

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.



₹ SOUP ₹

Vegetable Soup 6.95

Tomato Garlic Soup 6.95

Nepalese Wanton Soup 7.95

Chicken Soup..... 7.95

Chicken Noodle Soup 7.95

₹ SALAD ₹

Greek Salad 7.95

Caesar Salad 7.95

Asian Noodle Salad 8.95

carrots, tomatoes, cucumbers, drizzled with ginger dressing

₹ CHAAT ₹

Well cooked alu tikki sliced and tossed with yogurt, onions,

₹ SIDE ORDER ₹

Papad 2.95 Mango Chutney... 3.95

Raita 3.95 Rice 3.95

Mixed Pickle . . . 3.95 Masala Sauce . . . 4.95

Chicken Fingers & Fries 9.95

chickpeas, tamarind sauce, mint sauce & chaat masala.

Chickpeas, crisps & cubed potatoes covered with yogurt.

Lettuce, carrots, cucumbers, tomatoes, feta cheese &

Lettuce, mandarin orange segments, rice noodles,

Well cooked veg. samosa sliced and tossed with

yogurt, onions, chick peas, tamarind sauce, mint

Minced vegetables cooked with lentils.

Fresh tomatoes sautéed with garlic.

Choice of veg. or chicken in broth.

Diced chicken & broth with noodles.

Lettuce, croutons & Parmesan cheese.

Diced chicken with broth.

kalamata olives.

sauce & chaat masala.

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

₹ HORS D'OEUVRE ₹ For Vegetarian Lover Vegetable Samosa (2) 6.95 Triangular shaped, stuffed with peas & potatoes. Alu Tikki (3) 7.95 Ground mixed vegetable patties, deep fried. Vegetarian Pakora 7.95 Assorted fresh veggies, deep fried in batter. Paneer Pakora 8.95 *Indian style low fat cheese, fried in batter.* Nepali Spring Roll (4)..... 8.95 Stuffed with cabbage, carrots, celery, onions & spice. Kathmandu Pot Sticker 8.95 (Momo) 6 pieces Dumplings stuffed with vegetables. Paneer Chili (spice). 11.95 Homemade cheese, pepper, onion, sautéed with green chili & Indian herbs. Combination of Rani Tikki, Spring Roll, Paneer Pakora, Samosa & Veg. Pakora. ₹ HORS D'OEUVRE ₹ For Non-Vegetarian Lover Chicken Pakora 9.95 Boneless breast of chicken, spiced, marinated in a chickpea batter & fried in oil. Chicken Pot Sticker (Momo) (6) 9.95 Dumplings stuffed with chicken, with a side of Nepali Salsa. Coconut Shrimp (6) 9.95 Shrimp with coconut flakes. Nepali Chicken Lolipop 10.95 Chicken wings marinated in mustard oil with ginger, garlic, pepper & lemon juice. Chicken Wings Fried 10.95 Buffalo, barbecue or super hot. Chicken Chili (dry) 13.95 White chicken breast sautéed with fresh ginger, garlic & Chinese inspired spice. Bombay Grilled Combo 14.95 Combination of chicken tikka, seekh kebab &

Boti kebab.

INDIAN VEGETARIAN ENTRÉES All entrées are served with Nepalese fluffy Basmati rice.	INDIAN NON-VEGETARIAN ENTRÉES
Dal (Black or Yellow) 13.95 Lentils sautéed in shallots with Indian spices.	All entrées are served with Nepalese fluffy Basmati rice.
Channa (Karahi or Masala) 13.95 Chickpeas cooked in Indian herbs.	CURRY Curry entrées are gently simmered in onion sauce with
Alu Saag /Chana Saag	Indian spices, and can be spiced as you choose. Egg Curry
Alu Matter / Mushroom Matter 13.95 Potato or mushrooms & fresh green peas sautéed with Indian inspired sauce.	Lamb Curry 15.95 Goat Curry 16.95 Fish Curry 17.95
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.
Palak 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 Balti16.95Lamb Balti17.95Shrimp Balti19.95

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	16.95
Lamb Kebab Masala	17.95
Meatball Masala (Ground Lamb Ball)	17.95
Fish Masala	18.95
Prown Kebab Masala	19.95

