



AUTHENTIC . TIMELESS . UNFORGETTABLE  
SERVING WARRINGTON

## Welcome

Welcome to Bombay Heath. Thank you for choosing to dine at our restaurant. We endeavour to tickle your taste buds with real wholesome food from the Indian sub-continent.

Our menu is based on the highest quality produce and fresh seasonal ingredients from all corners of South East Asia. Our chefs possess a vast wealth of experience and knowledge that he combines with his natural flair to bring out the sublime taste in what he cooks, daring to be different. The chef is the master in creating classical dishes marrying traditional with modernity at BombayHeath.

We promise we only use the freshest & the finest ingredients, carefully selected by our chef enabling him to create dishes full of freshness and flavour for you to taste and enjoy.

If you require a certain dish which is not on our menu, please do not hesitate to ask & our chef will be more than happy to create it for you.



### ALLERGY AWARENESS

At our restaurant, we take allergens seriously and are committed to ensuring a safe dining experience for all guests. If you have any allergies or dietary restrictions, please inform our staff, and we will do our best to accommodate your needs. While we take steps to prevent cross-contamination, please be aware that we handle allergens such as nuts, dairy, and seafood in our kitchen, and we cannot guarantee complete avoidance of exposure. Your safety is our priority, and we appreciate your understanding.



GLUTEN FREE

If you require gluten free dishes please ask a member of staff who will be happy to help.

### KEY GUIDE:

Strength can be adjusted to your needs.



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[www.bombayheath.co.uk](http://www.bombayheath.co.uk)

# Sunday Special LUNCH MENU

SUNDAY (EXCLUDE ALL BANK HOLIDAYS)

2:00PM TILL 5:00 PM

SPECIAL EAT-IN MENU | TAKEAWAY MENU



**£14.95**  
PER GUEST

**£10.95**  
PER GUEST

STARTERS  
MAIN DISH  
Rice Or Nan



THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT ANY GIVEN REASON.

#### ALLERGY AWARENESS

If you have any concerns regarding allergens, please let us know so we can recommend a suitable dish. While we take precautions, we cannot guarantee that our dishes are 100% nut-free, as we use nut products in our kitchen and cross-contamination may occur. Please note that fish dishes may contain small bones.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK PRODUCTS



SULPHITE



SOYA



## Starters

Perfect starter or snack freshly made & bursting with flavour. Served with a salad and selection of sauce.

## Appetisers

Popadum	£0.90
Spicy Popadum	£1.00
Chutney Tray	£3.00

*Onion, mango, mint , sweet chilli*

## Meat & Poultry

Bombay Special Mix Platter	£8.95
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*Chicken tikka, lamb chop, sheek kebab, garlic chicken*

Chicken Chilli Fry	£6.95
Chicken Pokora	£5.95
Reshmi Kebab Wrapped in fried egg	£5.95
Chicken Saag Puri	£5.95
Chicken Chat Puri	£5.95
Tandoori Chicken	£5.95
Chicken Tikka	£5.95
Garlic Chicken	£5.95
Lamb Tikka	£6.95
Seek Kebab	£5.95
Cheesy Seek Kebab	£6.95
Chicken Chana Puri	£5.95
Shami Kebab	£5.95
Meat Samosa	£5.50
Lamb Chops	£8.95
Sweet Chilli Lamb Chops	£9.95

## Seafood

Cod Pakora	£8.95
King Prawn Puri	£8.95
Prawn Puri	£6.95
Prawn Cocktail	£6.95
Shuruwati Sea Bass	£8.95
Tandoori Garlic King Prawn	£8.95
Tandoori King Prawn	£8.95



## Vegetable

Mix Vegetable Platter	£7.95
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*Onion bhaji, veg samosa, paneer, mushroom pakora*

Onion Bhaji	£4.95
Vegetable Samosa	£5.50
Aloo Chana Puri	£5.95
Garlic Mushroom Puri	£5.95
Paneer Saag Puri	£6.95
Chilli Paneer	£6.95
Paneer Tikka	£6.95





