

Bombay Kitchen + Bar

1018 Commercial Dr V5L 3W9 · +16043361111 · Updated: May 6, 2026

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MOST ORDERED ⁹

Garlic Naan

CA\$4.50

A must for every meal! White leavened bread with garlic

Butter Chicken

CA\$19.99

Boneless chicken cooked in a rich tomato - cream sauce with a touch of butter

Kadai Paneer

CA\$18.99

Gluten-free. Homemade cheese pieces served in thick gravy, onion, capsicum and tomatoes.

Chicken Biryani

CA\$20.99

A rich combo of chicken, spices, and basmati rice.

Paneer Palak

CA\$18.99

Gluten-free. Homemade cheese cooked with spinach and garlic.

Channa Bhatura | Chole bhature

CA\$15.99

Fluffy deep-fried bread paired with chickpea curry, Raita & Achar.

Samosa with Chutney (2 pcs)

CA\$9.99

Vegetarian-friendly. Spiced potatoes, onions, and peas stuffed in a savory pastry served with tamarind chutney. One order comes with two samosas.

Vegetable Pakora

CA\$12.99

Vegetarian-friendly. Vegetables are lightly fried into fritters using Bombay Kitchen+Bar's homemade batter.

Chicken Korma

CA\$19.99

Chicken with spices in a cashew creamy and onion sauce

PLACE SETTINGS ¹

Number of Plastic Cutlery

CA\$0.10

How many people will be eating from this order?

SOUPS & SALADS ³

Mango Salad

CA\$9.99

Mix Spring, Mangoes, Mixed Nuts, Sesame seeds, dried Cranberries topped with house special dressing.

Lentil Soup

CA\$9.99

A comforting soup of slow-cooked lentils gently spiced with herbs and aromatics, warm and wholesome.

Garden Salad**CA\$8.99**

Mix Spring, Tomatoes, Cucumber & Carrots topped with House Sauce dressing.

APPETIZERS 21**Chili Chicken Dry****CA\$15.99**

Chicken cubes rolled in a tangy mixture, sauteed with bell peppers and onions.

Manchurian**CA\$15.99**

Vegetable. Veggie ball served in a dry Manchurian preparation.

Vegetable Pakora**CA\$12.99**

Vegetarian-friendly. Vegetables are lightly fried into fritters using Bombay Kitchen+Bar's homemade batter.

Chili Paneer**CA\$15.99**

Homemade cheese cubes rolled in a tangy mixture, fried with bell peppers and onions.

Chili Fish**CA\$17.99**

Fish rolled in a tangy mixture and fried. Indo-Chinese dish with soy sauce and sweet chilli.

Chilli Momos Vegetable**CA\$14.99**

Veggie stuffed steamed dumpling.

Fish Pakora**CA\$16.99**

Fish lightly fried into fritters using our homemade batter.

Vada Pav**CA\$13.99**

Fluffy Buns stuffed with a fried batter coated potato dumpling fritter

Sweet Chilli Gobi**CA\$13.99**

Vegetarian-friendly. Fried cauliflower florets tossed in a sweet-and-sour sauce.

Chicken 65**CA\$15.99**

Fried battered chicken

Gobi Manchurian**CA\$15.99**

Crispy Cauliflower florets tossed in a bold Indo - Chinese sauce with garlic, soy & Chillies

Paneer Pakora**CA\$14.99**

Homemade cheese lightly fried into fritters using our homemade batter.

Onion Bhaji**CA\$11.99**

Vegetarian-friendly. Sliced onions battered, spiced, and fried.

Veg Spring Rolls**CA\$14.99**

Rolls Filled with fresh Vegetables, Wrapped in a thin pastry

Veggie Mixed Platter**CA\$23.00**

Assortment of Onion Rings, Paneer pakora, vegetable pakora, and vegetable samosa.

Garlic Prawns**CA\$18.99**

Prawns Tossed with House Special Garlic Sauce Served with Mix Spring Salad

Mango Salad	CA\$9.99
Fresh mango infused with mixed greens, herbs, mixed nuts & tangy dressing for a sweet & zesty bite	
Fried Chicken Wings	CA\$15.99
Crispy chicken wings seasoned with a blend of spices.	
Nachos	CA\$16.99
Crispy corn tortilla chips topped with Tangy Chutneys, Diced Veggies.	
Samosa with Chutney (2 pcs)	CA\$9.99
Vegetarian-friendly. Spiced potatoes, onions, and peas stuffed in a savory pastry served with tamarind chutney. One order comes with two samosas.	
Honey Chilli Fries	CA\$13.99
Vegetarian-friendly. Potato fries mixed with sweet chilli sauce.	

