

SOUPS

Manchow (Veg) \$5.99

A fragrant Indo-Chinese classic of finely chopped vegetables simmered in a savory broth, finished with crisp garlic and a hint of spice for a deeply comforting start.

Manchow (Chicken) \$6.99

A rich, aromatic broth brimming with tender chicken, subtle spices, and crunchy garlic, offering warmth and bold flavor in every spoonful.

Tomato Shorba \$5.99

A smooth and gently spiced tomato soup, delicately balanced with Indian aromatics for a light yet soul-soothing experience.

Mulgatawny \$5.99

A timeless Anglo-Indian soup blending lentils, vegetables, and warm spices into a velvety, comforting bowl with layers of depth and heritage.

BOMBAY KHAO GULLY VEG STARTERS

Samosa Chaat \$8.99

Crisp samosas layered with spiced potatoes, cooling yogurt, tangy chutneys, and crunchy sev for a vibrant explosion of flavors and textures.

Avocado Papdi Chaat \$9.99

A modern twist on chaat with creamy avocado, crisp papdi, zesty chutneys, and gentle spices that dance on the palate.

Vada Pav \$7.99

Mumbai's iconic street favorite—golden potato fritter tucked into a soft bun.

Paneer Chili \$9.99

Soft paneer cubes tossed in a glossy chili-garlic sauce with peppers and onions, striking a bold balance of heat and savoriness.

Chili Garlic Gobi \$8.99

Crispy cauliflower florets glazed in a punchy chili-garlic sauce for a fiery Indo-Chinese delight.

Baby Corn Manchurian \$8.99

Crunchy baby corn tossed in a tangy, savory Manchurian sauce, offering irresistible texture and flavor.

Veg Samosa \$7.99

Golden, flaky pastry filled with warmly spiced potatoes and peas, fried to crisp perfection.

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NON-VEG STARTERS

Bombay Chili Chicken \$12.99

Succulent chicken wok-tossed with peppers, onions, and bold chili sauces for a fiery Indo-Chinese favorite with street-style flair.

Chicken 65 \$12.99

Crispy, spice-marinated chicken bites fried till golden and finished with curry leaves and chilies for an irresistibly bold classic.

Garlic Coriander Chicken \$12.99

Tender chicken infused with fragrant garlic and fresh coriander, delivering clean, comforting flavors with aromatic depth.

Jhor Jhinga \$12.99

Juicy prawns cooked in a light yet intensely spiced gravy that highlights coastal warmth and bold aromatics.

Butter Garlic Prawns \$12.99

Plump prawns sautéed in silky butter and fragrant garlic for an elegant, indulgent seafood delight.

Chicken Chili Garlic Momo \$12.99

Steamed or fried dumplings filled with spiced chicken, drizzled with a punchy chili-garlic sauce for a perfect balance of heat and juiciness.

Mutton Pepper Fry \$13.99

Juicy mutton morsels seared with freshly cracked black pepper and aromatic spices for a deeply flavorful, fiery delight.



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TANDOOR

Tandoori Chicken \$18.99

Juicy chicken marinated in yogurt and spices, charred in a tandoor for smoky, tender perfection.

Chicken Tikka Banjara \$17.99

Succulent chicken pieces marinated with bold spices and grilled to a smoky, flavorful finish that's full of rustic charm.

Pahadi Chicken Tikka \$17.99

Tender chicken infused with aromatic mountain-inspired herbs and spices, delivering a fresh, vibrant, and smoky bite.

Malai Chicken Tikka \$17.99

Creamy, delicately spiced chicken cubes grilled to golden perfection, offering melt-in-the-mouth richness in every bite.

Peri Peri Chicken Tikka \$17.99

Tender chicken marinated in zesty peri-peri spices and grilled to smoky perfection for a fiery, vibrant bite.

Bombay Mix Grill \$30.99

A lavish platter of assorted grilled meats and vegetables, each bite bursting with smoky, spiced flavors inspired by Mumbai street style.

Achhari Paneer Tikka \$15.99

Soft paneer cubes marinated in tangy pickling spices and grilled to a smoky, savory perfection.

BIRYANIS

Veg Biryani \$14.99

Fragrant basmati rice layered with vegetables and delicate spices, offering a comforting and aromatic feast in every bite.

Chicken Biryani \$16.99

Tender chicken nestled in spiced, fluffy basmati rice, crowned with herbs and caramelized onions for a rich, soulful experience.

Goat Biryani \$18.99

Bone in goat slow-cooked with aromatic spices, mingling perfectly with fragrant rice for a deeply flavorful indulgence.

Lamb Biryani \$18.99

Juicy lamb cooked with traditional spices, layered with basmati rice to create a luxurious, hearty classic.

Shrimp Biryani \$18.99

Plump, tender shrimp cooked with fragrant spices and basmati rice, delivering a coastal twist on a timeless favorite.



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INDO-CHINESE

Fried Rice (Veg) \$13.99

Fragrant rice tossed with fresh vegetables and subtle seasonings for a comforting, aromatic classic.

Fried Rice (Chicken) \$14.99

Fluffy rice mingled with tender chicken and vegetables, lightly seasoned for a satisfying, savory bite.

Schezwan Fried Rice (Veg) \$13.99

Vibrant, spicy fried rice with fresh vegetables and bold Schezwan flavors that awaken the palate.

