



BOLLYWOOD

indian bistrot

AUTHENTIC INDIAN CUISINE

भोजन मेनु FOOD MENU

ALL VEGETARIAN DISHES ARE HIGHLIGHTED IN GREEN ON THE MENU

KINDLY INFORM US OF ANY FOOD ALLERGIES.

ALL DISHES CAN BE CUSTOMIZED TO YOUR PREFERRED SPICE LEVEL





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FOOD MENU



VEGETARIAN SOUPS

HOT & SOUR SOUP

\$8

A zesty and spicy broth infused with bold Indian flavors, loaded with vegetables, and a touch of tangy heat

MANCHOW SOUP

\$8

A hearty, spicy Indo-Chinese soup with a medley of vegetables, garlic, ginger, and soy, topped with crispy fried noodles for added crunch.

VEGETARIAN APPETIZERS

SAMOSA CHAAT

\$10

Crushed samosas topped with spiced chickpeas, tangy yogurt, chutneys, and crunchy sev, bursting with sweet, spicy, and tangy flavors.

AVOCADO CHAAT

\$12

Creamy avocado topped with spiced chickpeas, tangy yogurt, chutneys, and crunchy sev for a fresh twist on bold, sweet, and tangy flavors.

SPINACH CHAAT

\$12

Crispy spinach leaves topped with spiced chickpeas, tangy yogurt, flavorful chutneys, and crunchy sev for a vibrant, savory delight.

PUNJABI SAMOSAS

\$10

Crisp and flaky pastry pockets stuffed with a spiced mixture of potatoes, peas, and aromatic Indian herbs. A classic favorite

CHILLI PANEER

\$15

Crispy paneer cubes tossed in a spicy Indo-Chinese chili sauce with bell peppers, onions, and garlic. A flavorful blend of heat and tang!

PANEER MANCHURIAN

\$15

Golden fried Indian cheese, Paneer tossed in a flavorful Indo-Chinese sauce with garlic, ginger, onions, and bell peppers for a perfect blend of spice and tang.

PANEER TIKKA

\$18

Soft Indian cheese cubes marinated in spiced yogurt, skewered with onions and bell peppers, and roasted to perfection in a traditional tandoori clay oven."

CAULIFLOWER MANCHURIAN

\$12

Crispy cauliflower florets tossed in a flavorful Indo-Chinese sauce with soy, chili, garlic, and a touch of vinegar. A perfect fusion appetizer.

ONION PAKODA

\$10

Crispy fritters made with thinly sliced onions, chickpea flour, and aromatic spices, deep-fried to golden perfection.

SEV PURI

\$10

Crispy puris topped with spiced potatoes, tangy chutneys, crunchy sev, and a sprinkle of chaat masala for a flavorful, savory delight .

PANI PURI

\$10

Crispy semolina puffs filled with spiced potatoes and chickpeas, served with tangy, mint-flavored water for a burst of flavor in every bite.



ONION PAKODA



PANI PURI



CHILLI PANEER



SAMOSA CHAAT



MANCHURIAN



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CHICKEN & SEAFOOD APPETIZERS

CHICKEN SAMOSAS

\$12

Golden, crispy pastry pockets stuffed with a flavorful spiced chicken filling. A perfect start to your culinary journey.

CHICKEN MANCHURIAN

\$15

A vibrant fusion of Indian and Chinese flavors! Juicy chicken bites tossed in a tangy, spicy Manchurian sauce with fresh chilies and peppers.

SHRIMP MANCHURIAN

\$15

Succulent shrimp wok-tossed in a bold and zesty Manchurian sauce, creating an unforgettable explosion of flavors.

TANDOORI APPETIZERS

Succulent meats marinated in a rich blend of yogurt and traditional Indian spices, slow-cooked to perfection in a traditional tandoori clay oven. Infused with smoky, charred flavors, each bite offers a taste of authentic Indian barbecue. Perfectly paired with our freshly baked naan or basmati rice.

