in a pickled marinate—a delicacy from the Punjab region.

Fish Tikka
15.95
Squares of haddock fish marinated in very mild spices—Bengal’s favorite.

Bori Kebab
14.95
Large squares of lamb marinated for 24 hours in yogurt and delicately spiced—a favorite from the Punjab region, now in Pakistan.

Chef’s Recommendations

Traditional preparation of an ancient recipe, traditionally prepared with a subtle blend of over a dozen herbs and spices—all served on a sizzling bed of naan.

Begum Thali
13.95
A traditional vegetable platter of Palak, Aloo, Kheera Dhal, Jowar, Saffron rice, Papadum, Chhokha and Chaat with a combination salad from the central part of India.

Vindalo with Saffron Basmati Rice
12.95
Lamb
13.95
Brand
15.95
For those who like it hot: Red chili vinegar marinated marinated chicken, lamb or shrimp stewed in a spiced onion gravy—straight from Southern India.

Seabird Specialties

Served with Saffron Basmati Rice.

Bombay Fish Curry
14.95
Delicately spiced haddock cooked with tomatoes—a specialty of Bombay Harbor.

Fish Kari Masala
14.95
A traditional dish. Pieces of haddock cooked in a mild blend of freshly ground spices in a tangy curry sauce—from the Malabar沿海地区．India.

Seafood Specials

A combination of lobster, shrimp, and scallops prepared in a special masala sauce—straight from Bombay.

Shrimp Saag
15.95
Spicy jumbo shrimp cooked with pureed spinach.

Fish Malabar
14.95
“From the state of Kerala: Sauted haddock fish, flavored with coconut, onions and spices.

Gosa Tandoori Prawn Masala
15.95
An exotic seafood dish from the state of Goa. Marinated, barbecued jumbo shrimp tossed with fresh tomatoes, mustard and onions.

Shrimp Bhuna
15.95
Jumbo shrimp simmered in a blend of Indian spices, onions and green peppers.

Shrimp Patia
15.95
Spicy cooked in a tomato based sweet and sour sauce lightly spiced with eggplant—served with the city of Bombay.

Chicken Tikka Masala
12.95
Boneless pieces of chicken cooked in a deliciously delicate, tangy and spiced yogurt base.

Chicken Saag
12.95
Tender pieces of chicken delicately spiced and served with paneer.

Chicken Korma
12.95
Boneless pieces of chicken cooked in a rich almond and cream sauce.

Chicken Bhuna
12.95
Spicy chicken breast simmered with bell peppers, onions, and tomatoes.

Chicken Achari Karahi
12.95
Slices of Roshni kebab marinated with grilled onions and green peppers—served in a copper karahi (bowl).

Chilli Chicken Karahi
12.95
Boneless pieces of chicken sauteed with green chilies and coriander, finished with fresh Indian spices—served in a copper karahi (bowl).

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 specialty from the Hyderabad region.

Chicken Tikka Curry
13.95
Chicken Tikka cooked in a special lemon curry sauce—Shikha’s secret recipe.

Chicken Sultani
12.95
Spicy boneless chicken roasted with onions, tomatoes and ginger.

Dhaba Chicken
12.95
Spicy slices of chicken cooked with coconut, onions and spices.

Chicken Malabar
13.95
“From the state of Kerala—A popular dish of sauteed chicken, served with a flavorful mustard—served in a copper karahi (bowl).

Mint Chicken
12.95
Boneless chicken cooked and then served in an aromatic mint sauce seasoned with fresh mint—straight from the Punjab region.

Pardah Chicken
13.95
A mouth watering chicken dish dating from the 16th century Muslim recipe. Made with aromatic Hyderabadi masalas and saffron—served in a copper karahi (bowl).

Vegetarian Specialties

Served with Saffron Basmati Rice.

Bodi Kebab Masala
13.95
Lean pieces of lamb marinated for 24 hours in yogurt and spices—served in a tamarind sauce and then finished in a tangy, spiced red sauce—a specialty from Lahore, Pakistan.

Daal Bhatara
13.95
Slow cooked black lentils—a specialty from Srilanka.

Paalak Paneer
13.95
Spicy fresh spinach and homemade cheese simmered with a touch of diced onions, fresh tomatoes and a variety of herbs and spices.

Rohi Meat Karahi
13.95
Lean pieces of lightly spiced lamb cubes cooked with bread and diced onions.

Lamb Sali Boti
13.95
A delicious paste favorite from Bombay. Tender cuts of lamb cooked with fresh ginger, ground spices, herbs and vegetables topped with crisp straw peppers.

Dumkhan Lamb
13.95
A mouth watering lamb dish dating from a 16th century Mughal recipe—made with aromatic Kashmiri masala, yoghurt and saffron served in a copper karahi (bowl).

Achar Ghasi
13.95
‘Tender pieces of lamb roasted with hot peppers, fresh herbs and spices—a specialty 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 yoghurt.

Lamb Dopiaza
13.95
“Tender barbecued lamb cooked twice with diced onions.

Ras Mithai Aloo
10.95
Stamed and roasted baby potatoes simmered in yogurt and fenugreek.

Daal Bhatara
10.95
Slow cooked black lentils—a specialty from Srilanka.

Paalak Paneer
10.95
Spicy fresh spinach and homemade cheese simmered with a touch of diced onions, fresh tomatoes and a variety of herbs and spices.

Karahi Paneer
11.95
Homemade cheese cooked with mild peppers, onions, tomatoes, and freshly ground spices in an authentic karahi (bowl)—a favorite from the Punjab region.

Malai Khofa
10.95
Cheese and vegetables Everest cooked in a leafy vegetable sauce—from the Punjab region.

Gobi Paal or Gobi Aloo
10.95
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 Bharwa
11.95
Whole aubergine smoked over charcoal, seasoned with herbs and spices—a specialty from the Punjab region.

Khatta Meetha Baingan
11.95
A delectable entree of eggplant: fingers stewed in a tomato gravy flavored with fenugreek, tempered with mustard seeds—from the state of Kashmir.

Navratna Korma
11.95
Nine selected vegetables with nuts and fruit cooked in a cream sauce—from the Punjab 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 sundried fenugreek— a selection from the Punjab and Rajasthani regions.

Bhindi Masala (seasonal)
11.95
Fresh okra delicately spiced and cooked with diced onions and tomatoes—from the Punjab region.