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	15.95
Lamb Vindaloo	16.95
Fish Vindaloo	18.95
Shrimp Vindaloo	19.95

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		•		•		•	•		•	16.95
Lamb Madras										17.95
Shrimp Madras										19.95

CHILLI KARAHI

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

Chicken Chilli Karahi		 •		 •		•	•	 •	16.95
Lamb Chilli Karahi				 •		•	•		17.95
Fish Chilli Karahi									18.95
Shrimp Chilli Karahi .	•	 •	•	 •		•	•	 •	19.95

LO-MEIN

Indo Chinese style (soft noodles).



Veggie Lo-mein
14.95
Chicken Lo-mein
15.95
Shrimp Lo-mein
16 95

FRIED RICE

Indo Chinese style, served with Raita.

Veggie fried rice	14.95
Chicken fried rice	15.95
Paneer fried rice	15.95
Lamb fried rice	16.95
Shrimp fried rice	17.95

BIRYANI

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

All Biryani served with Raita.

Vegetable Biryani 14.95
Egg Biryani 15.95
Chicken Biryani
Lamb Biryani
Goat Biryani
Shrimp Biryani 19.95
Bombay Olive Biryani 22.95
Combination of chicken Jamb & chrimn

Combination of chicken, lamb & shrimp.



BOMBAY OLIVE — SPECIAL —

——— SPECIAL ———
Veg. Munchurian
Chicken Do-Piaza
Kashmiri Lamb Rogan Josh 17.95 Tender Lamb cubes cooked in clarified butter, brown onions, fresh ginger, touch of garlic & gently simmered in selected spices & yogurt.
Grilled Veg. Salmon

served with grilled vegetable.



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 15.95
Chicken Tandoori (with bone) 16.95
Chicken Tikka (cube chicken) 16.95
Seekh Kebab (ground lamb) 17.95
Boti Kebab (cube lamb) 18.95
Tandoori Salmon 20.95
Shrimp Tandoori 20.95
Tandoori Mixed Grill 22.95
Chicken Tandoori, Chicken Tikka, Boti kebab, Seekh
kebab & two pieces of Shrimp.



SPECIAL

Nepali Veggi Thali for 2 \$4	14.95
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 \$4	19.95
Chicken Pakoda, Chicken Soup, Kala Dal, Alu Gobi,	

Rayo ko Saag, Goat Curry, Chicken Tikka Masala, 2 Naan, Gulab Jamun, Plain Yogurt & Tea or Coffee

DINE IN ONLY

BREAD

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



11300111111	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 oni	on)	4.95
Alu Naan (with peas &	potatoes)	4.95
Alu Paratha (whole who	heat with peas & potatoes)	5.95
Poori (2 pieces) deep fri	ied puffy bread	4.95
Chicken Naan (with a	diced chicken)	5.95
Keema Naan (with gr	ound lamb)	5.95
Peshawari Naan (wit	th nuts)	5.95
Bread Basket		14.95
(Alu Naan, Garlic Naan, P	lain Naan & Roti)	

DESSERTS

Mount Everest Chocolate Cake \$7.95 Melted cake served with mango ice cream and sauce.
New York Cheesecake \$7.95
Served with ice cream and sauce.
Baklava \$7.95
Persian pastry with almond base served with mango
ice cream.
Ras Malai
Homemade cream cheese patties served in a sweet cream
sauce flavored with cardamom and garnished with pistachios.
Kheer \$4.95
Homemade rice pudding.
Gulab Jamun
Cheese ball dipped in syrup.
Ice Cream \$5.95
Mango, vanilla, chocolate and coconut.

BEVERAGES

Sweet Lassi \$3.95	Masala Tea \$1.95
Mango Lassi \$4.95	Indian Tea \$2.95
Soda - Coke, Diet Coke, Sprite,	Coffee \$1.95
Root Beer, Ginger Ale \$1.95	Bottled Water \$1.95
Juice - Mango, Cranberry,	Perrier Water \$1.95
Apple Pineapple\$3.95	Shirley Temple \$1.95