## Rice

Boiled Rice	£3.25
Basmati Pilau Rice	£3.50
Onion Rice	£3.95
Egg Pilau Rice	£3.95
Mushroom Pilau Rice	£3.95
Vegetable Pilau Rice	£3.95
Peas Pilau Rice	£3.95
Keema Pilau Rice	£3.95
Chilli Rice	£3.95
Bombay Special Rice	£3.95
Coco Rice	£3.95
Garlic Rice	£3.95



## Side Dishes

Bombay Aloo	£4.95
Saag Aloo Spinach and potato	£4.95
Vegetable Curry Sauce	£4.95
Saag Bhaji Spinach in mix spices & herbs	£4.95
Tarka Dhal Lentils	£4.95
Aloo Gobi Potatoes & cauliflower	£4.95
Mixed Vegetable Bhaji	£4.95
Bhindi Bhaji Okra in mix spices & herbs	£4.95
Aloo Chana Potato & chickpeas	£4.95
Mushroom Bhaji	£4.95
Matter Paneer Peas & Indian cheese	£4.95
Saag Paneer Spinach & Indian cheese	£4.95
Curry Sauce of your choice	£4.95



## Breads

Plain Naan	£3.50
Garlic Naan	£4.50
Peshwari Naan	£4.50
Keema Naan	£4.50
Kulcha Naan	£4.50
Garlic Chilli Naan	£4.50
Cheese Naan	£4.50
Paratha	£4.50
Puri	£2.50
Chapati	£2.50
Garlic Chapati	£2.95
Tandoori Roti	£2.95

## Continental

Chicken Fillet	£12.95
Served with chips & salad	
Omelette	£11.95
Served with chips & salad	
Chicken Tikka & Chips	£8.50
Nuggets & Chips	£8.50
Fish Fingers & Chips	£8.50
Massala / Korma & Rice	£8.50



## Sundries

Green Salad	£2.50
Chips	£3.50
Peri Chips	£3.95
Raitha	£2.50





# Popular Dishes

## SERVING OPTIONS:

Chicken	£10.95	Lamb Tikka	£12.95
Lamb	£11.95	Special Mix	£14.95
Prawns	£12.95	Chicken, lamb, prawn	
Vegetable	£9.95	Cod	£18.95
King Prawn	£17.95	Paneer	£10.95
Chicken Tikka	£11.95	Tandoori King Prawn	£18.95

## Balti 🍆

A very popular Indian dish, specially blended together with traditional spices and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cooking.

## Medium Curry 🍆

Medium strength curry, using only the basic spices to create a mouth watering dish.

## Pathia 🌶️🌶️

A fairly hot, sweet & sour dish cooked with tomatoes, onions & herbs, garnished with fresh coriander.

## Madras 🌶️🌶️🌶️

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exquisite taste.

## Vindaloo 🌶️🌶️🌶️🌶️

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.

## Sambar 🌶️🌶️🌶️

A wonderful combination of hot, sour and spicy dish using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

## Korma 🍌🥥

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

## Sagwala 🍆

Consisting of fresh spinach, onions and tomatoes cooked together to form a dish of dry consistency.

## Dansak 🍆

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour.

## Rogan Josh 🍆

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

## Karahi 🍆

The art of this dish is served in a distinctive sizzling hot pan called karai! Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

## Dupiaza 🍆

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth watering taste.

## Ceylon 🌶️🌶️🌶️🥥

Preparation is similar to madras with coconut added with an extra hot taste.

## Bhuna 🍆

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

## Jalfrezi 🌶️🌶️

Prepared using only the nest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.





# Signature Dishes

Selection of premium dishes prepared by using the chef's own knowledge & experiences of the Indian sub-continent. A great choice for genuine food lovers! Recommended by the chef.

## Adhraki Lamb Chop Balti 🍋 £16.95

Tender barbecued lamb chops cooked in a spicy thick sauce with chefs special Balti paste, garnished with fresh ginger and coriander.

## Lamb Chop Frango 🌶️ £16.95

Tender grilled lamb chops cooked in spicy sauce cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich in consistency. A fairly hot dish.

## Shashlick Chicken Tikka £14.95 Lamb Tikka £15.95

Chicken pieces, green peppers, onions and tomatoes cooked together in the tandoor. It is then transferred to the pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander and ginger.

