

APPETISERS

Please make staff aware of any allergies or dietary requirements

POPPADOM BASKET WITH CHUTNEY TRAY 2
(VG ON REQUEST)
Per person

STARTERS

GOL GUPPA (VG) 5
Puffed crispy balls, spicy potatoes, chickpeas & tamarind water

PAV BHAJIA (VG ON REQUEST) 5.5
Spicy potato vegetable curry & bread rolls

PATTA CHAAT (VG ON REQUEST) 5
Kale in crispy chickpea batter, served with Greek yogurt (or VG spiced mayo), tamarind chutney, mango chutney, chaat masala & pomegranate seeds

ONION BHAJIA 5
Deep fried crunchy fritters

PUNJABI SAMOSA 5
spiced vegetables in pastry

LEMON MUSTARD PEPPER CHICKEN TIKKA 6.9
Chicken marinated in tandoori spices, mustard & lemon, served with lemon mayo and salad

MANCHURIAN CHICKEN STRIPS 6.9
Crispy chicken in a oriental sweet chilli sauce

GRILLED PEPPER AND BASIL PRAWNS 6.9
Marinated tiger prawns, pepper& basil, tandoori Massala, Kashmir Massala, mustard and sweet mango chutney

HAKKA CHILLI PANEER (V) 6.9
Cubes of paneer stir-fried in Hakka Indochinese spices

SRI LANKAN FISH FRIES 6.9
Whitebait fish, flour coating, coarse spices, spicy cashew crumb & roasted garlic

BOMBAY PLATTER (SHARING PLATTER FOR 2) 9
2 onion bhajia, 2 lemon chicken tikka and 2 punjabi samosa

MAINS

SOUTH INDIAN VEGETABLE CURRY(VG) 9
Cauliflower, potato, green beans,tamarind, coconut milk, curry leaf, mustard & cumin

SINDHI BESAN SALAN (VG) 9
Bell peppers, asparagus, beans,tamarind, curry leaf, roasted spices &lemon

DAL MAKHAN (VG) 9.5
Slow cooked mixed lentil curry,roasted cumin, coriander, lime,aubergine & butternut squash

BEIGUN KATHRAKI ACHAR (VG) 9.5
Baked aubergine, fine spices, lentils,peppers, fresh herbs, coriander & pickle

MAINS

THORAN PANEER (V) 10
Mixed vegetables, mild curry spices,creamed coconut, paneer, pickling spices, lemon & fresh coriander

TAMIL NADU MADRAS 11
Ground spice mix, chilli, lemon juice and coriander

DELHI BUTTER CHICKEN 11
Chicken, Delhi fine spices, tomatoes,tamarind, fenugreek, ginger, garlic, roasted cumin, garam masala & cream

KOLKATTA KASUNDI CHICKEN 11
Chicken, wholegrain mustard, curry leaf, garlic, mustard sauce, tamarind coconut & lemon

MANDARIN CHICKEN 11
Chicken, mild spices, almonds, orange essence & cream

PESHWARI PASAND (CHICKEN) 11
Chicken, fragrant spices, pandan water,walnuts, cashews, cream & butter

BENGAL ROSHON (CHOICE OF LAMB OR CHICKEN) 11
Hot, spicy stewed lamb or chicken, roasted garlic, chilli & caramelised onion

PERSIAN BEEF CURRY 11
Slow braised beef, fragrant groundwhole spices, coconut cream, milk, nutmeg, chilli flakes, coriander &parsley

MANCHURIAN CHICKEN NOODLES 12
Crispy chicken Strips in oriental sweet chilli sauce served with vegetable noodles.

NORTH INDIAN LAMB FRY 11.5
Slow cooked lamb, fine spices, ginger, caramelised brown onions, charred garlic, roasted cumin & fresh coriander

KASHMIRI ROGAN SHANK 13.9
Slow braised lamb shank, mild red Kashmiri chilli, fragrant spices, garlic, ginger, tomato, elephant cardamom, nutmeg & star anise

KOFTA ALOO 11
Beef meat balls, garlic, ginger, coriander, cumin, chilli, tomato & potatoes

SRI LANKAN PRAWN CURRY 11.5
Garlic, pickling spices, mild curry spices, lemon, green chilli & creamed coconut

GOAN FISH CURRY 12
Cod, squid, king prawn, curry leaves, garlic, mustard, tamarind, pickling spices, coconut milk, lemon & fresh coriander

