

Tofu / Chana / Paneer Saag \$12.25 / 12.49 / 12.99  
 Creamy spinach  
 Dal Saag \$12.49  
 Yellow lentils made with creamy spinach

### Biryani

Savory authentic basmati rice, cooked with caramelized onions, ginger, garlic, cardamom, turmeric, and saffron.  
 (Your choice of Chicken \$13.99 / Lamb \$14.99 / Paneer \$14.99 Shrimp \$15.99)

### Wraps (Made with Eggs)

Chicken Kathi Roll \$8.50  
 Marinated Chicken sautéed with onions, peppers, and sauces, wrapped in a whole wheat wrap  
 Chicken Tikka Wrap \$8.50  
 Chicken Tikka sautéed with onions, peppers, and sauces, wrapped in a whole wheat wrap.  
 Lamb Kathi Roll \$9.25  
 Lamb tikka sautéed with onions, peppers and sauces wrapped in a whole wheat wrap  
 Potato Kathi Roll \$7.50  
 Potatoes sautéed with onions, peppers and sauces wrapped in a whole wheat wrap  
 Paneer Kathi Roll \$8.50  
 Barbecued cottage cheese sautéed with onions, peppers and sauces wrapped in a whole wheat wrap  
 Tofu Kathi Roll \$7.99  
 Seasoned tofu sautéed with onions, peppers and sauces wrapped in a whole wheat wrap

### Salads

(Served with our homemade dressing and cilantro chutney)

Chicken Tikka Salad \$8.99  
 Boneless pieces of chicken marinated in a red yogurt sauce topped on mixed greens finished with specialty dressing  
 Shrimp Salad \$10.50  
 Marinated shrimp topped on mixed greens finished with a specialty dressing  
 Tofu Salad \$7.99  
 Sautéed tofu topped on mixed greens finished with a specialty dressing

### Desserts

Ras Malai / Gulab Jamun \$3.99  
 Soda \$1.00  
 Rice Pudding \$3.99  
 Mango Lassi \$3.50  
 Water Bottle \$1.25

### Lunch Specials

Available Tues - Fri ( 11:00 am to 3:00 pm )  
 Served with basmati rice, side salad and a drink

Chicken / Lamb Curry \$8.75 / \$9.75  
 Boneless chicken / lamb cooked in fresh onions, ginger, garlic, tomatoes, herbs and spices  
 Chicken / Lamb Tikka Masala \$9.50 / \$9.75  
 Boneless chicken / lamb made in a creamy tomato and cashew nut sauce  
 Butter Chicken \$9.75  
 Boneless shredded chicken sautéed with onions and pepper, served with a creamy tomato and cashew nut sauce  
 Lamb Kheema \$9.75  
 Minced Lamb cooked with green peas  
 Chicken / Lamb Vindaloo \$8.75 / \$9.75  
 Pickly preparation of boneless chicken / lamb diced potatoes, cooked in a thick spicy Goan special red sauce  
 Tofu / Paneer Tikka Masala \$8.75 / \$9.50  
 Indian cheese cooked in a creamy tomato sauce  
 Paneer Makhani \$9.75  
 Indian cheese sautéed with onions and peppers and made in a creamy tomato and cashew nut sauce  
 Tofu / Paneer Saag \$8.75 / \$9.75  
 Indian Cottage Cheese made with creamy spinach  
 Dal Fry \$8.25  
 Yellow lentils prepared with cumin seeds, turmeric, smoky onions, tomatoes, and cilantro  
 Chana Masala \$8.50  
 Delicious combination of chick peas  
 Alu Gobi \$8.99  
 Fresh cauliflower made with potatoes and tomatoes



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# BOMBAY HUT

(Division of Vintage India L.L.C)

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Open:

Tuesday thru Saturday 11:00 am - 9:30 pm - Sunday 12:00 pm - 9:30 pm  
 Monday Closed



PRINNY & ART, PH: (201) 222-3393



### Chicken / Lamb Platters New York Style

(Extra meat to any order for an additional \$2.00)

