



Small Plates

Vegetarian

Veg Samosa (V) 10

Crispy pastry filled with seasoned roasted potatoes & green peas

Samosa Chat 16

Veg samosa, masala channa, tamarind, sweet yogurt

Aloo Tikki (GS, V) 12

Spicy potato cake, herbs & spices

Aloo Tikki Chat 16

Tikki, masala channa, tamarind, sweet yogurt, sev

Papri Chat 14

Crispy crackers, potatoes, chickpeas, sweet yogurt, tamarind chutney, black salt

Pani Puri/Gol Gappe (New) (V) 16

Crispy, hollow crackers, black chickpeas, potato, black salt, flavored water

Naan Masala 14

Garlic naan bread, masala butter sauce

Mix Pakora (New) (GS, V) 16

Spinach-onion bhaji, chili, besan, black salt

Honey Chili Crispy Lotus (GS, V) 16

Lotus root marinated in sweet & sour sauce, red chili sauce, honey

Lasooni Gobi (V) 16

Crispy cauliflower, garlic, chili sauce, scallions

Eggplant Chat 16

Fried eggplant, sweet yogurt, tamarind chutney, onion, chick-peas, chat masala

Chili Paneer 16

Paneer, onion, bell peppers, red chili sauce, curry leaves, Scallions

Bombay River Sampler 30

Lasooni Gobi, veg samosa & papri chat

NON-Vegetarian

Chicken Samosa 12

Minced chicken, herb & spices, crispy pastry

Lamb Samosa 14

Minced lamb, herb & spices, crispy pastry

Chili Chicken 16

Deep fried crispy chicken, onion, bell peppers, curry leaves, Chili sauce, sweet & sour sauce

Chicken 65 (New) 16

Crunchy chicken marinated, onion, bell peppers, red chili, curry leaves, Chili-garlic sauce

Tandoori Chicken Wings (New) (GS) 16

special marinated, grilled in tandoor

Garlic Pepper Shrimp (GS) 16

Shrimp, bell peppers, onion, chili sauce, scallions

Amritsari Fish (New) 18

Crispy Cod, chickpea flour, ajwain

Masala Crab Dry (New) 18

Soft shell crab, ginger, garlic, spices

Samosa Trio 18

Combination of veg, chicken and lamb samosa

Naanchos 16

Crispy naan, chicken tikka, tomato-onion salad, nacho-tikka cheese sauce, tamarind

Grills from the Tandoor

Served with side portion of Basmati Cumin Rice

Chicken Tikka (GS) 22

Boneless chicken marinated w/ yogurt, ginger, herbs & spices

Chicken Malai Kabab (GS) 24

White meat boneless marinated w/ white pepper, yogurt, herbs & spices

Angare Chicken (GS) 24

Boneless marinated w/ fresh basil, chilies, yogurt

Tandoori Chicken (GS) 22

Half chicken-on-bone, marinated with ginger, garlic, yogurt, herb & spices

Paneer Tikka (GS) 22

Cottage cheese, mint, ginger, garlic, coriander

New Zealand Lamb chops (GS) 34

New Zealand grass fed Lamb chops, cream cheese, herbs & spices

Salmon Tikka (GS) 30

Atlantic Salmon, ginger, garlic, garam masala

Biryanis (GS)

