

LA ENTREE / STARTERS

1.	Chicken Tikka - 6 pcs (Succulent chicken pieces marinated in yoghurt & spices)	\$11
2.	Garlic Chicken Tikka - 6 pcs (Succulent chicken pieces marinated in garlic & spices)	\$11
3.	Sheek Kabab (Spiced Lamb Sausages cooked in the Tandoori Oven)	\$11
4.	Vegetable Samosa - 2 pcs (Potato filled pastry & fried)	\$5
5.	Chicken Lolipops - 5 pcs (Chicken drums in DA BOMBAY BBQ Special marinate & fried)	\$13

POULTRY (Boneless Chicken curry served with Rice)

6.	Butter Chicken (BBQed with Indian spices in rich creamy nutty tomato gravy)	\$13
7.	Mango Chicken (Cooked in DA BOMBAY BBQ Special Mango gravy)	\$13
8.	Chicken Tikka Masala (Delicious DA BOMBAY BBQ Special in onion & tomato gravy)	\$13
9.	Chicken Saagwala (Cooked with spinach, herbs & spices)	\$13
10.	Chicken Vindaloo (Traditional Goan spicy gravy)	\$13
11.	Chicken Madras (Cooked in a creamy coconut gravy with spices)	\$13
12.	Chicken Korma (Cooked in a creamy cashew nut gravy)	\$13

MEADOWS (Boneless Lamb curry with rice)

13.	Lamb Saagwala (Cooked with spinach, herbs & spices)	\$13
14.	Lamb Roganjosh (Cooked with Dill, Tomato & Onion)	\$13
15.	Lamb Korma (Cooked in a creamy cashew nut gravy)	\$13
16.	Lamb Vindaloo (Traditional Goan spicy gravy)	\$13
17.	Lamb Madras (Cooked in a creamy cashew nut gravy)	\$13

FARMERS FIELD

18.	Butter Paneer (Diced cottage cheese cooked in a rich creamy tomato gravy)	\$12
19.	Butter Veges (Diced vegetables cooked in a rich creamy tomato gravy)	\$12
20.	Paneer Saagwala (Diced cottage cheese cooked harmoniously with spinach & herbs)	\$12
21.	Aloo Saagwala (Diced potato cooked harmoniously with spinach & herbs)	\$12
22.	Chana Masala (Chick peas cooked in onion and tomato gravy with spices)	\$11
23.	Aloo Mutter (Potato and peas cooked in an onion and tomato gravy)	\$11
24.	Vegetable Korma (Diced veges cooked in a creamy cashewnut gravy with spices)	\$11
25.	Bombay Potato Curry (Potato cooked in a creamy nut gravy)	\$11
26.	Tadka Dal or Dal Makhani (Yellow lentil tempered with garlic, mustard seed & curry leaves)	\$11

RICE PREPARATIONS

27.	Prawn Biryani	\$20
28.	Vegetable Biryani	\$16
29.	Bombay Biryani (Chicken, Lamb or Mixed Vegetables) (Your choice of meat cooked harmonously with rice & spices)	\$17

DA BOMBAY BBQ SPECIALS

30.	Butter Prawns	\$17
31.	Prawn Masala or Prawn Vindaloo	\$17
32.	Goan Prawn Curry (Traditional Goan Coconut gravy)	\$17
33.	Chicken Safaedi (Cooked in Royal white gravy)	\$15
34.	Lamb Safaedi (Cooked in Royal white gravy)	\$15
35.	Chicken or Lamb Xacuti (Cooked in Roasted Coconut gravy)	\$15
36.	Chicken or Lamb Achari (Cooked in pickled gravy)	\$15
37.	Kadai Chicken (Cooked with onions and capsicum)	\$15