BREADS FROM THE TANDOOR

NAAN 3.99

BUTTER NAAN 4.49

GARLIC NAAN 5.99

CHEESE NAAN 10.99

GARLIC CHEESE NAAN 12.99

CHILLI GARLIC CHEESE NAAN 13.99

BHATURA 3.99
Fluffy deep fried naan

TANDOORI ROTI 3.99
Whole wheat

LACHHA PARATHA 6.99
Flaky, layered whole wheat bread

ALOO PARATHA COMBO 4.99
2 Aloo paratha served with raita and mixed pickle. Available regular or spicy.

DESSERTS

GAJAR HALWA SPRING ROLLS 9.99
Experience a unique twist on a classic Indian dessert. Crispy spring roll pastry encases a sweer and aromatic filling of gajar halwa (carrot pudding), served with a scoop of creamy vanilla ice cream

GULAB JAMUN 2 for 6.99
Milk solid based sweet drenched in rose water syrup

GULAB JAMUN W/ VANILLA ICE CREAM 9.99
Warm, Cold. A classic Indian dessert with a comforting touch

RAS MALAI 2 for 6.99
Intense, rich and creamy indian cheese dumpling

MIX NUT KULFI 6.99
Homemade Indian ice cream with pistachio

MANGO OR VANILLA ICE CREAM 4.99

ROYAL FALUDA 11.99
A refreshing blend of rose-flavoured milk, vermicelli noodles, basil seeds, nuts and topped with ice cream

SIDE ORDERS

RICE 3.99

PAPADUM 2.99

CHUTNEY 2.99
Your choice of Mint, Mango, Tamarind or Spicy

ACHAR 2.99
Mixed pickles

CUCUMBER RAITA 4.99

PLAIN YOGURT 3.99

PLAIN ONIONS 3.99
Slices of red onions served with green chillies

LACHHA PYAAZ 3.99
Sliced onions tossed in spices and lemon juice, served with green chillies

FRENCH FRIES 4.99
Sliced onions tossed in spices and lemon juice, served with green chillies

V VEGETARIAN VE VEGAN GF GLUTEN-FREE DF DAIRY-FREE CASHEWS

SPICE LEVEL
0 – MILD FLAVOURFUL
1 – SIMPLE SPICE
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BOMBAY BHEL THORNHILL

fresh x healthy x authentic

www.bombaybhelthornhill.com

905-771-6957

STREET FOOD

HOT

"EVERYTHING BUT THE BAGEL" STUFFED CREAM CHEESE NAAN 8.99 V
Who needs a bagel? This fresh snack naan takes "everything" to the next level. Stuffed with cream cheese and topped with everyone's favourite seasoning.

VEGETARIAN SAMOSA 2 for 5.99 VE
Large pastries stuffed with seasoned potatoes

BUTTER CHICKEN SAMOSA 4 for 10.99
Mid-sized pastries stuffed with butter chicken

BUTTER CHICKEN POUTINE 14.99 V
Butter Chicken Sauce smothered over fresh cut fries and Quebec cheese curds. (+$3 for chicken)

ONION PAKORA 12.99 VE GF
Onions mixed with gram flour and basic Indian spices and then deep fried until crispy

FISH PAKORA 17.99 GF
Tender pieces of fish marinated in traditional spices, dipped in a chickpea batter, and fried until golden and crispy

ALOO TIKKI 12.99 V
North Indian mashed potato cakes with herb and spices served with channa and tamarind

PAV BHAJI 13.99 V
Popular street food that consists of a mixed vegetable mash & 2 soft buns (additional 2 buns add $3)

SPRING ROLLS 9.99 VE
Crispy springs rolls filled with a savory mix of vegetables

SPINACH & KALE SAMOSA 7 for 12.99 V
Bite sized pastries filled with spinach, kale and paneer

BEEF SAMOSA 4 for 10.99
Mid-sized pastries stuffed with seasoned beef

HOT APPETIZER PLATTER 27.99 V
Assorted vegetarian platter: veg samosa, spinach samosa, onion pakora, aloo tikki and spring rolls served with curried chickpeas and tamarind chutney

TANDOORI CHICKEN WINGS 1lb for 14.99 2lb for 27.99 GF

COLD

SAMOSA CHAAT 14.99 V
Warm-cold. Deconstructed samosa topped with chickpeas, onions and a special blend of spices topped with yogurt and tamarind chutney

PANI POORI 9.99 V
Crispy Hollow Shells served with potatoes, chickpeas, tamarind chutney and spiced cumin water

