



**Bombay**  
**Cricket Club**

R e s t a u r a n t

**1925 SE Hawthorne Blvd.  
Portland, OR 97214**

**For reservations, call (503) 231-0740**

**Open 7 days a week**

## Appetizers

<b>Meat Samosa</b> Deep fried pastry stuffed with spices and ground meat.	<b>5.50</b>
<b>Vegetable Samosa</b> Deep fried pastry stuffed with spiced potatoes and green onions.	<b>5.50</b>
<b>Chaat</b> Chilled garbanzo beans, potatoes, onions, and fresh tomatoes prepared with mango powder, lemon, cilantro, and garam masala.	<b>5.50</b>
<b>Vegetable Pakoras</b> Cauliflower with thin sliced potatoes, dipped in spiced chick pea batter and deep fried.	<b>5.50</b>
<b>Chicken Tikka Kabob</b> Cubes of boneless chicken marinated overnight in tikka sauce, then prepared in our clay Tandoori oven. Served with fresh tomatoes and onions.	<b>8.95</b>

## Salads

<b>Green Salad</b> Fresh cut lettuce, romaine lettuce, fresh tomatoes, cucumbers and onions. Served with Bombay dressing.	<b>6.00</b>
<b>Greek Salad</b> Fresh cut lettuce, fresh tomatoes, cucumbers, and sliced onions tossed with Bombay dressing. Served with feta cheese and kalamata olives.	<b>8.95</b>
<b>Mediterranean Salad</b> Fresh cut lettuce, fresh tomatoes, cucumbers, garbanzo beans, and sliced onions tossed with Bombay dressing. Topped with feta cheese.	<b>7.50</b>
<b>Fatoush (Lebanese Salad)</b> Romaine lettuce, fresh tomatoes, cucumbers, sliced onions, toasted sesame seeds and mint tossed with toasted Middle East bread, sumac, olive oil, lemon, and salt.	<b>8.95</b>

## House Specialties

*All specialties prepared according to your taste—mild, mild+, medium, medium+, hot (our hot is very hot).  
Served with basmati rice.*

<b>Lamb Shahi</b> Bone-in lamb legs slowly oven simmered, then sautéed with fresh tomatoes, saffron, fresh ginger, garlic, and olive oil. Garnished with almonds, raisins, and cilantro.	<b>19.95</b>
<b>Prawns Coconut Curry</b> Jumbo prawns with fresh ginger, and garlic with coco sauce, masala sauce, and coco milk. Delicious.	<b>19.95</b>
<b>Karhi Chicken</b> Breast of bone-in chicken pieces and crushed tomatoes sautéed with ginger, garlic, fresh ground cumin, cilantro and yogurt. Hotter the better.	<b>14.95</b>
<b>Chicken Makhani (Butter Chicken)</b> Tender chicken and fresh puréed tomatoes gently prepared with butter and julienned peppers, fresh ginger, garlic, and cream.	<b>14.95</b>
<b>Chicken Liver Curry</b> Fresh chicken livers sautéed in olive oil, fresh ginger, garlic, fresh tomatoes, onions, and yogurt with masala sauce. Delicious.	<b>13.95</b>
<b>Shrimp Saag</b> Jumbo prawns sautéed in olive oil, fresh ginger, garlic, saffron, lemon and spiced spinach.	<b>19.95</b>

## Biryani (Rice Specialties)

<b>Lamb Biryani</b> A traditional delicacy of lamb and only the finest basmati rice. Prepared with exquisite saffron seasoning.	<b>19.95</b>
<b>Chicken Biryani</b> Tender chunks of chicken prepared in a seasoned sauce with basmati rice. Delightfully flavored.	<b>14.95</b>
<b>Prawns Biryani</b> Jumbo prawns sautéed in saffron, fresh ginger, and garlic with fresh tomatoes, cilantro, and saffron sauce. Delicious.	<b>19.95</b>
<b>Vegetable Biryani</b> Seasoned crisp vegetables sautéed with spices, then gently blended with vegetable sauce and saffron basmati rice.	<b>13.95</b>

**Our chef prepares each entree individually, with special attention to your preferences.**

## Bombay Tandoori Specialties

*All Tandoori entrees are marinated overnight in special sauce and grilled in our clay Tandoori oven. Prepared according to your taste—mild, mild+, medium, medium+, hot (our hot is very hot). Served with basmati rice.*

