POPULAR INDIAN DISHES

Vegelable Dishes _

MIXED VEGETABLE CURRY	£10.25	BOMBAY POTATO	£10.25
MIXED INDIAN		ALOO CHANNA	£10.25
VEGETABLE CURRY	£10.25	AUBERGINE & POTATO	£10.25
ALOO GOBI	£10.25	SPINACH BHAJI	£10.25
MUSHROOM BHOONA	£10.25	DAAL CURRY (TARKA)	£10.25
SAAG PANEER	£10.25	PANEER KARAHI	£10.25
MUTTUR PANEER	£10.25		2.0.20

All vegetable dishes are available as side dishes at £8.95

European Disbes _____

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

Gonnese Disbes _____

GOANESE DISHES WITH PRAWNS	£14.95	CHICKEN TIKKA & KING PRAWNS	£18.9
Chunky pieces of haddock fried in batter then cooked yoghurt, coconut and fresh chillies, prawns, herbs and CHICKEN TIKKA WITH PRAWNS	in ngreen	PARSEE FISH Chunky pieces of haddock fried in batter then cooked yoghurt, coconut and frest chillies, herbs and spices, sweet, sour and hot	l in h green
GOANESE & KING PRAWNS	£18.95	Also available with Prawns (add £4.95 supplement)	

Binyani Dishes _____

CHICKEN BIRYANI	£12.95	CHICKEN TIKKA BIRYANI	£15.95
LAMB BIRYANI	£13.95	CHICKEN TIKKA & KING	
PRAWN BIRYANI	£13.95	PRAWN BIRYANI	£18.95
VEGETABLE BIRYANI	£11.25	LAMB TIKKA BIRYANI	£16.95
KING PRAWN BIRYANI	£18.95	BOMBAY MIX	
		INDIAN PILAU	£17 95

Chicken Disbes____

CHICKEN CURRY	£11.50	CHICKEN BHUNA	£11.95
CHICKEN TIKKA CURRY	£13.95	CHICKEN MADRAS	£11.95
CHICKEN &		CHICKEN DOPIAZA	£11.95
PINEAPPLE CURRY	£11.95	CHICKEN DANSAC	£11.95
CHICKEN PATIA	£11.95		
CHICKENTANA	211.75	CHICKEN VINDALOO	£11.95
CHICKEN &			
MUSHROOM CURRY	£11.95	CHICKEN SPINACH	£11.95
	~		

Senfood 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

Loumb Disbes _____

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		

Tundoori Accompaniements ___

AIN NAN	£5.95	CORIANDER &	
RLIC NAN	£6.50	GARLIC NAN	£7.25
GETABLE NAN	£7.25	TANDOORI PARATHA	£4.25
SHWARI NAN	£7.25	TANDOORI CHAPATI	£3.25
NCE NAN	£7.25		

Rice____

MIN

RIED RICE	£5.25	GARLIC PILAU	£5.75
BOILED RICE	£4.95	TOMATO AND CORIANDER	£5.75
DNION & MUSHROOM		SPECIAL PILAU RICE	£5.75
PILAU	£5.75	ZANZIBAR PILAU	
/EGETABLE PILAU	£5.75	(FRESH FRUIT)	£5.75
PINEAPPLE PILAU	£5.75	LEMON PILAU	£5.75
CASHEW & LEMON PILAU	£5.75	Keema Pilau	£4.75
CHANNA PILAU	£575		

We serve only the finest tilde long grain basmati rice for over 34 years!

ompuniments ____

CHAPAT

SPECIAI

GARLIC

PARATH

VEGETA PESHW/ MINCE

GARLIC

1	£2.25	RAITA	£2.45
. Chapati	£2.45	MANGO CHUTNEY	£2.45
CHAPATI	£2.45	POPPADOM	£1.50
A	£4.00	SPICED ONIONS	£2.45
BLE PARATHA/		MIXED PICKLE	£2.45
ARI PARATHA	£5.00	FRENCH FRIES	£5.00
Paratha/ Paratha	£5.00		





4 Lower Auchingramont Road Hamilton ML3 6HW

Telephone 01698 420 808 Telephone 01698 286 957 Telephone 01698 451 517

ALLERGENS If you suffer from any allergies, please inform a member of staff before placing your order

a member of staff before placing your order and we will try to accommodate you as best as possible.



Christmas Day TAKE AWAY MENU

ESTABLISHED 1990



BOMBAY COTTAGE Restaurant has been trading in Hamilton for the past 34 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





www.indianrestauranthamilton.co.uk



Christmas Day TAKE AWAY MENU

Alarters

PAKORA	£6.75	MUSHROOM CHATTE	£7.2
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 POOR	I £6.75	CHILLI CHICKEN WINGS	£8.25
CHICKEN TIKKA BOMBAY		PRAWN COCKTAIL	£6.75
POORI	£8.50	BOMBAY PRAWN	
KING PRAWN BOMBAY POORI	£11.95	COCKTAIL	£7.50
CHICKEN & KING PRAWN POORI	£11.95		

All Bombay Dishes are sweet and sour.

