

Welcome to
Restaurant BOMBAY!

The specialty of our house is the mogul-cuisine, the traditional cuisine of 16th century.

It is mild in the taste, but rich in exotic spices and herbs.

If you prefer spicy food, we recommend you Madras- or Vindaloo-Curry.

If you are not familiar with Indian cuisine we recommend you one of our great dishes.

To every main dish it is usual to eat the Indian "Pullao" rice and bread. Pullao rice is saffron rice mixed with nuts and raisins. Typical Indian bread is our delicious "Nan" bread.

Namaste & enjoy your meal.

APERITIF	€
Mango-Sekt 0,2l	4,50
Mango-Wodka, Früchte-Wodka 0,2l	4,60
Portwein 4cl	4,50
Sherry 4cl	4,50
Dry Martini, Bombay Gin, Manhattan, Mango Gin 4cl	4,60
Tom Collins, Gin Tonic 0,2l	4,60
Campari-Soda 0,2l	4,90
Campari-Orange 0,2l	4,90
Aperol Spritz 0,2l	4,90
Cinzano dry, bianco, rosso 4cl	4,50
Slivovits, Wodka, Gin, Bazack 2cl	4,50
Fernet, Underberg 2cl	4,50
Mangoschnaps, Kokoschnaps, Ind. Rum – Old Monk 2cl	4,50
 LIKÖRE	
Cointreau, Grand Marnier 2cl	4,50
 WEINBRAND	
Bouchet, Scharlachberg 2cl	4,50
 COGNAC	
Hennessy, Remi Martin, Martell 2cl	7,50
 WHISKY	
Ballantines, Bourbon, Johnny Walker 4cl	7,50
Dimple, Black Label, Chivas Regal 4cl	7,90

SOUP

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1	Mulligatawny	<i>spicy vegetable soup</i>	G, O	4,50
2	Murgh Yakhni	<i>creamy chicken soup</i>	G,C,O	4,50
3	Dhal Shorba	<i>lentil soup</i>	G,O,P	4,50
4	Tamatar Shorba	<i>creamy tomato soup</i>	G,O	4,70
5	Mushroom Piaz Shorba	<i>mushroom onion soup</i>	G,O	4,50
6	Macchi Shorba	<i>fish soup</i>	D,G,O	5,00
7	Pallak Shorba	<i>creamy spinach soup</i>	G,O	4,50

STARTER

8	Macchi Tikka	<i>grilled fish</i>	D,G	8,50
9	Murgh Tikka	<i>grilled chicken</i>	G	8,50
10	Lamb Tikka	<i>grilled lamb</i>	G	9,50
11	Shrimps Pakora	<i>shrimps in batter</i>	B,G,P	12,90
12	Sabji Pakora	<i>vegetable in batter</i>	G,P	4,90
13	Piaz Pakora	<i>onion rings in batter</i>	G,O,P	4,90
14	Baingan Pakora	<i>aubergine in batter</i>	G,O	4,90
15	Paneer Pakora	<i>cheese in batter</i>	G,P	6,90
16	Macchi Pakora	<i>fish in batter</i>	D,G,P	7,90
17	Samosa	<i>puff pastry filled with vegetables</i>	A,G,P	3,90
18	Papadam	<i>lentil flat bread with dips</i>	P	1,50
19	Raita	<i>grated cucumber in yogurt</i>	G	3,50

BIRYANI – RICE DISH

20	Shrimps Biryani	<i>with prawns</i>	B,O	24,50
21	Murgh Biryani	<i>with chicken</i>	O	13,50
22	Lamb Biryani	<i>with lamb</i>	O	14,90
23	Beef Biryani	<i>with beef</i>	O	13,90
24	Sabji Biryani	<i>with vegetables</i>	O	12,90
25	Pullao Reis	<i>rice with nuts, raisins, peas</i>	P,H	3,10
26	Chawal	<i>cooked rice</i>		2,90

SPECIALITY OF CHICKEN

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27	Murgh Curry	<i>chicken in curry sauce</i>	O	11,50
28	Murgh do Piazza	<i>with onion and tomato</i>	O	11,50
29	Murgh Masala	<i>chicken in cream sauce</i>	G,O	11,50
29a	Chicken Tikka Masala	<i>grilled chicken – light spicy</i>	O	11,90
30	Murgh Korma Shahi	<i>mild chicken curry with nuts</i>	G,O;H	11,50
31	Murgh Madras	<i>spicy chicken dish</i>	O	11,50
32	Murgh Newabi	<i>chicken in yogurt sauce</i>	G,O	11,50
33	Murgh Sabji	<i>chicken with vegetables</i>	O	11,50
34	Murgh ala Bombay	<i>grilled chicken in tomato-almond sauce</i>	G,O	11,90
35	Murgh Vindaloo	<i>chicken with coconut-cream, spicy!</i>	H,O,P	11,50
36	Murgh Sag	<i>grilled chicken with spinach</i>	O	11,50

