

# bombay spice

GRILL & WINE  
LUNCH MENU  
DAILY 11 - 3 PM

## SOUPS/SALADS

Chicken Mango Salad 7

Bombay Caesar 5

Chicken or Vegetable Lentil Soup 3

## BOMBAY ROTI TACOS 8

Four tacos served in a Roti w/rice, onion, lettuce,  
tomato topped with mango mustard

## LUNCH PLATE

CHOOSE ANY TWO ITEMS 9

Served with rice and choice of Roti, or lettuce cup

### VEGETABLE

Spinach & Tofu

Chickpea Curry

Cauliflower

Veggie Curry

### NON-VEGETABLE

Beef Tikka Masala

Chicken Keema

Chicken Curry

Shrimp Tikka Masala

\$5 LUNCH WINES: CHARDONNAY ••PINOT NOIR

JNKCONCEPTS.COM



10810 North Tatum Blvd.  
Phoenix, Arizona 85028  
(NW corner of Tatum and Shea)  
602-795-0020



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7000 North 16th St.  
Phoenix, Arizona 85020  
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602-371-0111

# bombay spice

GRILL & WINE

## TAKE OUT MENU

FRESH, HEALTHY, INCREDIBLE INDIAN CUISINE  
AUTHENTIC FLAVORS REFINED

Our menu at Bombay Spice Grill & Wine takes you on an exotic culinary journey, presenting a healthy vision in Indian cuisine. Every mouth watering bite is made from the finest herbs and freshest spices. Our spices create natural flavors experienced thousands of years ago the way nature intended. Most of our dishes are prepared mild for everyone to enjoy.

### LOCATION

602-795-0020

10810 North Tatum Blvd. • Phoenix, Arizona 85028  
(NW corner of Tatum & Shea)

### HOURS

11am-9:30pm Sun-Thur • 11am-10pm Fri-Sat

KIDS MENU AVAILABLE

## WE DELIVER

\$15 Minimum order for delivery.

## SOUPS...

Chicken or Vegetable Lentil...4  
*Served with roti*

## SALADS...

\*Mango Chicken Salad...8  
*Crisp romaine lettuce, organic mixed baby greens and nuts tossed in our signature creamy dressing.*

\*Traditional Caesar Salad...5  
Add Chicken...+2

\*House Salad...5  
*Organic baby mixed greens, cucumber, tomato and red onion tossed with fresh lime.*

## BOMBAY TAPAS (APPETIZERS)...

\*Seekh Kebab Skewers  
*Mincing meat mixed with ginger, garlic, onion, pepper and Indian spices.*

Chicken...7    Lamb...9

\*Tikka Skewers  
*Succulent pieces of meat or jumbo shrimp in tandoori spices, skewered with onion and peppers.*

Chicken...8    Shrimp...10  
Beef...10

\*Seared Scallops...10  
*Marinated in our yogurt dressing and fresh ground Indian spices.*

\*Seared Salmon Filet...9  
*Infused with herbs and ground spices.*

\*Lamb Chops...10  
*Three flame grilled lamb chops seasoned with 9 spice blend.*

Paratha  
*Roti or Naan bread stuffed with peas and potatoes.*

Vegetarian...4    Chicken...5

## KIDS MENU AVAILABLE

18% gratuity may be added to parties of 6 or more.

The Department of Health requires us to inform you that raw or undercooked meats, eggs and seafood may increase your risk of food borne illness. 7.09

## SIDES...

Roti Bread... .75  
*Whole wheat Indian flat bread (high in fiber).*

Naan Bread...2

Garlic Naan Bread...3

\*5 Papadum Crisps...2

\*Sauce Sampler...2  
*Raita, Mint, Tamarind, and Bombay Hot.*

\*Basmati or Brown Rice...1.5

Roti bread with Raita...2

\*Biryani  
*Basmati rice, fresh spinach, vegetables and raisins with turmeric and coriander.*

Vegetable...8    Chicken...9

\*Seared Tofu...5  
*Dusted with fresh herbs and spices.*

\*Chickpea Hummus...4  
*Traditional chickpea hummus with roti breads.*

Roasted Eggplant Hummus...4  
*Served with roti bread.*

\*Lentil Cake Towers...7  
*Warm lentil cakes topped with onion and tomatoes, with papadum crisps.*

\*Chickpea Ceviche...7  
*Chickpeas tossed with onions, cucumber and tomatoes finished with a sweet tamarind, mint and yogurt sauce with papadum crisps.*

Vegetable Samosa...5  
*Two crispy baked turnovers stuffed with spiced potatoes, peas and cumin.*

**GLUTEN FREE = \***

**SPICY OR MILD = 🍴**

Ask about vegan options.

All gluten free menu except Paratha, Vegetable Samosa, Naan and Roti breads.

## ENTREES...

### STEP 1: SELECT ANY TWO ITEMS BELOW...

\*Chicken Tikka Masala  
*Tender chunks of chicken in our tomato based masala sauce.*

\*Shrimp Tikka Masala  
*Jumbo shrimp in our tomato based masala sauce.*

\*Beef Tikka Masala  
*Lean chunks of beef tenderloin in our tomato based masala sauce.*

\*Chicken Keema  
*Ground chicken sautéed with onions, ginger, garlic, cumin, coriander, paprika in a fresh tomato sauce.*

\*Chicken Curry 🍴  
*Diced chicken breast simmered in our delicious curry sauce.*

\*Lamb Curry  
*Sautéed with onions, tomatoes, ginger, garlic, turmeric, coriander, cumin, and other fresh ground spices.*

\*Tofu Masala  
*Sautéed with onions, tomatoes, fresh spinach and green peppers.*

\*Spinach and Tofu  
*Cooked with tomatoes, broccoli, onions, ground cumin, coriander and turmeric.*

\*Eggplant  
*Roasted eggplant sautéed with onions, tomatoes and fresh ground spices.*

\*Lentils  
*Moist lentils seasoned with cumin and fenugreek.*

\*Cauliflower  
*Sautéed with diced potatoes and roasted spices.*

\*Cumin Potatoes  
*Diced, flame grilled potatoes with onions, tomatoes and cumin.*

\*Veggie Curry 🍴  
*Tomatoes, onions, cauliflower, carrots, green beans, zucchini and green peas in our delicious curry sauce.*

\*Chickpea Curry  
*Chickpeas sautéed with onions, tomatoes, ginger, roasted cumin and tamarind.*

### STEP 2: SELECT ONE PLATING OPTION...

All items served with a side of raita sauce

\*Bowls...13  
*Served with basmati or brown rice and a papadum crisp.*

\*Plates...14  
*Served with basmati or brown rice and a papadum crisp and a roti bread.*

Roti Taco...12  
*With rice, tomatoes, onion and salad.*

\*Lettuce Wraps...11  
*Served with crisp iceberg lettuce cups.*

**INDIVIDUAL ENTRÉE SIDE...8** Includes rice

## DESSERTS...

\*Rice Pudding...4.5  
*Chilled homemade rice pudding flavored with cardamom and pistachio.*

\*Mango Sorbet...4.5  
*Non-fat, dairy-free.*

\*Carrot Halwa...4.5  
*An Indian favorite redefined with fresh carrots, ricotta cheese and cardamom, served warm.*

\*Dessert Flight...7  
*Lighter portions of all three desserts.*