



Welcome to BOMBAY GATE BRINGING BOMBAY TO YOU

10 SKINNERGATE | DARLINGTON | DL3 7NJ

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DON'T FORGET

- ◆ All dishes are freshly prepared
- ◆ Some dishes may contain nuts or traces of nuts, please ask prior to ordering if you are allergic
- ◆ If you have any food allergies or dietary requirements please let us know before ordering

POPODUM 70p CHUTNEY TRAY 2.00

SALAD PLATES

PANEER & MANGO 4.90
With grilled Indian curd cheese, fresh salad, mango & crispy shallots drizzled with olive oil to bring the recipe together (V)

CHICKEN & POMEGRANATE 5.50
Pulled chicken drizzled in olive oil, black pepper, mint & fresh salad topped with pomegranate. A Refreshing treat!

SMALL PLATES

ALOO TIKKI (V) 4.50
Aloo tikka patty topped with red onion chutney, roasted cumin powder, chilli powder and chaat masala served with pomegranate kernels

PAU BHAJI (V) 4.50
Delicious mashed vegetables cooked in a special blend of spices and butter served with a nan. Its a Indian Street food classic!

KEEMA PAU 4.90
The combination of lamb & spices cooked together peas served with a naan is delicious and makes great comfort food

CHICKEN TIKKA PANEER 4.50
Chicken tikka pieces cooked with Indian cheese in a creamy sauce

BAJA MACH 4.50
A fisherman special pan fried fish fillets with shallots and baby tomato with red chillies

CHICKEN TIKKA 4.00
Cubed marinated chicken lightly grilled in the tandoor

ONION BHAJI (V) 4.00
Gram flour, onions, lentils mixed together to make these delicious fried bhaji

LAMB SAMOSA 4.00
Tender lamb mixed with herbs and spices filled in pastry. Home made recipe, Freshly made!

BOMBAY CREPE SAVOURY 4.00
Delicious pancakes stuffed with a savoury filling of mushrooms, cheese and chicken tikka

CRISPY SQUID "INDIAN STYLE" 4.50
Fresh squid fried in batter - sprinkled with finely sliced chilli and garlic flakes, served with lime and chilli sauce

MIXED KEBAB 5.50
A mixture of kebab, chicken and lamb

KING PRAWNS ON PURI 6.50
Lightly spiced king prawns served on puri bread

SHISH KEBAB 4.50
Lamb marinated with onions and spices, shallow fried

PANEER TIKKA (V) 4.50
Homemade Indian cheese, marinated in tandoor spices, slightly chargrilled and topped with onions and peppers

KASUNDI KING PRAWNS 5.90
King prawns marinated and cooked in tandoor, drizzled with a green mustard chutney, real flavoursome!

(V) Suitable for vegetarians (S) Spicy

GRILLS

SPICY LAMB CHOPS 12.00
Succulent lamb chops marinated in spices and chargrilled to perfection (S)

"MOUTHWATERING" MASALLA KING PRAWNS 13.50
Juicy King Prawns smothered in spices and herbs charcoaled in the tandoor, tossed with onions & peppers. Served with masala sauce on the side

FAT CHILLI PANEER 9.00
Cubes of grilled paneer which are marinated in tandoori sauce served with in a chilli pepper which is grilled for a smoky taste (V) (S)

LAMB BOTI KEBAB 10.90
Marinated lamb charcoaled in the tandoor cooked with various spices, garlic, ginger and red chilli. Served with rice., this is a popular South Asian Dish!

DUKE MURGH TIKKA 7.50
Tender chicken breast marinated in yoghurt, herbs, garlic and turmeric with a hint of chilli

TANDOORI MIX GRILL 12.50
A generous mixture of kebabs, lamb and chicken, guaranteed to give your palate an experience to remember!

CHEFS SPECIALS

"FIRST CLASS" RAILWAY LAMB 10.50
Traditionally served on the train of Bengal, lamb cooked with baby potato, bay leaf - coconut milk, mustard seed crushed with red chillies

BUTTER CHICKEN 9.50
Shredded chicken breast is cooked in 100% butter sauce and grinded cashew nuts

DAIGHI 10.50
Mouth-watering slow cooked lamb with the heat of garlic, chilli, and turmeric.

