

MASAHARI – NON-VEG MAINS

Chicken Masala Curry 14.95
Boneless chicken cooked in tantalising onion, tomato sauce, ginger and garlic

Bombay's Lamb Curry 16.95
This slow cooked South lamb curry takes about 2 hours but the results are simply amazing! It is full-flavored, delicious and the meat is fall-apart tender

Murgh Makhani Malai 14.95
Murgh Makhani is a classic Indian dish made with marinated & grilled chicken (Tandoori chicken), simmered in a creamy tomato gravy/curry

Bombay's Chettinad Curry
Chicken or lamb Chettinad curry is a finger-licking delicious Tamil Nadu dish made with homemade Chettinad masala and pairs well with any rice – Chicken 14.95 or Lamb 16.95

Bombay's Rogan Curry
Slow cooked lamb or Chicken with traditional Indian warm spices and herbs – Chicken 14.95 or Lamb 16.95

Bombay's Malabar Curry 17.95
Aromatic spice infused coconut curry cooked with home made spices – King Prawn or Fish

Bombay's Special Fish Curry 17.95
Sea bass fillet simmered in coconut milk, curry leaves and spices

Telugu King Prawn 17.95
King Prawn sautéed with onion, capsicum and cooked with indian spices & chilli flakes in butter gravy

Southern Special Dhansak
Tender chicken in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils
Chicken 14.95 or Lamb 16.95

Southern Palak Curry
Popular dish cooked with onions, tomatoes, spices, herbs and plenty of spinach topped with fresh cream
Chicken 14.95 or Lamb 16.95

BIRIYANI

Rice with aroma and flavour, served with raita and lentil curry

Vegetable Biryani 13.95

Chicken Biryani 15.95

Lamb Biryani 16.95

King Prawn Biryani 18.95

SHAKAHARI – VEGETARIAN MAINS 9.95

Bombay Allo
Potatoes cooked in a rich flavoured variety of spices with a base curry of onion and tomato

Channa Masala
Overnight soaked chickpeas cooked in a onion and tomato based curry. Flavourful, not too spicy and extremely satisfying

Haveli Kofta Curry
An exotic curry made from mix vegetable dumplings covered in a rich creamy curry with a blend of spinach and mustard leaves

Paneer Molly
Molly is rich, creamy and mildly spiced. Prepared with pure coconut milk, tamarind paste, tomatoes, fresh double cream, fresh green chilli, mustard seeds, curry leaves and Indian spices

Southern Daal Tarka
Yellow lentils tempered with royal cumin and garlic in clarified butter

Palak Paneer
Mildly flavoured mashed palak (spinach) with cottage cheese

Allo Gobi
Cauliflower florets with boiled potatoes cooked in a home-made style sauce

Malai Kofta Curry
An extremely popular and tasty South indian creamy curry recipe made with potatoes and cottage cheese balls in onion and tomato sauce

BASMATI RICE & SOUTHERN BREADS

Plain Basmati Rice 3.95

Zafrani Pilau Rice 4.95

Mushroom Rice 5.95

Southern Paratha 4.95

Plain Dosa 5.95
Thin crispy rice & lentil crepe

SALADS

Kachumbar Salad 4.95

Onion Salad 2.95

Garden Salad 3.95

Vegetable Boondi Raita 3.95

Plain Greek Yoghurt 3.50

BV

BOMBAY VELVET



By *Chef Kamal*

BV

BOMBAY VELVET

Southern Indian Menu

Some dishes may contain whole spices and bones. If you have any allergen requirements, please speak to staff before placing your order.
Discretionary 12.5% service charge will be added to your bill.

“I welcome you to Bombay Velvet. I have tried to create a combination of different culinary traditions from my homeland. By blending sweet with savory, sharp with mellow, and spice with subtlety, pushing the boundaries of conventional South Indian cuisine.”



- Chef Kamal (Executive Chef)

CHAKNA (COCKTAIL SNACKS)

Masala Roasted Papad	1.50
Khichiya Popudum Basket	2.95
Southern Roasted Peanut Masala	4.95
Roasted Spiced Cashew Nuts Masala	4.95
Chutney Tray	2.95
Roasted Bombay Mix	4.95
Masala Chilli Chips	5.95
Delicious Noodle Spring Rolls	8.95
Himalayan Momos (Dumplings)	8.95
Paani Poori	6.95
Puffed wheat crisps, lightly spiced chickpeas & potatoes and spicy flavoured water	
Prawn Tempura	9.95
Flour-coated prawns cooked in a light crispy batter	

MASAHARI (NON VEG - SMALL & BIG PLATES)

Lamb Samosa	8.95
A little pocket of fried pastry stuffed with spices & minced lamb	
Chicken 65	8.95
Chicken 65 is a delicious, sticky-spicy, flavour-packed Indian chicken recipe that and has just the right amount of heat	
Chatpata Pop	8.95
Battered and spiced frenched chicken winglet fried till crispy and flavourful tossed with homemade sauce	
Angari Chicken Tikka	7.95 / 13.95
Chicken breast marinated overnight in strained yogurt and mixture of tandoor special spices cooked in a tandoor	

Malai Murgh Tikka	8.95 / 16.95
Chicken breast marinated overnight with mild yet flavourful spices cooked in a tandoor	

Tandoori Chicken Wings	8.95
Spicy, juicy, finger-licking chicken wings cooked by our home-made spices in a tandoor	

Sesame Honey Chilli Chicken	8.95
Coated chicken cooked in a sweet and savoury sauce and topped with sesame seeds	

Lamb Chops	9.95 / 17.95
Our juicy, tender lamb chops are marinated with strained yogurt and a blend of perfectly chosen spices cooked in a tandoor	