MACHLI TIKKI 12.5
Oven cooked, marinated fish of the day. Turmeric, chilli, cumin, ground black pepper

BIRIYANI

HYDERBADI DUM BIRIYANI 12.5

Choice of Chicken, lamb or vegetable, Hyderbadi style biryani sealed in dough and baked. Served with side vegetable curry

BRITISH - INDIAN CURRIES

BALTI **JALFREZI**
BHUNA **KORMA**
DANSAK **TIKKA MASSALA**

~ CHOICE OF MEAT , (V) OR (VG) ~

CHICKEN 9 I VEGETABLE 9 I BEEF 9.5 I LAMB 10

NAAN

PLAIN (VG ON REQUEST) 2.7

GARLIC (VG ON REQUEST) 3

CORIANDER & OLIVE (V) 3.5

PESHWARI (VG ON REQUEST) 3.5

TRIPLE CHEESE (V) 3.9

SIDES

MUSHROOM GARLIC BHAJIA (VG) 5
Mushrooms, garlic, tomato & earthy spices

CHOLLEY MASALA CURRY (VG) 5
Chickpeas, tamarind, tandoori spices & ginger

BINDI KURKURI (VG) 5
Deep fried okra coated in pickling spices & mango

JEERA ALOO (VG) 5.5
Potatoes cooked in cumin, nigella seeds, curry leaf & pickling spices

SOUTH INDIAN DAL (V) 5.5
Slow cooked mixed lentils, fine spices, coconut & buttermilk

PALAK PAKORAS & DAL (V) 5.5
Spinach fritters & spicy lentils

SAAG ALOO 6
Spiced spinach and baby potatoes

SAAG PANEER 6.5
Spinach and Indian cheese

CHIPS 3

SWEET POTATO FRIES WITH CHILLI (VG) 5

~ Upgrade to main only for \$3 ~

RICE

BOILED RICE (VG) 3

PILAU RICE (VG) 3.2

LEMON RICE (VG) 3.5

MUSHROOM RICE (VG) 3.5

As a minimum, one main meal per person or equivalent must be achieved on your order. Failing this a 15% service will be applied.

DESSERTS

CHOCOLATE SAMOSA FILO (V/VG ON REQUEST)	5.5
Dark chocolate wrapped in full pastry & served with vanilla ice cream	
CARROT HALVA (V)	5.9
Carrot pudding served with jalebi & vanilla ice cream	
GULAB JAMUN (V)	5.5
Warm sugar dumplings served with chocolate sauce & pistachio ice cream	
DELUXE ICE CREAM (V / VG)	3.5
Double scoop of vanilla, pistachio or dairy-free coconut	

HOT DRINKS

TEA	2.5	CAPPUCCINO	2.9
Green tea & peppermint also available			
AMERICANO	2.5	ESPRESSO	2.9
LATTE	2.9	~ DAIRY-FREE MILK AVAILABLE ~	

SOFT DRINKS

COKE / DIET COKE	2.5	TONIC WATER	1.8
SPRITE	2.5	SODA WATER	1.8
ORANGE JUICE	2.2	STILL/SPARKLING	1.5
CRANBERRY JUICE	2.2	WATER SM	
MANGO JUICE	2.2	STILL/SPARKLING	3
PINEAPPLE JUICE	2.5	WATER LG	
J20	2.5		

SPIRITS

ABSOLUT VODKA (VG)	3.2	DISARONNO (VG)	3.2
BACARDI (VG)	3.2	TIA MARIA (VG)	3.2
BOMBAY SAPPHIRE GIN (VG)	3.2	BAILEYS 30ML	3.9
AGNES ARBER GIN (VG)	3.5	SAMBUCA (VG)	3.2
PUERTO DE INDIAS STRAWBERRY GIN (VG)	3.5	MALIBU (VG)	3.2
JACK DANIELS (VG)	3.5	CAPTAIN MORGANS RUM (VG)	3.2
JURA (VG)	3.5	REMY MARTIN	3.9
MARTELL (VG)	3.5	COGNAC (VG)	

BEER & CIDER

LIBERAL INDIAN DRAUGHT	PINT 4.5	HALF 2.5
KINGFISHER BOTTLE		640ML 5
TIGER BOTTLE		640ML 5
IPA		330ML 3.5
CIDER		500ML 4.5