SPECIALITY OF LAMB

37	Lamb Curry	<i>lamb in delicate sauce</i>	O	14,50
38	Rogan Josh	<i>in yogurt marinated lamb with spices from Kashmir</i>	G,O	14,50
39	Sagwalla Gosht	<i>lamb in spinach cream</i>	O	14,90
40	Dhal Lamb	<i>lamb with lentils</i>	O,P	14,90
41	Bhuna Gosht	<i>lamb with onions and tomato roasted in butter</i>	O	14,90
42	Lamb Madras	<i>spicy lamb curry</i>	O	14,90
42a	Lamb Vindaloo	<i>spicy! with coconut cream</i>	H, O, P	14,90
43	Lamb Sabjiwalla	<i>lamb with vegetables</i>	O	14,90

SPECIALITY OF BEEF

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44	Beef Curry	<i>beef in delicate sauce</i>	O	11,90
45	Beef Shahi Korma	<i>beef in cream sauce with almonds</i>	G,O,H	11,90
46	Beef do Piazza	<i>beef with onion and tomato</i>	O	11,90
47	Beef Pallak	<i>beef with onion and spinach</i>	O	11,90
48	Beef Kashmiri	<i>beef in curry sauce with fruits, peas, almonds</i>	H,O	11,90

SPECIALITY OF FISH

54	Macchi Curry Bengal	<i>fillet of fish with tomato and aubergine</i>	D,O	11,90
55	Macchi Curry Goa	<i>fillet of fish with coconut and pineapple</i>	D,O,H	11,90
56	Talli Macchi	<i>fried codfish with peas and onions</i>	D,O,P	11,90
57	Fish Kofta Curry	<i>dumplings of fish with coconut sauce</i>	D,O,H	11,90
58	Shrimps Bombay	<i>prawns in curry sauce with coconut</i>	H,B,O	24,90

TANDOORI – GRILLED DISHES

61	Murgh Tandoori	<i>marinated chicken barbecue</i>	O	13,90
62	Murgh Sina	<i>grilled chicken breast with peas</i>	P	13,90
63	Murgh Shashlik	<i>chicken spit garnished with rice</i>	O,P,H	13,90
65	Lamb Shashlik	<i>grilled lamb spit garnished with rice</i>	O,P,H	15,90
66	Tandoori Macchi	<i>marinated fish with salad</i>	D	14,90
67	Scampi Kebab	<i>prawns spit with vegetable rice</i>	B,H,P	24,90
68	Rumpsteak	<i>sirloin with vegetable rice</i>	P,H	14,50
69	Mixed Shashlik	<i>chicken and lamb spit, marinated and garnished with vegetable rice</i>	H,O,P	15,50

SPECIALITIES OF VEGETABLES

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70	Alu Gobi	<i>cauliflower with potatoes</i>	G,O,P	10,90
71	Matar Paneer	<i>Indian cheese in curry sauce with peas</i>	G,O,P	10,90
72	Baingan Bhaji	<i>aubergine in curry sauce</i>	G,O	10,90
73	Dhal Tarka	<i>Indian lentil dish</i>	G,O,P	10,90
74	Sag Paneer	<i>Indian cheese with spinach</i>	G,O	10,90
75	Bhindi Bhaji	<i>okra dish</i>	G,P	13,50
76	Navratan Bhaji	<i>mixed vegetables</i>	G,O,P	10,90
77	Ram Tori	<i>zucchini in cream sauce</i>	G,O	10,90
77a	Kofta Curry	<i>vegetarian dumplings in curry sauce</i>	O,P	10,90
77b	Chana Masala	<i>chickpeas in masala sauce</i>	O,P	10,90
77c	Shahi Paneer	<i>Indian cheese in creamy tomato sauce</i>	G;H	10,90
77d	Malai Kofta	<i>cheese dumplings in fine tomato sauce</i>	G,H	10,90
77e	Kadhai Paneer	<i>cheese with capsicum, onion – spicy!</i>	G,O	10,90