BHEL POORI 10.99 VE GF
A scrumptious mixture of puffed rice, fine fried noodles, potatoes and onions topped with tamarind chutney

PAPRI CHAAT 10.99 V
Crunchy wafers layered with chickpeas, potatoes, special blend of spices topped with yogurt and tamarind chutney

BOMBAY HOUSE CHAAT 14.99 V GF
Warm-cold, sweet-tangy. Golden-fried sweet potatoes covered with onions, chickpeas and a blend of spices topped with yogurt, tamarind and mint chutney

FROM OUR CHARCOAL TANDOOR

HARA BARA KABOB 17.99 V
Vegetarian Kabob made from spinach, chickpeas, green peas and paneer herbs then skewered and roasted in the charcoal tandoor.

PANEER TIKKA 16.99 V GF
Cubes of Indian cheese, green peppers and onions marinated in yogurt and a blend of herbs then skewered and roasted in the charcoal tandoor.

TANDOORI CHICKEN 2 for 11.99 GF 4 for 19.99
Quarter leg of chicken marinated in yogurt and a blend of herbs then skewered and roasted in the charcoal tandoor.

BOMBAY CHICKEN LOLLIPOP 3 for 12.99 GF 6 for 12.99
Drumsticks marinated in cashew yogurt and a blend of herbs then skewered and roasted in the charcoal tandoor.

CHICKEN TIKKA 18.99 GF
Boneless cubes of chicken breast marinated in yogurt and a blend of herbs then skewered and roasted in the charcoal tandoor.

HARYALI TIKKA 18.99 GF
Boneless cubes of chicken breast marinated in mint yogurt and a blend of herbs then skewered and roasted in the charcoal tandoor.

LAMB KABOB 18.99 GF
Minced lamb seasoned with a blend of herbs then skewered and roasted in the charcoal tandoor.

BUTTER CHICKEN KABOB 17.99 GF
Flavourful minced chicken blended with herbs and spices, roasted, and finished with a drizzle of famous butter chicken sauce

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FROM OUR CHARCOAL TANDOOR

TANDOORI PRAWNS 23.99 GF
Jumbo prawns marinated in a blend of exotic herbs then skewered and roasted in the charcoal tandoor.

ASSORTED TANDOORI PLATTER 49.99 GF
An assortment of chicken tikka, haryali tikka, lamb kabob and tandoori chicken skewered and roasted in the charcoal tandoor

BOMBAY ROYAL PLATTER 54.99 GF
An assortment of chicken lollipop, haryali tikka, lamb kabob and tandoori prawns skewered and roasted in our charcoal tandoor

INDO-CANADIAN FUSION

PIZZA 16.99
The best of both worlds. This Indian-inspired pizza features a naan crust with everything bagel seasoning topped with our signature vegetarian butter chicken sauce, mozzerella, and your choice of the following: **BUTTER CHICKEN, BUTTER PEPPERONI OR A VEGETARIAN BUTTER PANEER**

MASALA SPAGHETTI 18.99 V
Creamy masala spaghetti topped with your choice of Paneer, or Butter Chicken Meatballs (+5)

CRISPY BUTTER CHICKEN BURGER 14.99
Tender butter chicken meets a crispy, golden coating. Served on a toasted brioche bun with fresh lettuce, red onions, and a zesty butter chicken sauce. Spicy version available upon request. Served with Fries.

MASALA BURGER 13.99 V
Classic Indian vegetarian burger. Golden crisp patty layered on a brioche bun and topped with lettuce, onions and a special house sauce. Served with fries.

NON-VEGETARIAN CURRIES

CURRY Chicken 17.99 GF, Lamb 19.99 DF
Boneless pieces of your protein choice cooked in a traditional Indian curry made with sautéed onions, ginger, tomatoes and flavoured with herbs and spices

BUTTER CHICKEN Chicken 19.99 GF, Shrimp 22.99
Toronto's BEST butter chicken simmered in a slightly **sweet**, rich tomato butter flavoured gravy accented with dry fenugreek (white meat + $2.00)

MANGO CHICKEN Chicken 20.99 GF, Shrimp 23.99
Boneless cubes of charcoal roasted chicken tikka tossed in a traditional wok with mango, herbs, onions ginger and a tomato gravy

CHICKEN TIKKA MASALA Chicken 20.99 GF, Fish 23.99, Shrimp 23.99, Lamb 22.99
More British than Indian. Boneless cubes of charcoal roasted chicken tikka simmered with herbs, onions and a creamy tomato gravy accented with green peppers

VINDALOO Chicken 19.99 GF, Lamb 21.99 DF, Shrimp 22.99
A naturally spicy Indian curry dish based off the popular Portuguese dish Carne de vinha d'alhos which is popular in the region of Goa

PALAK Chicken 19.99 GF, Lamb 21.99
Boneless pieces of your choice of protein simmered in spinach and onions with a hint of dry fenugreek

GOAT CURRY 21.99 GF DF
Insanely delicious slow-cooked herbed curry that is full of flavor and tender to the bone!