WHITE WINES

	<i>175ml glass</i>	<i>250ml glass</i>	<i>Bottle</i>
HOUSE WHITE WINE [France]	3.9	5.2	14
HIDDEN ROAD SAUVIGNON BLANC Pale lemon color with steel hues. Intense aromas of citrus and exotic fruit like pineapple, with subtle herbs. Fresh, fruity and lively taste. [Chile]	-	-	19.9
HIDDEN ROAD CHARDONNAY This Chardonnay is pale golden in colour with sumptuous peach and tropical fruit flavours, perfectly balanced with a clean, refreshing finish. [Australia]	-	-	19.9
HIDDEN ROAD PINOT GRIGIO Delicate apple & zingy citrus fruit flavours [Italy]	3.9	5.2	16.9

ROSE WINES

HOUSE ROSE [France]	3.9	5.2	14
HIGHBRIDGE ZINFINDEL ROSE A classic White Zinfandel from California. Juicy and refreshing flavours of ripe strawberry and luscious watermelon combine with a delicate sweetness and crisp acidity. [USA]	4.5	5.2	16.9

RED WINES

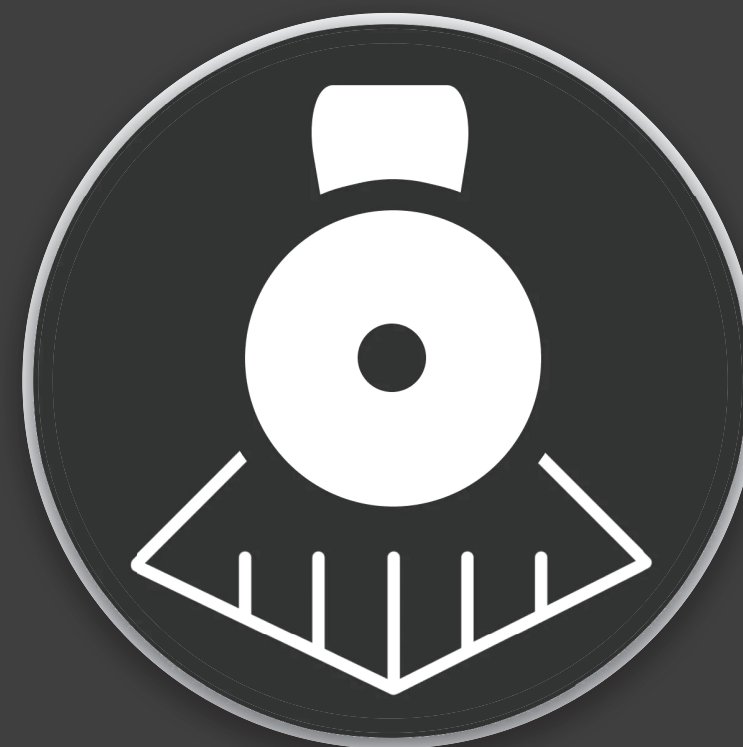
HOUSE RED [France]	3.9	5.2	14
HIDDEN ROAD MERLOT This Merlot is deep ruby red in colour with flavours of ripe rich blackcurrant and blackberries, ending Ideal served at room temperature. [Chile]	5	5.7	16.9
FINCA LA VISTOSA MALBEC This vibrant purple-coloured wine is bursting with aromas of black fruits, almonds and a hint of leather. Soft and mellow on the palate, it offers flavours of fresh plum, blackberry and marzipan. [Argentina]	-	-	19.9
HIDDEN ROAD SHIRAZ Aromas of blackcurrants, with flavours of juicy plum & subtle spice, ending in a long finish. [Australia]	-	-	19.9

SPARKLING WINE

	<i>20 cl</i>	<i>Bottle</i>
PROSECCO SERENELLO EXTRA DRY (VG) Smooth, fresh aromas of apple & pear. [Italy]	6.9	22.9
SPUMANTE SERENELLO ROSE Clean & crisp with aromas of petals & fresh strawberries [Italy]	7.2	23.9

CHAMPAGNE

CHAMPAGNE DE CASTELNAU BRUT N/V Notes of apricot & white peach. [France]	49.9
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BOMBAY EXPRESS TORQUAY

WHERE TASTE MEMORIES ARE BORN



RESTAURANT MENU

