

Welcome to Bombay Olive!

A uniquely decorated restaurant with the tradition of an Indian & Persian Grill. We also provide Nepalese Cuisine, which is prepared from health conscious recipes. Our selective cuisines are prepared the way they have been for hundreds of years in ancient Asian and Persian regions. Your delightful dining experience is our commitment. Our management team as well as our crew members are trained professionals with extensive backgrounds in the food & hospitality industry such as Sheraton, Marriott and Oberoi hotels in Asia.



Remember us for your Events!

We Cater for Graduations, Birthdays, Weddings, Showers, Anniversaries, Bar Mitzvahs, Corporate Picnics & Luncheons.

*Prices may change without notice. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



All orders will be prepared just the way you like Hot, Extra Hot, Mild & Extra Mild.

* SOUP *
Vegetable Soup
Tomato Garlic Soup 7.95
Fresh tomatoes sautéed with garlic.
Nepalese Wanton Soup 8.95 Choice of veg. or chicken in broth.
Chicken Soup 8.95 Diced chicken with broth.
Chicken Noodle Soup 8.95 Diced chicken & broth with noodles.
* SALAD *
Greek Salad
Lettuce, carrots, cucumbers, tomatoes, feta cheese & kalamata olives.
Caesar Salad
Lettuce, croutons & Parmesan cheese.
Asian Noodle Salad
carrots, tomatoes, cucumbers, drizzled with ginger dressing
*CHAAT *
Samosa Chaat
Well cooked veg. samosa sliced and tossed with yogurt, onions, chick peas, tamarind sauce, mint
sauce & chaat masala.
Alu Tikki Chaat
Well cooked alu tikki sliced and tossed with yogurt, onions, chickpeas, tamarind sauce, mint sauce & chaat masala.
Dahi Papri
₹ SIDE ORDER ₹
Papad 3.95 Mango Chutney 4.95
Raita 4.95 Rice 4.95
Mixed Pickle 4.95 Masala Sauce 5.95
French Fries

HORS D'OEUVRE For Vegetarian Lover	
Vegetable Samosa (2)	7.95
Alu Tikki (3)	
Vegetarian Pakora Assorted fresh veggies, deep fried in batter.	8.95
Paneer Pakora	9.95
Nepali Spring Roll (4) Stuffed with cabbage, carrots, celery, onions & spice.	9.95
Kathmandu Pot Sticker (Momo) 6 pieces Dumplings stuffed with vegetables.	9.95
Paneer Chili (spice)	12.95
Sabzi Platter	12.95
HORS D'OEUVRE	
For Non-Vegetarian Lover Chicken Pakora	10.95
For Non-Vegetarian Lover Chicken Pakora	
For Non-Vegetarian Lover Chicken Pakora	10.95
Chicken Pakora Boneless breast of chicken, spiced, marinated in a chickpea batter & fried in oil. Chicken Pot Sticker (Momo) (6) Dumplings stuffed with chicken, with a side of Nepali Salsa. Coconut Shrimp (6) Shrimp with coconut flakes. Chicken Fingers & Fries Nepali Chicken Lolipop Chicken wings marinated in mustard oil with	10.95 10.95
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INDIAN VEGETARIAN ENTRÉES All entrées are served with Nepalese fluffy Basmati rice.	INDIAN NON-VEGETARIAN ENTRÉES 🎏
Dal (Black or Yellow)	All entrées are served with Nepalese fluffy Basmati rice.
Channa (Karahi or Masala) 14.95 Chickpeas cooked in Indian herbs.	CURRY Curry entrées are gently simmered in onion sauce with
Alu Saag / Chana Saag / Mushroom Saag 14.95 spinach, tomatoes & onion cooked with garlic & fresh ginger with your choice of potatoes, chick peas or mushrooms.	Indian spices, and can be spiced as you choose. Egg Curry
Alu Matter /Mushroom Matter 14.95 Potato or mushrooms & fresh green peas sautéed with Indian inspired sauce.	Lamb Curry 17.95 Goat Curry 18.95 Fish Curry 19.95
Alu Chutney	Shrimp Curry
This original dish is certain to leave the palate tingling. Matter Paneer	SAAG Saag is fresh spinach cooked in a creamy tomato based sauce with the refreshing flavor of Indian spices and your choice of meat.
Chef's original vegetarian delight of paneer & peas, cooked in a mild & rich gravy to make them juicy.	Chicken Saag
Mushroom Shabnam	Shrimp Saag
Navratana Korma	MANGO JALFREZIE Jalfrezie is a colorful combination of broccoli, peppers, onions, tomatoes, sautéed with freshly ground spices & mango.
Alu Gobi	Chicken Mango Jalfrezie
Bhindi Masala	KORMA
Baingan Bhartha	Korma is known as a mild dish and it is gently simmered in a sauce with almonds, raisins, fresh spices & a touch of saffron.
Saag Paneer	Chicken Korma
Malai Kofta	Lamb Korma
Sahi Paneer	BALTI This dish is prepared Afghan-style by combining colorful bell peppers with onion & cinnamon.
Paneer Tawa Masala	Chicken Balti 18.95 Lamb Balti 19.95 Shrimp Balti 21.95

