

Starters/Appetizers

VEGAN Vegetable Samosas 4.50	VEGAN Aloo Cashew Rolls 5.00
Crispy pastries stuffed with spiced potatoes and peas.	Potatoes mixed with spices in a herb cashew crust.
VEGAN Pakoras - Vegetable 4.50	Chicken 65 7.50
Vegetable fritters flavored with carom seeds.	Spicy, fried chicken. A South Indian specialty.
Pakoras - Chicken 5.50	Murgh Malai 7.50
Chicken fritters flavored with carom seeds.	Tender chicken marinated with cream cheese, pepper and cooked in the tandoor.
Papdi Chat 5.00	Fish Amritsari 7.50
Crispy chips with potato and chick peas salad, tamarind and cummin yogurt.	Spicy, deep fried tilapia fish. A North Indian specialty.
With Samosa 6.00	Karavalli Shrimp 8.00
VEGAN Aloo Bhaja 4.50	Goan Curried Mussels 8.00
Crispy potato skins mixed with spices and herbs.	Mussels cooked with fresh coconut curry, lime, tomato and ginger.
Mirch Paneer Tikka 7.50	Bombay Crab Cakes 7.50
Grilled paneer sautéed with spices, sweet peppers and onion.	Delicious crab cakes served with a special sauce.
Lahsuni Paneer Tikka 7.50	Tandoori Assorted Appetizer 12.00
Grilled Tandoori Paneer flavored with peppers, garlic and spices.	Assortment of Seekh Kabab, Chicken Tikka and Tandoori Shrimp.
Vegetarian Assorted Appetizer 8.00	
Samosas, assorted Vegetable Pakoras and Paneer Pakoras.	

Soups / Salads / Condiments

Tomato Soup 3.50 - Soup of the Day 3.50 - Mulligatawny 3.50 (with chicken 4.00)

Kachumber Salad 3.00
Diced cucumber, tomatoes, onions, green peppers.
Green Salad 4.00
Sliced cucumbers, tomatoes, onions, green peppers, iceberg lettuce with dressing.
Raita 2.50
Cool whisked yogurt, cucumbers, onions, tomatoes, flavored with roasted cumin.
Boondi Raita 3.00
Golden fried pearls of chick pea batter in fresh whipped yogurt.
Papadum 3.00
Sun dried lentil pancakes served roasted or fried.
Mixed Vegetables Pickle 1.50
Mango Chutney 1.50
A sweet and spicy chutney made from mango.

If you are new to Indian cuisine or want a full meal Bombay style.... follow the:

Chef's Recommendations

Taste of Bistro (for 2) 42.00
Includes Vegetable Samosas, Tandoori Chicken, Salmon Tikka, Tandoori Prawn, Lamb Korma, Saag Paneer, Chicken Tikka Masala, Onion Kulcha, Pilaf Rice, Kachumber Salad, Rasmalai or Mango ice cream.
Bistro's Vegetarian Sampler (for 1) 16.00
Vegetable Samosa, Spinach Pakoras, Saag Paneer, Malai Kofta, Dal Bukhara, Roti, Pilaf Rice, Kachumber Salad, Raita, Gulab Jamun or Kheer (rice pudding).

All items on our menu are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tandoori Grill

The tandoor is a pit oven, made from choice clays and natural binding agents. All meats, poultry and seafood stay immersed in special marinades over long periods, then are skewered and broiled on charcoal in the tandoor.

We serve Halal meat.

Bharwaan Aloo Kabab 11.00 Potato barrels stuffed with sautéed onions, nuts, and cheese, grilled in tandoor and served with a creamy sauce.	Lucknowi Seekh Kabab 13.50 Minced lamb Kababs infused with ginger, green chili and cilantro.
Lahsuni Paneer Tikka 11.00 Grilled Tandoori Paneer flavored with papper, garlic and spices.	Muradabadi Boti Kabab 14.50 Tender lamb medallions marinated in yogurt, ginger and garlic.
Tandoori Chicken (half) 10.00 Chicken marinated in yogurt, ginger, garlic, lemon juice, spices and herbs.	Sikandari Raan 18.00 Boneless leg of lamb cooked with spices on a slow fire, flamb'e, served on a sizzler.
Chicken Tikka 13.50 Cubes of chicken breast marinated in yogurt, saffron and herbs.	Tandoori Shrimps 16.00 Select, white jumbo prawns enhanced with garlic-ginger sauce, lemon juice and yogurt.
Murgh Malai Kabab 13.50 Boneless chicken marinated in cream cheese, sour cream, cilantro and black pepper.	Salmon Tikka 14.50 Salmon, marinated with ginger-garlic herbs and spices.
Bombay Mixed Grill 15.00 An exciting array of tandoori specialities: tandoori chicken, chicken tikka, boti kabab, seekh kabab and shrimp tikka with naan.	Noor-e-Mahi 14.50 Mahi Mahi fish marinated with ginger-garlic, herbs and spices.

