

LAMB SPECIALTIES
SERVED WITH BASMATI RICE

- LAMB ROGANJOSH** \$ 14.95
Tender morsels of lamb cooked with saffron, yogurt and spices
- SAAG GOSHT** \$ 14.95
Tender pieces of lamb cooked with fresh spinach and herbs
- LAMB VINDALOO - hot and spicy** \$ 14.95
Tender pieces of lamb marinated in aged vinegar cooked with potatoes, onions, and a blend of spices
- LAMB KADAI** \$ 14.95
A traditional northwestern dish of tender lamb, cooked in a very hot iron wok with fresh tomatoes, onions, ginger, garlic, green peppers and fresh herbs and spices

BIRYANI

RICE LOVER DISHES, SERVED WITH RAITA

- LAMB BIRYANI** 14.95
Basmati rice flavored with saffron and cooked with tender morsels of spicy lamb
- SHRIMP BIRYANI** 15.95
Jumbo shrimp cooked with saffron rice and freshly ground herbs
- CHICKEN BIRYANI** 12.95
Tender pieces of chicken cooked in saffron flavored Basmati rice
- NAVRATTAN VEGETABLE BIRYANI** 10.95
Basmati rice and fresh vegetables richly flavored with saffron and cooked with fresh herbs on low heat.

ACCOMPANIMENTS

- RAITA** 2.95
Homemade whipped yogurt mixed with grated cucumbers and roasted cumin seeds
- BASMATI RICE** 2.95
Saffron flavored long-grain Indian rice
- MANGO CHUTNEY** 2.95
Sweet and tangy with chunks of mango
- PAPPADAM** 1.95
Crisp lentil wafers, baked in our clay oven and served with chutney (Serves two)

TANDOORI BREADS

- NAAN**1.75
Leavened white flour bread
- ROTI**1.75
Unleavened whole wheat bread
- LACHA PARATHA**2.95
Multilayered whole wheat bread
- METHI PARATHA**2.95
Multi-layered whole wheat bread stuffed with fengreek.
- GARLIC NAAN**2.95
Leavened white flour bread topped with fresh diced garlic
- KABULI NAAN**3.95
Stuffed with raisins, cashews and almonds
- ALOO PARATHA**2.95
Wheat bread stuffed with lightly spiced potatoes and peas
- ONION KULCHA**2.95
White flour bread stuffed with lightly spiced diced onion
- POORI**2.95
Puffed whole wheat bread
- CHICKEN KULCHA**3.95
White flour bread stuffed with diced tandoori chicken.
- BASKET OF ASSORTED BREADS ...7.50**
Naan, Aloo Paratha and Onion Kulcha

DESSERTS

- RICE KHEER**4.95
Rice cooked in milk with cardamom, pistachios and almonds
- GULAB JAMUN**4.95
A "Khoya" dumpling dipped in rose flavored syrup, served warm
- RASMALAI**4.95
A popular Northern Indian dessert made with homemade cheese served with reduced milk flavored with cardamom, pistachios and almonds
- CAPPUCCINO MOUSSE CAKE** ...5.95
- CHOCOLATE TORTE**5.95

DRINKS

- SWEET MANGO LASSI**2.95
- SALTY MANGO LASSI**2.95
- SOFT DRINKS**2.00

Bombay Garden
RESTAURANT
Award Winning Fine Indian Cuisine

4008 University Drive
Fairfax, VA 22030

703-383-1553

*Open 7 days a week
for Lunch & Dinner*



LUNCH BUFFET

11:30 am to 2:30 pm.

DINNER

5:00pm to 10:00pm

SUNDAY BRUNCH

11:30am to 2:30 pm

SUNDAY DINNER

5:00pm to 9:00pm

www.bombaygardenrestaurant.com

Prices Subject to Change

APPETIZERS

MULLIGATAWNY SOUP	\$3.95	
<i>A traditional soup made with lentils and spices, subtly flavored with herbs (Vegetarian)</i>		
SMOKED TOMATO SOUP	\$4.95	
<i>Our Signature Soup! Fresh, ripe, sweet tomatoes smoked slowly with cinnamon sticks overnight in over our clay oven. Compliment with mustard seeds and curry leaves.</i>		
BOMBAY CHICKEN TIKKA	\$5.95	
<i>Boneless pieces of marinated chicken char-grilled to perfection on a skewer</i>		
SEEKH KEBAB	\$5.95	
<i>Tender rolls of succulent minced lamb, mildly spiced with fresh coriander, skewered and grilled over charcoal.</i>		
TANDOORI SCALLOPS	\$7.95	
<i>Fresh scallops marinated in yogurt, lemon juice, ginger, and garlic char-grilled to perfection on a skewer.</i>		
CALAMARI MASALA	\$7.95	
<i>Calamari sauteed with onions, green peppers, ginger, garlic and tomatoes in an exotic blend of spices</i>		
CURRIED MUSSELS	\$7.95	
<i>"Goan Style" green shell mussels cooked in a sauce made with tomato, ginger, onion and coconut cream.</i>		
FISH PARI	\$7.95	
<i>Fresh fillet of grouper lightly breaded and pan sauteed, topped with sweet and sour mango chutney sauce.</i>		
PORTABELLA MUSHROOM MASALA	\$7.95	
<i>Baked Portabella mushroom with fresh herbs, sliced and sauteed with a ginger-pepper masala sauce, topped with sheep milk cheese.</i>		
VEGETABLE PAKORA	\$4.95	
<i>An assortment of diced vegetables dipped in a graham flour paste and lightly fried, served with a mint and tamarind chutney</i>		
VEGETABLE SAMOSA CHAT	\$4.95	
<i>Ever popular vegetable samosa with chickpeas served with mint and tamarind sauce</i>		
RAGARA PATTIES	\$4.95	
<i>Two potato patties stuffed with a blend of fresh herbs and served with chickpeas</i>		
PAPRI CHAT	\$4.95	
<i>Freshly baked small crisp puris, topped with chickpeas, potatoes, served with yogurt, mint and tamarind chutney</i>		
TANDOORI CHICKEN SALAD	\$6.95	
<i>A colorful assortment of fresh garden greens. Topped with marinated grilled chicken breast.</i>		
<i>Served with House Dressing. Without chicken</i>		\$3.95

