



BOMBAY HOUSE

Cuisine of India

CATERING & TAKEOUT AVAILABLE

PROVO
(801) 373-6677
463 N UNIVERSITY AVE
PROVO, UT 84601

SALT LAKE
(801) 581-0222
2731 PARLEYS WAY
SALT LAKE CITY, UT 84109

WEST JORDAN
(801) 282-0777
7726 S CAMPUS VIEW DR #120
WEST JORDAN, UT 84084



APPETIZERS

All are served with Mint and Tamarind Chutneys

Vegetable Samosa (G) 3.95
potatoes, green peas, and spices wrapped in a home-made flour pastry dough and deep fried

Onion Bhaji (V) 4.95
mildly spiced sliced onions, mixed in chickpea batter and deep fried

Vegetable Pakora (V) 4.95
seasoned mixed vegetables mixed with chickpea flour and deep fried

Chicken Pakora 5.95
boneless chicken tenders seasoned and dipped in a chickpea batter and deep fried

Assorted Snacks 7.95
vegetable samosa, onion bhaji, chicken pakora, and vegetable pakora

SOUPS

Saag Shorba 3.50
delicious soup made from spinach, onions, tomatoes, and cream

ACCOMPANIMENTS

Papadam (V) 2.95
wafers made from lentil flour and flavored with black pepper and cumin seed baked in tandoori oven

Cucumber Raita 2.95
a tangy mixture of cucumber, and spices mixed with fresh homemade yogurt

Onion Salad (V) 1.50
sliced onions, sliced hot peppers, and lemon wedges seasoned with spices

Kachumbar (V) 2.95
diced onion, tomato & cucumber mixed with cilantro, lemon juice, and spices

TANDOORI DISHES

A Tandoor is a clay oven in which coal is at a glow at all times. Lamb, Chicken, and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Some Indian breads are baked by slapping them on the hot internal wall of the Tandoor. Tandoori specialties are served sizzling, with onions, bell pepper and a side of rice.

Chicken Tikka 14.95
boneless chicken breast marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

Lamb Boti Kabob 15.95
tender chunks of lamb marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

Chicken Tandoori 13.95
boneless chicken thigh marinated in yogurt, garlic, ginger and spices, barbecued over tandoor

Shrimp Tandoori 17.95
jumbo shrimp marinated in yogurt, garlic, ginger, and spices, barbecued over tandoor

(G) contains gluten (V) vegan

Please let us know of any food allergy, intolerance or dietary restrictions.

Mint or Tamarind Chutneys (V) 1.50
chutney is a condiment of fruit or vegetables, spices, and herbs blended together

Basmati Rice (V) 2.50
special aromatic long grain rice imported from India

Locations

Provo · Salt Lake City · West Jordan

bombayhouse.com



BEVERAGES

Mango Lassi refreshing yogurt drink blended with mangoes and homemade yogurt	3.95	Soft Drinks Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite and Iced Tea (one free refill)	2.50
Strawberry Lassi refreshing yogurt drink blended with strawberries and homemade yogurt	3.95	Ginger Beer (Non alcoholic)	2.95
Rose Lassi refreshing yogurt drink blended with rose water, sugar, and homemade yogurt	2.95	Non Alcoholic Beer Haake-Beck, Germany	3.50
Mango Soy Shake shake made with mangoes and soymilk	3.95	Beer	
Mango Lemonade	2.95	Taj Mahal, 22 oz., India	7.95
Indian Tea special tea boiled with milk and spices	2.50	Kingfisher, India	4.95
Indian Coffee special coffee made with hot milk	2.50	Stella Artois, Belgium	4.95
Herbal Tea chamomile, oranged spice, green tea	2.50	Fire stone Walker IPA, California	4.95
Mineral Water San-Pellegrino	2.50	Squatters IPA (6.5% Alcohol), Utah	4.95
Bombay Lime sweetened, homemade lime juice blended with club soda and spices	2.95	Hop Rising (9% Alcohol), Utah	4.95
		House Wines by the glass	
		Merlot	5.00
		Chardonnay	5.00
		Cabernet	5.00

See our full wine list on back.

DESSERTS

Mango Ice Cream favorite homemade Indian ice cream made with Indian mango pulp, vanilla and cream	3.95	Gulab Jamun (G) a light pastry made from dry milk and flour, and soaked in rose flavored syrup	2.95
Kheer cardamom-flavored rice pudding garnished with cashew nuts and golden raisins	2.95	Kulfi homemade Indian ice cream with pistachios, cashew nuts, cardamom seeds and cream	3.95

Entrees served mild, medium, hot, or very hot with side of rice and garnished with cilantro.
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SEAFOOD

Shrimp Tikka Masala 15.95
grilled shrimp cooked with onions, bell pepper, tomatoes, garlic, ginger, cream and spices

Shrimp Coconut Kurma 15.95
shrimp cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices

Tezpur Pineapple Shrimp 15.95
shrimp cooked with pineapple, onions, garlic, ginger, tomatoes, coconut cream and spices

Shrimp Curry 15.95
traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes and curry spices

Fish Curry 17.95
halibut cooked with curry spices, onions, garlic, ginger coconut milk and tamarind

