Bombay Bhel

THORNHILL

A truly healthy authentic experience

DINE IN | TAKE OUT | CATERING

Order online.. easy simple fast..

make your reservations & take out order

www.bombaybhelthornhill.com

APPETIZERS

Hot Appetizers

Vegetarian Samosa
Pastries stuffed with seasoned potatoes

Beef Samosa
Pastries stuffed with seasoned beef

Samosa Spinach
Pastries stuffed with spinach & paneer

Butter Chicken Poutine
Butter chicken sauce smothered over fresh cut fries & real Quebec cheese curds

Onion Pakora
Fried onion patties

Chicken Pakora
Fried chicken fritters

Brie Pakora
Brie fritters in a fried chick pea batter

Hara Bara Kabob
A very healthy mouth warering alternative for vegetarians made from spinach, chick peas, green peas, and Indian cheese

Paneer Roll
Paneer sticks seasoned with masala and mint chutney in a crispy breading.

Aloo Tikki
Potato patties served with curried chickpeas & tamarind chutney

Coconut Calamari
Coconut dusted calamari rings & tamarind chutney

Jumbo Tandoori Chicken Wings

Hot Appetizer Platter
An assortment of vegetable & spinach samosa, onion pakora & aloo tikki served with curried chickpeas & tamarind chutney

Cold Appetizers

Pani Poori
Crispy hollow shells served with potatoes & chickpeas served with tamarind chutney & spicy cumin water

Bhel Poori
A scrumptious mixture of puffed rice, fine fried noodles, potatoes & onions blended together with tamarind chutney

Papri Chaat
Crunchy wafers topped with chickpeas, potatoes & our special spices with toppings of yogurt & tamarind chutney

Dahi Poori
Crispy hollow shells filled with chick peas, potatoes & our special spices with toppings of yogurt & tamarind chutney

Sev Poori
Crispy hollow shells filled with potatoes, onions & our special spices sprinkled with tamarind & chick pea noodles

may contain traces of peanuts/almonds/cashews

Automatic gratuity of 15% applied to groups of 6 or more.

FROM OUR TANDOOR / CHARCOAL CLAY OVEN

Tandoori Chicken
Quarter leg of chicken marinated in yogurt, spices & grilled in the tandoor served with rice or naan & salad.

Bombay Chicken Lollipop
Chicken drumsticks marinated with spices, cashew nuts & grilled in the tandoor served with spicy chutney, rice or naan & salad.

Chicken Tikka
Boneless cubes of white chicken meat marinated in our special spices & grilled in the tandoor served with rice or naan & salad.

Haryali Tikka
Boneless cubes of white chicken meat marinated with yogurt, mint, fenugreek & grilled in the tandoor served with rice or naan & salad.

Reshmi Tikka
Boneless cubes of white chicken meat marinated in cashew cream & mildly spice & grilled in the tandoor served with rice or naan & salad.

Chicken Seekh Kabob
Minced chicken seasoned with special herbs & spices roasted on skewers in the tandoor served with rice & salad.

Beef Seekh Kabob
Minced beef seasoned with special herbs & spices roasted on skewers in the tandoor served with rice & salad.

Tandoori Lamb Chops
Tender lamb chops marinated with tandoori spices & grilled to perfection in the tandoor served with rice or naan & salad.

Jumbo Tandoori Prawns
Jumbo prawns marinated in exotic spices & grilled to perfection in the tandoor served with rice or naan & salad.

Fish Tikka
Chunky pieces of fish marinated with tandoor spices and then fried and roasted on skewers in the tandoor served with rice or naan & salad.

Paneer Tikka
Cubes of Indian cheese, green peppers & onions marinated in exotic spices & roasted in the tandoor served with naan or rice.

Assorted Tandoori Platter
An assortment of chicken tikka, reshmi tikka, beef seekh kabob & fish tikka served with salad & chutney.

Bombay Royal Platter
An assortment of chicken lollipop, haryali tikka, beef seekh kabob & tandoori prawns served with salad & chutney.

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NON-VEGETARIAN CURRIES

Canada's HOTTEST Curry - DINE IN ONLY 🌶️🌶️🌶️🌶️🌶️

Are you up for the challenge? We could make it hotter but nobody would be able to finish it. A secret combination of 19 spices.

Curry *(Beef/Chicken/Lamb)*

Boneless pieces cooked in a traditional Indian sauce made with sautéed onions, ginger, tomatoes & flavoured with exotic herbs & spices. (Lamb+$1.00)

Chilli Chicken *(or Fish)* 🌶️

Boneless pieces of chicken breast flavoured with freshly cut green chillies, spices & garnished with green onions. (Fish+$2.00)

Butter Chicken *(or Shrimp)*

Tender charcoal roasted chicken simmered in rich tomato butter flavoured gravy accented with dry fenugreek.(White meat or Shrimp + $2.00)

Chicken Tikka Masala *(Fish/Shrimp)*

Boneless cubes of chicken tikka simmered with spices, onions & a creamy tomato gravy accented with green peppers. (Fish or Shrimp + $2.00)

Mango Chicken *(or Shrimp)*

Boneless cubes of chicken tikka tossed in a traditional wok with mango, onions, ginger, tomatoes & spices. (Shrimp + $2.00)

Vindaloo *(Beef/Chicken/Lamb/Shrimp)* 🌶️

Boneless pieces of beef/chicken/lamb cooked in a hot tangy masala with potatoes, red chillies & vinegar. (Shrimp + $2.00)(Lamb + $1.00)

Palak *(Beef/Chicken)*

Boneless pieces of beef/chicken simmered in spinach with a hint of dry fenugreek.