Breads From The Tandoor

Naan 2.00 Fine Flour bread.	Roti 2.00 Whole wheat bread.
Lachedar Paratha 3.50 Layered whole wheat bread baked to perfection.	Aloo Paratha 3.50 Whole wheat, stuffed with potatoes, peas and herbs.
Onion Kulcha 3.50 Fine floured, stuffed with onions and herbs then baked to perfection.	Paneer Kulcha 3.50 Fine floured, stuffed with paneer and herbs then baked to perfection.
Peshawari Naan 3.50 Buttered, fine floured, stuffed with nuts and raisins then baked to perfection.	Keema Naan 3.50 Fine floured, stuffed with ground lamb, ginger and cilantro.
Cheese Naan 3.50 Fine flour bread infused with cheese then baked to perfection.	Garlic Naan 3.50 Fine flour bread infused with seasoned garlic then baked to perfection.
Jalapeno Naan 3.50 Fine flour bread infused with cheese and jalapeno then baked to perfection.	Assorted Bread Basket 7.00 Onion Kulcha, Aloo Paratha, Naan.

Rice

We serve Halal meat.

Mattar Pilaf 3.00 Basmati rice and green peas, fragrantly flavored.
Bombay Biryani Basmati rice with blend of spices, cooked with your choice of vegetables or meats, served with Raita.
Vegetable \$10.50 Chicken \$13.00 Lamb \$14.00 Shrimp \$15.00

Kid's Corner

Chicken Fingers 5.00 Tender fried chicken served with potato pakoras.
Baby Naan 2.50 Small naan stuffed with cherries and raisins.

House Specialties

Comes with a serving of Basmati rice and your choice of one vegetable side:
Dal Bukhara, spiced potatoes, stir-fry vegetables or cream of spinach.

We serve Halal meat.

Paneer Chili	11.50
Homemade cheese simmered in our chili sauce, sautéed with green and red bell pepper. A spicy treat.	
Paneer Pasanda	11.50
Home made cheese stuffed with nuts and spices, shallow fried and cooked in Pasanda sauce.	
Chili Chicken	13.00
Boneless chicken simmered in our chili sauce and sautéed with bell peppers.	
Chicken Tikka Jalfrazie	14.00
Boneless chicken cooked in the tandoor, finished with bell peppers and onions.	
Khuroos-e-Tursh	14.00
Chicken breast stuffed with sautéed spinach, mushrooms, onion, cheese, served with mughlai sauce.	
Coriander Salmon	14.00
Salmon rubbed with Indian spices and herbs, grilled in the tandoor.	
Goan Fish Curry	14.00
A specialty of Goa. Fish cooked in coconut milk with mustard seeds, curry leaves and tamarind.	
Mutton Curry	15.00
A classic Indian curry cooked with goat meat (on bone) in a rich onion based sauce.	
Rack of Lamb	17.00
Tender lamb delicately spiced and marinated with yogurt, ginger-garlic, Indian herbs - roasted on charcoal.	
Lamb Chop Masala	17.00
Lamb chops marinated with ginger, garlic, herbs, yougurt, spices and cooked with cilantro-onion based sauce.	
Lamb Tenderloin	17.00
Lamb tenderloin marinated with ginger, garlic, and mild spices, skewered in tandoor.	
Khyberi Ghost	15.00
Succulent lamb pieces marinated with a special sauce and slow cooked to perfection.	

Curry

Served With Steamed Basmati Rice.

We serve Halal meat.