VELVET'S SMALL PLATES

Onion, Kale and Spinach Bhajia	7.95
Indian savoury in gluten free flour spiced and deep fried	
Crispy Aubergine	6.95
Crispy Potato Fenugreek Bhajia	6.95
Finely sliced potato smothered in a fragrantly spiced Fenugreek batter and fried to a crispy perfection	
Mirchi Bhajia	7.95
Mirchi Bajji is a popular South Indian street fried snack made with gram flour, spices and green chillies	
Southern Idli Vada	7.95
Steamed rice pancakes served with sambar & varieties of chutneys	
Southern Medu Vada	7.95
Fried lentil flour doughnut served with coconut chutney & sambar	
Southern Dahi Vada	7.95
Fried lentil doughnut immersed in sourless yogurt garnished with carrots & coriander	
Aloo Tikki Chaat	7.95
A spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, yoghurt and radish	
Cauliflower 65	7.95
Cauliflower 65 is a delicious, sticky-spicy, flavour-packed Indian Cauliflower recipe that and has just the right amount of heat	
Makai Bhel	7.95
Sweetcorn cooked with coconut milk, topped with shredded coconut and tangy tamarind sauce	
Chana Poori	7.95
Fluffy fried bread served with chick peas curry	
Achari Paneer Tikka	8.95
Cottage cheese marinated in pickling spices cooked in a tandoor	
Veg Manchurian	8.95
Assorted vegetable wisps tossed with chilli, garlic and soy sauce	

SEAFOOD (SMALL & BIG PLATES)

Bombay's Special Fish	9.95 / 17.95
Fish fillet battered, and pan seared topped with chef's special sauce	
Fish Amritsari	9.95
Deep-fried bite sized fish fillet battered with gram flour, an array of spices and carrom seeds	
Bombay's Special Calamari	9.95
Our crispy calamari battered and deep fried until golden	
Tawa-Grilled King Prawns	9.95 / 17.95
King Prawns marinated with yogurt and flavourful selected spices slowly cooked on an iron skillet cooked till perfection	
Chilli Garlic Prawns	9.95
Indo-Chinese appetiser where crisp batter fried prawns are tossed in slightly sweet, spicy, hot and tangy chilli sauce	
Salmon Tikka	9.95 / 17.95
Salmon pieces marinated with special spices and cooked in a tandoor	

BOMBAY'S SPECIAL SHARING PLATTERS

Veg Platter	16.95	Seafood Platter	24.95
Meat Eater's Platter	24.95	Bombay's Mix Grill Platter (Non veg)	29.95

DOSA	16.95
Indulge in our dosas. A crispy crepe made from lentils, rice, and semolina, stretching an impressive 1.5 feet long. Customise your experience by choosing between your favourite fillings	

Masala Dosa	
Thin crispy battered crepe stuffed with masala mashed potatoes	

Ghee Paper Roast Masala Dosa	
Crispy thin battered crepe sprinkled with Real ghee & stuffed with mashed potatoes	

Onion Dosa / Onion Chilli Dosa	
Thin crispy battered crepe cooked with chopped fresh onions and green chillies (Optional)	

Mysore Masala Dosa	
Battered crepe spread with fresh red chilli chutney & mashed potato	

Podi Dosa / Onion Podi Dosa	
Crispy thin battered crepe sprinkled with idly podi and onions are optional	

Paneer / Cheese Dosa	
Battered crepe filled with Indian Spiced cottage cheese or grated Mozzarella cheese	

Egg Dosa	
A normal dosab but in cone shape	

Kara Dosa	
Thin battered crepe filled spicy masala with caspicums and onions	

Mix Vegetable Dosa	
Battered crepe filled midly spiced julienned vegetables and a blend of perfectly chosen spices cooked in a tandoor	

RAVA DOSA	
Thin crisp fried crepe made with semolina, rice flour, spices and ghee butter	

Rava Dosa	9.95
Thin & crispy crepe with black pepper and cashew, from cream of wheat & rice, mildly spiced & garnished	

Rava Masala Dosa	11.95
Cream of wheat & rice crepe with black pepper and cashew, stuffed with spicy potatoes & onion	

Onion Rava Kara Masala Dosa	12.95
Cream of wheat & rice crepe with black pepper and cashew, filled with fresh onions, spiced potato	

Ghee Dry Nuts Rava Masala Dosa	13.95
Cream of wheat & rice crepe with black pepper and cashew, filled with dry nuts, raisins and mashed potato	

SPECIAL DOSA	17.95
Our colossal 1.5 feet dosas are a feast for the senses. Thin crispy rice & lentil crepe topped with onion, capsicum, tomato, two spicy chutneys & lots of cheese. Accompanied with sambar & two varieties of chutney	

Szechuan Cheese Dosa	

Aloo Masala	

Cheese Dosa	

Cut Pizza Dosa	

Palak Paneer Cheese Dosa	
Spinach and cottage cheese	

UTHAPPAMS	13.95
Made from a fermented batter of rice and lentils. Served with sambar & any 3 varieties of chutneys	

Onion Uthappam	
Uthappam topped with onions	

Tomato Uthappam	
Uthappam topped with tomato	

Chilli Uthappam	
Uthappam topped with fresh green chillies	

Onion & Chilli Uthappam	
Uthappam topped with onions & green chillies	

Tomato & Onion Uthappam	
Uthappam topped with onions & tomatoes	

Chilli & Tomato Uthappam	
Uthappam topped with green chillies & tomato	

Onion, Chilli & Tomato Uthappam	
Uthappam topped with onions, green chillies & tomatoes	