TANDOOR SE 14

Chicken Tikka	CA\$19.99
Gluten-friendly. Chicken marinated with exotic spices. Baked in a clay oven.	
Murgh E Tandoor (Tandoori Chicken)	CA\$19.99
Gluten-friendly. A house specialty. Chicken marinated with authentic Indian spices. Grilled in the tandoor to perfection.	
Pudina Paneer Tikka	CA\$19.99
Gluten-friendly. Homemade cheese marinated in yogurt, spices, ginger, mint and garlic. Slow-baked in the tandoor.	
Malai Tikka Murgh	CA\$23.00
Gluten-friendly. Tender pieces of chicken marinated in yogurt, cardamom, cashew paste, and a mild Indian spice blend.	
Mixed Grill	CA\$29.99
Gluten-friendly. A tandoori sampler: lamb tikka, fish tikka, chicken tikka, chicken tandoori, and tandoori king prawns.	
Fish Tikka	CA\$21.99
Gluten-friendly. Fish marinated in yogurt, spices, ginger, and garlic. Slow-baked in the tandoor.	
Nawabi Seekh Kebab	CA\$21.99
Gluten-friendly. Made with ground lamb mixed with garam masala. Skewered and baked in the tandoor.	
Bhattiwali Gobi	CA\$17.99
Cauliflower florets marinated in a spiced yogurt, roasted to perfection in a tandoor	
Paneer Malai Tikka	CA\$19.99
Soft Paneer Cubes marinated in a creamy, mildly spiced mix, grilled to perfection for a rich smoky flavor	
Chicken Lollipops	CA\$18.99
Frenched chicken wings marinated in house Seasoning	
Tandoori Prawns	CA\$22.99
Gluten-friendly. Prawn marinated with authentic Indian spices. Grilled in the tandoor to perfection.	

Tandoori Tofu Tikka**CA\$18.99**

Gluten-friendly. Tofu marinated in coconut cream, spices, ginger, and garlic. Slow-baked in the tandoor.

Tandoori Chicken Wings**CA\$15.99**

Marinated wings cooked slowly in tandoor oven.

Soya Chaap Malai**CA\$18.99**

A spicy and appetizing treat of soya chaap cooked in a lip-smacking blend of coconut cream and malai

STREET FOOD 9**Channa Bhatura | Chole bhature****CA\$15.99**

Fluffy deep-fried bread paired with chickpea curry, Raita & Aachar.

Amritsari Kulcha**CA\$14.99**

Crispy and soft Amritsari Kulcha stuffed with spiced potatoes, herbs, accompanied by Chana Masala, and creamy yogurt.

Mumbai Pav Bhaji (3 Pav)**CA\$18.99**

Mashed Vegetable Curry served with Butter - Toasted buns, onions & lemon.

Noodle Burger**CA\$18.99**

Street Style Vegetarian Burger with Noodles filled inside

Bombay Noodles**CA\$15.99**

Thin noodles tossed with mixed vegetables and Bombay seasoning.

Aloo Tikki Chaat**CA\$14.99**

Crispy Potato patty topped with Tangy Yogurt, Chutneys, onions & spices.

Bombay Burger**CA\$16.99**

Classic Indian Style Vegetarian Burger, served with Fries

Street Style Chole Kulche**CA\$12.99**

Chana Masala (Spicy white chickpeas) and bhatura / puri a deep - fried bread made from masala

Samosa Chaat**CA\$14.99**

Served with channa, yogurt, and chutneys.

CHICKEN CURRIES 12**Chicken Korma****CA\$19.99**

Chicken with spices in a cashew creamy and onion sauce

Bone in Butter Chicken**CA\$21.99**

Classic Delhi Style Butter chicken cooked with buttery cashew & tomato gravy

Chicken Rogan Josh**CA\$19.99**

Boneless chicken in traditional onion tomato curry with ginger and garlic with yogurt

Chicken Curry**CA\$19.99**

Traditional Homestyle Chicken Curry | Chicken breast cooked in a complex combination of spices and herbs, turmeric, cumin, coriander, ginger, and fresh chilies.

