



VEGETARIAN STARTERS



Onion Chili Kulcha 🌶️🌶️🌶️	Bread stuffed with Onion & Green Chilies	4.00
Spinach Pakora	Gently seasoned spinach fritters	5.00
Vegetable Samosa (All-time Favorite!)	Savory Pastries stuffed with spiced Potatoes	5.00
Onion Pakoras	Gently seasoned Onion Fritters	5.00
Ragara	Potato patties topped with spiced Chickpeas, Mint & Tamarind sauce	7.00
Tamarind Eggplant	Crispy slices of Eggplant with Chickpeas, Mint & Tamarind	7.00
Lasooni Gobi (All-time Favorite!)	Cauliflower florets tossed in sweet Chili Garlic Sauce	7.00
Sweet and Garlic Paneer	Homemade Indian Cheese in sweet garlic sauce	7.00
Plain Dosa	Crispy Rice & Lentil crepe	7.00
Masala Dosa	Crispy Rice & Lentil Crepe Stuffed with tempered Potatoes	8.00
Mysore Masala Dosa 🌶️🌶️🌶️	Rice & Lentil Crepe with Spicy Coconut Chutney Spread	9.00
Flame Veggie Sampler	Assortment of Vegetable Samosa, Vegetable Fritters & Aloo Tikki	10.00



NON-VEGETARIAN STARTERS

Chicken Tikka Naan	Fine flour bread stuffed with ground Chicken & Spices	5.00
Flame Wings	Indian Spiced Chicken Wings cooked in Tandoori Oven	7.00
Chicken Hariyali Kebab	Mint and Cilantro flavored Chicken cooked in Tandoori oven	7.00
Lamb Pepper Fry 🌶️🌶️	Tender Lamb Cubes, Bell Peppers & Crushed Peppercorn	8.00
Goat Pepper Fry	Bone-in Goat, Bell Peppers & crushed peppercorn	8.00
Garlic Shrimp (Excellent!)	Shrimp sauteed in sweet garlic chili sauce	8.00
Bagari Shrimp (Must try!)	Shrimp with Mustard seeds, Curry leaves, Onions, Tomato sauce	10.00
Flame Meat Sampler	Assortment of Chicken - Wings, Hariyali & Adraki	12.00



SALADS, SOUPS & SIDE DISHES



Mulligatawny Soup	Traditional soup with Lentil & Vegetables	3.00
Mango Chutney	Sweet Mango relish	3.00
Spicy Lemon Pickle 🌶️🌶️	Homemade Preserved Lemon with Spices	3.00
Raita	Homemade whipped Yogurt with Cucumbers, Onions & Carrots	3.00
Chickpea Salad	Chickpeas, Cucumber, Red Onion, Bell Peppers, Tamarind & Mint Sauce	5.00

CHEF'S DINNER SPECIALS

Served with Rice of the Day, Vegetables & Garlic Naan

Rack of Lamb (Excellent)	Rack of Lamb with Herbs & Spices. Grilled in Tandoori	24.00
Meen Moilee	Salmon/Mahi-Mahi poached in Turmeric & Coconut Stew	24.00
Cochin Snapper	Whole Red Snapper grilled and topped with Curried Shrimp	24.00
Malabar Shrimp	Tandoori grilled Jumbo Shrimp wrapped in Coconut Sauce	24.00
Pepper Salmon & Vegetables	Salmon cooked in Tandoor, marinated w/ pepper & spices	24.00



TANDOOR SIZZLERS

(Prepared in a Traditional Clay Oven)
Served with Basmati Rice



Chicken Tandoori (Our Classic Signature)

Half Chicken	15.00
Whole Chicken	22.00

Chicken Malai Kebab	Marinated in Cashew Paste with Cardamom & Saffron	15.00
Chicken Tikka	Boneless Chicken marinated in Yogurt & Spices	15.00
Chicken Adraki	Ginger & Whole Spices marinated	15.00
Tandoori Salmon	Masala marinated, grilled Salmon	20.00
Tandoori Shrimp	Marinated in Ginger, Mint & Garlic Paste	20.00
Jhinga Mast Mast	 Jumbo Shrimp marinated in Chili Mint Sauce	20.00



