

HERE AT BOMBAY PANTRY, we're very excited to bring you a whole new style of Indian cuisine that's all about today's tastes and ingredients, while not forgetting the classic dishes you'd expect to find on our menu.

Today's tastes, because we know that people want to eat healthier... eat cleaner. That's why we've created so many perfectly balanced new recipes to prove that, whether you're looking for paleo, IFYM, superfood

or vegan meal options, our Indian food can give you what you're after in a totally tasty way.

And **today's ingredients**, because we're still proud to say that every item on our menu is prepared and cooked from scratch, using locally sourced ingredients and, where possible, fresh Irish produce, every day of the week.

WELCOME TO INDIAN FOOD LIKE YOU NEVER THOUGHT POSSIBLE.

BOMBAY BITES

Food from the street, made for the street

Great Indian food doesn't have to be eaten sitting down or on your good crockery. Bombay bites are quick, tasty and made to go with you, wherever you're going.

SAMOSA (2)

Two handmade pastries stuffed with a potato masala and **cashew nuts**. Served with homemade taramind dip.

€5.95 Medium / **Vegan** / Contains 1, 5.

VEGETABLE BHAJIA (2)

Two fresh-grated mixed veg bhajias blended with spices, fresh herbs and deep fried until golden. Served with our homemade spicy tomato chutney.

€4.50 Medium / **Vegan**

BATATA VADA (2)

Two delicate potato dumplings flavoured with fresh lemon, ginger and coriander, stuffed with **cashew nuts** and coated in gram flour. 2 pcs served with our new homemade spicy tomato chutney.

€4.50 Medium / **Vegan**. Contains: 5, 7.

TIFFIN BOX (3)

One samosa, one vada and one bhajia, with our homemade tamarind and spicy tomato dip. Great for sharing on the go!

€6.75 Medium / **Vegan** / Contains: 1, 5, 7.

SMALL PLATES

BOMBAY RIBS

A pure protein dish of centre cut pork ribs in spicy marinade.

€6.95 Medium / Hot / Paleo Friendly / Contains: 7.

MASALA FRIES

Potato with mixed peppers, onions, tossed with garlic, fresh green chilli and Indian spices with a taramind dip on the side.

Add chicken +€2 (Contains: 4, 7)

€5.20 Medium / **Vegan**

TIKKA MIRCHI

Chicken, roast cumin, fresh green chillies, peppers, red onion, cream. (Semi-dry dish.)

€6.90 Medium / Hot / Contains: 4, 7.

PRAWNS KOVALAM

Prawns, fresh peppers, coconut milk, with panch poran (5-spice mix of cumin, mustard, fennel, onion seeds and fenugreek), fresh coriander.

€7.20 Medium / Hot / Contains: 4, 7.

SAUTEED BROCOLLI

Sautéed with fresh ginger juliennes and roasted cumin.

€5.20 Mild / **Vegan** / Paleo Friendly <300kcal

SIGNATURE DISHES

KERALA

Handcut seasonal vegetables, tomato, onion and ground **cashew nuts**, simmered in coconut milk with panch poran (5-spice mix of cumin, mustard, fennel, onion seeds and fenugreek), fresh coriander.

€9.95 Mild / Medium / Hot / **Vegan** / <600 kcal Contains: 5, 7

KOFTA CURRY

Handmade bhajias simmered in coconut, yoghurt, cashew nuts, onion, plum tomatoes and garlic.

€9.90 Mild / Contains: 4, 5.

BOMBAY'S SOUTH INDIAN CHICKEN CURRY

Chicken, plum tomatoes, mustard seeds, **ground cashew nuts**, onions and fresh curry leaves.

€10.90 Medium / Hot / Paleo Friendly / <600 kcal Contains: 5, 7.

KASHMIRI LAMB ROGANJOSH

Lamb, plum tomatoes, onions, fresh coriander, whole coriander seeds, garam masala, red chillies and fenugreek.

€12.00 Medium / Hot / Paleo Friendly

DAHL

CHANA MASALA

Chickpeas cooked with tomatoes, mustard seeds, ground **cashew nuts**, onions.

Add Kale +€1

€6.00 Medium / **Vegan** / <600 kcal Contains: 5, 7.

DAHL PALAK

Mung dahl with red lentils, plum tomatoes, onion and fresh spinach leaves.

€6.00 Mild / **Vegan** / Superfood / <300 kcal



ALLERGEN INFO:

1=Wheat, 2=Crustaceans, 3=Eggs, 4=Milk, 5=Cashews, 6=Almonds, 7=Mustard. The listed allergens are used openly in our kitchens so trace amounts may be present at all stages of cooking as, despite our best efforts cross contamination can occur. Samosa, bhajia, batata vada, poppadoms and masala fries are fried in the same oil so there is a small risk of cross contamination with wheat (gluten), cashew nuts and mustard. A full allergen spreadsheet is also available on our website.

CREATE YOUR OWN BOMBAY

1 TIKKA MASALA

Plum tomatoes, cream, fenugreek and garam masala. Mild / Contains: 4, 7.

KORMA

Coconut, yoghurt, **cashew nuts**, cream, plum tomatoes and garlic. Mild / Contains: 4, 5.

BUTTER MASALA

Plum tomatoes, cream, fenugreek and garam masala, spiced with fresh green chillies. Medium / Contains: 4, 7.

KARAHI

Plum tomatoes, mixed peppers, red onion, fenugreek, chilli and roasted cumin. Medium / Hot / Paleo Friendly / <600 kcal

2	VEGETABLES	€9
	HOUSE-MADE PANEER	€9
	CHICKEN	€10
	LAMB	€11
	PRAWNS	€12

3	OPTIONAL EXTRAS	
	KALE	€2
	CHICKPEAS	€2
	VEGETABLES	€2