- Tandoori Chicken** Split chicken marinated overnight with yogurt, garlic, and spices, then grilled gently in our clay Tandoori oven. Served with fresh tomatoes and onions. **14.95**
- Chicken Tikka Botee** Cubes of boneless chicken breast marinated overnight in tikka sauce, then grilled gently in our clay Tandoori oven. Served with fresh tomatoes and onions. **15.95**
- Lamb Tikka Botee** Boneless cubes of lamb marinated overnight in tikka sauce, then prepared in our clay Tandoori oven. Served with fresh tomatoes and onions. **17.95**
- Tandoori Prawns** Jumbo prawns marinated in Tandoori sauce, then grilled gently in our clay Tandoori oven. Served with lemon, saffron, fresh tomatoes, and onions. **19.95**
- Mixed Grill Botee** Chicken, lamb, and prawns marinated overnight in Tandoori sauce. Grilled in our clay Tandoori oven. Served with garam masala, mango powder, fresh tomatoes, onions, and cilantro. **19.95**

## Chicken Curries

*All curries prepared according to your taste—mild, mild+, medium, medium+, hot (our hot is very hot). All chicken curries are served with basmati rice.*

- Chicken Coconut Curry** Boneless chicken sautéed in fresh ginger and garlic with masala sauce and coco milk. Delicious! **14.95**
- Chicken Masala** Fresh cut chicken prepared in delicious masala sauce to absolute perfection. **14.95**
- Chicken Vindaloo** Fresh cubes of chicken and potatoes sautéed in savory spices. Hotter the better. **14.95**
- Chicken Tikka Masala** Boneless chicken prepared in our clay Tandoori oven, then sautéed in olive oil, fresh ginger, garlic, saffron masala sauce, and cream. **14.95**
- Chicken Saag** Chicken sautéed with fresh spinach, fresh tomatoes, fresh ginger, garlic, and fenugreek leaves. **14.95**
- Chicken Jalfrazi** Fresh cubes of chicken with fresh cut vegetables sautéed in olive oil with fresh ginger and garlic prepared in saffron yogurt cream sauce. **14.95**

## Lamb Curries

*All lamb curries are served with basmati rice.*

- Lamb Coconut Curry** Lamb cubes sautéed in fresh ginger and garlic with masala sauce and coco milk. **17.95**
- Lamb Korma** Tender morsels of boneless lamb sautéed in special spiced seasoning and saffron. **17.95**
- Lamb Saag** Tender pieces of lamb prepared with spinach, fresh ginger, and fenugreek leaves. **17.95**
- Lamb Vindaloo** Tender pieces of lamb prepared with spices and potatoes. Hotter the better. **17.95**
- Lamb Tikka Masala** Tender lamb cubes marinated overnight in special Tandoori sauce, then prepared in our clay Tandoori oven. Sautéed with saffron sauce and cream. **17.95**

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## Seafood Curries

*All seafood curries are served with basmati rice.*

<b>Jhinga Curry</b>	Prawns sautéed with fresh ginger, garlic, and a touch of lemon. Served in our delicious saffron sauce.	<b>19.95</b>
<b>Jhinga Jalfrazi</b>	Jumbo prawns sautéed with saffron, fresh cut vegetables, touch of lemon, masala sauce and cream.	<b>19.95</b>
<b>Fish Masala</b>	Boneless fish sautéed in olive oil, fenugreek leaves, fresh ginger, garlic, and lemon. Served in our delicious saffron sauce.	<b>17.95</b>
<b>Fish Vindaloo</b>	Boneless fish and potatoes sautéed in olive oil, fresh ginger, garlic, lemon, and saffron. Served with masala sauce. Hotter the better.	<b>17.95</b>