KORMA Chicken 19.99 GF, Lamb 21.99 CA, Shrimp 22.99
Boneless pieces of your choice of protein simmered in a thick creamy cashew gravy

CHILLI CHICKEN Chicken 19.99 GF DF, Shrimp 22.99, Fish 22.99
Boneless pieces of your choice of protein tossed in a traditional wok with fresh cut green chillies, onions, herbs and spices and garnished with green onions

BIRYANI Chicken 19.99 GF, Lamb 21.99, Shrimp 22.99
Soft, long-grain basmati rice, tender chunks of protein, layered, warm spices, all cooked in a pot over slow fire. Served with your choice of curry or raita on the side

HAKKA NOODLES Chicken 19.99, Shrimp 22.99
A popular Indo-Chinese dish, stir-fried noodles with vegetables

CANADA'S HOTTEST CURRY DINE-IN ONLY 26.99
Are you up for the challenge? That's right, this is a challenge. This is not a dish to savour and enjoy. We could make it hotter, but NOBODY would be able to finish it. A secret combination of 19 spices ranging from 450,000 – 1,100,000 Scoville units

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VEGETARIAN CURRIES

PALAK PANEER 17.99 GF
Cubes of Indian cheese simmered in puréed spinach and seasoned with ginger, garlic, garam masala, and other herbs

PANEER TIKKA MASALA 17.99 GF
Cubes of Indian cheese cooked a creamy tomato-based curry with herbs and onions and accented with green peppers

BAINGAN BHARTA 17.99 GF
Eggplant that is baked and mashed with green peas, fresh tomatoes, onions and herbs and spices

MALAI KOFTA 17.99 CA
Potato dumplings stuffed with Indian cheese and dry fruits cooked in a thick creamy cashew gravy

NAVRATAN KORMA 17.99 GF CA
Seasonal mixed vegetables and cubes of Indian cheese cooked in a thick creamy cashew gravy

MANGO PANEER 17.99 GF
Cubes of Indian cheese tossed in a traditional wok in a creamy tomato-based curry with mangoes, onions, ginger

ALOO GOBI 14.99 VE GF
Cauliflower florets (gobi) and potatoes (aloo) cooked with a flavorful blend of herbs and spices

MATAR PANEER 15.99 GF
Cubes of Indian cheese and green peas simmered in an onion, tomato and garlic curry

PANEER MAKHNI 17.99 GF
Vegetarian version of butter chicken. Cubes of Indian cheese simmered in a slightly **sweet,** rich tomato butter flavoured gravy accented with dry fenugreek

CHILLI PANEER 17.99 GF
Cubes of Indian cheese tossed and sautéed with freshly cut green chillies, green peppers, garlic and garnished with green onions

CHANA MASALA 13.99 VE GF
A popular street food staple made of boiled chickpeas simmered overnight in an onion, tomato and garlic curry. Served with your choice of rice, naan or bhatura

DAL MAKHNI 13.99 GF
Slow cooked lentils, kidney beans, chickpeas simmered in a creamy gravy with ginger, garlic, fresh tomatoes

YELLOW DAL TARKA 14.99 VE GF
Yellow Split lentils cooked with onions, ginger, garlic and fresh tomatoes

VEGETABLE BIRYANI 17.99 GF
Soft, long-grain basmati rice, cubes of Indian cheese, layered, warm spices, all cooked in a pot over slow fire. Served with your choice of curry or raita on the side

VEG THALI 16.99 V
An Indian meal consisting of three small vegetable dishes (dal makhni, channa masala and 1 chefs vegetable of the day) accompanied by rice, raita and gulab jamun, does not include naan

VEG HAKKA NOODLES 15.99
A popular Indo-Chinese dish, stir-fried noodles with vegetables

ALOO PARATHA COMBO 14.99
2 Aloo paratha served with raita and mixed pickle, available regular or spicy

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