Chicken Karahi	CA\$19.99
Chicken cooked with tomato curry made with ginger, garlic, bell pepper and roasted onions	
Coconut Chicken	CA\$19.99
Boneless chicken simmered in coconut milk, coriander, ginger, lemon	
Chicken Jalfrezi	CA\$19.99
Chicken cooked in thick, tangy tomato based gravy with sauteed onions, peppers & traditional indian spices	
Chicken Vindaloo (Spice Level - Hot)	CA\$19.99
Chicken and zesty curry cooked in a tangy sauce with vinegar, coconut and potatoes. A symphony of fire.	
Chicken Saag	CA\$19.99
Chicken and spinach with a hint of garlic and ginger.	
Methi Malai Chicken	CA\$19.99
Chicken and dry fenugreek leaves cooked with garlic, cream in special homemade sauces.	
Butter Chicken	CA\$19.99
Boneless chicken cooked in a rich tomato - cream sauce with a touch of butter	
Chicken Tikka Masala	CA\$19.99
Chicken with aromatic Indian curry with tomato, onion, ginger, and garlic, touch of cream	

SEAFOOD CURRIES ⁸

Prawn Masala	CA\$21.99
Prawn with aromatic Indian curry with tomato, onion, ginger and garlic and a touch of cream	
Kerala Fish Curry	CA\$21.99
Fish cooked in coconut oil, green mango, shallots garlic, ginger, coconut milk and special homemade sauces	
Prawn Vindaloo (Spice Level - Hot)	CA\$21.99
Prawn and zesty curry cooked in a tangy sauce with vinegar, coconut, and potatoes. A symphony of fire.	
Goa Fish Curry	CA\$21.99
Alaskan cod cooked in coconut - onion curry sauce	
Prawn Saag	CA\$21.99
Prawn spinach cooked with a hint of garlic and ginger.	
Karahi Prawn	CA\$21.99
Prawn cooked with tomato curry made with ginger, garlic, bell pepper and roasted onions.	
Prawn Rogan Josh	CA\$21.99
Prawns in traditional onion tomato curry with ginger and garlic with yogurt	
Prawn Korma	CA\$21.99
Prawn with spices in a cashew creamy and onion sauce	

LAMB CURRIES ⁸

Lamb Saag	CA\$22.99
Lamb and spinach cooked with a hint of garlic and ginger.	
Lamb Korma	CA\$22.99
Lamb with spices in a cashew creamy and onion sauce	
Lamb Masala	CA\$22.99
Lamb with aromatic Indian curry with tomato, onion, ginger, and garlic.	
Methi Malai Lamb	CA\$22.99
Lamb and dry fenugreek leaves cooked with garlic, cream in special homemade sauces.	
Lamb Karahi	CA\$22.99
Lamb cooked with tomato curry made with ginger, garlic, bell pepper and roasted onions.	
Lamb Vindaloo (Spice Level - Hot)	CA\$22.99
Lamb and zesty curry cooked in a tangy sauce with vinegar, coconut and potatoes. A symphony of fire.	
Lamb Rogan Josh	CA\$22.99
Bonless lamb in a traditional onion tomato curry with ginger and garlic with yogurt	
Lamb Curry	CA\$22.99
Traditional Homestyle Lamb Curry Lamb pieces cooked in a complex combination of spices and herbs, turmeric, cumin, coriander, ginger, and fresh chillies.	

PANEER SPECIALITY 8

Paneer Butter Masala	CA\$18.99
Gluten-free. Homemade cheese marinated, slow baked in a tandoor and cooked with cashews in chef Sharma's special sauce.	
Paneer Bhurji	CA\$21.99
Gluten-free. Scrambled paneer. Savoury, tangy mix of onions, ginger, garlic, green chillies and spices.	
Paneer Jalfrezi	CA\$18.99
Paneer strips with bell peppers, onions, tomatoes in a tangy, mildly spiced sauce	
Shahi Paneer	CA\$18.99
Gluten-free. Paneer cubes in cashews creamy onions gravy	
Paneer Vindaloo (Spice Level - Hot)	CA\$18.99
Gluten-free. Cheese and curry cooked in a tangy sauce. Spicy!	
Mutter Paneer	CA\$18.99
Gluten-free. Peas and cheese cooked in a rich onion and tomato gravy.	
Kadai Paneer	CA\$18.99
Gluten-free. Homemade cheese pieces served in thick gravy, onion, capsicum and tomatoes.	
Paneer Palak	CA\$18.99
Gluten-free. Homemade cheese cooked with spinach and garlic.	