BIRIYANI RICE

Fragrant preparation of Basmati Rice, Browned Onions, Mint, Nuts & Raisins

Vegetable Biryani	13.00
Chicken Biryani	15.00
Lamb Biryani	16.00
Shrimp Biryani	17.00
Goat Biryani	17.00

SPECIAL FLAVOURED RICE

Lemon Rice	5.00
Coconut Rice	5.00
Tamarind Rice	5.00



SEAFOOD DINNERS

Served with Basmati Rice

Bagari Jhinga (Our Signature)	Shrimp in creamy Tomato sauce, Curry leaves, Onions	17.00
Shrimp Masala	Shrimp cooked in mild Tomato cream sauce	17.00
Shrimp Saag	Shrimp cooked in a mild puree of Creamed Spinach	17.00
Shrimp Vindaloo 🌶️🌶️🌶️	Shrimp cooked in a Chili Vinegar Tomato sauce	17.00
Chemeen Mango Curry	Shrimp cooked with Mangoes in Coconut Curry	17.00
Kerala Fish Curry 🌶️🌶️🌶️	Salmon/Mahi-Mahi in Fenugreek & Coconut Tamarind sauce	17.00
Shrimp Phaal 🌶️🌶️🌶️🌶️	Shrimp with pureed Green Chilies, Garlic & Ginger	17.00

CHICKEN SPECIALTIES

Served with Basmati Rice



Chicken Tikka Masala (All-time Favorite)	Chicken Tikka in mild Tomato cream sauce	15.00
Butter Chicken (All-time Favorite)	Chicken thigh meat, Tomato Cream sauce with butter	15.00
Chicken Aam Wala (Our Signature)	Chicken in an exotic Mango cream sauce with spices	15.00
Chicken Chettinad 🌶️🌶️	Chicken in spicy Black Pepper & roasted Coconut sauce	15.00
Shahi Murg Adraki (Our Signature)	Chicken, Ginger, Mushrooms, Basil, Cashew Cream	15.00
Chicken Tikka Saag	Chicken cooked in a mild Spinach sauce	15.00
Chicken Vindaloo 🌶️🌶️🌶️	Chicken cooked in Chili Vinegar Tomato sauce	15.00
Kundapur Chicken	Chicken cooked in a Coconut Onion sauce with South Indian Spices	15.00
Chicken Phaal 🌶️🌶️🌶️🌶️	Chicken with pureed Green Chilies, Garlic & Ginger	15.00
Garlic Chicken (Our Signature)	Crispy Chicken cooked in sweet garlic chili sauce	15.00


LAMB & GOAT SPECIALTIES

Served with Basmati Rice

Lamb Rogan Josh	Traditional Lamb Curry with Onions, Tomatoes & Spices	16.00
Lamb Korma	Lamb cooked in an Almond and Cashew cream sauce	16.00
Lamb Madras	Lamb cooked with Potatoes, Carrots, Onions & Coconut sauce	16.00
Bhamia Koota (A Calcutta Jewish Specialty)	Spiced Lamb, Okra, Tamarind Tomato sauce	16.00
Lamb Vindaloo 🌶️🌶️🌶️	Lamb cooked in Chili Vinegar Tomato sauce	16.00
Lamb Phaal 🌶️🌶️🌶️🌶️	Tender cubes of Lamb w/ pureed Green Chilies, Garlic, Ginger	16.00
Lamb Spinach	Tender cubes of Lamb with mild pureed Spinach sauce	16.00
Goat Vindaloo 🌶️🌶️🌶️	Goat cooked in Chili Vinegar Tomato sauce	16.00
Goat Malabar	Goat on the bone cooked with Potatoes, Carrots & Coconut	16.00
Goat Curry	Goat on the bone with Onions, Tomatoes & Spices	16.00