GARDEN VEGETARIAN DISHES

(SERVED WITH BASMATI RICE)

BAINGAN BHARTA - Classical North Indian Dish	\$9.95
<i>Grilled eggplant cooked with onions, tomatoes, and fresh herbs</i>	
ALOO PALAK	\$9.95
<i>Spinach and potatoes cooked together with fresh herbs</i>	
NAVRATTAN KORMA	\$9.95
<i>Fresh garden vegetables and dried fruits cooked in korma curry sauce</i>	
SAAG PANEER	\$10.95
<i>Fresh homemade cheese cooked with fresh spinach and herbs</i>	
MATAR PANEER	\$10.95
<i>Fresh homemade cheese sauteed with green peas in the chefs special sauce</i>	
CHANNA MASALA	\$9.95
<i>Chickpeas simmered in an exotic blend of spices</i>	
ALOO GOBHI	\$9.95
<i>Fresh cauliflower and potatoes cooked in a steam pot, with masala, onions and tomatoes</i>	
KADAI PANEER	\$10.95
<i>Fresh homemade cheese sauteed with green peppers, onions, tomatoes, and a blend of fresh herbs</i>	
MALAI KOFTA LAJAWAB	\$10.95
<i>Minced vegetables shaped into small croquettes, lightly baked and simmered in the chefs special sauce</i>	
CURRY PAKORI	\$9.95
<i>Freshly diced vegetable dumpling, lightly spiced and baked, and served in a creamy yogurt sauce</i>	
DAAL MAHARANI	\$9.95
<i>Black lentils cooked overnight on a slow fire, seasoned with a variety of spices.</i>	
SHAHI PANEER	\$10.95
<i>Fresh homemade cheese sautéed with fresh herbs in almond korma sauce.</i>	

TANDOORI SPECIALTIES

~ FRESH FROM A CLAY OVEN ~

ALL TANDOORI DISHES ARE SERVED WITH FRESH VEGETABLES AND RICE

TANDOORI CHICKEN	\$12.95
<i>Spring chicken marinated overnight in a blend of yogurt, ginger and garlic, masterfully barbecued over charcoal</i>	
CHICKEN TIKKA MALAI	\$13.95
<i>Boneless pieces of chicken, char-grilled to perfection on a skewer</i>	
TANDOORI SHRIMP	\$17.95
<i>Jumbo shrimp marinated in the chefs special sauce with fresh herbs and spices grilled in our clay oven</i>	
TANDOORI TROUT	\$15.95
<i>Fresh fillet of trout marinated overnight in ginger, garlic, yogurt and lemon juice, skewered and barbecued in our clay oven</i>	
BOMBAY BOTI KEBAB	\$15.95
<i>Tender pieces of lamb marinated in freshly ground spices, skewered and char-grilled to perfection.</i>	

CHICKEN SPECIALTIES

SERVED WITH BASMATI RICE

CHICKEN TIKKA MAKHANI (Butter Chicken)	\$12.95
<i>Boneless juicy pieces of chicken simmered in tomato and honey sauce</i>	
CHICKEN SAAG WALA	\$12.95
<i>Boneless chicken cooked with fresh spinach and herbs</i>	
CHICKEN VINDALOO - Some like it hot and spicy	\$12.95
<i>Tender pieces of chicken marinated in aged vinegar and cooked with onions, potatoes and a blend of spices</i>	
CHICKEN TIKKA MASALA	\$12.95
<i>Masala varies from one home to another. The chef uses his own recipe-chicken tikka cooked with tomatoes and onions in freshly ground masala sauce</i>	
GREEN CHILI CHICKEN - hot and quite spicy	\$12.95
<i>Succulent pieces of chicken cooked in fresh coriander and green chili sauce</i>	
CHICKEN KADAI	\$12.95
<i>A traditional northwestern dish-boneless chicken cooked with ginger, green peppers, tomatoes, onions and spices in a deep iron wok</i>	
BOMBAY CHICKEN CURRY	\$12.95
<i>Boneless pieces of chicken cooked with fresh herbs, saffron and a yogurt curry sauce</i>	

SEAFOOD SPECIALTIES

SERVED WITH BASMATI RICE

SEAFOOD CURRY	\$17.95
<i>Assortment of scallops, shrimp, salmon and calamari, cooked in a coconut milk sauce with fresh herbs</i>	
GOAN FISH CURRY	\$16.95
<i>Goan style fresh fillet of salmon, simmered in a curry sauce and an exotic blend of spices</i>	
SHRIMP JALFRAIZIE	\$16.95
<i>Jumbo shrimp cooked with fresh garden vegetables in curry korma sauce.</i>	
SHRIMP MASALA	\$16.95
<i>Jumbo shrimp cooked with ginger, tomatoes, onions, bell peppers and fresh herbs</i>	
SHRIMP VINDALOO - hot and spicy	\$16.95
<i>Jumbo shrimp marinated in aged vinegar and cooked with onions, potatoes and a blend of spices</i>	