



871-1663

★ **Featuring ...**

Steamboat's Indian sensation, the family owned and operated Bombay Grill is delighted to provide a variety of delicious entrees for you and your family to enjoy. Our menu accommodates food allergies, dietary restrictions (i.e. vegetarian, vegan, gluten intolerance, lactose intolerance), and your meal can be prepared as mild to spicy as you desire. Our daily lunch buffet provides a great opportunity to sample different items from our menu. We provide steamboat with a variety and the diversity of cuisine it has been lacking. Also come join us at the Bar with one of Steamboats finest selections of sprits, great Indian and Colorado beers, and our full flavoured specialty drinks all day long and with Happy Hour from 4-6pm.

★ **To find us ...**

690 Market Place Plaza  
Next to **FREE** Bus Shuttle   
Next to Wildhorse Stadium Cinema

★ **Our hours ...**

Lunch  
11:30 am - 2:30 pm  
Dinner  
5 - 9:30 pm Sunday - Thursday  
5 - 10:00 pm Friday and Saturday  
Happy Hour 4 - 6 pm Daily  
Late Night Happy Hour 9 pm to Close

All Major Credit Cards Accepted

Hours and Menu Prices  
Subject to change

# Bombay Bar & Grill



## APPETIZERS

### SAMOSAS

Hand wrapped pastry shells stuffed with seasoned potatoes and peas

### CHICKEN PAKORAS

Chicken battered in chickpea flour and deep fried to a crisp

### VEGETABLE PAKORAS

Vegetables battered in ground chickpea flour and fried

### TANDOORI WINGS

Chicken Wings cooked in the Tandoor and served on a skillet with sautéed bell peppers and onions

## SOUPS & SALAD

### DAHL SOUP

Lentil Soup

### MULLIGATAWNY SOUP

A Chicken and Lentil Soup

### BOMBAY HOUSE SALAD

Spring mix greens with tomatoes, carrots, red onions, cucumber, cheese, and vinaigrette

## TANDOORI BREADS

*All Naans are brushed with olive oil.*

### NAAN

Bread made with white flour, milk and eggs

### GARLIC NAAN

Naan topped with fresh garlic and cilantro

### KABLI NAAN

Naan stuffed with cherries, cashews, and coconut flakes

### KEEMA NAAN

Naan stuffed with seasoned ground lamb

### ONION KULCHA

Naan stuffed with lightly seasoned onions and cilantro

### CHEESE NAAN

Naan stuffed with cheddar and mozzarella cheese

### ROTI

Whole wheat bread

### PARATHA

Layered whole wheat bread topped with butter

### BREAD BASKET

Basket of Naan, Garlic Naan, Roti and Kabli Naan



## TRADITIONAL CURRIES

*Select a curry (sauce) and pair it with your selection below. Each entrée is served with a side of basmati rice.*

*All dishes can be spiced mild, medium, or hot.*

PANEER. CHICKEN. CHICKEN TIKKA (BREAST).

LAMB. SHRIMP.

### CURRY

Traditional sauce made with a base of onions, garlic, ginger, and seasoned with herbs and spices

### KARAHI

Spicy stir-fried curry with onions and bell peppers

### KORMA

Creamy coconut milk curry

### MASALA

Rich tomato cream curry

### SAAG

Creamy seasoned blend of spinach, broccoli, and cabbage

### VINDALOO

Chili based curry cooked with potatoes and vinegar

### MANGO

Traditional curry cooked with mango puree

## VEGETARIAN SPECIALTIES

*Entrees are served with a side of basmati rice and can be spiced mild, medium, or hot.*

### ALOO GOBHI

Seasoned cauliflower and potatoes sautéed with tomatoes and onions

### ALOO SAAG

Seasoned potatoes cooked with blended creamy spinach

### BEGAN BHARTHA

Roasted pureed eggplant cooked with onions, peas, and tomatoes

### CHANNA CURRY

Chickpeas (Garbanzo Beans) cooked in traditional curry

### DAHL MAKHANI

Creamy Black lentils with garlic, ginger, onions, tomatoes

### TARKA DAHL

Black lentils with garlic, ginger, onions, tomatoes

### KOFTA KORMA

Vegetable fritters cooked in a creamy coconut milk curry with ground cashews and almonds

### KOFTA MASALA

Vegetable fritters cooked in a creamy tomato curry

## VEGETABLE CURRY

Mixed vegetables cooked in the traditional onion gravy curry

## VEGETABLE KORMA

Mixed vegetables cooked in a creamy coconut milk curry with ground cashews and almonds

## VEGETABLE MASALA

Mixed vegetables cooked in a creamy tomato curry

## BIRYANI

*Traditional Indian stir-fried rice sautéed with onions, bell peppers, nuts, raisins, cashews and your choice of the following:*

MIXED VEGETABLES. CHICKEN.

CHICKEN TIKKA (BREAST). SHRIMP PANEER.

LAMB. or MIX ANY COMBINATION

## TANDOOR SPECIALTIES

Served over a bed of sautéed onions and bell peppers. All marinades are yogurt based and very mildly spiced.

### THE MIXED GRILL

Skillet of Tandoori Chicken, Chicken Tikka Seekh Kabob, Lamb Boti, and Shrimp

### TANDOORI SHRIMP

Season Jumbo Tiger Shrimp

### TANDOORI CHICKEN

Mixture of Seasoned Leg and Thigh

### LAMB BOTI KABOB

Boneless Lamb

### CHICKEN TIKKA KABOB

Seasoned Boneless Chicken Breast

### SEEKH KABOB

Ground Lamb with Cilantro, Onion, Garlic, and Ginger

## SIDES AND EXTRAS

### PAPADAM

Crispy lentil wafers with fennel seeds

### ACHAR

Pickled mango, carrots, and lemons

### MANGO CHUTNEY

Sweet mango relish

### RAITA

A seasoned Yogurt with shredded cucumbers and carrots

### BASMATI RICE

Simply the best flavored rice you'll ever have

## DESSERTS

### KHEER (RICE PUDDING)

Rich creamy pudding made with Basmati Rice.

### MANGO CUSTARD