



APPETISERS

Papadom.....	0.80
Chutney Tray..... per person	0.50
Raitha.....	1.50
Green Salad.....	2.25

STARTERS

Mix Starter (G) (D) Onion Bhaji, Somosa & Chicken Tikka.....	4.25
Mix Kebab (D) Chicken Tikka, Lamb Tikka & Sheek Kebab	4.50
Sheek Kebab.....	3.95
Nargis Kebab (D).....	4.25
Chicken Tikka (D).....	3.95
Chicken 66 (D).....	4.95
Chicken Thai fillets marinated in a different recipe.	
Lamb Tikka (D).....	3.95
Lamb Chop (D).....	5.25
Salmon Tikka (D).....	5.25
Chicken Shaslick (D).....	4.25
Lamb Shaslick (D).....	4.10
Tandoori Chicken (D).....	3.95
Chicken Chat on Puri (G).....	3.95
Chicken Pokora (G).....	3.95
Fish Pokora (D).....	3.95
Samosa (G) Meat or Vegetable	3.75
Onion Bhaji (M) (G).....	3.75
Garlic Mushrooms (M).....	3.75
Aloo Chat on Puri (M) (G).....	3.75
Prawn Puri (G).....	3.95
Stuffed Pepper Chicken, Lamb or Vegetable.....	4.25
Mozarella Kofta (G) (D).....	3.75
Paneer Tikka (M) (D).....	3.75
Scampi (G).....	3.75
Prawn Cocktail	3.75
Tandoori Fried Fish (D).....	4.25
King Prawn Butterfly (G).....	5.25
Tandoori King Prawn (D).....	5.95
Bombay Chilli Surprise (G).....	3.95
Bombay Pocket (G) (D) Stuffed chicken in pastry.....	3.95
Chicken Roll.....	3.95
Mix Platter for 2 (G) (D) A combination of starters.....	7.95
Chicken Tikka, Sheek Kebab, Fish Pakora, Onion Bhaji & Samosa.	

SIGNATURE DISHES (D)

Salmon Sizzler..... 12.95

Stir-fried salmon with broccoli.

Supreme Bhuna..... 11.95

Long strips of chicken, cooked with peppers, chilli and tamarind with chefs special sauce, sweet & sour dish.

Coriander Special (N)..... 9.95

Chicken or Lamb.

Cooked with fresh herbs and spices, yoghurt, almonds, coconut and coriander. Then garnished with plenty of coriander.

Very Mild.

Bombay Garlic Chilli

Chicken..... 9.95

Cooked with fresh garlic, chilli, in a bhuna style sauce and garnished with fried garlic.

Bombay Zingha

Masala..... 12.95

Tiger King Prawns cooked in a Bombay Pickle's own sauce.
Medium.

Fried Chicken Stir

Fry (G)..... 9.95

Stir Fried crispy chicken with green peppers, onions & spices, dry dish.

Bombay Sizzler..... 10.95

Chicken Tikka, Lamb tikka, Tandoori Chicken and a King Prawn cooked in clay oven and then topped with medium flavoured sauce and garnished with fried onions, peppers and tomato.

Stourbridge Special..... 9.95

Lamb, Chicken Tikka & Tandoori Chicken cooked in house special sauce, herbs, spices & ginger.

Bollywood Burner 9.95

Hot and spicy dish cooked with baby peppers and homemade Masala. Hot chicken or lamb.

Bombay Seabass..... 11.95

Cooked in a medium homemade sauce, with potato and aubergine.

Bombay Shubzi (M)..... 9.95

Cooked in a medium sauce with cauliflower, aubergine, carrots, potato, tomato, garlic & cabbage.

Bombay Machli..... 10.95

Tilapia Fish fillets cooked in bhuna style sauce, medium hot.



CHEF RECOMMENDATIONS

Available in

Chicken Tikka	8.95
Lamb Tikka	8.95
King Prawn	10.95
Vegetable (V)	7.50

Masala (N) (D)

Masala dishes are spiced and herbed delicately, cooked with cream, almonds and house Masala sauce.

Makani (N) (D)

Marinated meat in yoghurt cooked in clay oven and enriched with exotic Masala sauce, cream, coconut, almonds, sugar & topped with cheese.