VEGAN SPECIALITIES

Served with Basmati Rice

Okra Masala	Roasted Okra sautéed in a Tomato Sauce w/ Bell pepper & spices	12.00
Coconut Mushroom	Mushrooms cooked in a Coconut curry sauce	12.00
Chettinadu Vegetables	 Vegetables in spicy Black Pepper & roasted Coconut sauce	12.00
Chana Masala	Chickpeas, tomatoes, garlic, onions & Traditional Indian Spices	12.00
Kundapur Vegetables	Authentic South Indian Vegetable curry	12.00
Dal Tadka	Yellow Split Peas cooked with Onions, Tomatoes & Spices	12.00
Cabbage Poriyal	Shredded Cabbage & Carrots with roasted Lentils & Coconut	12.00
Aloo Gobi	Potatoes & Cauliflower sautéed with Tomatoes, Ginger & Spices	12.00



VEGETARIAN SPECIALITIES

Served with Basmati Rice

Palak Paneer	Spinach cooked with Paneer & spiced with Cumin, Garlic & Ginger	13.00
Palak Vegetables	Garden fresh Vegetables in a Puree of creamed Spinach	13.00
Lasooni Gobi (Our Signature)	Crispy Cauliflower Florets in a sweet Chili Garlic sauce	13.00
Vegetable Korma	Vegetables, Nuts & Raisins in Cashew cream sauce	13.00
Malai Kofta	Cheese Dumplings with Nuts & Raisins in Cashew cream sauce	13.00
Paneer Kurchen	Shredded Paneer cheese pan fried in creamy tomato sauce	13.00
Kadhai Paneer	Paneer cheese sautéed with Onion, Bell pepper and spices	13.00
Paneer Masala	Paneer cubes simmered in a Tomato cream sauce	13.00
Eggplant Bharta	Smoked Eggplant with Onions, Tomatoes, Peas, Cumin & Cream	13.00
Palak Kofta (Must Try!)	Spinach & Cheese Dumplings in an Onion, Tomato, Honey sauce	13.00
Dal Makhanni	Black grain lentils & red kidney beans cooked with ginger & garlic	13.00

INDIAN BREADS

Leavened White Flour Tandoori Bread

Plain Naan	3.00
Garlic Naan	4.00
Rosemary Naan	4.00
Paneer Cheese Naan	4.00
Coconut Saffron Naan	4.00
Nuts & Raisins Naan	4.00
Ginger & Honey Naan	4.00

Whole Wheat Bread

Tandoori Roti	3.00
Chapathi	3.00
Tava Paratha	3.00
Aloo Paratha (Potato Stuffed)	4.00
Gobi Paratha (Cauliflower Stuffed)	4.00
Poori (Deep Fried & Puffed)	4.00



DESSERTS

- Gulab Jamun** Milk dumplings in sweet Syrup
- Kheer** Traditional rice pudding
- Gajar Hulwa** Carrot pudding
- Pista Kulfi** Homemade pistachio ice cream
- Mango Kulfi** Homemade mango ice cream



- 4.00
- 4.00
- 4.00
- 4.00
- 4.00

NON-ALCOHOLIC / COLD BEVERAGES

- Lassi** (Traditional Indian Yogurt Drink) - Mango / Strawberry / Sweet / Salt
- Ice Tea**
- Sodas** Coke, Diet Coke, Sprite, Root Beer, Ginger Ale
- Juice** Mango / Orange / Cranberry
- Ginger Beer**
- Sparkling Water**



- 4.00
- 3.00
- 2.00
- 3.00
- 3.00
- 2.00

HOT BEVERAGES

- Masala Chai** (Traditional Indian Spiced Tea with Milk)
- Hot Tea**
- Coffee / Decaffeinated Coffee**

- 3.00
- 2.00
- 2.00

Please Inform your server for any allergies

BOMBAY FLAME is available for catering, office luncheons, family celebrations, and all your special occasion events.

The Level of Spiciness can be adjusted to individual taste upon request.
Special requests are always welcome!

The FDA advises that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu items, prices, and hours are subject to change without notice.

Thank you for dining at **BOMBAY FLAME**

www.bombaywakefield.com