Tandoori Atarlers _____

CHICKEN TIKKA	£7.95	CHICKEN TANDOORI	£8.
CHICKEN CHATTE	£6.50	On the bone	
Drumsticks of chicken on the bone		lamb tikka	£8.
BOMBAY CHICKEN		SEEKH KEBAB	£7.
CHATTE sweet & sour	£7.25	MIXED TANDOORI	
TANDOORI KING PRAWN	√£11.95	STARTER	£10.
TANDOORI LAMB CHOP	S £11.95		

Sizzling Platters _____

CHICKEN CHINNIE £14.95 Pan fried chicken fillet cooked with sliced capsicums, onion and beansprouts with a fusion of dark soya sauce and fresh coriander

KEEMA TAVA

strength!

extra bite

Minced lamb pan fried with

CHICKEN SYRAH

spring onions, cumin and

cinnamon mixed with chilli sauce and green chilli sauce and

onions, fresh ginger, sliced peppers, peas and fresh green chilli with a touch of chilli sauce

Cooked with fresh ginger, garlic,

green chilli giving it a very "hot"

CHICKEN CHANNA £14.95

with chickpeas, green chillies and

fresh Punjabi masalas for that

Tender pieces of chicken cooked

£14.95

£14.95

£14.95

£14.95

PUNJABI JAIPUR £14.95 Chunky bite sized pieces of malai chicken cooked with Punjabi spices and added pepper, mushroom in rich bhoona sauce

CHICKEN SALSA £14 95 Pan fried chicken breast mixed with Mexican chilli sauce, onions and a touch of Punjabi spices giving it strong spicy taste.

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.

<u> Bombay Cottage Apecialities _</u>

JALFREZI CHICKEN £14.95 CHICKEN TIKKA A mild dish cooked with tikka style GARAM MASALA Tender chicken prepared tikka style and cooked with butter and chicken with mushrooms, mild spices, fresh cream, ground cashew nuts and almonds a blend of warm spices giving an excellent dish of medium to hot BUTTER CHICKEN strength Tender pieces of boneless breast deep fried in traditional Indian MARA First barbecued then cooked in butter, cooked in a unique blend of strong sauce with fresh Indian spices and rich sauce. <u>vegetables. Includes fres</u>h green chillies, tomatoes, onions, herbs CHICKEN MALAI MASALA £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 MAKHANI MASALA £14.95 Chicken or lamb tikka pieces cooked in a rich sauce with peeled plum tomatoes, ground cashew nuts, fresh cream, herbs and spices. Medium Strength CHICKEN TIKKA SUSHI £14.95 Cooked with vontage port, fresh creamed coconut, sultanas and sundried fruit in a creamy sauce with pineapples spices CHARDONNAY CHASNI £14.95 A tangy sweet and sour dish cooked with New World Chardonnay wine, lightly spiced with added fresh herbs and a

choice of chicken/lamb tikka

pieces with sliced peppers and

JAIPURI JEERA

mushrooms

and spices. Choice of lamb/ chicken tikka CHICKEN SHIMLA CHICKEN & KING £18.95 PRAWN SHIMLA Chunks of chicken cooked in a thick bhoona sauce with green peppers, mushrooms, king prawns, onions and garnished with fresh coriander SOUTH INDIAN CHILLI CHICKEN £14.95 Spicy dish cooked with bite sized pieces of chicken, garlic, chilli sauce and a mixture of Indian LAMB PADEENA £14.95 Marinated lamb tikka simmered in garlic and mint with added yogurt and mild spices giving a tangy taste wedge of lemon in a creamy sauce, LAMB MUSSALUM & LADYFINGERS £14.95 £14.95 Lamb cooked with Punjabi spices A traditional dish from the orange and fresh okra city of Jaipur, India, Chicken tikka

Jundoori Aizzling Platters _____

MALAI CHICKEN TIKKA	£16.95	TANDOORI MIXED GRILL £26.95
CHICKEN TIKKA	£16.95	TANDOORI CHICKEN
LAMB TIKKA	£17.95	(ON THE BONE) £17.95
TANDOORI KING	00/05	TANDOORI LAMB CHOPS £19.95
PRAWN	£26.95	
SEEKH KEBAB (MINCE)	£16.95	

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

Traditional Atyle Disbes _____

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 around 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		LAMB	£12.95
VEGETABLE	£10.25		
CHICKEN	£11.50	PRAWN	£13.95
CHICKEIN	£11.50	LAMB TIKKA	£14.95
CHICKEN TIKKA	£13.95		010.05
CHICKEN & PRAWN	£13.95	KEEMA (MINCED LAMB)	£12.95
	210.75	CHICKEN TIKKA	
CHICKEN TIKKA &		& PRAWN	£14.95
KING PRAWN	£18.95	MIXED TANDOORI	£15.95
KING PRAWN	£18.95		210.70

Masander ___

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 &	
AMB TIKKA	£15.95	KING PRAWN	£18.95
KING PRAWN	£18.95	lamb tikka & King prawn	£18.95