## Bombay Special thawa 🍋 £16.95

Chicken tikka, lamb tikka, lamb chop and King prawn in tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

## Chicken & Malai Kofta 🍋 £13.95

Boneless spring chicken marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese. A unique and individual very popular dish.

## Nepalese 🌶️ Chicken £13.95 Lamb £14.95

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

## Garlic Chicken Tak-tak 🌶️ £13.95

Tender pieces of garlic chicken cooked with our balti sauce, containing our own herbs with extra garlic, fresh green beans, broccoli and resulting in a dish of thick sauce consistency, garnished with fresh coriander.

## Malaicurry Chicken 🍋 £13.95

Chicken Tikka cooked in a creamy almond sauce with nuts, spices, fresh cream and pure ghee with a touch of baileys then garnished with fenugreek leaves.

## Malibu Chicken 🍋 £16.95

Chicken breast off the bone cooked with yoghurt, olive oil, onions with blend of coconut cream for a rich mild and creamy sauce. Malibu is added on top to create a fantastic taste.

## Rajma 🌶️ Chicken Tikka £13.95 Lamb Tikka £14.95

A smash hit dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chefs own special sauce with green chillies, Mexican chillies, naga chilli, spring onion and red kidney beans.

## Lamb Shank 🍋 £16.95

Delicious lamb shank slowly cooked, aromatic herbs, cardamon, creating a rich thick gravy, medium strength sauce. A beautiful dish for meat lovers.

## Palak Sabzi Gosht 🍋 £13.95

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

## Chicken Afghan 🌶️ £13.95

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, tabasco sauce and soya sauce, the combination of spices and sauces gives this dish a unique taste.

## Lamb Chilli Fry 🌶️ £16.95

Pieces of lamb tossed up in a pan with green chilli, mixed pepper, onions and sweet chilli sauce. Finished with coriander.

## Tandoori Mix Korai 🍋 £18.95

Tandoori Chicken, Chicken tikka, lamb tikka, seek kebab cooked with onions, capsicum and fresh tomatoes in a spicy pungent sauce, Served in karahi dish.





# House Specials

*A selection of dishes that have been created exclusively by our chefs for you to enjoy.*

## Massala



Chicken Tikka £13.95 Lamb Tikka £14.95

Tandoori King Prawn £18.95

*Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.*

## Modhucash Murgh



£13.95

*A very mild dish exquisitely cooked with chicken, mango pulp, honey and simmered with mild gravy.*

## Palak Murgh Makhani



£13.95

*Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter and methi leaves.*

## Balti Shan



Chicken £13.95 Lamb £14.95

*Your choice of filling marinated and cooked in our tandoor, it is then transferred to a pan and combined with our balti sauce containing our own herbs and spices. Finished with fresh green chillies and coriander.*

## Garlic Chilli Chicken



£13.95

*Tender pieces of garlic chicken cooked with our balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.*

## Shahe Shofri Chicken



£13.95

*This is a fairly hot dish with a sweet and hot taste cooked with yellow lentils, honey, garlic, ginger, coriander and ground spices lending it a rich consistency.*

## Passanda



Chicken Tikka £13.95 Lamb Tikka £14.95

*This dish is marinated in herbs and spices, prepared in a special mild sauce, almond powder and cream for a rich creamy texture. Drizzled with red wine.*

## Palak Paneer

(Vegetarian Special)



£12.95

*Spinach and Indian cheese in a spicy sauce. Garnished with coriander.*

## Murgh Massalam

(off the bone)



£13.95

*Chunky strips of chicken breast cooked with mince meat and with special spices to give that exotic taste. Garnished with coriander.*

## Chicken Chana Masala



£13.95

*Cooked in exotic medium spices with chickpeas and garnished with spring onions.*

## Bengal Chum Chum



£13.95

*This dish is unique in its taste and preparation. Chicken initially prepared in the clay oven. While the base of the curry takes its form with minced lamb, spices, sultanas are added which gives this dish its distinctive flavour. The curry sauce and chicken strips are expertly combined by our chefs.*

## Shahe Shabzi

(Vegetarian Special)



