

LA ENTREE / STARTERS

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

POULTRY

(Boneless Chicken curry served with Rice)

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



Come Hungry And Relish The Taste

PARTY & TELEPHONE ORDERS ACCEPTED

MEADOWS

(Boneless Lamb curry with rice)

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

INDIAN BREADS

Garlic Naan or Paratha	\$2.50
Mince Naan	\$5

SIDES & BREADS

Raita (Yoghurt with diced Veges)	\$2.50
Papadom (2 Pieces)	\$1

RICE PREPARATIONS

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

DA BOMBAY BBQ SPECIALS

Butter Prawns	\$17
Prawn Masala or Prawn Vindaloo	\$17
Goan Prawn Curry (Traditional Goan Coconut gravy)	\$17
Chicken Safaedi (Cooked in Royal white gravy)	\$15
Lamb Safaedi (Cooked in Royal white gravy)	\$15
Chicken or Lamb Xacuti (Cooked in Roasted Coconut gravy)	\$15
Chicken or Lamb Achari (Cooked in pickled gravy)	\$15
Kadai Chicken (Cooked with onions and capsicum)	\$15

FARMERS FIELD

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