WHOLE TANDOORI CHICKEN

\$28

A showstopper dish! Whole chicken marinated in aromatic spices and yogurt, roasted to smoky perfection in the clay oven.

HALF TANDOORI CHICKEN

\$18

A tender chicken leg and breast, marinated in a flavorful blend of aromatic spices and creamy yogurt, then roasted to smoky perfection

CHICKEN HARYALI KEBAB

\$18

Tender chicken cubes marinated with fresh cilantro, mint, and yogurt, cooked to perfection with a vibrant green hue and bold flavors.

CHICKEN MALAI KEBAB

\$18

Juicy chicken marinated in a creamy blend of yogurt, cashews, and mild spices, delivering a melt-in-your-mouth experience.

CHICKEN TIKKA

\$15

Juicy, boneless chicken pieces marinated in a blend of yogurt and traditional spices, skewered and roasted in the tandoori clay oven for a smoky, charred flavor.

LAMB CHOPS

\$28

Premium lamb chops marinated with a rich blend of spices and herbs, cooked to tender, smoky perfection in the clay oven.

LAMB KEBAB

\$18

Seasoned ground lamb shaped into skewers, infused with traditional spices and grilled to perfection in the tandoor.

TANDOORI SHRIMP

\$18

Large, juicy shrimp marinated in bold spices and grilled to a charred, smoky finish. A seafood lover's delight!

FISH TIKKA

\$20

Fresh fish fillets marinated in a tangy blend of yogurt, spices, and herbs, grilled to tender perfection in the tandoor.

PANEER TIKKA

\$18

Fresh fish fillets marinated in a tangy blend of yogurt, spices, and herbs, grilled to tender perfection in the tandoor.

TANDOORI SOYA CHOPS

\$20

Succulent soya chaap marinated in a flavorful blend of yogurt, garlic, ginger, and aromatic Indian spices. Roasted to perfection in the tandoor, delivering a smoky char and irresistible flavors. A protein-packed vegetarian specialty that's as delicious as it is unique!



LAMB CHOPS



SHRIMP MANCHURIAN



TANDOORI CHICKEN



CHICKEN TIKKA



LAMB KEBAB



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CHICKEN ENTREES

KADHAI CHICKEN \$20
Tender chicken cooked in a spiced tomato-based gravy with bell peppers, onions, and aromatic Indian spices, served sizzling hot.

DESI CHICKEN CURRY \$20
A traditional homestyle chicken curry slow-cooked with bold Indian spices, onions, and tomatoes for a rich, comforting flavor.

BUTTER CHICKEN \$20
A creamy classic made with tender chicken simmered in a rich, buttery tomato gravy infused with mild spices.

CHICKEN TIKKA MASALA \$22
The UK's most famous Indian dish! Chargrilled chicken cooked in a creamy, tangy tomato sauce with a perfect balance of spices.

CHICKEN JALFREZI \$20
Stir-fried chicken with onions, bell peppers, and tomatoes in a tangy and mildly spiced sauce for a vibrant, flavorful dish.

CHICKEN BHUNA \$20
Chicken slow-cooked in a thick, spiced onion and tomato sauce, offering a deep and robust flavor.

SAAG 'SPINACH' CHICKEN \$20
Juicy chicken simmered in a creamy spinach-based curry, seasoned with fragrant spices for a hearty and wholesome dish.

CHICKEN VINDALŌŌ \$20
A fiery and tangy curry made with chicken, potatoes, and a bold blend of spices for those who enjoy heat.

LAMB ENTREES

SAAG 'SPINACH' LAMB CURRY \$23
Succulent lamb pieces cooked in a creamy spinach-based curry infused with aromatic spices for a wholesome and hearty dish.

BRAISED LAMB CURRY \$23
Tender lamb slow-cooked in a rich and flavorful gravy with traditional Indian spices for a melt-in-your-mouth experience.

