



FOR GROUPS OF 10 PEOPLE AND OVER, WE WORK WITH A SET SHARING MENU.
IT CONSISTS OF THE BEST MISSION MASALA'S BOMBAY BBQ. A MIX OF
EVERYTHING FROM STREET SNACKS, BBQ, TANDOOR, CURRIES, AND RICE & NAAN BREADS,
WITH WATER INCLUDED..

SEATING TIMES

IN ORDER TO HOST YOU WELL WE HAVE 2 TIME SLOTS FOR BIG GROUPS
PLEASE HONOUR THE TIME OF THE BOOKING IN ORDER FOR OUR TEAMS TO HOST YOU WELL

18:00 – 20:30

WE HONOUR A 2.5 HOUR DINING TIME.
AT 20:30 WE WILL NEED THE TABLE BACK FOR THE NEXT SEATING

20:45 – LATE

THE LATER SEATING ALLOWS YOU AND YOUR PARTY
TO ENJOY WITH NO TIME PRESSURE TO LEAVE.

SECURE A BOOKING

PLEASE SEND AN EMAIL TO INFO@BOMBAYBBQ.BE WITH:

1.
DATE & PREFERRED TIMESLOT
2.
NUMBER OF PEOPLE
3.
NUMBER OF VEGETARIAN AND/OR VEGAN GUESTS
(OR ANY SPECIFIC DIETARY REQUIREMENTS)

WE WILL HOLD YOUR TABLE FOR 2 DAYS FROM THE DAY OF INQUIRY.

YOU WILL RECEIVE A CONFIRMATION E-MAIL WITH A PAYMENT LINK.
RESERVATIONS ARE SECURED ONCE THE PAYMENT IS MADE WITH A DEPOSIT OF €25 PER
HEAD.

CANCELATIONS OR A REDUCTION IN NUMBER OF GUESTS
In the case of notifying us later than 16:00 on the day before dining with us, the deposit
remains with us.

WE LOOK FORWARD TO HOSTING YOU

SHARING FOOD menu

€38 PER PERSON – (INCLUDING UNLIMITED STILL AND SPARKLING WATER)
*** EVERYTHING WITH A "V" IS VEGAN OR CAN BE MADE VEGAN ***

PURI BOMBS v

THIN PUFFED CRISPY BALLS, TOPPED WITH TANGY POTATO MASALA AND COVERED WITH SWEET YOGHURT, TAMARIND & FENNEL CHUTNEY AND CORIANDER, MINT SAUCE.

ALLERGENS: GLUTEN, DAIRY

MISSION FRIED CHICKEN

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO.

ALLERGENS: GLUTEN, EGGS, DAIRY, MUSTARD

OR

BEETROOT CROQUETTES v

BEETROOT CROQUETTES WITH GINGER AND ROASTED CUMIN & CRANBERRY MAYO.

ALLERGENS: GLUTEN, DAIRY & EGGS

BADBOY SEEKH

100% LAMB SEEKH, TOSSED IN A GREEN CHUTNEY CREAM. SERVED WITH A FIERY & FRESH HERB SALAD

ALLERGENS: DAIRY

OR

MALAI BROCCOLI

GRILLED BROCCOLI IN A CASHEW, CREAM, CARDAMOM & CHEDDAR CHEESE MARINATION.

ALLERGENS: DAIRY & CASHEW NUTS

OH MY GOBI v

INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED CAULIFLOWER

TOSSED IN A STICKY MIX OF SOY AND CHILI SAUCE.

ALLERGENS: GLUTEN, SOY & SESAME

HERO CORN v

CHARGRILLED CORN TOSSED IN A BUTTERY MASALA SAUCE AND COATED WITH A TANGY SPICE DUST

ALLERGENS: MUSTARD, SESAME & DAIRY

BBQ MUSHROOM MOILEE v

OYSTER MASALA MUSHROOM, BBQ'D & SERVED ON OUR SOUTHERN COCONUT & CURRY LEAF MOILEE SAUCE. TOPPED WITH LIME LEAF, CHILI & HAZELNUT CRUMBLE.

ALLERGENS: MUSTARD

OLD DELHI BUTTER CHICKEN

TANDOOR GRILLED CHICKEN TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE

BUTTER SAUCE, BUTTER & CREAM. "DUSTED WITH METHI"

ALLERGENS: MUSTARD, DAIRY, CASHEW NUTS

OR

OLD DELHI BUTTER PANEER

TANDOOR GRILLED (COW'S MILK) PANEER TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE

BUTTER SAUCE, BUTTER & CREAM. "DUSTED WITH METHI"

ALLERGENS: MUSTARD, DAIRY, CASHEW NUTS

PILAU RICE

BASMATI RICE, SLOW COOKED WITH WHOLE SPICES & SAFFRON

GARLIC NAAN / BUTTER NAAN

TANDOOR COOKED NAAN BREAD

ALLERGENS: GLUTEN, DAIRY

PARATHA v

INDIAN FLATBREAD (VEGAN)

ALLERGENS: GLUTEN, DAIRY

ADDITIONAL SUPPLEMENT OPTIONS

APERIO COCKTAIL

SUPPLEMENT OF €10 PER PERSON

MOCKTAIL

SUPPLEMENT OF €6 PER PERSON

START YOUR NIGHT WITH ONE OF OUR SIGNATURE COCKTAILS! PICK FROM A CHOICE OF 4

**APERIO COCKTAIL COMES WITH UNLIMITED WATER – MINERAL /SPARKLING. **

ADDITIONAL DRINKS WILL BE CHARGED A LA CARTE

DESSERT

SUPPLEMENT OF €5 PER PERSON

HOMEMADE ROSE & CARDAMOM FLAVOURED KULFI

(INDIAN NON-CHURNED ICE CREAM)