HARIALI 9.50
Lean chicken marinated and barbecued over the Tandoor, cooked with fresh garlic, chilli, cream and spinach hence the name hariali meaning greenery

LAMB SHANK 14.00
Chefs special!! Lamb on the bone cooked for hours in a thick sauce which consists of red chilli - garlic -cherry tomato scattered with fried onion and potato

SILA SILA CHICKEN 8.50
Finely sliced chicken tikka cooked with garlic, celery, spring onion and green chilli. (S)

KING PRAWN GARLIC MANGO 13.50
This flavour packed creamy king prawn dish cooked with garlic and fresh mango pulp (mild)

LAMB HATKORA 9.90
Lamb cooked in a pan with garlic, shallots, peppers and Bangladeshi lemon which gives a very distinctive flavour

MOLASSES LAMB CURRY 10.90
Lamb cooked in authentic spices with Dates (molasses) and cashew nuts in a hot sauce

MURGI URI JHAAL 9.00
Chicken breast cooked in tandoor & then cooked in a hot sauce with mangetout (S)

KING PRAWN TAWA 13.50
Cooked in a pan with tomato, peppers, shallots, garlic spiced up with green chilli (S)

VEGAN

BAGARA AUBERGINES 8.50
Baby aubergines grilled with mixed spices, pickles and coriander chutney with grilled roti bread

CHANA RAJMA 7.90
Red kidney beans and chickpeas cooked with garam masala, turmeric, coriander to enhance flavour and chilli

ROASTED CAULIFLOWER LENTIL CURRY 6.90
Pureed cauliflower and lentils mixed together with garam masala

CLASSIC CURRIES

CHICKEN 7.50
CHICKEN TIKKA 7.95
LAMB 9.50
KING PRAWN 12.50
PRAWN 8.00
VEGETABLE 6.50

MASALA
Mildly spiced, grilled over charcoal cooked and served in our special tandoori sauce

JALFREZI
Cooked with garlic, diced capsicum, onions and a mixture of tandoor spices (S)

KORAH
Cooked in mixed spices, herbs, peppers, onions and tomatoes, a traditional Asian dish

CHILLI MASSALLA
Cooked in a fairly hot sauce, includes crushed green chilli, ginger, garlic, coriander and spices (S)

BALTI
Cooked in mixed spices, peppers, onions. The authentic medium thick sauce gives the Balti its unique flavour

KORMA
Mild, cooked in cream and coconut

BHUNA
Medium dry curry, with tomatoes and herbs

ROGAN JOSH
Medium cooked curry with peppers, topped with spicy tomatoes

DANSAK
Hot, sweet and sour curry with lentils and pineapple (S)

SAAG
Medium curry with spinach

MADRAS
South Indian curry, very spicy (S)

PASSANDA
Mild and highly flavoured dish, yoghurt and spices prepared with saffron.

KALIYA
Medium strength, highly flavoured cooked with a mixture of spices

SIRAJEE
Gently spiced simmered with chick peas cooked with mushrooms and tomatoes

PATHIA
Medium hot curry with a sweet and sour sauce

SIDES

AUBERGINE BHAJI 4.50
Aubergines with egg cooked in various different spices (V)

BHINDI MASALLA FRY 4.50
A semi dry lightly spiced north Indian curry made with fried okra (Lady fingers) (V)

SMOKY POTATO BHARTA 3.90
Grilled baby potatoes smashed in panch puran spice, butter and lime juice. Topped with crushed chilli flake and coriander. Indian mashed potatoes!

ROASTED CAULIFLOWER 3.90
Roasted with cumin, coriander and almonds (V)

"THE BEST" ALOO GOBI 4.50
Spicy Indian-style potato and cauliflower (V)

"PERFECT" PALAK PANEER 4.50
Paneer is a vegetarian first class a fare & a subtle tasting cheese. Cooked in spinach and mild creamy sauce (V)

TARKA DHAL 4.20
Spicy lentils cooked with spices, finished with an aromatic tarka (V)

CHIPS 2.50

BIRYANI

Biryani dishes are slow cooked with seasoned rice and layered in a traditional way. Served with Vegetable curry sauce.

CHICKEN BIRYANI 9.50
Chicken cooked in spices bedded with rice

VEGETABLE 7.90
Spiced vegetables bedded with rice (V)

KACCHI LAMB 10.90
Marinated lamb and rice cooked together with spices

BREAD

CLASSIC NAAN 3.00
Traditionally cooked in the tandoor

GARLIC NAAN 3.50
Garlic and coriander

KEEMA NAAN 3.50
Stuffed with minced meat

"CHEESY" NAAN 3.50
Cheddar cheese inside

"SWEET" PESHWARI NAAN 3.50
Sweet coconut mix inside

CHAPATI 1.90

PARATHA 2.50

RICE

PILAU RICE 2.50

STEAMED RICE 2.50

VEGETABLE RICE 3.00

MUSHROOM RICE 3.00

ONION RICE 3.00

KEEMA RICE 3.50

COCONUT RICE 3.00