LAMB VINDALŌŌ \$23
Juicy lamb prepared in a spicy, tangy curry with potatoes, showcasing bold flavors and intense heat.

GOAT ENTREES

GOAT VINDALŌŌ \$22
A fiery and tangy dish featuring goat cooked with potatoes in a bold, spiced vinegar-based curry for lovers of heat.

KADHAI GOAT \$22
Succulent goat meat prepared in a spiced tomato-based gravy with onions, bell peppers, and aromatic Indian herbs, served sizzling hot.

GOAT RŌGAN JŌSH \$22
A Kashmiri specialty with tender goat meat simmered in a fragrant gravy made with yogurt, spices, and a touch of saffron.

DESI GOAT CURRY \$22
Goat cooked in a traditional homestyle curry with bold Indian spices, onions, and tomatoes, delivering rich, authentic flavors.



SAAG CHICKEN



TIKKA MASALA



RŌGAN JŌSH



LAMB CURRY



SPINACH LAMB



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SEAFOOD ENTREES

SHRIMP MASALA CURRY

\$20

Succulent shrimp prepared in a thick and savory tomato-based sauce with onions and traditional Indian spices, full of vibrant flavors.

SHRIMP VINDALŌŌ

\$20

Juicy shrimp cooked in a fiery and tangy curry with potatoes and bold spices, perfect for spice enthusiasts.

DESI TILAPIA FISH CURRY

\$20

Fresh tilapia simmered in a flavorful, spiced curry made with onions, tomatoes, and traditional Indian herbs for an authentic coastal taste.

FISH KORMA TILAPIA

\$20

Tender tilapia cooked in a creamy, mildly spiced gravy with a blend of cashews, cream, and aromatic spices for a rich and luxurious flavor.

VEGETARIAN ENTREES

DAAL FRY

\$15

Yellow lentils cooked to perfection and tempered with cumin, garlic, and aromatic spices for a flavorful dish.

DAAL TADKA

\$15

A classic lentil dish with yellow lentils cooked and tempered with ghee, mustard seeds, curry leaves, and red chilies for a smoky flavor.

DAAL MAKHANI

\$15

A classic lentil dish with yellow lentils cooked and tempered with ghee, mustard seeds, curry leaves, and red chilies for a smoky flavor.

CHŌLE BHATURE

\$16

A Punjabi favorite! Spiced chickpea curry served with fluffy, deep-fried bread (bhature) for a hearty and satisfying meal.

MIXED VEGETABLE KORMA

\$18

A medley of fresh vegetables simmered in a rich and creamy coconut-based curry with mild spices and a hint of sweetness.

VEGETABLE JALFREZI

\$18

Crisp seasonal vegetables stir-fried with onions, bell peppers, and tomatoes in a tangy, mildly spiced sauce.

BHINDI MASALA

\$18

Tender okra sautéed with onions, tomatoes, and flavorful Indian spices

MALAI KHŌFTA

\$18

Soft vegetable and paneer dumplings in a luscious, creamy tomato-based curry

ALŌŌ GŌBI MASALA

\$18

A comforting dish of potatoes and cauliflower cooked in a spiced onion-tomato gravy, flavored with traditional Indian spices.

BŌMBAY PŌTATŌ

\$16

Baby potatoes tossed in a tangy and spiced masala, a simple yet flavorful dish from India's coastal regions.

SAAG PANEER

\$18

Homemade Indian cheese cubes simmered in a creamy spinach-based curry, seasoned with subtle spices for a wholesome dish.

METHI MUTTER MALAI

\$18

A creamy North Indian delicacy made with fresh fenugreek leaves (methi), tender green peas (mutter), and a rich, mildly spiced cashew-cream sauce.

PANEER TIKKA MASALA

\$18

Grilled Indian cheese cubes simmered in a spiced and creamy tomato curry, combining smoky and tangy flavors perfectly.



