

Bombay House

2731 E Parleys Way 84109-1619 · +18019490222 · Updated: Jan 14, 2026

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APPETIZERS 5

Vegetable Samosa (g)	\$3.95
potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried	
Onion Bhaji	\$4.95
mildly spiced sliced onions, mixed in chickpea batter and deep fried	
Vegetable Pakora	\$4.95
seasoned mixed vegetables mixed with chickpea flour and deep fried	
Chicken Pakora	\$5.95
boneless chicken tenders seasoned and dipped in a chickpea batter and deep fried	
Assorted Snacks	\$7.95
vegetable samosa, onion bhaji, chicken pakora, and vegetable pakora	

SOUPS 2

Saag Shorba	\$3.50
delicious soup made from spinach, onions, tomatoes, and cream	
Mulligatawny	\$3.50
a south indian creation made with lentils, onions, potatoes, tamarind, and spices	

TANDOORI DISHES 4

Chicken Tikka	\$13.95
boneless chicken breast marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	
Lamb Boti Kabob	\$14.95
tender chunks of lamb marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	
Chicken Tandoori	\$12.95
boneless chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	
Shrimp Tandoori	\$16.95
jumbo shrimp marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	

CHICKEN 10

Chicken Tikka Masala	\$12.95
breast meat barbecued in tandoor oven, then cooked with bell pepper, onion, garlic, ginger, tomatoes, cream, and spices	

Raj's Chicken	\$12.95
boneless chicken batter fried and sauteed with mangos, onions, tomatoes, and spices	
Chicken Saag	\$12.95
boneless chicken cooked with spinach, onions, garlic, ginger, cream, and spices	
Bollywood Chicken	\$12.95
breast meat cooked with potatoes, pineapple, tomatoes, onions, garlic, ginger, coconut milk and spices	
Chicken Briyani	\$13.95
basmati rice cooked with chicken, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita.	
Chicken Coconut Kurma	\$12.95
boneless chicken cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	
Chicken Makhani	\$12.95
boneless tandoori chicken cooked with onions, garlic, ginger, tomatoes, cream, cashew nuts, and spices	
Chicken Curry	\$12.95
traditional dish cooked with boneless chicken, onions, garlic, ginger, tomatoes and curry spices	
Chicken Mushroom	\$12.95
boneless chicken cooked with mushrooms, tomatoes, garlic, ginger, onions, and spices	
Chettinad Kolee	\$12.95
south india preparation of chicken cooked with onions, potatoes, garlic, ginger, tomatoes, and spices	

LAMB 9

Lamb Boti Kabob Masala	\$13.95
boneless lamb barbecued in tandoor oven, then cooked with onions, garlic, ginger, tomatoes, cream, and spices	
Lamb Saag	\$13.95
boneless lamb cooked with spinach, onions, garlic, ginger, cream, and spices	
Rogan Josh	\$13.95
boneless lamb cooked with onions, garlic, ginger, tomatoes, ground cashews, cream and curry spices	
Lamb Mushroom	\$13.95
boneless lamb cooked with fresh mushrooms, tomatoes, onions, garlic, ginger, and spices	
Lamb Coconut Kurma	\$13.95
boneless lamb cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	
Lamb Curry	\$13.95
traditional dish cooked with boneless lamb, onions, garlic, ginger, tomatoes, and curry spices	
Lamb Vindaloo	\$13.95
boneless lamb cooked with potatoes, onions tomatoes, garlic, ginger, vinegar, and spices	
Lamb Briyani	\$14.95
basmati rice cooked with lamb, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita	

Chettinad Lamb	\$13.95
south india preperation of boneless lamb cooked with onions, garlic, ginger, tomatoes and spices.	

SEAFOOD 6

Shrimp Tikka Masala	\$14.95
shrimp barbecued in tandoor oven, then cooked with bell pepper, onions, tomatoes, garlic. ginger, cream, and spices	
Tezpur Pineapple Shrimp (new!)	\$14.95
shrimp cooked with pineapple, onions, garlic, ginger, tomatoes, coconut cream, and spices	
Shrimp Coconut Kurma	\$14.95
shrimp cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	
Shrimp Curry	\$14.95
traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes, and curry spices	
Fish Curry	\$16.95
halibut cooked with curry spices, onions, garlic, ginger coconut milk, and tamarind	
Shrimp Jalfrezi	\$14.95
cooked with bell pepper, tomatoes, onions, garlic, ginger and spices	