Special spice blend rice

Roasted mix vegetables (V) 20

Masala Chicken 22

Lamb 25

Shrimp 24

BR's special chicken, lamb and shrimp 26

Basmati Cumin Rice (V) 4

Tandoori Shrimp (GS) 24

Jumbo shrimp, ginger, garlic, garam masala, lemon zest

Trio Platter (GS) 34

Combination of chicken tikka, lamb chops, shrimp

Chicken Kabab Trio (GS) 32

Combination of tandoori chicken, angare chicken, chicken tikka

Family Platter Grill (GS) 55

Combination of all tandoori grill items

Kids Menu 14

Served with Kids Juice

Chicken nuggets & Fries

Malai Chicken & Fries

Tikka masala and Cheese Naan

Any Side

Chutney Sampler w/ Pappadum 16

Pappadum 5

Chutneys 5

Mango | Onion | Mint | Tamarind | Yogurt Raita



Entrées

Served with side portion of Basmati Cumin Rice

Vegetarian

Saag Paneer (GS) 22

Spinach, Panner, cream, cumin seeds, ginger

Paneer Butter Masala | Makhani (GS) 22

Creamy tomato gravy, paneer, fenugreek, ginger, garlic, cinnamon

Spinach Paneer Kofta | Malai Kofta 24

Paneer-spinach dumpling, mustard seeds, creamy gravy

Mango Paneer Korma (GS) 24

Fresh mango pure caramelized, Saffron curry, cumin, turmeric, ginger, garlic

Methi Malai Mutter (GS) 23

Shredded paneer, fenugreek, green peas, mild creamy sauce

Vegetable Korma (GS) 22

Mélange of roasted vegetables, saffron curry, cumin, turmeric

Aloo Gobi Korma (GS) 22

Potatoes, cauliflower, saffron curry, cumin, turmeric

Aloo Gobi Adrakhi (V, GS) 20

Potatoes, cauliflower, ginger, onion masala, cumin

Saag Chana (V, GS) 20

Spinach, chickpeas, cumin, ginger, garlic

Channa Masala (V, GS) 20

White chickpeas tempered with onion, tomatoes and spices

Baingan Masala | Bhartha (V, GS) 20

Tandoor roasted eggplant puree, onion, green peas, ginger

Dal Tadka (V, GS) 18

Tempered yellow lentils w/ ginger, garlic, tomato, fresh cilantro

Dal Makhani (GS) 18

Slow-cooked black lentils, cream, herbs & spices

NON-Vegetarian

BR's Famous Tikka Masala

Creamy tomato gravy, fenugreek, ginger, garlic, cinnamon, garam masala
Chicken | 23 Shrimp | 26 Crab | 28

Madras Chettinad

Southern style, curry leaves, sesame seeds, coconut milk
Chicken | 23 Shrimp | 25

Korma

Creamy saffron sauce, turmeric, ginger, garlic
Chicken | 23 Lamb | 26 Shrimp | 25

Butter Masala | Makhani

Creamy tomato-onion gravy, butter, ginger, garlic
Chicken | 24 Lamb | 26 Shrimp | 25

Goan Vindaloo

Spicy, tangy Goan treat, vinegar, chilis, potatoes
Chicken | 24 Lamb | 26

Saag

Spinach puree, ginger, garlic, cumin, cloves, turmeric
Chicken | 24 Lamb | 26

Kerala Coconut curry

Onion, curry leaves, garlic, turmeric, cumin seeds, coconut
Chicken | 24 Shrimp | 26



Our facility uses wheat, milk and milk products, nuts, fish, shellfish. Please be aware our operations involve shared cooking and preparations area. We are unable to guarantee that any menu items can be completely free of allergens.
5% Cash payment Discount. 3% additional service charge with credit card payment.

Tandoori Naan Bread

Tandoori Roti 4

Whole wheat bread

Butter Naan 4

Traditional white bread

Garlic Naan 5

Traditional white bread topped with fresh garlic, cilantro

Rosemary Naan 6

Traditional white bread topped with rosemary

Chili Garlic Naan 8

White bread topped with green chili and garlic

Onion Kulcha 7

Stuffed with onion and spices

Paneer Kulcha 8

Stuffed with paneer and spices

OMG Naan 8

White bread topped with garlic, green and red chilies

Chili Naan 7

White bread topped with green chili

Lachha Paratha 6

Flaky whole wheat bread, butter

Cheese Naan 8

Blend of shredded cheese, stuffed, chat masala

Bread Basket 20

Combination of 2 butter, 1 garlic & 1 onion kulcha

Signature Entrees

Desi Chicken Curry 23

Home style curry, ginger, garlic, cloves, cinnamon

Mango Chicken Korma 25

Fresh mango puree, creamy onion sauce, ginger, garlic

Chicken Jalfrezi (New) 24

Onion, bell peppers, chili, black pepper, garam masala

Apricot Lamb Korma 28

Creamy gravy, Turkish apricots, turmeric, cinnamon, cloves

Lamb Roganjosh 26

Kashmiri gravy, ginger, garlic, black cardamom

Braised Lamb Shank (New) 30

Slow cooked Lamb shank, ginger, garlic, spices

Goan Fish curry (New) 30

Salmon, onion-tomato gravy, turmeric, garlic

Beverages

Coke | Diet coke | Ginger-ale | Sprite 3

Mango Lassi | Mango Juice 7

Unsweetened Iced Tea 4

Chai Tea Latte | Lemon ginger tea 5

Specialty drinks

Sparkling Mint-Ginger Lemonade 9.5

Spiced Mango mok-tini 9.5

Seasonal Special 9.5

V - Vegan

GS - Gluten Sensitive

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