SHRIMP VINDALŌŌ



FISH CURRY



CHŌLE BHATURE



METHI MUTTER



ALŌŌ GŌBI



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RICE

PLAIN BASMATI RICE

\$4

Fluffy, aromatic basmati rice steamed to perfection, the ideal complement to any curry or dish.

JEERA RICE

\$5

Fragrant basmati rice lightly sautéed with cumin seeds and ghee, offering a subtle, earthy flavor.

PEAS PULAŌ RICE

\$5

Basmati rice cooked with green peas, mild spices, and a hint of saffron for a light and flavorful side.

BIRYANIS

VEGETABLE BIRYANI

\$16

A fragrant medley of basmati rice and fresh vegetables, cooked with aromatic spices, saffron, and herbs, served with raita for a wholesome and flavorful experience.

CHICKEN BIRYANI

\$20

Juicy chicken marinated in spices and layered with basmati rice, saffron, and caramelized onions, a timeless favorite.

LAMB BIRYANI

\$22

Tender lamb pieces slow-cooked with fragrant basmati rice, caramelized onions, and aromatic spices, served with raita.

GOAT BIRYANI

\$20

Succulent goat meat layered with basmati rice and cooked with a blend of bold spices for a rich and hearty biryani.

SHRIMP BIRYANI

\$20

Fresh shrimp simmered with basmati rice, aromatic spices, and herbs for a seafood twist on the classic biryani.

BREADS

TANDŌRI RŌTI

\$4

Whole wheat flatbread cooked in a tandoor for a healthy and wholesome option.

PLAIN NAAN

\$4

Soft and fluffy tandoor-baked bread, perfect for pairing with any curry or dish.

BUTTER NAAN

\$5

Classic naan brushed with melted butter for a rich and indulgent flavor.

GARLIC NAAN

\$5

Naan infused with fresh garlic and herbs, baked to golden perfection in the tandoor.

BULLET NAAN

\$5

A spicy twist on naan, topped with green chilies for a fiery kick.

PESHWARI NAAN

\$7

A sweet and nutty naan stuffed with a delicious blend of coconut, almonds, and raisins.

CHEESE NAAN

\$6

Naan stuffed with melted cheese, making it a delicious and indulgent treat.

ONION KULCHA

\$6

Leavened bread stuffed with seasoned onions and herbs, baked to perfection in the tandoor.

KEEMA NAAN

\$7

Fluffy naan filled with spiced minced lamb, offering a savory and flavorful bite.



CHICKEN BIRYANI



LAMB BIRYANI



PEAS PULAŌ



GARLIC NAAN



KEEMA NAAN



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ACCOMPANIMENTS

RAITA

Cool and creamy yogurt mixed with cucumbers, tomatoes, and a hint of roasted spices.

\$4

PLAIN DAHI (GREEK YOGURT)

Thick and refreshing plain yogurt, perfect as a cooling side.

\$3

PAPADUM

Crispy and thin lentil wafers, served plain or roasted, for a crunchy appetizer

\$3

MASALA PAPAD

Papadum topped with tangy diced onions, tomatoes, and a sprinkle of Indian spices.

\$5

ONION CHILLIES & LEMON

A zesty side of sliced onions, green chillies, and lemon wedges to enhance your meal.

\$3

INDIAN PICKLES

A tangy and spicy mix of pickled vegetables and fruits, bursting with bold flavors.

\$3

GREEN SALAD

A fresh mix of lettuce, cucumbers, tomatoes, and onions served with a light dressing.

\$6

SWEETS & DESSERTS

GULAB JAMUN

Soft and sweet milk dumplings soaked in cardamom-scented sugar syrup.

\$7

RAS MALAI

Delicate paneer dumplings served in sweetened, creamy milk infused with cardamom.

\$7

KHEER INDIAN RICE PUDDING

A creamy rice pudding made with milk, sugar, and cardamom, garnished with nuts.