£11.95

*A traditional Indian vegetarian dish cooked with fresh seasonal vegetables in a tomato base curry. Garnished with coriander.*

## Butter Paneer Masala

(Vegetarian Special)



£13.95

*Exotic Paneer curry is prepared with tomato, onion sauce which is prepared with cream and cashew paste then spiced with whole dry spices and ginger and garlic paste.*

## Murgh Tanga



£13.95

*A very special dish cooked with chicken tikka, big chunks of onions, peppers, mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.*

## Murgh Kali Mirch



£13.95

*A classic Rajastani dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef spicy sauce. Finished with slices of egg and coriander.*

## Butter Chicken



£13.95

*Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices.*

## Bhindi Gosht



£14.95

*Diced pieces of lamb cooked with okra blend of aromatic spices. A moderate use of fresh green chillies makes this fairly hot.*

## Naga Chicken



£13.95

*Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.*

## Bombay Gauwali



Chicken £13.95 Lamb £14.95

*Slow cooked lamb or chicken with potatoes. A traditional home cooked dish very popular within the villages in India & Bangladesh.*

## Shahi lamb Tarkari



£14.95

*Tender lamb pieces cooked with garlic, ginger, chefs special spices in a fairly hot sauce.*





## Seafood Dishes

Bombay Heath gives you the opportunity to try some of the freshest seafood dishes from Bangladesh. The chef creates both traditional and modern fish dishes full of flavour.

FOLLOWING DISHES MAY CONTAIN BONES.

### Chilli Chingri £19.95

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, chilli sauce and garnished with fresh coriander. Highly recommended.

### Sea Bass Biran £19.95

Boneless fillets of sea-bass lightly spiced, fried in olive oil and then transferred to pan there it is cooked with an abundance of onions, tomatoes, garlic, ginger, fresh herbs. Served with roasted vegetables. (May contain bones)

### Salmon Chut Putta £19.95

Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil, it is then transferred on to a bed of spiced crispy vegetables. served with chilli rice.

### Salmon Tikka Shashlik £18.95

Mildly spiced prime cubes of selected salmon marinated with green and red peppers, tomatoes mustard oil, cooked in a grill. A firm favourite of regulars

### Salmon Tenga £18.95

Cooked in a special sweet and sour sauce.

### Cod Chilli Massala £18.95

Cod marinated and fried then its cooked further to perfection with exotic massala sauce. Garnished with spring onions and coriander.

### King Prawn Palak £18.95

King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach.

### Cod Karahi £18.95

Spicy and mouth watering dish. Fish is fried and cooked with tomatoes, onions and spices massala. Garnished with chopped ginger, green chillies and coriander leaves.

Served in a Karahi dish.

### Cod Massala £18.95

Cod cooked with tandoori spice and then cooked with mild spices, cream, coconut & sugar.

### Tandoori King Prawn £18.95

### Massala

Tandoori king prawn cooked with tandoori spice and then cooked with mild spices, cream, coconut & sugar.

### Tandoori King £18.95

### Garlic Balti

Tandoori king prawn cooked with fresh garlic in a medium balti sauce.



## Biryani Dishes

Biryani is created by gently cooking basmati rice together with fresh herbs & spices. It is served with a vegetable curry sauce.

King Prawn Biryani £18.95

Prawns Biryani £14.95

Chicken Biryani £12.95

Chicken Tikka Biryani £13.95

Lamb Tikka Biryani £14.95

Lamb Biryani £13.95

Keema Biryani £13.95

Bombay Special Biryani  £16.95

*Chicken tikka, lamb tikka & king prawn*

Vegetable Biryani £11.95



## Tandoori Sizzlers

Cooking in a tandoor is a traditional method which creates a delicious taste with temperature approaching 400 degrees celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the moistness inside all these dishes have been cooked in the tandoor. Served with medium curry sauce.



Tandoori Chicken On the bone £12.95

Chicken Tikka £12.95

Lamb Tikka £13.95

Lamb Chops £15.95

Garlic Chicken £12.95

Shashlik Chicken £13.95

Shashlik Lamb £14.95

Paneer Shashlik £14.95

Tandoori Mix Grill £17.95

Tandoori King Prawns £18.95

