

Bombay Joes

Punjabi Cuisine

44 GRAY STREET • BROUGHTY FERRY



DELIVERY SERVICE 7 DAYS A WEEK

01382 776448

CARRY OUT MENU

www.bombayjoe.com

Appetisers

Prawn Cocktail	£3.95	Jinga Puree <i>prawn</i>	£4.50
Meat Samosa	£3.25	Mushroom Puree	£3.85
Vegetable Samosa	£3.25	Channa Puree	£3.85
Onion Bhaji	£3.25	King Prawn Puree	£4.95
Vegetable Pakora	£3.25	Shami Kebab	£3.85
Chicken Pakora	£3.30	¼ Tandoori Chicken	£4.50
Mushroom Pakora	£3.30	Chicken Tikka	£3.85
Cauliflower Pakora	£3.30	Lamb Tikka	£3.85
King Prawn Pakora	£4.95	Seek Kebab	£3.85
Chicken Tikka Pakora	£3.85	Puni Seek Kebab	£4.15
Mixed Pakora	£4.15	Mixed Kebab	£4.15
Spicy Chicken Puree	£3.85	Garlic Mushrooms	£4.15
Mixed Appetiser <i>no prawn</i>	£4.95	Garlic King Prawns	£4.95
Mixed Appetiser <i>with prawn</i>	£5.95		

Rice

*All our rice is pure Basmati 'King of Rice'
– note the distinctive aroma and flavour*

Steamed Rice	£2.15
Fried Rice	£2.15
Pilau Rice	£2.15
Patanni <i>fried rice and mushrooms</i>	£2.75
Goan <i>with ginger, pineapple & peppers</i>	£2.75
Laxshmi <i>with vegetables</i>	£2.75
Punjabi <i>with egg & mushroom</i>	£2.75
Gujrati <i>with chick peas</i>	£2.75
Aloo Fried Rice <i>potato</i>	£2.75
Keema Pea Pilau Rice <i>mince</i>	£3.25
Chicken Fried Rice	£3.25
Prawn Fried Rice	£3.25

Sundries

Poppadoms	£0.50
Onion Chutney	£1.00
Raita Cucumber	£1.50

Breads

Chapati	£1.05
Butter Chapati	£1.20
Chilli Chapati	£1.20
Garlic Chapati	£1.20
Paratha <i>flaky bread</i>	£2.75
Vegetable Paratha	£2.95
Garlic Paratha	£2.95
Keema Paratha	£2.95
Chicken Paratha	£2.95
Chilli Paratha	£2.95
Mushroom Paratha	£2.95
Cheese Paratha	£2.95
Peshwari Paratha	£2.95
Garlic Dal Paratha	£2.95
Cheese & Onion Paratha	£2.95

Chips	£1.65
Curry Sauce	£2.15
Korma, Bhuna Sauce etc.	£3.25

Old Favourites

Rice Not Included. Available as follows:

Chicken or Lamb £6.05 • Prawn £8.25 • King Prawn £10.50 • Vegetable £6.05

CURRY *medium*

The basic is a sauce of medium consistency produced from a wide but balanced range of spices.

BHUNA *medium*

A dish of onion, garlic, tomato, chilli and a few selected spices. Medium strength and a little condensed, but it is one of the most beautiful dishes.

DUPIAZA *medium*

A maximum quantity of onions, seasoned and freshly applied with dozens of hot spices.

KASHMIRI KORMA

With mangoes, fresh cream, mild spices and herbs.

KORMA *very mild*

A delicate preparation of cream and spices.

MUGHLAI KORMA *mild*

A rich dish prepared using fresh cream and spices.

SPECIAL KORMA *mild*

Fresh cream, creamed coconut, fruit, nuts and raisins. Sweet and creamy with a real nutty taste.

DHANSAAK *thick lentil curry*

PATHIA *sweet & sour*

ROGAN JOSH *medium*

MADRAS *fairly hot curry*

VINDALOO *(very hot)*

KADIE *medium to hot*

Similar to Bhuna, slightly spicy.

PASANDA *mild*

Cooked with cashew nuts and cream.

PUNJABI MASALA *medium to hot*

Cooked with Tandoori spices & garnished with spring onions and green peppers.