VEGETABLE DISHES 10

Aloo Gobi	CA\$16.99
Gluten-free and vegan. Cumin seasoned cauliflower and potato cooked with turmeric, tomato and onions.	
Malai Kofta	CA\$19.99
Mixed vegetable and paneer dumplings in light tomato and creamy sauce. Contains flour.	
Channa Masala	CA\$17.99
Chickpeas in a light lemon masala sauce, garnished with fresh cilantro.	
Eggplant Bharta	CA\$16.99
Gluten-free and vegan. Roasted eggplant with tomato and ginger.	
Bhindi Do Pyaza	CA\$16.99
Gluten-free and vegan. Baby okra tossed with onion and fresh tomatoes in masala curry.	
Veg Bahar (Mix Veg)	CA\$17.99
Vegetarian-friendly, Vegan, Gluten-Free. Fresh mixed veggies in a light curry drizzled with white vinegar.	
Vegetable Korma	CA\$17.99
Mixed vegetable curry cooked with cashews	
Vegetable Vindaloo (Spice Level - Hot)	CA\$17.99
Vegetarian-friendly, Vegan, Gluten-Free. Mix Vegetable and zesty curry cooked in a tangy sauce with vinegar, coconut, and potatoes. A symphony of fire.	
Daal Tadka	CA\$17.99
Vegetarian-friendly, Vegan, Gluten-free. Yellow lentils sauteed with cumin, onion and cilantro.	
Daal Makhani	CA\$17.99
Black lentils in a rich tomato and garlic gravy, finished with butter and cream, garnished with fresh cilantro.	

TOFU SPECIALTY - VEGAN ³

Tofu Tikka	CA\$17.99
Tofu with coconut, spices, ginger, garlic, and tandoor baked.	
Tofu Saag	CA\$17.99
Tofu cooked with spinach, olive oil, spices, ginger, and garlic.	
Tofu Tikka Masala	CA\$17.99
Tofu slow baked in the tandoor and cooked in a rich masala curry sauce and ginger, garlic.	

BIRYANI ⁴

Lamb Biryani	CA\$20.99
A rich combo of lamb, spices, and basmati rice.	
Prawn Biryani	CA\$22.99
A rich combo of prawn, house grind spices, and basmati rice.	
Vegetable Biryani	CA\$17.99
A rich combo of veggies, spices, and basmati rice.	

Chicken Biryani

CA\$20.99

A rich combo of chicken, spices, and basmati rice.

BREADS 13

Garlic Naan

CA\$4.50

A must for every meal! White leavened bread with garlic

Butter Naan

CA\$6.00

Soft, fluffy layered naan. Brushed with melted butter.

Chicken Naan

CA\$7.50

Vegetarian friendly. Flat bread stuffed with chicken.

Spinach and Paneer Naan

CA\$7.00

Vegetarian friendly. Flat bread stuffed with spinach and cheese.

Cheese Naan

CA\$6.00

Vegetarian friendly. Flat bread stuffed with cheese.

Lachha Pratha

CA\$4.00

Vegetarian friendly. Multi-layered flat bread stuffed with ghee.

Peshawari Naan

CA\$8.00

Vegetarian friendly. Flat bread stuffed with mix nuts and dry fruits.

Keema Naan

CA\$8.00

Vegetarian friendly. Flat bread stuffed with loads of minced meat (mutton) and chopped green chillies.

Tawa Roti

CA\$3.00

Traditional whole wheat flatbread, freshly baked.

Potato Naan

CA\$7.00

Vegetarian friendly. Flat bread stuffed with potatoes.

Desi Ghee (Clarified Butter) Tawa Roti

CA\$3.50

Whole wheat flatbread cooked on a tawa (iron griddle) and typically brushed with desi ghee (clarified butter).

Plain Naan

CA\$3.99

Vegetarian friendly. A must for every meal! White-leavened flat bread.

Tandoori Roti

CA\$3.00

Vegetarian friendly and vegan. A must for every meal! White-leavened flat bread.

RICE 2

Basmati Rice

CA\$4.00

Vegetarian-friendly and vegan. Basmati steam rice.

Peas Pulao Basmati Rice

CA\$5.00

Vegetarian-friendly and vegan.