\$6

ICE CREAM

Classic and creamy Vanilla ice cream to end your meal on a sweet note.

\$5

KULFI INDIAN ICE CREAM

Traditional Indian ice cream available in flavors like mango, pistachio, or saffron.

\$6

BEVERAGES

MANGO LASSI

A refreshing yogurt-based mango smoothie with a sweet and tangy twist.

\$8

SALTED OR SWEET LASSI

A savory yogurt drink seasoned with salt and roasted cumin for a traditional taste

\$7

MASALA TEA

Authentic spiced tea brewed with milk, black tea, and aromatic Indian spices.

\$5

COKE, FANTA, SPRITE, ICE TEA

Coke, Fanta, Sprite, Ginger Ale – chilled and refreshing options to complement your meal.

\$4



KULFI



KHEER



RAS MALAI



GULAB JAMUN



MANGO LASSI



BOLLYWOOD INDO CHINESE FUSION MENU

A FUSION OF
INDIAN AND
CHINESE FLAVOR
FOR UNIQUE,
MOUTH-WATERING
DISHES

VEGETARIAN

CAULIFLOWER MANCHURIAN

Crispy cauliflower florets tossed in a flavorful Indo-Chinese sauce with soy, chili, garlic, and a touch of vinegar. A perfect fusion appetizer.

PANEER MANCHURIAN

Golden fried Indian cheese, Paneer tossed in a flavorful Indo-Chinese sauce with garlic, ginger, onions, and bell peppers for a perfect blend of spice and tang.

CHILLI PANEER

Crispy paneer cubes tossed in a spicy Indo-Chinese chili sauce with bell peppers, onions, and garlic. A flavorful blend of heat and tang!

MANCHOW SOUP

A hearty, spicy Indo-Chinese soup with a medley of vegetables, garlic, ginger, and soy, topped with crispy fried noodles for added crunch.

VEG HAKKA NOODLES

Stir-fried noodles tossed with crisp veggies and a medley of signature sauces.

VEG SCHEZWAN NOODLES

Spicy stir-fried noodles with fresh vegetables, coated in a tangy Schezwan sauce.

VEGETABLE FRIED RICE

Fragrant basmati rice stir-fried with fresh vegetables, seasoned with Indo-Chinese spices.

MEAT, EGG & SHRIMP

CHICKEN MANCHURIAN

\$12

A vibrant fusion of Indian and Chinese flavors! Juicy chicken bites tossed in a tangy, spicy Manchurian sauce with fresh chilies and peppers.

SHRIMP MANCHURIAN

\$15

Succulent shrimp wok-tossed in a bold and zesty Manchurian sauce, creating an unforgettable explosion of flavors.

SHRIMP HAKKA NOODLES

\$15

Succulent shrimp stir-fried with noodles, fresh vegetables, and classic Hakka-style sauces.

CHICKEN HAKKA NOODLES

\$8

Tender chicken pieces stir-fried with soft noodles and a savory mix of spices.

SHRIMP SCHEZWAN NOODLES

\$16

Juicy shrimp tossed with noodles and a fiery Schezwan sauce for a bold kick.

CHICKEN SCHEZWAN

\$16

Zesty Schezwan sauce paired with tender chicken and stir-fried noodles.

SHRIMP FRIED RICE

\$16

Flavorful rice stir-fried with succulent shrimp, fresh vegetables, and a hint of soy and garlic for the perfect bite.

CHICKEN FRIED RICE

Fragrant basmati rice stir-fried with tender chicken, crisp vegetables, and a blend of Indo-Chinese spices.

EGG FRIED RICE

Perfectly cooked rice stir-fried with fluffy eggs and aromatic spices for a satisfying dish.



VEG FRIED RICE



VEG HAKKA



EGG FRIED RICE



SHRIMP HAKKA



SCHEZWAN