Amritsari Goat Curry *(w/ bone)*

Fresh cubes of bone-in and boneless goat meat cooked in a curry with onion, fresh ginger, garlic and spices.

Tamarind Shrimp

Shrimps infused with a tangy tamarind sauce cooked in wok with red & green peppers, green onions & red onions.

Korma *(Beef/Chicken/Lamb/Shrimp)* 🥜

Boneless pieces cooked in a mild creamy cashew nut sauce. (Shrimp + $2.00)(Lamb + $1.00)

The above is served with your choice of: Rice/Naan/Salad

Non-Veg Thali

An assorted platter of tandoori chicken, rice, naan, daal, raita, papadum, pickle, dessert & your choice of (beef/chicken)(lamb+$1.00)

Bombay Chicken & Rice

Boneless chicken breast stir-fried with a colorful array of vegetables & a bounty of rice

Biryani *(Beef/Chicken/Lamb)*

A traditional rice dish garnished with crispy onions and served with your choice of curry or raita.(Lamb +$1.00)

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VEGETARIAN CURRIES

Chilli Paneer
Cubes of Indian cheese flavoured with freshly cut green chillies, spices & garnished with green onions

Palak Paneer
Cubes of Indian cheese simmered in spinach with a hint of dry fenugreek

Paneer Tikka Masala
Cubes of Indian cheese simmered with spices, onions & a creamy tomato gravy accented with green peppers

Mattar Paneer
Green peas & cubes of Indian cheese cooked in a mild tomato gravy

Bhindi Masala
Fresh okra cooked with onions, tomatoes, & home ground spices

Baingan Bhartha
Baked mashed eggplant cooked with green peas, fresh tomatoes, onions & spices

Malai Kofta
Potato dumplings stuffed with Indian cheese & dry fruits cooked in a light creamy cashew nut sauce

Mango Paneer
Cubes of Indian cheese tossed in a traditional wok with mango, onions, ginger, tomatoes & spices

Channa Masala
Spicy curried chick peas served with either rice, 1 naan or 2 bhaturas

Dal Makhni
Lentils, kidney beans & chick peas cooked with ginger, garlic, fresh tomatoes & coriander

Mixed Vegetable Subji
A colourful array of dry vegetables cooked with a special blend of spices

Aloo Gobi
Curried cauliflower cooked with potatoes & fresh tomatoes

Paneer Makhni
Indian cheese cooked in exotic cream & tomato sauce

Vegetable Vindaloo
Mixed vegetables cooked in a hot tangy masala with potatoes, red chillies & vinegar

Navratna Korma
Mixed vegetables & Indian cheese cooked in a light creamy cashew nut sauce

The above is served with your choice of Rice/Naan/Salad

Vegetable Thali
An assorted platter of rice, naan daal raita, papdum, pickle, dessert & 2 vegetables of the day

Vegetable Biryani
A traditional rice dish cooked with onions, tomatoes, mixed vegetables & garnished with crispy onions served with raita or curry

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BREADS FRESH FROM THE TANDOOR

Naan
Cheese Naan
Garlic Naan
Garlic Cheese Naan
Keema Naan *(stuffed with minced beef & herbs)*
Paratha *(a flaky whole wheat layered bread)*
Aloo Paratha
(layered whole wheat bread stuffed with potatoes & spices
Bhatura *(deep fried bread)*
Tandoori Roti *(whole wheat bread)*
Onion Kulcha *(stuffed with onions, coriander, potatoes)*

SIDE ORDERS

Rice
Papadum
Chutney *(mint/mango/tamarind/spicy)*
Mixed Pickles
Raita *(cucumber yogurt)*
Dhai *(plain yogurt)*

SALADS

Spring Mix Salad
Bombay Chicken Caesar Salad
Romaine lettuce topped with boneless tandoori chicken & parmesan/garlic croutons dressed with a creamy caesar dressing
Kachoomar Salad
Onion Salad

DESSERTS

Gulab Jamun
Dried milk balls drenched in rose water syrup
Rasmalai
Indian cheese dumplings soaked in sweetened, thickened milk delicately garnished with pistachios
Royal Faluda
A cold glass of milk with vermicelli noodles and basil seeds, flavoured with rose syrup and topped with vanilla ice cream
Mixed Nut Kulfi (*Homemade Indian ice cream with pistachios)*
Kheer *(Indian rice pudding)*
Gajar Halwa *(Carrot fudge)*

DRINKS

Lassi *(Mango, Sweet & Salty)*
Mango Shake
Pop
Ice Tea
Bottle water
Perrier
Tea *(Masala Chai, Cardamon, Ginger, Herbal)*
Juice
(Orange, Mango, Lychee, Strawberry Banana, Lemonade, Pineapple Coconut, & Cranberry)

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