MASALA

Masala is known as a royal dish. It is prepared with a tomato based sauce & refreshing combination of browned onions and a touch of cream.

Chicken Tikka Masala	18.95
Lamb Kebab Masala	19.95
Meatball Masala (Ground Lamb Ball)	19.95
Fish Masala	20.95
Prown Kebab Masala	21.95

VINDALOO

Vindaloo is known as a hot dish and it is accompany by fresh potatoes, tomatoes, sautéed with onions & a touch of vinegar.

Chicken Vindaloo	17.95
Lamb Vindaloo	18.95
Fish Vindaloo	20.95
Shrimp Vindaloo	21.95

MADRAS

Madras is a region of India where you can find lots of coconut trees. Since it is easy to find coconut to cook with, they combine coconut with other dishes & it is spicy.

Chicken Madras	18.95
Lamb Madras	19.95
Shrimp Madras	21.95

CHILLI KARAHI

Karahi is cooked with fresh chopped onions, tomatoes, green chillies & spices.

Chicken Chilli Karahi	• •	18.95
Lamb Chilli Karahi		19.95
Fish Chilli Karahi	• •	20.95
Shrimp Chilli Karahi		21.95

LO-MEIN

Indo Chinese style (soft noodles).



Veggie Lo-mein
15.95
Chicken Lo-mein
16.95
Shrimp Lo-mein
17.95

FRIED RICE

Indo Chinese style, served with Raita.