<b>Chicken Over Rice</b>	<b>\$9.25</b>
Marinated chicken served with lettuce, onions, bell peppers over yellow rice and white sauce	
<b>Lamb Over Rice</b>	<b>\$9.75</b>
Marinated lamb served with lettuce, onions, bell peppers over yellow rice and white sauce	
<b>Falafel Over Rice</b>	<b>\$8.25</b>
Ground chickpeas served with lettuce, onions and peppers over yellow rice and white sauce	
<b>Mixed Over Rice</b>	<b>\$10.50</b>
Combine any two items (Chicken, Lamb or Falafel) served with lettuce, onions, bell peppers over yellow rice and white sauce	
<b>Falafel over Pita</b>	<b>\$6.99</b>
Ground chickpeas, beans and vegetables served on a pita bread with white sauce	
<b>Chicken gyro</b>	<b>\$7.25</b>
Tomatoes, onions, lettuce wrapped in a pita bread with white sauce	
<b>Lamb gyro</b>	<b>\$8.25</b>
Tomatoes, onions, lettuce wrapped in a pita bread with white sauce	

### Appetizers / Naan Breads / Sides

<b>Samosa</b>	<b>\$2.50</b>
Seasoned potatoes and peas in a crispy flour shell. Served with tamarind and cilantro chutney	
<b>Lamb Samosa</b>	<b>\$4.25</b>
Seasoned minced lamb and peas in a crispy flour shell. Served with tamarind and cilantro chutney	
<b>Aloo Tikki Chaat</b>	<b>\$7.25</b>
Potato patties served with chickpeas, chopped up onions and tomato, cilantro chutney and tamarind chutney. Finished off with a hint of yogurt and crispy sev	
<b>Samosa Chat</b>	<b>\$7.50</b>
Crispy pastry stuffed with seasoned potatoes and peas served with chickpeas, chopped up onions and tomatoes, cilantro and tamarind chutney. Finished off with a hint of yogurt and crispy sev	
<b>Falafel (4 Pieces)</b>	<b>\$4.99</b>
Deep fried ball made from chickpeas, onions, garlic, parsley and spices served with our homemade white sauce	
<b>Naan</b>	<b>\$2.25</b>
Plain or Butter Oven baked flat bread	
<b>Garlic Naan</b>	<b>\$3.25</b>
Oven baked flat bread with garlic and butter	
<b>Cheese Naan</b>	<b>\$3.75</b>
Oven baked flat bread with cream cheese	
<b>Cheese and Garlic Naan</b>	<b>\$4.25</b>
Oven baked flat bread with cream cheese and topped off with garlic and cilantro	
<b>Onion Kulcha</b>	<b>\$4.50</b>
Flat bread stuffed with chopped onions, cilantro, crushed coriander, roasted cumin seeds, fenugreek leaves and seasonings	

<b>Chicken Tikka Naan</b>	<b>\$5.00</b>
White flour bread stuffed with tandoori chicken, onions and chaat masala	
<b>Roti</b>	<b>\$2.25</b>
Wheat flour bread cooked in the tandoor	
<b>Tawa Paratha</b>	<b>\$3.25</b>
Layered wheat flour bread prepared over griddle	
<b>Alu Paratha</b>	<b>\$4.50</b>
Wheat flour flat bread stuffed with potatoes, cilantro, roasted cumin seeds, crushed coriander powder and seasonings	
<b>Kheema Paratha</b>	<b>\$5.00</b>
Wheat flour flat bread stuffed with ground lamb, cilantro and seasonings	
<b>Raita</b>	<b>\$1.25</b>
Yogurt mixed with onions, tomatoes, cucumbers, cilantro and seasonings	
<b>White Sauce</b>	<b>\$1.25</b>
Buttermilk ranch dressing with cucumber, dill, garlic and olive oil	
<b>Cilantro or Tamarind Chutney</b>	<b>\$0.50</b>
<b>Mango Chutney</b>	<b>\$1.25</b>
<b>Papadum</b>	<b>\$0.50</b>
Thin, crispy cracker	
<b>Basmati Rice</b>	<b>\$3.00</b>
<b>Yellow Basmati</b>	<b>\$3.50</b>
Turmeric and cumin flavored rice	

### Tandoori Treasures / Barbecue

(All served with raita and cilantro chutney)

