

POPULAR INDIAN DISHES

Vegetable Dishes

MIXED VEGETABLE CURRY	£10.25	BOMBAY POTATO	£10.25
MIXED INDIAN VEGETABLE CURRY	£10.25	ALOO CHANNA	£10.25
ALOO GOBI	£10.25	AUBERGINE & POTATO	£10.25
MUSHROOM BHOONA	£10.25	SPINACH BHAJI	£10.25
SAAG PANEER	£10.25	DAAL CURRY (TARKA)	£10.25
MUTTUR PANEER	£10.25	PANEER KARAHAI	£10.25

All vegetable dishes are available as side dishes at £8.95

European Dishes

SIRLOIN STEAK	£18.95	CHICKEN SALAD	£14.95
FRIED SCAMPI	£18.95	HADDOCK & CHIPS	£14.95
CHICKEN MARYLAND	£14.95		

All european dishes are served with salad and french fries

Goanese Dishes

GOANESE DISHES WITH PRAWNS	£14.95	CHICKEN TIKKA & KING PRAWNS	£18.95
Chunky pieces of haddock deep fried in batter then cooked in yoghurt, coconut and fresh green chillies, prawns, herbs and spices.		PARSEE FISH	£14.95
CHICKEN TIKKA WITH PRAWNS	£14.95	Chunky pieces of haddock deep fried in batter then cooked in yoghurt, coconut and fresh green chillies, herbs and spices, slightly sweet, sour and hot	
GOANESE & KING PRAWNS	£18.95	Also available with Prawns (add £4.95 supplement)	

Biryani Dishes

CHICKEN BIRYANI	£12.95	CHICKEN TIKKA BIRYANI	£15.95
LAMB BIRYANI	£13.95	CHICKEN TIKKA & KING PRAWN BIRYANI	£18.95
PRAWN BIRYANI	£13.95	LAMB TIKKA BIRYANI	£16.95
VEGETABLE BIRYANI	£11.25	BOMBAY MIX INDIAN PILAU	£17.95
KING PRAWN BIRYANI	£18.95		

Chicken Dishes

CHICKEN CURRY	£11.50	CHICKEN BHUNA	£11.95
CHICKEN TIKKA CURRY	£13.95	CHICKEN MADRAS	£11.95
CHICKEN & PINEAPPLE CURRY	£11.95	CHICKEN DOPIAZA	£11.95
CHICKEN PATIA	£11.95	CHICKEN DANSAC	£11.95
CHICKEN & MUSHROOM CURRY	£11.95	CHICKEN VINDALOO	£11.95
		CHICKEN SPINACH	£11.95

Seafood Dishes

KING PRAWN CURRY	£18.95	PRAWN CURRY	£14.95
KING PRAWN PATIA	£18.95	PRAWN BHUNA	£14.95
KING PRAWN BHUNA	£18.95	PRAWN PATIA	£14.95

Lamb Dishes

LAMB CURRY	£12.95	LAMB DANSAC	£12.95
LAMB TIKKA CURRY	£14.95	LAMB MADRAS	£12.95
LAMB BHUNA	£12.95	LAMB VINDALOO	£12.95
LAMB PATIA	£12.95	LAMB METHI GOSHT	£12.95
LAMB & MUSHROOM CURRY	£12.95		

Tandoori Accompaniments

PLAIN NAN	£5.95	CORIANDER & GARLIC NAN	£7.25
GARLIC NAN	£6.50	TANDOORI PARATHA	£4.25
VEGETABLE NAN	£7.25	TANDOORI CHAPATI	£3.25
PESHWARI NAN	£7.25		
MINCE NAN	£7.25		

Rice

FRIED RICE	£5.25	GARLIC PILAU	£5.75
BOILED RICE	£4.95	TOMATO AND CORIANDER	£5.75
ONION & MUSHROOM PILAU	£5.75	SPECIAL PILAU RICE	£5.75
VEGETABLE PILAU	£5.75	ZANZIBAR PILAU (FRESH FRUIT)	£5.75
PINEAPPLE PILAU	£5.75	LEMON PILAU	£5.75
CASHEW & LEMON PILAU	£5.75	KEEMA PILAU	£4.75
CHANNA PILAU	£5.75		

We serve only the finest tilde long grain basmati rice for over 35 years!

Accompaniments

CHAPATI	£2.25	RAITA	£2.45
SPECIAL CHAPATI	£2.45	MANGO CHUTNEY	£2.45
GARLIC CHAPATI	£2.45	POPPADOM	£1.50
PARATHA	£4.00	SPICED ONIONS	£2.45
VEGETABLE PARATHA/ PESHWARI PARATHA	£5.00	MIXED PICKLE	£2.45
MINCE PARATHA/ GARLIC PARATHA	£5.00	FRENCH FRIES	£5.00

LUNCH

OPEN FOR LUNCH 7 DAYS A WEEK
12 NOON - 3.45PM
(Last orders 3.30pm)

SUNDAY BRUNCH

12 NOON - 3.45PM
(Last orders 3.30pm)

PRE THEATRE

AVAILABLE MONDAY - FRIDAY
4PM - 5.45PM
(Last orders 5.30pm)



4 Lower Auchingramont Road
Hamilton ML3 6HW

Telephone 01698 420 808

Telephone 01698 286 957

Telephone 01698 451 517

Sunday to Thursday | Friday & Saturday
12 noon – 10.00pm | 12 noon – 10.30pm

CHILD PORTIONS
DEDUCT £2.00 FROM MENU PRICES

ALLERGENS

If you suffer from any allergies, please inform a member of staff before placing your order and we will try to accommodate you as best as possible.