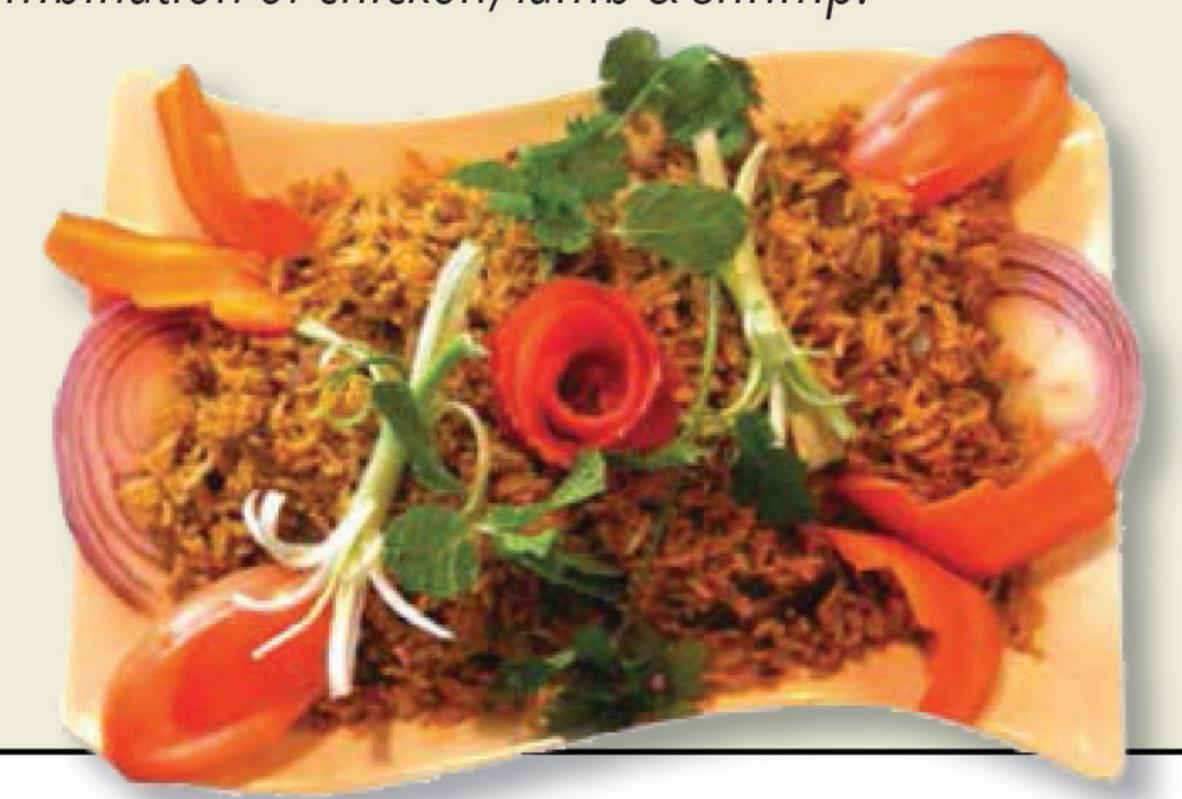
Veggie fried rice	15.95
Chicken fried rice	16.95
Paneer fried rice	16.95
Lamb fried rice	17.95
Shrimp fried rice	18.95

BIRYANI

Biryani is aromatic Indian rice cooked with fresh herbs & nuts. All Biryani served with Raita.

Vegetable Biryani	6.95
Egg Biryani	7.95
Chicken Biryani	7.95
Lamb Biryani	8.95
Goat Biryani	9.95
Shrimp Biryani	0.95
Bombay Olive Biryani 2	3.95
Combination of chicken, lamb & shrimp.	

Combination of Chicken, famo & Simmp.



BOMBAY OLIVE

SPECIAL —
Veg. Munchurian
Chicken Do-Piaza
Boneless pieces of chicken cooked in tomatoes,
onions & garlic in yogurt sauce.
Butter Chicken
Boneless pieces of chicken leg in a tomato base sauce & a refreshing combination of browned onions with a touch of cream.
Kashmiri Lamb Rogan Josh 19.95
Tender Lamb cubes cooked in clarified butter, brown
onions, fresh ginger, touch of garlic & gently simmered
in selected spices & yogurt.
Grilled Veg. Salmon
Chef's special seasoned Salmon, grilled over charcoal,

served with grilled vegetable.

PERSIAN ENTRÉES 🎏

Pe

Persian Entrées are good for weight watchers as they are low fat & low calorie.

All the entrées are served with Pilav rice with nuts, house salad, sauce, charcoal grilled tomatoes, fresh Naan bread & our special sumac spices.