Butter (N) (D)

Cooked with butter, cream, coconut, almonds & sugar.

Pasanda (N) (D)

Marinated meats cooked in a creamy sauce with almond flakes and pistachio.

Karahi

Marinated and prepared with blended spices, peppers, tomatoes, onions in a concentrated sauce. Slightly hot, served on an iron dish.

Tawa

Cooked in a sizzling pan with onions, peppers, herbs & spices.

Rezzala

Hot, prepared with herbs and spices including coriander, mint, garlic, yoghurt, green chilli in a rich tangy sauce.

Jaipuri

A special recipe from Jaipur. A medium dish prepared from tender pieces of chicken, cooked with fried peppers & mushrooms.

Garlic Chicken Tikka

Chilli Masala (N) (D)

Spiced and herbed delicately cooked with cream, almonds and house Masala sauce in addition with garlic and a touch of mince meat.

Tandoori

Murghi Masala

Marinated chicken cooked with minced meat in a very dry thick sauce. Medium Hot.



TANDOORI SPECIALITIES (D)

These dishes are marinated with herbs and spices, mint and yoghurt, cooked on skewers over charcoal fire. Served with salad and mint sauce.

Chicken Tikka	7.95
Lamb Tikka	7.95
Tandoori Chicken	7.95
Lamb Chop	9.95
Salmon Tikka	9.95
Tandoori Fish	9.50
Sheek Kebab	7.95
Mixed Grill	9.95
Chicken Shaslick Chicken Tikka with onions, pepper & tomato	8.95
Lamb Shaslick Lamb Tikka with onions, peppers & tomato	8.95
Chicken 66	9.50
Chicken Thai fillets marinated in a different recipe.	
Bombay Shaslick Chicken Sweet & Sour flavour	9.95
Tandoori King Prawns	11.95



(V): Suitable for vegetarians. (N): Nuts. (G): Gluten. (D): Dairy.
Any dishes that are noted with the above icons contain the following.

N.B Some of our dishes may contain nuts. If you have any allergies please inform a member of staff.

Any additional toppings can be added to your dish for £1 per topping.



TRADITIONAL DISHES

CURRY

A basic dish cooked in a sauce with a touch of rich spices, suitable for all tastes.

KURMA (N) (D)

A very mild creamy dish, cooked with ground almond, coconut, sugar, butter and fresh cream.

MADRAS

A popular rich dish, with a hot and sour taste, extensively prepared with chilli, lemon juice and tomato puree.

VINDALOO

A famously rich dish, very hot in taste cooked with lemon juice, potato, chilli and ginger to give out a extremely hot taste.

BHUNA

A blend of aromatic herbs & medium spices cooked in a thick sauce with finely chopped onions & tomatoes.

DUPIAZA

Prepared with cubical sliced onions & green peppers, with herbs and spices in a very light sauce.

ROGONJOSH

Cooked in a medium sauce & then topped with plenty of tomatoes, touch of garlic, ginger & coriander.

DANSAK

Cooked with lentils and pineapple to create a thick sauce. Sweet & sour flavour.

PATHIA

A dish slightly hot, cooked in a sweet and sour sauce with tomato puree, fresh onions, lemon juice, herbs and spices.

JALFRAZI

Cooked in a hot strength sauce, chopped green pepper, onions, green chilli, fresh coriander with a touch of garam Masala.

SAGWALA

A medium dish cooked with fresh spinach, onions, tomato and green pepper.

CYLON

A hot dish cooked with coconut, fresh chopped lemon and herbs and spices

MALAYA

A mild dish cooked in a medium thick sauce, with pineapple, herbs and spices.

NAGA

A hot dish cooked with Bangladeshi naga pickle.

CHICKEN	7.50
LAMB.....	7.75
PRAWNS	7.50
VEGETABLES (V).....	6.95

CHICKEN TIKKA (D).....	8.25
LAMB TIKKA (D).....	8.25
KING PRAWNS	9.50
MIXED Chicken, Lamb & Prawn.....	8.25

BALTI SPECIALITIES

A speciality of the house. Cooked with butter, fine onions, tomatoes, peppers and coriander.