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TAKE AWAY &
HOME DELIVERY

MENU

ESTABLISHED 1990



BOMBAY COTTAGE Restaurant has been trading in Hamilton for the past 35 years. We are the original and do not have any other restaurants or takeaways in Scotland. All our dishes are freshly prepared and delivered from our restaurant.

Do not accept any imitations.

YOUR ENJOYMENT
IS OUR RESPONSIBILITY

Sunny Singh



www.indianrestauranthamilton.co.uk

THE Bombay COTTAGE

TAKE AWAY & HOME DELIVERY MENU

Starters

PAKORA	£6.75	MUSHROOM CHATTE	£7.25
MUSHROOM PAKORA	£7.25	VEGETABLE SAMOSA	£6.95
CAULIFLOWER PAKORA	£7.25	MINCE SAMOSA	£7.50
CHICKEN PAKORA	£8.25	GARLIC MUSHROOMS	£7.25
CHILLI CHICKEN PAKORA	£8.25	GARLIC PRAWNS	£7.50
FISH PAKORA	£8.25	GARLIC KING PRAWNS	£11.95
MIXED PAKORA	£8.25	CHILLI MUSHROOMS	£7.25
ONION BHAJI	£7.25	CHILLI PRAWNS	£7.50
PRAWN BOMBAY POORI	£7.50	CHILLI KING PRAWNS	£11.95
CHICKEN BOMBAY POORI	£7.50	CHILLI CHICKEN TIKKA	£8.25
CHANNA BOMBAY POORI	£6.75	CHILLI CHICKEN WINGS	£8.25
CHICKEN TIKKA BOMBAY POORI	£8.50	PRAWN COCKTAIL	£6.75
KING PRAWN BOMBAY POORI	£11.95	BOMBAY PRAWN COCKTAIL	£7.50
CHICKEN & KING PRAWN POORI	£11.95		

All Bombay Dishes are sweet and sour.

Tandoori Starters

CHICKEN TIKKA	£7.95	CHICKEN TANDOORI	£8.25
CHICKEN CHATTE	£6.50	On the bone	
Drumsticks of chicken on the bone		LAMB TIKKA	£8.95
BOMBAY CHICKEN		SEEKH KEBAB	£7.95
CHATTE sweet & sour	£7.25	MIXED TANDOORI	
TANDOORI KING PRAWN	£11.95	STARTER	£10.95
TANDOORI LAMB CHOPS	£11.95		

Sizzling Platters

CHICKEN CHINNIE	£14.95	KEEMA TAVA	£14.95
Pan fried chicken fillet cooked with sliced capsicums, onion and beansprouts with a fusion of dark soya sauce and fresh coriander		Minced lamb pan fried with onions, fresh ginger, sliced peppers, peas and fresh green chilli with a touch of chilli sauce	
PUNJABI JAIPUR	£14.95	CHICKEN SYRAH	£14.95
Chunky bite sized pieces of malai chicken cooked with Punjabi spices and added pepper, mushroom in rich bhoona sauce		Cooked with fresh ginger, garlic, spring onions, cumin and cinnamon mixed with chilli sauce and green chilli giving it a very "hot" strength!	
CHICKEN SALSA	£14.95	CHICKEN CHANNA	£14.95
Pan fried chicken breast mixed with Mexican chilli sauce, onions and a touch of Punjabi spices giving it strong spicy taste.		Tender pieces of chicken cooked with chickpeas, green chillies and fresh Punjabi masalas for that extra bite	
CHICKEN SHIRAZ	£14.95		
Pan fried chicken cooked with onions & curried mince with a touch of new age shiraz red wine. A must for the connoisseur.			