PERSIAN GRILL

Boneless Joojeh Kebab 21.95 Delicate chicken breast centered with green pepper, onions marinated with saffron & lemon juice. Kebab Joojeh Koubideh 21.95 **PERSIAN POLOW** Chef's special. Ground chicken, marinated with saffron & grated onions, wrapped around a Albaloo Polow skewer, and open-flame-charcoal grilled. Flame charcoal grilled skewer of tomatoes, green pepper, onions & native red cherries marinated in our special sauce & saffron. Choice of Veggie, Chicken or Lamb One skewer of boneless chicken breast and one Veg. Albaloo Polow........... 20.95 skewer of ground chicken, marinated with saffron Chicken Albaloo Polow 21.95 & fresh lemon juice, and open-flame-charcoal grilled. Lamb Albaloo Polow 22.95 Shereen Polow One skewer of grilled lamb and one skewer of Flame charcoal grilled skewer of tomatoes, green ground lamb, cooked over open-flame charcoal. peppers, onions, slivered almonds, orange peels & pistachio nuts. Choice of Veggie, Chicken or Lamb Fresh lamb center with green peppers & onions, Chicken Shereen Polow 21.95 marinated with grated onion, and open-flame-charcoal grilled. Served two skewers. Bagala Polow Persian style grilled tomatoes, green peppers, onions Specially seasoned ground lamb with fine mild & fava beans rice with advieh & saffron flavor. Persian spices, wrapped around a skewer, and Choice of Veggie, Chicken or Lamb open-flame-charcoal grilled. Served two skewers. Chicken Bagala Polow 21.95 One skewer of fresh lamb centered with green pepper, onions and one skewer of prime boneless Addas Polow chicken breast marinated in with fresh lemon Fluffy rice mixed with lentils, raisins, dates & slivered juice & saffron. Open-flame-charcoal grilled. almonds. Choice of Veggie, Chicken or Lamb Koubideh Kebab Combo 22.95 Chicken Addas Polow 21.95 Combination of one skewer of ground chicken & one skewer of ground lamb. Open-flame-charcoal grilled.



TANDOORI SIZZLING DISHES

Tandoori is a clay oven and all dishes cooked from here are served with a house salad, rice & a bowl of sauce.

Veggie Mixed Grill	5
Chicken Tandoori (with bone) 17.9	5
Chicken Tikka (cube chicken) 17.9	5
Seekh Kebab (ground lamb or chicken) 18.9	5
Boti Kebab (cube lamb) 19.9	5
Tandoori Salmon	5
Shrimp Tandoori	5
Tandoori Mixed Grill 23.9	5
Chicken Tandoori, Chicken Tikka, Boti kebab, Seekh	
kebab & two pieces of Shrimp.	



SPECIAL

Nepali Veggi Thali for 2 \$45.9	95
Nepali Spring Roll, Veg. Soup, Kala Dal, Chana Masala,	
Rayo ko Saag, Alu Gobi, Shahi Paneer, 2 Roti, Gulab	
Jamun, Plain Yogurt & Tea or Coffee	
Nepali Non-Veggi Thali for 2 \$50.9	95
Chicken Pakoda, Chicken Soup, Kala Dal, Alu Gobi,	
Rayo ko Saag, Goat Curry, Chicken Tikka Masala,	

DINE IN ONLY

2 Naan, Gulab Jamun, Plain Yogurt & Tea or Coffee

BREAD

All our bread is made by hand and baked in a clay oven. It can be plain or stuffed as you like.



	Naan (plain butter Naan)	3.95
	Roti (whole wheat)	3.95
	Chapati (2 pieces)	3.95
	Indian Flat Bread	
	Basil Naan	4.95
	Paratha (whole wheat)	4.95
	Garlic Naan (with garlic)	4.95
Onion Naan (with onio	n)	4.95
Alu Naan (with peas & p	ootatoes)	4.95
Alu Paratha (whole wh	eat with peas & potatoes)	5.95
Poori (2 pieces) deep frie	ed puffy bread	4.95
Chicken Naan (with di	iced chicken)	5.95
	ound lamb)	
•	nuts)	

DESSERTS

(Alu Naan, Garlic Naan, Plain Naan & Roti)

ount Everest Chocolate Cake \$ I elted cake served with mango ice cream and sauce.	8.9	5
ew York Cheesecake\$ erved with ice cream and sauce.	8.9	5
klava\$	8.9	5
ersian pastry with almond base served with mango e cream.		
s Malai	6.9	5
omemade cream cheese patties served in a sweet cream auce flavored with cardamom and garnished with pistachic	os.	
neer\$ omemade rice pudding.	55.9	5
ılab Jamun	55.9	5
heese ball dipped in syrup. Cream \$: A QI	5
Cream\$ Iango, vanilla, chocolate and coconut.	0.7	J

BEVERAGES

Masala Tea \$1.95
Indian Tea \$2.95
Coffee \$1.95
Bottled Water \$1.95
Perrier Water \$2.95
Shirley Temple \$3.95