VEGETARIAN & VEGAN 22

Vegetable Masala	\$10.95
mixed vegetables, cooked with onions, garlic, ginger, tomatoes, cream, and spices	
Saag Aloo	\$9.95
spinach cooked with potatoes, onions, garlic, ginger, cream, and spices	
Malai Kofta	\$9.95
veggie balls deep fried and cooked with onions, tomatoes, cashew nuts, cream, and spices	
Mixed Vegetable Curry (v)	\$9.95
traditional dish cooked with mixed vegetables, onions, garlic, ginger, tomatoes, and spices	
Rajmah (new!) (v)	\$9.95
kidney beans cooked with onions, garlic, ginger, tomatoes and spices	
Daal Maharani (v)	\$9.95
lentils cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce	
Aloo Gobi (v)	\$9.95
potatoes and cauliflower cooked with onions, garlic, ginger, tomatoes, and spices	
Mattar Tofu (v)	\$9.95
tofu cooked with green peas, onions, garlic ginger, tomatoes, and spices	
Vegetable Briyani (v)	\$11.95
basmati rice cooked with mixed vegetables, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita	

Vegetable Coconut Kurma	\$10.95
mixed vegetables cooked with onions, tomatoes, cashew nuts, golden raisins, coconut milk, and spices	
Saag Paneer	\$10.95
spinach cooked with homemade cheese, onions, garlic, ginger, cream, and spices	
Baygan Bharta	\$10.95
roasted eggplant cooked with green peas, onions, herbs, spices, and a touch of cream	
Bombay Paneer	\$13.95
homemade cheese sauteed with onions, carrots bell pepper and spices served on a sizzling platter.	
Channa Raja (v)	\$9.95
garbanzo beans cooked with onions, garlic, ginger, tomatoes and spices to a mild sauce	
Yellow Daal (v)	\$9.95
whipped toor daal (yellow lentils) cooked with onions, tomatoes, and spices	
Aloo Mattar (v)	\$9.95
potatoes and green peas cooked with onions, garlic, ginger, tomatoes, and spices to a sauce	
Bhindi Aloo (v)	\$11.95
okra cooked with potatoes, onions, garlic, ginger, tomatoes, and spices	
Mushroom Mattar (v)	\$10.95
fresh mushrooms and green peas cooked with onions, garlic, ginger, tomatoes, and spices	
Paneer Masala	\$12.95
homemade cheese cooked with bell pepper, onions, garlic, ginger, tomatoes, cream and spices	
Kashmiri Rajmah (v)	\$9.95
kidney beans cooked with onions, garlic, ginger, tomatoes and spices	
Mushroom Jalfrazie (v)	\$10.95
fresh mushrooms and bellpepper cooked with onions, tomatoes, garlic, ginger and spices	
Tofu Vindaloo (v)	\$9.95
tofu cooked with potatoes, onions, tomatoes, garlic, ginger, vinegar and spices	

INDIAN FLAT BREADS 8

Naan (g)	\$1.95
(teardrop-shaped flat bread baked in tandoor (clay oven)	
Paratha (g)	\$2.50
(multi-layered whole wheat bread baked in the tandoor (clay oven)	
Onion Naan (g)	\$2.95
(indian bread with seasoned onions and baked in tandoor (clay oven)	
Peshawari Naan (g)	\$4.50
indian bread stuffed with a mix of coconut, raisins and cashews, and baked in tandoor (clay oven)	

Garlic Naan (g)	\$2.50
(teardrop-shaped white bread baked in tandoor (clay oven) with a touch of garlic)	
Tandoori Roti (g)	\$1.95
(round-shaped whole wheat bread baked in the tandoor (clay oven)	
Aloo Paratha (g)	\$3.50
(paratha, stuffed with mildly seasoned mashed baked potatoes, baked in tandoor (clay oven)	
Channa Roti	\$4.50
special gluten free bread made with chickpea flour and spices.	

ACCOMPANIMENTS 6

Papadam	\$2.95
wafers made from lentil flour and flavored with black pepper and cumin seed baked in tandoori oven	
Onion Salad	\$1.50
sliced onions, sliced hot peppers, and lemon seasoned with spices	
Mango, Mint, Or Tamarind Chutneys	\$1.50
condiment of fruit or vegetables, spices, and herbs blended together is chutney	
Cucumber Raita	\$2.95
a tangy mixture of cucumber, and spices mixed with fresh homemade yogurt	
Kachumbar	\$2.95
diced onion, tomato & cucumber mixed with cilantro, lemon juice and spices	
Basmati Rice	\$2.50
special aromatic long grain rice imported from india	

DESSERTS 4

Mango Ice Cream	\$3.95
favorite homemade indian ice cream made with indian mango pulp, vanilla and cream	
Gulab Jamun	\$2.95
a light pastry made from dry milk and flour, and soaked in thick sugary syrup garnished with coconut	
Kheer	\$2.95
cardamom-flavored rice pudding garnished with cashew nuts and golden raisins	
Kulfi	\$3.95
homemade indian ice cream with pistachios, cashew nuts, cardamom seeds and cream	