



THE BOMBAY COTTAGE

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SUNDAY BRUNCH MENU

••• PURVEYORS OF FINE INDIAN CUISINE SINCE 1990 •••

3 COURSE LUNCH
SUNDAY BRUNCH

STARTERS

VEGETABLE PAKORA • CHICKEN PAKORA • ONION BHAJI • MUSHROOM CHAAT
• GARLIC MUSHROOMS • 2 POPPADUMS AND SPICED ONIONS • CHILLI WINGS
CHICKEN CHAAT • PRAWN COCKTAIL

MAIN MEALS

MALAI MASALA

Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of tandoori masala sauce.

TANDOORI MASALA

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

BALTI GOSHT

Cooked with fresh chopped green peppers, onions, tomatoes, various herbs and ground spices. A unique eating experience to tingle the taste buds.

PASANDA

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

CHASNI

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

ALL THE ABOVE DISHES ARE AVAILABLE IN LAMB OR CHICKEN OR PRAWNS AND VEGETABLES, AND SERVED WITH A CHOICE OF FRIED RICE, NAN OR TWO CHAPATTIS. SPECIAL NANS £2.50 EXTRA. DISHES CAN BE MADE TIKKA STYLE FOR £1.95

TANDOORI DISHES

CHICKEN TIKKA • LAMB TIKKA • MALAI CHICKEN TIKKA

All served with rice, salad and curry sauce. Special sauces £1.95 extra.

WESTERN DISHES

CHICKEN MARYLAND • SIRLOIN STEAK • FRIED HADDOCK

All the above dishes are served with French fries and salad.

SWEETS

CLASSIC VANILLA ICE CREAM
HOT CARAMEL SHORTCAKE SERVED WITH WHIPPED CREAM
COFFEE SERVED WITH MINTS

£15.95

No service charge. Food can be boxed to take home for an additional 95p

3 COURSE LUNCH
CONNOISSEURS BRUNCH

TO START

VEGETABLE PAKORA • CHICKEN TIKKA PAKORA • CHILLI PRAWNS • VEG SAMOSA
PUNJABI PRAWN POORI • 2 POPPADOMS AND SPICED ONIONS & MANGO CHUTNEY
SPICY OR SWEET & SOUR CHICKEN POORI • CHILLI CHICKEN TIKKA • MUSHROOM CHATT
PRAWN COCKTAIL

MAIN COURSE

CHARDONNAY CHASNI SPECIAL

A tangy sweet and sour dish cooked with New World Chardonnay Wine, lightly spiced with added fresh herbs and a wedge of lemon served in a creamy sauce.

CHICKEN MALAI MASALA

Cooked in a mild sauce prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of masala sauce.

CHICKEN TIKKA SHIMLA

Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

CHICKEN SALSA

Pan fried chicken breast mixed with Mexican chilli sauce, onions and a touch of Punjabi spices giving it a strong spicy taste.

CHICKEN CHILLI

Spicy dish cooked with bite size pieces of chicken, garlic, chilli sauce and a mixture of Indian Spices.

LAMB MASSANDER

First barbequed 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.

LAMB PADEENA

Marinated lamb simmered in garlic and mint with added yoghurt and mild spices giving a tangy taste.

CHICKEN CHINNIE

Pan fried chicken fillet cooked with sliced capsicums, onions and bean sprouts with a fusion of dark soya sauce and fresh coriander.

ALL THE ABOVE DISHES ARE SERVED WITH A CHOICE OF FRIED RICE, PESHWARI NAN, GARLIC NAN OR 2 SPECIAL CHAPATIES.

TANDOORI SIZZLING SPECIALITIES

CHICKEN TIKKA • CHICKEN MALAI • LAMB TIKKA • LAMB CHOPS • TANDOORI CHICKEN

All tandoori dishes are served with salad, fried rice and curry sauce. (Special sauces from £1.95)

TO FINISH

ICE CREAM • ORANGE/LEMON SORBET •
HOT CHOCOLATE FUDGE CAKE SERVED WITH WHIPPED CREAM
COFFEE SERVED WITH MINTS • ENGLISH BREAKFAST TEA

£17.95

No service charge. Food can be boxed to take home for an additional 95p