## Vegetarian Curries

*All vegetarian curries are served with basmati rice.*

<b>Chana Masala</b>	Garbanzo beans sautéed in butter, fresh ginger, and garlic. Prepared in masala sauce.	<b>10.95</b>
<b>Alu Gobi</b>	Fresh cauliflower and potatoes prepared with our special seasoning, fresh tomatoes, cilantro, and garam masala.	<b>12.95</b>
<b>Alu Saag</b>	Fresh spinach sautéed in olive oil with potatoes, fresh ginger, garlic, and masala sauce.	<b>12.95</b>
<b>Mutter Paneer</b>	Homemade cheese and green peas prepared in mild sauce.	<b>12.95</b>
<b>Eggplant Curry</b>	Cubes of eggplant sautéed with fresh ginger, garlic, fresh tomatoes, and fresh herbs.	<b>12.95</b>
<b>Vegetable Jalfrazi</b>	Fresh cut vegetables sautéed in olive oil with fresh ginger and garlic. Prepared in saffron yogurt cream sauce.	<b>12.95</b>
<b>Saag Paneer</b>	Fresh spinach sautéed with homemade cheese, fresh tomatoes, fresh ginger, garlic, and spices.	<b>12.95</b>
<b>Okra</b>	Cut okra sautéed in olive oil with onions, fresh tomatoes, cilantro, fresh cumin, and mango powder.	<b>12.95</b>

## Bombay Made to Order Naan (Bread)

<b>Plain Naan</b>	Flat bread made in our oven.	<b>2.50</b>	<b>Onion Stuffed Pratha</b>	Sautéed onions with klongi (onion seeds), fresh cumin, cilantro, and jalapeño. Stuffed then baked in Tandoori (Spicy Hot).	<b>3.75</b>
<b>Garlic Naan</b>	Seasoned with garlic.	<b>3.00</b>			
<b>Onion Naan</b>	Seasoned with fresh onions.	<b>3.00</b>			
<b>Jalapeño Naan</b>	Hot and delicious.	<b>3.00</b>	<b>Zathar Naan</b>	Flat bread seasoned with toasted sesame seeds, roasted oregano, basil, thyme, and olive oil. Baked in our clay Tandoori oven.	<b>3.75</b>
<b>Potato Naan</b>	Stuffed with spiced potato.	<b>3.75</b>			
<b>Cheese Naan</b>	Stuffed with cheese.	<b>3.75</b>			

## Accompaniments

<b>Dal</b>	<b>8.50</b>
<b>Basmati Rice</b>	<b>2.50</b>
<b>Papadums</b>	<b>2.00</b>
<b>Mango Chutney</b>	<b>2.00</b>
<b>Raita</b>	<b>3.50</b>
<b>Achar</b>	<b>2.00</b>

## Beverages

<b>Soft Drinks</b>	<b>2.50</b>
<b>Iced Tea Chai</b>	<b>2.50</b>
<b>Indian Tea Chai</b>	<b>2.50</b>
<b>Coffee</b>	<b>2.50</b>
<b>Mango Lassi</b>	<b>3.50</b>
<b>Juice</b>	<b>3.00</b>

## Desserts Please ask us about our desserts.

**Our chef prepares each entree individually, with special attention to your preferences.**

The logo for Bombay Cricket Club Restaurant features the word "Bombay" in a large, elegant, cursive script. Above the "y" in "Bombay" is a small silhouette of a city skyline with three buildings. Below "Bombay" are the words "Cricket Club" in a bold, serif font. At the bottom, the word "Restaurant" is written in a simple, spaced-out, sans-serif font.

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R e s t a u r a n t

## Middle Eastern Specialties

### Appetizers

- Hummus** Garbanzo beans blended with lemon juice, garlic, and tahini sauce. Served with one plain naan. **5.50**
- Baba Ghannooj** Baked eggplant blended with fresh garlic, lemon, tahini sauce, and parsley. Served with one plain naan. **6.00**
- Feta and Olives** A traditional appetizer of feta cheese and olives. Served with one plain naan. **8.95**
- Soup** Zesty lentils, simmered with onions, fresh tomatoes, garlic and lemon. **5.00**

### Dinner Entrees

*All entrees are served with basmati rice, except Maza and Grape Leaves.*

- Maza** Hummus, Baba Ghannooj, Tabbouli, Grape Leaf, and Falafel. Includes one plain naan. **11.50**
- Oven Roasted Lamb Leg** Bombay Specialty of the House. Marinated lamb leg slowly roasted in our clay Tandoori oven, then sautéed with saffron, garlic sauce, and olive oil. **19.95**
- Shrimp Kabob** Jumbo prawns marinated in garlic saffron sauce, roasted in our clay Tandoori oven, and sautéed with fresh ginger, garlic, cilantro, and olive oil. Served over basmati rice. **19.95**
- Grape Leaves** Delicate grape leaves filled with rice, garbanzo beans, parsley, garlic, and black pepper. Oven baked and served with fresh vegetables. **13.95**

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