

SIDE DISHES

DALL MAKHANI-dark lentils cooked overnight 8.95
DALL THADKA-yellow lentils with garlic/ginger 7.95

RICE-BASMATI 1.95
LEMON RICE 2.95

BEVERAGES

SODAS 1.75
MANGO JUICE 3.95
MASALA CHAI TEA - POT 2.95
DARJEELING TEA 2.50
COFFEE-POT 2.00
CAPPUCCINO - CUP 2.95
ESPRESSO - SINGLE 2.50
LASSI - (MANGO) 3.25
BOTTLED SODAS 2.95
BOTTLED WATER
LARGE 3.50
SMALL 2.95

CONDIMENTS

RAITHA - a cool yogurt solution 1.95
MANGO CHUTNEY-sweet and tangy 2.95
PAPAD - for two 1.50

DESSERTS

KULFI 3.95
Frozen Indian ice cream
(w/fruit flavors)
GULAB JAMUN (two) 2.95
RICE PUDDING 3.50
ICE CREAM - choice of several flavors
FRUIT 3.95

BREADS

NAAN-white bread baked in tandoor 2.25
ROTI-whole wheat - made in clay oven 1.95
PARATHA 2.50
PURI-PUFFY FRIED 1.75
CHAPATI 2.25
KULCHA WITH ONE FILLING 3.25
OTHER FILLINGS - ONION/CHEESE/POTATO 0.50
GARLIC NAAN 2.95
BREAD BASKET 8.95

Other services that we provide...

Banquet hall with garden patio
Private room - meetings / groups
Catering - all occasions / large or small
Delivery - limited

Use our frequent diner card on every
visit to help you save \$10.00

Cooking classes -
Please contact individual locations.

Columbia and Frederick
Daily lunch buffet

Owings Mills - special lunch menu

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BOMBAY GRILL

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137 North Market St.
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Bombay Grill
10902 Boulevard circle
Phone: (410) 998-9668
Owings mills, MD 21117

Bombay Peacock Grill
10005 Old Columbia Road,
Columbia, MD 21046
410-381-7111

Catering and in-house parties
Corporate Office
(410) 788-1371

www.bombaygrill.com

STARTERS

BOMBAY CHILLY CHICKEN	7.95
Juicy pieces of chicken marinated and flash cooked w/jalapenos!	
LAMB KABOB SEEKH	7.95
Tender lamb in choice herbs skewered and grilled	
PATHAR KABOB	7.95
Spice rubbed chicken - roasted in clay oven	
PISTA MALAI KABOB	7.95
Cream cheese and ginger marinade - delicate	
NON-VEG COMBO (for two)	10.95
Pathar, seekh and chicken malai kabob	
VEGETABLE SAMOSA	3.95
Filled with spiced potatoes and green peas	
PANEER 65	6.95
Indian cheese and chillies with coriander	
VEG. PAKORA	5.95
Veggie combo - dipped in spiced batter - fried Golden brown	
BOMBAY CUTLETS	4.95
Spicy potato with roasted cumin	
VEG. COMBO	8.95
Samosa / pakora and cutlets	
MUSSELS MASALA	7.95
Roasted in tomato and pepper with ginger and garlic	
SHRIMP 65	9.95
Spicy shrimp prepared with chillies and spices.	

SOUPS

RASS	4.95
Indian cheese / corn in a creamy broth	
MALABAR CRAB SOUP	5.95
MURGH SHORBA - lightly spiced chicken and lentils	3.50

SALADS

GRILLED SPINACH SALAD	7.95
spinach / grilled chicken/ herbs	
GARDEN SALAD	4.95
SPICY SALAD	3.95
hot and spicy-diced onion, tomatoes, chick peas	

GARDEN

MIRCH PANEER	11.95
Homemade cheese/capsicum/potatoes - dry spices	
GOBI MATAR	11.95
Cauliflower and peas - sauteed with ginger/garlic	
BHINDI PYAAZA	10.95
Dry masala okra preparation	
GOBI MANCHURIAN	12.25
Cauliflower done Indo Chinese style.	
SAAG PANEER	11.95
Indian cheese and spiced spinach	
NAVRATTEN KORMA	11.95
Choice veggies simmered in a rich mughlai sauce	
KABULI CHENNA	10.95
preparation of chickpeas - semi saucy	
BENGAN KI SABJI	10.95
Eggplant and potatoes stir-fried with fragrant masala	
PANEER MATTAR	11.95
Indian cheese/peas/ginger/garlic sauce - hint of cream	
MALAI KOFTA	12.95
Vegetable dumplings in a korma nutty sauce	
SIZZLING VEG: KABOB	12.95
Marinated vegetables-grilled	

LAMB SPECIALTIES

KASHMIRI ROGAN JOSH	13.95
Tender pieces of lamb- in aromatic spices	
LAMB SAAG	13.95
Lamb and spinach cooked in ginger and garlic	
BOMBAY SPECIAL LAMB	17.95
With crisp veggies sauteed in garam masala	
MALLARD MUTTON	14.95
Done in a creamy nutty sauce	
LAMB VANDALOO	13.95
A fiery affair of lamb and potatoes	
MIRCHI GOSHT	14.95
Lamb/capsicum/sesame seeds - Indo-chinese style	
BIRIYANIS fragrant basmati rice dish - nuts / raisins	
LAMB	15.95
CHICKEN	14.95
VEGETARIAN	13.95
SHRIMP	17.95
COMBO	19.50

BOMBAY SIZZLERS

LAMB KABOB	14.95
Cubes marinated in spices, done in tandoor	
PISTA MALAI KABOB	14.95
Creamy marinade - dusted with pistachio	
SHRIMP KABOB	18.95
Subtle spices - touch of lemon	
SEEKH KABOB	15.95
Rolls of tender minced lamb, choice herbs	
TANDOORI CHICKEN	12.95
Sizzling half-chicken, done on flaming charcoal	
GRILLED PLATTER	19.95
Combo of shrimp, lamb, seekh & malai kabob	
TANDOOR SALMON	18.95
Filet - you've never had salmon this good before!	
LAMB CHOPS	20.95
Succulent pieces of lamb chops delicately spiced- done in the clay oven	
CHICKEN TIKKA	13.95
White meat - yogurt / chillie marinade - grilled	

OCEAN

CRAB KOVALAM	18.50
Lump crab meat - delicate green chilly	
SHRIMP SHAJAHANI	18.95
Simmered in a velvety sauce	
SHRIMP MASALA	15.95
Gulf shrimp, tomatoes, in a spicy soy sauce	
MANGO FISH	16.95
Aromatic fish curry done with green mango	
MADRAS MUSSELS	16.95
Roasted in tomato, chilli pepper, ginger and garlic flavored with lots of ginger and garlic	
BOMBAY FISH FRY	16.95
Indian spice rubbed Tilapia with onion-tomato chutney	
SALMON KORMA	19.95
Simmered in a creamy sauce with cracked black pepper	

POULTRY SPECIALS

CHICKEN TIKKA MASALA	14.95
Marinated chicken grilled - creamy masala sauce	
ALOO CHICKEN	11.95
Traditional curried chicken with potatoes	
CHICKEN CHEERA	12.95
Southern version with spinach - touch of coconut	
KOTHAMBALLI CHICKEN	12.95
Combo of lentils, dry coriander pods, red chillies	
CHICKEN SIMLA	15.95
Indian paneer / spiced capsicum & cumin	
BADAM PASANDA	16.95
Chicken breast simmered in a creamy almond sauce	