



BOLLYWOOD

indian bistro

FOOD MENU



VEGETARIAN SOUPS

HOT & SOUR SOUP

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

\$8

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.

\$8

VEGETARIAN APPETIZERS

SAMOSA CHAAT

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

\$10

AVOCADO CHAAT

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

\$12

SPINACH CHAAT

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

\$12

PUNJABI SAMOSAS

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

\$10

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!

\$15

PANEER MANCHURIAN SERVED WITH RICE

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.

\$15

PANEER TIKKA

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

\$18

CAULIFLOWER MANCHURIAN SERVED WITH RICE

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

\$14

ONION PAKODA

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

\$10

SEV PURI

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

\$10

PANI PURI

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

\$10



ONION PAKODA



PANI PURI



CHILLI PANEER



SAMOSA CHAAT



MANCHURIAN



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CHICKEN & SEAFOOD APPETIZERS

CHICKEN SAMOSAS

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

\$12

CHICKEN MANCHURIAN

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

\$15

SHRIMP MANCHURIAN

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

\$15

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

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

\$28

HALF TANDOORI CHICKEN

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

\$18

CHICKEN HARYALI KEBAB

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

\$18

CHICKEN MALAI KEBAB

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

\$18

CHICKEN TIKKA

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.

\$18

LAMB CHOPS

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

\$28

LAMB KEBAB

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

\$22

TANDOORI SHRIMP

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

\$18

FISH TIKKA

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

\$20

PANEER TIKKA

Fresh Panner Indian Cheese marinated in a tangy blend of yogurt, spices, and herbs, grilled to tender perfection in the tandoor.

\$18

TANDOORI SOYA CHOPS

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!

\$20



LAMB CHOPS



SOYA CHOPS



TANDOORI CHICKEN



CHICKEN TIKKA



LAMB KEBAB



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CHICKEN ENTREES

ALL ENTREES SERVED WITH RICE

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.

CHICKEN KŌRMA

\$20

Tender chicken simmered in a rich, creamy sauce made with aromatic spices, yogurt, and a touch of nuts for a mildly spiced, flavorful dish.

LAMB ENTREES

ALL ENTREES SERVED WITH RICE

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.

LAMB KŌRMA

\$23

Succulent lamb cooked in a rich, creamy sauce of spices, yogurt, and a hint of nuts for mildly spiced flavor.

GŌAT ENTREES

ALL ENTREES SERVED WITH RICE

PLEASE NOTE ALL GŌAT ENTREES HAVE BONES

GŌAT VINDALŌŌ

\$22

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

KADHAI GŌAT

\$22

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

GŌAT 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 GŌAT 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 ALL ENTREES SERVED WITH RICE

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.

SHRIMP KORMA \$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 ALL ENTREES SERVED WITH RICE

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

Slow-cooked black lentils in a rich, buttery, and creamy gravy, infused with aromatic spices.

CHŌLE CHICK PEAS CURRY \$16

A hearty and flavorful curry made with chickpeas simmered in a spiced onion-tomato gravy, infused with aromatic Indian spices.

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.

CHEESE BUTTER MASALA \$18

Melted Amul cheese in a rich, creamy tomato-based gravy, infused with aromatic spices and finished with butter and cream for a luxurious flavor.



SHRIMP VINDALŌŌ



DAAL MAKHANI



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 ALL ENTREES SERVED WITH YŌGURT RAITA

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 ALL BREADS MADE FRESH TŌ ŌRDER

TANDŌŌRI 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.

ŌNION 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 \$4

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

PLAIN DAHI (GREEK YOGURT) \$3

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

PAPADUM \$3

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

MASALA PAPAD \$5

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

ONION CHILLIES & LEMON \$3

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

INDIAN PICKLES \$3

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

GREEN SALAD \$6

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

FRENCH FRIES \$5

Crispy golden potato fries, lightly seasoned and perfect for dipping.

SWEETS & DESSERTS

GULAB JAMUN \$7

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

RAS MALAI \$7

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

MINI CHEESECAKE ASSORTMENT 9 PCS \$9

Indulge in a delightful trio of flavors: 3 New York Style, 3 Caramel Chocolate Chip, and 3 Strawberry Swirl Pieces

ICE CREAM \$5

Classic and creamy Vanilla or Cookies & Cream ice cream to end your meal on a sweet note.

KULFI INDIAN ICE CREAM \$6

Traditional Indian ice cream

BEVERAGES

MANGO LASSI \$8

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

SALTED OR SWEET LASSI \$7

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

MASALA TEA \$5

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

COKE, FANTA, SPRITE, ICE TEA \$4

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

THUMPS UP OR LIMCA INDIAN SODA \$5

Limca Indian Lemon & Lime Soda

Thumps Up Indian Cola

EVIAN MINERAL WATER 1 LITRE \$5

KASHMIRI MASALA SODA \$5



KULFI



CHEESECAKE



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 SERVED WITH RICE

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 SERVED WITH RICE

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

\$14

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

\$15

SHRIMP MANCHURIAN

\$15

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

\$18

SHRIMP HAKKA NOODLES

\$15

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

CHICKEN HAKKA NOODLES

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

\$18

SHRIMP SCHEZWAN NOODLES

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

\$18

CHICKEN SCHEZWAN

Tender chicken tossed in a zesty Schezwan sauce, served with steamed rice.

\$16

SHRIMP FRIED RICE

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

\$16

CHICKEN FRIED RICE

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

\$16

EGG FRIED RICE

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

\$18



VEG FRIED RICE



VEG HAKKA



EGG FRIED RICE



SHRIMP HAKKA



SCHEZWAN