Schezwan Fried Rice (Chicken) \$14.99

Stir-fried rice with tender chicken and fiery Schezwan spices, delivering a punchy, crave-worthy experience.

Hakka Noodles (Veg) \$14.99

Silky, delicate noodles tossed with fresh vegetables in a light, aromatic sauce for an elegant, comforting dish.

Hakka Noodles (Chicken) \$15.99

Soft noodles intertwined with tender chicken and subtle seasonings, offering a smooth, flavorful bite.

Masala Noodles Veg \$15.99

Spicy, tangy noodles tossed with fresh vegetables and masala, delivering a bold, street-style kick.

THAI

Basil Fried Rice (Veg) \$13.99

Fragrant rice tossed with fresh vegetables and basil in a savory, chili-infused sauce.

Basil Fried Rice (Chicken) \$14.99

Tender Chicken tossed with fresh vegetables and basil in a savory, chili-infused sauce with rice.

Thai Red Curry (Veg) \$15.99

A fragrant, creamy coconut-based curry with a spicy red chili paste, simmered with mixed vegetables and aromatic herbs like lemongrass.

Thai Red Curry (Chicken) \$17.99

Tender chicken in creamy coconut-based curry with a spicy red chili paste, simmered with mixed vegetables and aromatic herbs like lemongrass.

Thai Green Curry (Veg) \$15.99

A rich, aromatic coconut milk curry made with spicy green chili paste, fresh herbs, and vegetables, offering a balance of heat, sweetness, and herbal flavor.

Thai Green Curry (Chicken) \$17.99

Tender chicken in rich coconut milk curry made with spicy green chili paste, herbs, and vegetables, offering a balance of heat, sweetness, and herbal flavor.



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VEG ENTRÉES

Maa ki Daal \$15.99

Slow-cooked black lentils simmered overnight with butter and gentle spices for a rich, velvety comfort dish.

Daal Tadka \$14.99

Yellow lentils tempered with sizzling ghee, garlic, and spices, offering warmth and home style depth.

Palak Paneer \$16.99

Soft paneer cubes folded into a smooth, vibrant spinach gravy infused with subtle spices.

Paneer Tikka Masala \$16.99

Grilled paneer simmered in a luscious tomato-based sauce with aromatic spices for a refined indulgence.

Veg Malabar \$15.99

A coconut rich vegetable curry inspired by coastal flavors, delicately spiced and deeply comforting.

Veg Kohlapuri \$15.99

Mixed vegetables cooked in a bold, fiery Kolhapuri masala for a robust and rustic flavor profile.

Kaju Lehsun Ki Subji \$16.99

Cashews cooked in a creamy garlic-infused gravy, balancing nutty richness with aromatic warmth.

Chana Masala \$14.99

Hearty chickpeas simmered in a tangy tomato-onion gravy with classic North Indian spices for a timeless favorite.



NON-VEG ENTRÉES

Butter Chicken \$17.99

Tender tandoori chicken simmered in a silky tomato-butter sauce, delicately spiced for a rich and timeless indulgence.

Chicken Tikka Masala \$17.99

Char-grilled chicken tikka folded into a luscious, spiced tomato gravy with depth and elegance in every bite.

Chingari Chicken \$17.99

Succulent chicken cooked in a fiery, aromatic masala that delivers bold heat and smoky intensity.

Chingari Mutton \$19.99

Slow-cooked mutton infused with robust spices and chilli heat, crafted for lovers of powerful, rustic flavors.

Maratha Chicken \$18.99

Traditional Maharashtrian-style chicken simmered in a spiced, light gravy rich with regional character.

Chicken Kohlapuri \$17.99

Chicken cooked in a bold Kolhapuri masala, offering deep spice, heat, and unmistakable rustic charm.

Nawabi Chicken \$18.99

A regal preparation of chicken in a rich, mildly spiced gravy inspired by royal Awadhi kitchens.

Nawabi Mutton \$19.99

Tender mutton slow-cooked in a luxurious, aromatic gravy, reflecting the refined flavors of Nawabi cuisine.

Lamb Rogan Josh \$19.99

Succulent lamb braised in a vibrant, spice-infused gravy for a beautifully balanced Kashmiri classic.

Shrimp Kadhai Masala \$18.99

Juicy shrimp cooked in a robust kadhai-style masala with tomatoes, spices, and bold aromatics.

Goan Fish Curry \$17.99

Fresh fish simmered in a tangy coconut-based curry with coastal spices for a bright, soulful finish.

Ahuna Mutton \$19.99

Rich, slow-cooked mutton prepared in a deeply spiced, aromatic gravy that delivers warmth and lasting depth.

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BREADS

Naan/Butter Naan \$3.50

Garlic Naan \$4.00

Bullet Naan \$4.00

SIDES

Rice \$2.99

Raita \$1.99

Papad \$3.99

Green Salad \$2.99

DRINKS

Soda (Coke / Diet Coke / Sprite / Pepsi) \$2.00

Sparkling Water \$5.00

Indian Masala Tea \$3.00

Filter Coffee \$3.00

Mango Lassi \$5.00

Lassi \$4.00

Thums Up \$4.00

DESSERTS

Rasmalai \$4.99

Gulab Jamun \$4.99