Biryani's

Rice included. Served with mild, medium or hot vegetable curry. Consists of a special rice including the following choices:

CHICKEN or LAMB£8.25

PRAWN£9.35

VEGETABLE£8.25

TANDOORI MIXED£10.95

TANDOORI KING PRAWN£12.95

King Prawn cooked with onions & fried rice, garnished with side salad and fruit. Served with curry sauce.

SPECIAL£9.35

Boneless chicken, lamb, prawn & mushrooms cooked with fried onions and spices, with fried rice added. Garnished with tomatoes & fruit. Served with curry sauce.

Fruit Curries

BURMA *banana*£7.15

KASHMIRI CURRY *mango*£7.15

NEPAL CURRY SPECIAL *lychees* . .£7.15

GORKA *fruit cocktail*£7.15

MALAYAN *pineapple*£7.15

PESHORI *fruit cocktail & cream*£7.15

Meat & Veg

ALOO GOSHT *potato & lamb*£7.15

SAG GOSHT *spinach & lamb*£7.15

DAL GOSHT *lentils & lamb*£7.15

CHICKEN & MUSHROOM£7.15

BHINDI GOSHT *okra & lamb*£7.15

Our Very Sp

Rice Not Included. Unless otherwise stated, c

Chicken Tikka £7.15 • Lamb Tikka £7.15 • Prawn

TIKKA MASALA

Pieces of tandoori chicken cooked in special Punjabi sauce.

TIKKA CHILLI MASALA

Chunks of barbecued meat cooked in medium to hot sauce with its unique Punjabi chilli pallak fenugreek leaves sprinkled over with coriander.

TIKKA ACHARI

Achari is a well known dish with its ground pickle carefully balanced with other spices, slightly hot with a split chilli and coriander.

JAIPURI

Chunks of barbecued blended meat with subtle touches of Punjabi Masala and cooked with mushrooms, onions and capsicums.

MASALENDAR

Meat cooked tikka style and prepared carefully into a slightly tangy sauce to desired strength using freshly ground Punjabi spices and capsicums.

KASHMIRI MASALA

Barbecued pieces of meat cooked with fresh cream and mango fruit and light spices giving a rich, creamy sauce.

PARSEE MASALA

Tikka style cooked with a little dal and medium spices which can be altered to suit a slightly hotter palate.

NAWABI

A special dish from the mogul era of India – a mild dish cooked with ground cashew nuts, fresh cream and fruit, topped with crushed pistachio nuts and flaked almonds

PUNJABI GOSHT

Pieces of tender meat flavoured with brandy and complemented by a rich, creamy sauce blended with ground almonds.

CHASNI

A tangy sauce, sour and creamy, cooked with mild spices and a wedge of lemon.

PASHTOONI DISHES

Pieces of Tandoori Tikka prepared with fresh coriander, Sarden mint with tandoori masala and fresh spring onions.

KHYBERY DISHES

These dishes are specially prepared in a very rich flavoured thick Bhuna sauce with yoghurt, mint, tomatoes, spring onions, and, if you wish, green chillies. Spices to suit a real Eastern taste.

RAJASTANI TIKKA DISHES

Pieces of Tandoori chicken in a sauce with special Punjabi spices, green peppers, fresh cream, spring onions and red wine.

MURGE MATER MASALA

Cooked in a rich Tandoori sauce with fresh peas, sybees and methi (medium strength).

JALANDHRY

A rich texture of sauce with kabli chana, yoghurt and medium spices.

TIKKA GARAM MASALA

Prepared tikka style and cooked with garlic and a blend of warm spices giving an excellent dish of medium to hot strength.

MAKHANI MASALA

Kebabs cooked in a mild, buttery sauce with cashew nuts.



Special Dishes

Our Very Special Dishes are priced as follows:

£8.25 • King Prawn Tikka £10.50 • Vegetable £7.15

JALFREZI TIKKA MASALA

A mild or medium version of Jaipuri cooked with fresh cream, vegetables & flaked almonds.

■ ASSORTED RALWA £8.25
Chicken Tikka, Lamb Tikka and Prawn with fresh coriander.

■ YAMUNA £8.25
Chicken Tikka pieces prepared Tandoori style, cooked with prawns, fresh coriander and extra special spices.