Bombay Chicken Curry	12.00
Chicken sautéed in an onion and tomato gravy.	
Bombay Shrimp Curry	14.50
Shrimp sautéed with carom seeds in an onion and tomato gravy.	
Konkan Shrimp Curry	14.50
Shrimp cooked in a spicy coastal style coconut curry.	
Korma	
Your choice of meats cooked in a mild aromatic sauce.	
Chicken 13.50 Lamb 14.50 Beef 14.50	
Tikka Masala	
Cream of tomato sauce with herbs and spices.	
Chicken 13.50 Lamb 14.50 Beef 14.50	
Saag	
Spinach tempered with garlic and onion flavor.	
Chicken 13.50 Lamb 14.50 Salmon 14.50 Shrimp 15.00	
HOT Vindaloo (Hot)	
A Goan "hot" curry with red chili and vinegar.	
Chicken 13.50 Lamb or Beef 14.50 Shrimp 15.50	
Kadai	
Stir-fried with tomatoes, bell peppers, onions and spices.	
Chicken 13.50 Lamb 14.50 Beef 14.50 Shrimp 15.00	
Roganjosh	14.00
The perfect lamb curry from the valley of Kashmir.	

Vegetables

Served with steamed Basmati rice.

Dal Bukhara	9.00
Black lentils and beans, slow cooked with onions, tomatoes and cream.	
Punjabi Chana Masala	9.50
Chickpeas simmered in fresh tomato, onions and spices.	
Baingan Bharta	9.50
Eggplant sautéed with onions, tomatoes and ginger.	
Navratan Korma	9.50
A mix of nine garden vegetables and nuts cooked in a rich cashew nut sauce.	
Malai Kofta	10.00
Vegetable dumplings stuffed with nuts and raisins, served in a mild creamy sauce.	
Saag Paneer	9.50
Chunks of cheese and spinach sautéed with a touch of cream and curry sauce.	
Bhindi Masala	9.50
Fresh okra sautéed with onions, garlic and tomatoes.	
Aloo Gobhi	9.50
Fresh cauliflower and potatoes, cooked dry with onions, tomatoes and cumin seed.	
Aloo Baigan	9.50
Fresh eggplant sautéed with potatoes and a touch of curry sauce.	
Mattar Paneer	9.50
Chunks of fresh homemade cheese, with peas, in onion and tomato sauce.	
Lucknowi Paneer Bhujia	11.50
Crumbled cottage cheese cooked with onion, tomatoes and peas.	
Paneer Makhni	11.00
Chunks of cheese simmered in creamy tomato sauce.	
Paneer Do Piazza	11.00
Chunks of cheese and onions cooked in a smooth onion gravy.	
Shabnam Curry	9.50
Mushroom and green peas cooked with onions and tomato gravy.	
Vegetable Coconut Curry	9.50
Mix vegetables cooked in fresh coconut curry sauce.	
Vegetable Jalfrazie	9.50
Fresh vegetables, stir-fried with herbs and spices.	

Beverages

Mango Lassi	3.50	Hot Tea	2.00
Sweet Lassi	3.00	Indian Tea	3.00
Soft Drinks	2.00	Evian Spring Water	3.00
Coffee	2.00	St. Pelligrino	4.00
Ice Tea	2.00	Mango Maaza	3.00
Pomegranate Green Tea	4.00	Juices	3.00
Ceylon Mango Tea	4.00	Orange, Cranberry, Apple.	

Desserts

Rasmalai	4.00	Kheer	4.00
Sponge of homemade cream cheese in reduced milk, almond and pistachios.		Traditional Indian rice pudding from milk, raisins and nuts.	
Gulab Jamun	4.00	Gajar Halwa	4.00
Homemade pastry deep-fried balls soaked in saffron flavored honey syrup served warm.		Carrot pudding garnished with pistachios and sliced almonds.	
Mango Ice Cream/Pistachio Kulfi/Kesar Ice Cream	4.00	Imperial Chocolate Cake	7.00
Exotic ice cream from reduced milk.		Layers of chocolate cookie crust, fudge brownie, chocolate mousse, chocolate cake and chocolate icing.	
Mango Cheese Cake	6.00	Vanilla Flan	4.00
Refreshing mango cheesecake, light and fluffy. Perfectly balances the spiciness of the food. Served with a smooth mango sauce topping.		Silky textured, vanilla flavored flan with caramel sauce.	