

Mains *continued*

Vegetarian Specials

Aubergine & Mushroom Jalfrezie

Diced fresh aubergine and whole mushrooms, cooked with chopped green pepper, green chillies, in a medium hot spicy sauce. Finally garnished with a touch of ginger and coriander leaves.

Mushroom Korma D N

Mixed vegetables prepared in a rich, delicate, mild sauce of almonds and coconut.

Sag Panir Malay D

Oriental cottage cheese with spinach, coriander and fresh ground mustard seeds. Medium spicy.

Vegetable Chilli Daal Massalla

A fresh selection of vegetables steam cooked with chopped green chillies, coriander and mixed lentils, completed with a touch of fresh ginger. Fairly hot and spicy.



Pilau Rice or Plain Naan D

Speciality Rice or Naans are available for £1 extra
(Peshwari, Keema, Garlic and Tandoori)



Dessert

Vanilla Ice Cream D

Available with a choice of Chocolate, Toffee, Strawberry or Butterscotch Sauce.

or

Tea or Coffee

D - Contains Dairy G - Contains Gluten N - Contains Nuts

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BOMBAY LOUNGE

Sunday-Thursday Special Set Menu

5 COURSES FOR ONLY £25 per person

**Choice of Starter,
Choice of Main Course,
Rice or Naan,
Ice Cream,
Tea or Coffee**

Popadums *served with accompaniments*



Starters *All served with salad and sauce*

Mushroom Pakora
Chicken Pakora
Haggis Pakora
Chicken Puree 
Vegetable Puree 

Vegetable Pakora
Chicken Kebab 
Vegetable Samosa 
Chana Puree 
Prawn Cocktail Surprise



Mains

Traditional Favourites

Available in Vegetable, Chicken or Lamb (for Prawn add £3.00 for King Prawn add £4.00)

Korma   A delicate preparation on of curd, cream and selected spices producing very mild flavour.

Bhuna A combination of a special blend of spices, onions and tomatoes fried together to provide a dish of medium strength and rather dry consistency.

Madras A very famous dish, with a greater proportion of spices which lend a fairly hot taste to its richness.

Murgh Mango Cooked with mango, onions, coriander and mixed spices.

Karahi  Cooked with green peppers, green herbs and spices, garnished with fresh green chillies.

Shahi Chasni   Kebabs cooked in a delicate sweet and sour sauce with a touch of fresh herbs and spices.

Green Herb Medium strength in a spicy sauce of tomatoes, green pepper, fresh coriander, spring onions and fresh ginger.

Upgrade your main with one of our Tandoori Specials for only £4 extra!

Tandoori Chicken  Half Spring Chicken marinated in yoghurt with our selection of traditional spices, barbecued in the tandoori oven served with sauteed onions and peppers.

Chicken Tikka  Diced Chicken breast marinated in our special spiced yoghurt marinade, cooked in the tandoori oven and served with sauteed onions and peppers.

Lamb Tikka  Diced Lamb marinated in our special spiced yoghurt marinade then cooked in the tandoori oven and served with sauteed onions and peppers.

 - Contains Dairy  - Contains Gluten  - Contains Nuts

Mains *continued*

Bombay Lounge Specialities

Available in Vegetable, Chicken or Lamb (for Prawn add £3.00 for King Prawn add £4.00)

Bombay Green Cooked with green pepper, mint, coriander, green chilli mixed spices and lime juice. Hot and spicy.

Jaipuri Massalla  Cooked with fresh mushroom, green pepper, fried onions and fresh Punjabi Massalla in a thick sauce. Highly recommended.

Jalfrazie  Cooked with freshly chopped green chillies, green and red pepper, cubed onion and fresh coriander. Garnished with a touch of grated ginger and roasted cumin. Fairly spicy and hot.

Coconut Reshmi   This is a South Indian flavoured dish lightly steamed pieces of chicken or lamb, enhanced in a rich coconut milk sauce and a mixture of original madras spices. Mild and Sweet.

Mug Daal Gosht Steamed lamb or chicken enhanced in chicken in cinnamon, spring onion and mug lentil with crushed ginger, roasted ground cumin. Spicy, fairly hot and very tasty.

Nentara  Cooked in yoghurt, mango chutney, tomato sauce. Resulting in a tangy flavour. Highly recommended.

Passandra  Thinly sliced steam cooked lamb or chicken together with freshly ground almond, pistachio, fresh cream and a mild spicy sauce. Aromatic, mild and very smooth.

Chicken Tikka Massalla   All time classic, Consisting of Chicken Tikka in a rich and creamy sauce. Consisting of almond and coconut infused with fresh cream. Mild and Sweet.

Redfort Tandoori dish with ground herbs, almonds and yoghurt

Tawa Marinated and stir fried with peppers, onions and tomatoes in a thick sauce garnished with coriander

Ginger Murgh Cooked in tomatoes with strong spices garnished with coriander

Shatkora Aloo Gosht A hot dish with potato cubes and shatkora (Bangladeshi lemon) in a hot and sour sauce.



Seafood Dishes

(for Prawn add £3.00 for King Prawn add £4.00)

Balti Chilli Adrak Cod Fried cod fish cooked with balti paste, chopped ginger, fresh coriander and spring onion. Medium hot.

Salmon Jalfrezie Steamed salmon cooked with chopped green pepper, onion, green chillies and coriander leaves in a medium hot sauce. Garnished with a touch of fresh ginger and tomato.

Tiger Prawn Balti Wonderful combination of fresh herbs, garlic, onions cooked in a medium sauce of chefs own special recipe.

Garlic Tiger Prawn Flash fried with garlic and lemon infused with a special blend of herbs and spices.