NOOR MALI TIKKA

Tikka cooked with fresh spinach and mushrooms and topped with spring onions.

SATTARI TIKKA

A delicious blend of cucumber, tomato, green peppers and onions with garlic and ginger, topped with cheese and spring onion.

■ MURCH MAKHANI £8.25
Chicken Tikka pieces with lamb mince cooked with fresh garlic, Singer and spices.

NAPALI BHUNA

Fresh ginger, spring onions, coriander, garlic, green peppers and chillies are added to provide a very rich tasting dish.

BOMBAY KORMA

An exotic dish with condiments and special spices. Delicately balanced with a tantalising flavour.

PUNJABI KORMA

Served in a rich sauce of coconut cream, fresh cream and white wine.

JANTER MANTER

Bite-size pieces of chicken tikka cooked in a specially prepared sauce with green peppers, mushrooms, onions and pineapple, blended with warm spices giving an exciting dish of medium to slightly hot strength.

MAZEDAR

Tender pieces of chicken or lamb tikka cooked in Worcestershire sauce, lemon juice and cream topped with cheese.

NASHIDAR

Cooked with fresh ginger, garlic, onions, mushrooms, sweetcorn and a touch of brandy. A great deal of experience and expertise goes into preparing this dish. For extra bite ask for red chillies to be added.

NEW CHARGHA

Very popular dish in India made with chef's own specially prepared tamarind sauce, along with spring onions, cherry tomatoes and red chillies.

HYDERBADI KORMA

With fresh yoghurt and pineapple cream to give a special thickened sauce.

PUNJABI BHUNA SPECIAL

Specially cooked in thick Bhuna sauce with white wine along with green peppers, methi, punjabi herbs and fresh coriander. Green chillies added at your request.

NASHILEE

Marinated in special Tandoori Masala cooked in a Tandoor on slow heat to retain all flavour. Served with a touch of white wine, mangos, and fresh coriander. For extra bite as for green chillies.



Tandoori Dishes

These dishes are marinated for at least twenty four hours in an exotic sauce blended with freshly ground Punjabi spices, our own Punjabi masala and fresh herbs. Cooked evenly on skewers in a clay oven known as a Tandoor. All dishes are served with pure Basmati Pilau rice & sauce.

FULL TANDOORI CHICKEN£15.95
Whole chicken served with rice, salad and sauce.

HALF TANDOORI CHICKEN£9.50

CHICKEN TIKKA KEBABS.£9.50

LAMB TIKKA KEBABS£9.50

TANDOORI SEEK KEBABS£9.50

TANDOORI KING PRAWN£14.95

TANDOORI SPECIAL.£13.75
¼ chicken tandoori, chicken and lamb tikka, Seek kebab, rice, salad, sauce and nan.

CHICKEN & LAMB TIKKA KEBAB £9.75
Diced chicken and lamb marinated and then grilled on skewers.

EGYPTIAN CHICKEN KEBAB£9.75
Boneless chicken cooked with oriental herbs, fresh tomatoes, onions and mushrooms.

SHISH KEBAB TURKISH.£9.75
Tender lamb cooked with oriental herbs, fresh tomatoes, onions and mushrooms.

PUNI SEEK KEBAB£9.75
Minced lamb cooked as Tandoori Seek Kebab, wrapped in a coil of Nan Bread.

Specials

BJ'S SPECIAL CURRY£8.25
mixture of meat, chicken, prawns and mushrooms

CHEF'S SPECIAL CURRY£7.15
mango, pineapple, and cream makes a mild curry

BHUNA SPECIAL£8.25
mixture of lamb, chicken, prawn - same as a Bhuna but with a bit of everything

Vegetarian Specialities

GOBI MAKHANI£7.15

MUSHROOM & ALOO
ROGAN JOSH£7.15

KASHMIRI SABZI£7.15

SAAG ALOO£7.15

MUSHROOM MASALA£7.15

CHANA MASALA£7.15

BJ'S SPECIAL MAKHANI£7.15

BJ'S SPECIAL ALOO£7.15

Vegetable Side Dishes

KABLI CHANA.£4.50

TARKA DAL£4.50

VEGETABLE BHAJI£4.50

BHINDI BHAJI£4.50

MUSHROOM BHAJI£4.50

POTATO BHAJI£4.50

BOMBAY ALOO£4.50

FRIED MUSHROOM£1.75

FRIED ONION£1.25

Balti Dishes

Unless otherwise stated, our Balti Dishes are priced as follows:

Chicken or Lamb £7.15 • Prawn £8.25 • King Prawn £10.50 • Vegetable £7.15

BALTI

Cooked in a Balti pan and is probably the most popular of all the Balti dishes.