CHICKEN

Chicken Tikka Masala 13.95
tandoori chicken breast cooked with bell pepper, onion, garlic, ginger, tomatoes, cream and spices

Chicken Coconut Kurma 13.95
chicken cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices

Chicken Makhani 13.95
tandoori chicken cooked with onions, garlic, ginger, tomatoes, butter, cashew nuts, golden raisins and spices

Chicken Saag 13.95
chicken cooked with spinach, onions, garlic, ginger, cream, and spices

Raj's Chicken 13.95
chicken coated with chickpea batter and sautéed with mangos, onions, tomatoes, and spices

Bollywood Chicken 13.95
breast meat cooked with potatoes, pineapple, tomatoes, onions, garlic, ginger, coconut milk and spices

Chicken Curry 12.95
traditional dish cooked with boneless chicken, onions, garlic, ginger, tomatoes, and curry spices

Chicken Mushroom 13.95
chicken cooked with mushrooms, tomatoes, garlic, ginger, onions, and spices

Chettinad Kolee 13.95
South India preparation of chicken cooked with onions, potatoes, garlic, ginger, tomatoes, and spices

Chicken Briyani 14.95
basmati rice cooked with chicken, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita

LAMB

Lamb Boti Kabob Masala 14.95
grilled lamb cooked with bell peppers, onions, garlic, ginger, tomatoes, cream and spices

Lamb Coconut Kurma 14.95
lamb cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices

Lamb Saag 14.95
lamb cooked with spinach, onions, garlic, ginger, cream and spices

Lamb Curry 14.95
traditional dish cooked with lamb, onions, garlic, ginger tomatoes, and curry spices

Rogan Josh 14.95
lamb cooked with onions, garlic, ginger, tomatoes, ground cashews, cream and spices

Lamb Vindaloo 14.95
lamb cooked with potatoes, onions, tomatoes, garlic, ginger, vinegar and spices

Chettinad Lamb 14.95
South India preparation of lamb cooked with potatoes, onions, garlic, ginger, tomatoes and spices

Lamb Briyani 15.95
basmati rice cooked with lamb, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita

Entrees served mild, medium, hot, or very hot
with side of rice and garnished with cilantro.



VEGETARIAN & VEGAN

(V) vegan (G) contains gluten

Vegetable Coconut Kurma (V)	11.95
mixed vegetables cooked with onions, tomatoes, cashews nuts, golden raisins, coconut milk and spices	
Channa Raja (V)	9.95
garbanzo beans cooked with onions, garlic, ginger, tomatoes and spices	
Mixed Vegetable Curry (V)	9.95
traditional dish cooked with mixed vegetables, onions, garlic, ginger, tomatoes and spices	
Mushroom Jalfrazie (V)	11.95
fresh mushrooms and bellpepper cooked with onions, tomatoes, garlic, ginger and spices	
Coconut Tofu (V)	10.95
tofu cooked with bell pepper, coconut milk, and spices	
Daal Maharani (V)	9.95
lentils cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce	
Yellow Daal (V)	9.95
whipped toor daal (yellow lentils) cooked with onions, garlic, ginger, tomatoes and spices	
Aloo Gobi (V)	10.95
potatoes and cauliflower cooked with onions, garlic, ginger, tomatoes and spices	
Mattar Mushroom (V)	10.95
mushrooms and green peas cooked with onions, garlic, ginger, tomatoes and spices	
Bhindi Mappas (V) (New)	11.95
okra cooked with, onions, garlic, ginger, tomatoes, coconut milk and spices	
Baygan Bharta	10.95
roasted eggplant cooked with green peas, onions, herbs, spices and a touch of cream	
Vegetable Briyani	11.95
basmati rice cooked with vegetables, onions, garlic, ginger, cashew nuts, golden raisins and spices, served with raita	

Vegetable Masala	11.95
mixed vegetables, cooked with onions, garlic, ginger, tomatoes, cream and spices	
Paneer Masala	13.95
homemade cheese cooked with bell pepper, onions, garlic, ginger, tomatoes, cream and spice	
Saag Paneer	11.95
spinach cooked with homemade cheese, onions, garlic, ginger, cream and spices	
Malai Kofta	12.95
vegetable balls cooked with onions, tomatoes, cashew nuts, golden raisins, cream and spices	

INDIAN FLAT BREADS

Naan (G) (V)	1.95
teardrop-shaped white flat bread baked in tandoor (clay oven)	
Garlic Naan (G) (V)	2.50
teardrop-shaped white flat bread baked in tandoor with a touch of garlic	
Onion Naan (G) (V)	2.95
Indian bread with seasoned onions and baked in tandoor	
Peshawari Naan (G) (V)	4.50
Indian bread stuffed with a mix of coconut, raisins and cashews, and baked in tandoor	
Tandoori Roti (G) (V)	1.95
round-shaped whole wheat bread baked in the tandoor	
Channa Roti (Gluten free) (V)	4.50
special Gluten-free bread made with chickpea flour and spices	

Entrees served mild, medium, hot, or very hot with side of rice and garnished with cilantro.
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