DRINKS 5

Masala Chai CA\$5.00

A spiced tea blend with black tea, milk, cardamom, cinnamon, cloves & ginger

Salted Lassi (ButterMilk) CA\$6.00

Yogurt drink blended with a hint of salt & Mint

Sweet Lassi CA\$6.00

A refreshing yogurt-based drink with a hint of sugar

Soft Drink Canned CA\$3.50

Assorted carbonated beverages in individual cans, available in various popular flavors.

Mango Lassi CA\$7.00

A creamy blend of ripe mangoes and yogurt with a hint of sweetness, creating a refreshing and delightful drink.

DESSERTS 6

Kheer | Rice Pudding CA\$6.99

Traditional Rice Pudding made with Milk, Sugar, & Rice; Flavored with Cardamom & Garnished with Nuts.

Gajar Ka Halwa CA\$6.99

A traditional Indian sweet made with grated carrots, milk, sugar, and garnished with dried fruits.

Date Pudding CA\$9.99

Classic Date pudding

Mango KeyLime CheeseCake CA\$12.00

Mango key lime cheesecake swirled with mango and topped with a mango mousse and glaze, on a coconut vanilla crumb. Finished with whipped cream rosettes.

Gulab Jamun CA\$6.99

Soft, spongy balls of milk solids soaked in a fragrant rosewater and cardamom syrup.

Ras Malai CA\$6.99

Creamy white cheese balls soaked in a thick, sweetened milk, garnished with a sprinkling of chopped nuts.

SHAKES 6

Mango Shake CA\$13.00

Mango pieces blended with milk and sugar, creating a creamy, sweet, and refreshing drink.

Biscoff Shake CA\$13.00

Blended biscoff cookies, milk, and ice cream for a creamy, caramelized treat.

Strawberry Shake CA\$13.00

Strawberries blended with milk and ice cream, creating a sweet and creamy shake.

Oreo Shake CA\$13.00

Oreo cookies blended with milk and creamy vanilla ice cream, typically topped with whipped cream.

Pistachio Shake	CA\$13.00
Milkshake with pistachio kulfi, spices, and nuts.	
KitKat Shake	CA\$13.00
A creamy blend of milk and ice cream, infused with crunchy Kitkat pieces for a rich, chocolaty treat.	

SIDES 7

Indian Salad	CA\$4.00
Onions, cucumbers, carrots, and green chilies topped with lemon juice.	
Papadum (2 Pcs)	CA\$3.00
One order comes with two papadums.	
Raita	CA\$5.00
Homemade yogurt with cucumbers and carrots.	
Mint Chutney 2oz	CA\$2.99
Mint chutney typically includes fresh mint leaves, cilantro, ginger, garlic, and spices, creating a zesty and flavorful condiment.	
Tamarind Chutney 2oz	CA\$2.99
Tamarind chutney typically includes tamarind, jaggery, and spices, creating a sweet and tangy sauce.	
Mango Chutney	CA\$3.00
Sweet and tangy chutney made with real mangoes.	
Achaar Mix Pickles	CA\$2.00
Mixed variety of Indian pickles and spices.	

RICE BOWLS 7

Daal Makhni Rice Bowl	CA\$14.99
Creamy black lentils slow-cooked with spices, served over soft steamed rice. Comforting and tasty.	
Chicken Curry Combo`	CA\$15.99
Chicken Curry Rice Bowl – Tender chicken cooked in a flavorful Indian home style curry sauce, served over steamed rice. Classic and satisfying.	
Butter Paneer Rice Bowl	CA\$14.99
Soft paneer cheese in a creamy Butter sauce, served over steamed rice. Mild, healthy, and delicious.	
Chana Masala Rice Bowl	CA\$14.99
Chickpeas cooked in a spiced tomato sauce, served over steamed rice. Flavorful and hearty.	
Palak Paneer Rice Bowl	CA\$14.99
Soft paneer cheese in a creamy spinach sauce, served over steamed rice. Mild, healthy, and delicious.	
Butter Chicken Rice Bowl	CA\$15.99
Creamy tomato butter chicken served with steamed rice. Warm, rich, and full of flavor.	
Lamb Curry Rice Bowl	CA\$17.99
Tender lamb cooked in a rich curry sauce, served over hot steamed rice. Savory and full of flavor.	

COMBO MEAL'S 2

Palak Paneer Combo

CA\$18.99

Fresh spinach and Indian cheese cubes, served with basmati rice, naan bread, and Daal Makhani

Fish Curry Combo

CA\$20.99

Tender fish pieces in a mildly spiced curry sauce, served with steamed rice, Dal Makhani, Rice & Naan