BALTI BUTTER CHICKEN

Butter chicken is one of the most popular Balti chicken dishes, especially in the West. Cooked with butter, aromatic spices, cream and almonds.

BALTI MASALA

A traditional Moghul Masala Balti dish. This is the Bombay Joe's version of the UK's most popular curry dish. Hot and spicy.

BALTI WITH VEGETABLES

Fresh vegetables with meat makes the dish particularly attractive. Truly delicious combination of flavours.

BALTI WITH LENTILS

With lentils, it is similar to Dhansaak made with Balti spices. This is a medium to hot curry.

■ BALTI SKANDU CHICKEN & LAMB £8.25

Chicken and lamb cooked in charcoal with green pepper chillies and Balti spices. Garnished with tomato and coriander.

BALTI GARAM MASALA

Garlic, butter and a blend of exotic spices.

BALTI SAAG GOSHT

This combination of meat and spinach with savoury spices and cream is a typically authentic dish from the region of Punjab.

BALTI CHILLI MASALA

Hot and spicy would be the best way of describing this mouth-watering Balti dish.

SWEET & SOUR BALTI

This dish combines a sweet and sour flavour with a creamy texture.

BALTI PASANDA

Pasanda dishes are firm favourites in Pakistan. A touch of garlic, ginger, yoghurt, cream, coriander & green chillies. Medium to hot.

BALTI KORMA

In Kashmir they produce a Kurma bursting with almond powder, cream and saffron.

BALTI BHUNA

A special dish cooked with fresh garlic, ginger, green chillies, tomato and coriander.

Tandoori Nan Breads

Tandoori	£2.50	Chilli	£2.95
Garlic	£2.95	Spicy Chicken	£2.95
Stuffed	£2.95	Cheese & Garlic	£2.95
Rogani	£2.95	Cheese & Onion	£2.95
Keema	£2.95	Spiced Onion	£2.95
Keema & Garlic	£2.95	Spiced Mushroom	£2.95
Special	£2.95	Banana	£2.95
Cheese	£2.95	Methi Nan	£2.95
Peshwari	£2.95	Mint Nan	£2.95
Vegetable	£2.95	Tandoori Roti	£1.65

chapati cooked in tandoor

Special Set Meals

All Meals come with 2 Poppadoms and Onion Chutney.
All dishes are Vegetable, Chicken or Lamb.

MEAL A£17.95

Vegetable Pakora
2 'Old Favourites' Dishes
A Large Pilau Rice & Nan

MEAL B £21.95

Mixed Pakora Platter
Mixed Vegetable Bhaji
2 'Very Special' Dishes
A Large Pilau Rice & Nan

UPGRADES • Chicken Pakora £1.00 Extra • Prawns £2.00 Extra per dish
King Prawns £3.50 Extra per dish • Garlic, Peshwari Nan etc £1.00 Extra
Any dish marked ■ £1.00 Extra

Thali Dishes

Each Thali serves two people. You may order two Thalīs for four people. This is the best way to enjoy Asian food – please ask for assistance.

MIXED THALI £21.95

Choose from three of our very Special Dishes and EITHER a Vegetable or Dal Curry and Raita. Steamed Rice or Pilau Rice and one Nan Bread.

VEGETABLE THALI.... £20.95

Desserts

BANANA FRITTER.....£2.15
PINEAPPLE FRITTER£2.15

European Dishes

SIRLOIN STEAK 10oz.....£10.95
FRIED SCAMPI£7.95
COD STEAK£6.50
ROAST CHICKEN£7.15
CHICKEN MARYLAND£7.15
PLAIN OMELETTE.....£6.05
TOMATO OMELETTE£6.50
PRAWN OMELETTE£7.95
FRENCH OMELETTE£6.50
SPANISH OMELETTE£6.50
CHICKEN OMELETTE.....£6.50
MUSHROOM OMELETTE£6.50