PLATES

78	Thali	<i>small rice plate after choice vegetarian, vegan or non-veg (f. 1 Pers.)</i>	G,O,P,H	15,50
79	Madras Platte	<i>mixed meat dishes in South-Indian way with vegetable rice (f. 2 Pers.)</i>	G,O,P,H	29,90
80	Bombay Platte	<i>mixed meat dishes according to way of house with saffron rice (f. 2 Pers.)</i>	G,O,P,H	29,90

BREAD

81	Chapati	<i>flat bread of wheat</i>	A	2,90
82	Paratha	<i>fried flat bread of wheat</i>	A,G	3,20
83	Alu Paratha	<i>filled with potatoes, peas and onions</i>	A,G,O,P	4,90
84	Nan plain	<i>delicate white bread</i>	A,C,G	2,90
	Nan garlic OR Nan butter		A,C,G,O	3,40
	Nan Peshwari	<i>with almonds, raisins</i>	A,C,G,H	4,90
	Nan Paneer	<i>with cheese</i>	A,C,G	5,20
85	Puri	<i>baked out in wheat flour</i>	A,C,G	3,50

SALAD

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86	Punjabi Salat	<i>North-Indian salad</i>	O	4,50
87	Kachumar Salat	<i>yogurt with tomato, cucumber and onion</i>	G;O	4,50
88	Gemischter Salat	<i>mixed salad</i>	G,O	4,50
89	Salat à la Bombay	<i>salad plate with cheese</i>	G,O	5,90

DESSERT

90	Gulab Jamun	<i>semolina dumplings in syrup with coconut</i>	A,G	3,90
91	Mango-Pista-Eis	<i>mango-ice with pistachio</i>	G,H	5,50
92	Koh-I-Noor-Eis	<i>mango-ice with Indian fruits</i>	G	5,60
93	Badam-Creme	<i>caramel cream with almonds</i>	G	3,90
94	Mango Creme		G,H	3,90
95	Fruchtsalat Bombay			5,50
96	Indisches Geheimnis	<i>Indian secret</i>	G;H	5,90
97	Mixed Ice Cream		G	5,40
98	Litschi-Kompott			4,50
99	Kulfi	<i>fine milk ice speciality</i>	G,H	5,00
100	Barfi	<i>Indian nuts slices</i>	G,H	5,50

1 cover charge – 0,75€

GETRÄNKE – ALKOHOLFREI

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Mango Juice 0,2l		2,90
Orange Juice 0,25l		2,90
Apfelsaft 0,25l		3,20
Lassi 0,25l	G,H	3,50
Mango Lassi 0,25l	G,H	3,50
Pepsi-Cola 0,33l		3,50
7-up 0,33l		3,50
Almdudler 0,35l		3,60
Fanta Orange 0,33l	*	2,50
Mineralwasser 0,25l		2,40
Sodawasser 0,25l	*	2,30
Tonic Water 0,2l		2,90
Bitter Lemon 0,2l		2,90

TEE

Darjeeling, Assam, Früchtetee, Mangotee		3,40
Indischer „Chay“	G	3,60
Nilgiri, Grüner Tee, Pfefferminz-, Kamillen-, Kräutertee		3,40

KAFFEE

Indischer Kaffee (gewürzt)		3,20
Melange	G	2,90

BIER (vom Fass)

Krügel 0,5l	A	3,90
Seidel 0,3l	A	3,50
Weißbier 0,5l	A	4,50
Kingfisher Premium Bier 0,3l	A	3,90
Cobra World Beer 0,3l	A	3,90

WEINE (offen)

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Grüner Veltliner – weiß	¼ l	0	3,90
Zweigelt – rot	¼ l	0	3,90
Weißwein – Sula Vineyards 2013	1/8 l	0	3,90
Rotwein – Sula Vineyards 2013	1/8 l	0	3,90

FLASCHENWEINE (0,7l) weiß

Grüner Veltliner	0	29,00
Pinot Blanc (trocken)	0	29,00
Soave Classico	0	29,00
Rosé – zartblumig	0	29,00

FLASCHENWEINE (0,7l) rot

Zweigelt (trocken)	0	29,00
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weitere Weine auf Anfrage

INDISCHE WEINE (0,7l)

Weißwein – Sula Vineyards 2013	0	29,00
Sauvignon Blanc aus Nashik		
Rotwein – Sula Vineyards 2013	0	29,00
Shiraz aus Nashik		