Chicken, Lamb, Keema or Prawn	7.75
Vegetable (V)	7.25
Chicken Tikka or Lamb Tikka (D)	8.50
King Prawn	9.95
Mix Chicken, Lamb & Prawn	8.95
Saag with Chicken, Lamb or Prawn	8.75
Mushrooms With Chicken, Lamb or Prawns.....	8.75



BIRYANI DISHES

Biryani dishes are prepared with basmati rice, stir fried together in the pot with spices and fine onions. Served with vegetable curry.

Chicken, Lamb, Prawn or Keema	8.95
Chicken Tikka or Lamb Tikka (D)	9.50
King Prawn	10.95
Mix Chicken, Lamb & Prawn	9.95
Vegetable (V)	7.95
Malayan Chicken With pineapple.....	9.50
Bombay Pickle Style	9.50
Chicken, Lamb or Prawn with extra peppers and onions and touch of flavoured pickle.	

ENGLISH DISHES

Fried Chicken & Chips	7.95
Scampi & Chips	8.25
Omelette & Chips	6.95
Mushroom Omelette & Chips	7.50
Chicken Omelette & Chips	7.95
Chicken Nuggets & Chips	7.50

SIDE DISHES (V)

Mixed Vegetables	3.50
Bombay Aloo Potato	3.50
Aloo Gobi Cauliflower & potato	3.50
Saag Aloo Spinach & potato.....	3.50
Saag Bhaji Spinach	3.50
Saag Paneer (D) Spinach & cheese.....	3.50
Mushroom Saag	3.50
Mushroom Bhaji	3.50
Broccoli Bhaji	3.50
Cauliflower Bhaji	3.50
Bhindhi Bhaji Okra	3.50
Brinjal Bhaji Aubergines.....	3.50
Chana Bhaji Chick Peas	3.50
Garlic Mushrooms	3.50
Motor Paneer (D) Cheese & Peas	3.50
Tarka Daal Lentils with garlic.....	3.50
Onion Bhaji	3.50

All of the side dishes above can be prepared as a main dish for £6.95

RICE

Rice Steamed rice.....	2.50
Pilau Rice Spiced and buttered basmati rice.....	2.75
Fried Rice	2.75
Egg Fried Rice	2.95
Egg Pilau Rice Egg with spiced basmati, coriander & spices.....	3.10
Mushroom Fried Rice	2.95
Mushroom Pilau Rice Mushrooms with spiced basmati & spices.....	3.10
Vegetable Pilau Rice Vegetables, spiced basmati, coriander & spices.....	3.10
Special Pilau Rice Spiced basmati with egg, peas, onions coriander & spices.....	3.25
Peshwari Rice (D) (N) Sweet- coconut almonds and sultanas.....	2.95
Lemon Rice	2.95
Garlic Fried Rice	2.95
Aloo Pilau Rice Potato with spiced basmati, coriander & spices.....	2.95
Keema Pilau Rice Mince Meat with spiced basmati, coriander & spices.....	3.95

BREADS (G) (D)

Nan	2.40
Garlic Nan	2.85
Keema Nan Mince Meat.....	2.85
Peshwari Nan (N) Coconut, Almonds & Sultanas.....	2.85
Vegetable Nan	2.85
Onion Nan	2.85
Cheese Nan	2.85
Garlic & Cheese Nan	3.10
Chilli Nan	2.85
Garlic and Coriander Nan	2.95
Chapati	1.35
Tandoori Roti	2.50
Parata	2.95
Chips	2.75

PRIVILEGE NIGHTS

Every Tuesday & Wednesday

Any Starter | Any Main Dish

Any Side Dish | Rice OR Nan

Coffee OR Ice Cream OR Cake

£15.95 Per Person

*Side Dish can be exchanged to have rice and nan.
King Prawn and Signature Dishes are an additional £1.00
These may be included subject to an additional cost of £1.00
Cannot be used on special festive days. Dine In Only

Please note: On our popular nights & the weekends tables are allocated for a period of 2 hours maximum stay, this is due to our popularity & achieving our financial targets. Sorry for any inconvenience this may cause & please enjoy your dining experience at Bombay Pickles. However if the table is not required, you are more than welcome to stay longer.