<b>Chicken Wings</b>	<b>\$14.25</b>
Marinated in Chef's special sauce	
<b>Chicken Tikka</b>	<b>\$12.99</b>
Cubes of boneless chicken, marinated in red sauce with authentic Indian spices and yogurt, cooked to perfection in the charcoal oven	
<b>Tandoori Chicken</b>	<b>\$15.99</b>
Baby hen marinated in a red spice	
<b>Tandoori Shrimp</b>	<b>\$15.50</b>
Shrimp marinated in red sauce with authentic Indian spices and yogurt, cooked to perfection in the charcoal oven	
<b>Malai Shrimp</b>	<b>\$15.50</b>
Shrimp marinated in mild herb yogurt and cheese, cooked in our charcoal oven	
<b>Chicken Sheek Kebab</b>	<b>\$14.50</b>
Marinated chicken seasoned with chopped ginger, onions and spices rolled over a skewer and barbecued	
<b>Lamb Sheek Kebab</b>	<b>\$14.99</b>
Marinated lamb seasoned with chopped ginger, onions and spices rolled over a skewer and barbecued	
<b>Paneer Tikka</b>	<b>\$14.75</b>
Cottage cheese barbecued on a skewer with onions, peppers, and tomatoes	

\* Any special request can be gladly accommodated for an extra charge.

\* Spices can be adjusted to your taste

### All Currys (Served with Basmati Rice)

(Extra meat to any order for an additional \$2.00)

#### Non Vegetarian

<b>Chicken / Lamb Curry</b>	<b>\$11.99 / \$12.99</b>
Boneless chicken / lamb cooked in fresh onions, ginger, garlic, tomatoes, herbs and spices	
<b>Chicken / Lamb / Shrimp Tikka Masala</b>	<b>\$12.99 / \$13.99 / \$14.99</b>
Boneless barbecued chicken / lamb / shrimp cooked in a creamy tomato and cashew nut sauce	
<b>Butter Chicken</b>	<b>\$13.50</b>
Boneless shredded chicken sauteed with onions and peppers, served in a creamy tomato and cashew nut sauce	
<b>Lamb Kheema</b>	<b>\$13.50</b>
Minced Lamb made with green peas	
<b>Chicken / Lamb Vindaloo</b>	<b>\$11.99 / \$12.99</b>
Pickly preparation of boneless chicken / lamb diced potatoes cooked in a thick spicy Goan special red sauce	
<b>Chicken / Lamb Saag</b>	<b>\$12.99 / \$13.99</b>
Boneless chicken / lamb made with creamy spinach	
<b>Chicken / Lamb Korma</b>	<b>\$12.49 / \$13.49</b>
Boneless chicken made in a creamy onion sauce	
<b>Lamb Rogenjosh</b>	<b>\$13.25</b>
Boneless lamb stew made with sauteed tomatoes and a hint of yogurt	
<b>Goan Fish Curry / Shrimp Curry</b>	<b>\$12.99 / \$13.99</b>
Cooked with coconut milk and tamarind (South Indian)	
<b>Dal Josh</b>	<b>\$12.25 / \$13.25</b>
Yellow Lentils combines with your choice of chicken or lamb	

#### Vegetarian

<b>Tofu / Paneer Tikka Masala</b>	<b>\$12.50 / \$12.99</b>
Tofu / Cottage cheese made in yogurt and cooked in a tangy tomato and cashew sauce	
<b>Paneer Makhani</b>	<b>\$13.50</b>
Cottage cheese sauteed with onions and peppers, served in a creamy tomato and cashew nut sauce	
<b>Dal Fry</b>	<b>\$12.25</b>
Yellow lentils prepared with cumin seeds, smoky onions, tomatoes and cilantro	
<b>Chana Masala</b>	<b>\$12.50</b>
Chickpeas cooked with onions, tomatoes and Indian herbs	
<b>Alu Gobi</b>	<b>\$12.99</b>
Fresh cauliflower cooked with potatoes and tomatoes	
<b>Paneer Vindaloo</b>	<b>\$12.49</b>
Pickly preparation of indian cottage cheese, dices potatoes cooked in a thick spicy Goan red sauce	