Bombay Cottage Specialities

JALFREZI CHICKEN	£14.95	CHICKEN TIKKA GARAM MASALA	£14.95
A mild dish cooked with tikka style chicken with mushrooms, mild spices, fresh cream, ground cashew nuts and almonds		Tender chicken prepared tikka style and cooked with butter and a blend of warm spices giving an excellent dish of medium to hot strength	
BUTTER CHICKEN	£14.95	MARA	£14.95
Tender pieces of boneless breast deep fried in traditional Indian butter, cooked in a unique blend of spices and rich sauce.		First barbecued then cooked in strong sauce with fresh Indian vegetables. Includes fresh green chillies, tomatoes, onions, herbs and spices. Choice of lamb/chicken tikka	
CHICKEN MALAI MASALA	£14.95	CHICKEN SHIMLA	£14.95
Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of tandoori masala sauce		CHICKEN & KING PRAWN SHIMLA	£18.95
MAKHANI MASALA	£14.95	Chunks of chicken cooked in a thick bhoona sauce with green peppers, mushrooms, king prawns, onions and garnished with fresh coriander	
Chicken or lamb tikka pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh cream, herbs and spices. Medium Strength		SOUTH INDIAN CHILLI CHICKEN	£14.95
CHICKEN TIKKA SUSHI	£14.95	Spicy dish cooked with bite sized pieces of chicken, garlic, chilli sauce and a mixture of Indian spices	
Cooked with vintage port, fresh creamed coconut, sultanas and sundried fruit in a creamy sauce with pineapples		LAMB PADEENA	£14.95
CHARDONNAY CHASNI	£14.95	Marinated lamb tikka simmered in garlic and mint with added yogurt and mild spices giving a tangy taste	
A tangy sweet and sour dish cooked with New World Chardonnay wine, lightly spiced with added fresh herbs and a wedge of lemon in a creamy sauce, choice of chicken/lamb tikka		LAMB MUSSALUM & LADYFINGERS	£14.95
JAIPURI JEERA	£14.95	Lamb cooked with Punjabi spices and fresh okra	
A traditional dish from the orange city of Jaipur, India. Chicken tikka pieces with sliced peppers and mushrooms			

Tandoori Sizzling Platters

MALAI CHICKEN TIKKA	£16.95	TANDOORI MIXED GRILL	£26.95
CHICKEN TIKKA	£16.95	TANDOORI CHICKEN (ON THE BONE)	£17.95
LAMB TIKKA	£17.95	TANDOORI LAMB CHOPS	£19.95
TANDOORI KING PRAWN	£26.95		
SEEKH KEBAB (MINCE)	£16.95		

All Tandoori dishes are served with side salad, rice and curry sauce.

Traditional Style Dishes

TANDOORI MASALA

Cooked in a cast iron Karahi with yogurt, peppers, onions, slightly hot sauce, fresh herbs and spices

LEMON MASALA

Made with chunks of fresh lemons, sliced green pepper, onion in a rich spicy masala sauce, dressed with coriander

PUNJABI MASALA

Prepared in a curry sauce with green peppers, delicately flavoured with Punjabi herbs and spices

BALTI GOSHT

Combined with fresh chopped peppers, onions, tomatoes, various herbs and ground spices

ROGAN JOSH

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs. Served in a Karahi

REZAL-LA

a hot spicy, tangy sauce made with fresh green chillies, fresh herbs and spices. Served in Karahi. A slightly hot dish

ACHARI GOSHT

A strong, spicy dish, slightly sour, cooked with tangy pickle, fresh green chillies and a wedge of lemon

CEYLONESE CURRY

A fiery hot curry with lemon, fresh green chillies, creamed cocnut, herbs and spices

Classic Kormas

CEYLONESE KORMA

By far the most popular Korma dish. Cooked with creamed coconut, fresh cream, mild spices and freshly pureed tomatoes

BOMBAY COTTAGE SPECIAL KORMA

A mild dish cooked with pureed plum tomatoes, fresh cream, ground cashew nuts and yogurt, topped with flaked almonds, pistachio nuts and sun-dried fruit

PASANDA

Mildly cooked in a sauce using yogurt, ground cashew nuts, fresh cream and topped with almond flakes

GURKA KORMA

Another popular korma, cooked with mild spices, fresh chopped fruit and fresh cream

KASHMIRI KORMA

Cooked with mild spices and fresh cream and a touch of coconut cream with a choice of pineapple or mango giving a distinctly rich creamy taste

NAWABI

A special dish from the Mogul area of India. A mild dish cooked with ground cashew nuts, fresh cream, sun-dried fruits and topped with crushed pistachio nuts and flaked almonds

CHASNI

A tangy sweet and sour dish, cooked with fresh cream, lightly spiced and cooked with lemon

SALI BOLTI

Cooked with sundried apricots, fresh cream and mild spices

All the above dishes are cooked in a traditional style and are available with the following:

INDIAN/MIXED VEGETABLE	£10.25	LAMB	£12.95
CHICKEN	£11.50	PRAWN	£13.95
CHICKEN TIKKA	£13.95	LAMB TIKKA	£14.95
CHICKEN & PRAWN	£13.95	KEEMA (MINCED LAMB)	£12.95
CHICKEN TIKKA & KING PRAWN	£18.95	CHICKEN TIKKA & PRAWN	£14.95
KING PRAWN	£18.95	MIXED TANDOORI	£15.95

Masandis

First barbecued over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast iron Karahi. A slightly hot dish.

CHICKEN TIKKA	£14.95	CHICKEN TIKKA & KING PRAWN	£18.95
LAMB TIKKA	£15.95	LAMB TIKKA & KING PRAWN	£18.95
KING PRAWN	£18.95		