



Restaurant Menu

BOMBAY **INTERNATIONAL HOTEL**

**372-A Raj Bagh,
Srinagar, Kashmir- 190008**

TO ORDER, CALL: 444

Landline : 0194 2310666

Mob : +91 9987504420





BREAKFAST

Plain Yogurt.....

Milk.....

Milk With Corn Flakes Cereals.....

Plain Oats With Milk.....

Tea.....

Coffee.....

Plain Paratha.....

Aloo Paratha With Yogurt & Pickle.....

Gobi Paratha With Yogurt & Pickle.....

Onion Paratha With Yogurt & Pickle.....

Veg Poha.....

Idli Samber With Coconut Chutney (4pieces).....

Plain Dosa.....

Butter Dosa.....

Masala Dosa.....

Puri Bhaji.....

Chhole Bhatura.....

Cheese Sandwich.....

Veg Sandwich.....

Veg Grilled Sandwich.....

Upma.....

Paratha With Sabzi.....

Namkeen Seviyan / Vermicelli.....

Macaroni.....

GOVERNMAENT TAXES AS APPLICABLE





MAIN COURSE

Dal Makhani.....

2-3 Varieties Of Lentils/beans Cooked With Spices And Cream Or Butter Added For Richness.

Yellow Dal Fry.....

Delicious Lentils Made Tur Dal (pigeon Pea Lentils), Onions Tomatoes And Spices.

Masoor Dal.....

Red Lentils Cooked With Onions, Ginger, Garlic, Chilies And Tomatoes

Mixer Dal.....

Red And Yellow Lentils, Moong Beans And Chickpeas Cooked With Onions, Ginger, And Tomatoes.

Moong Dal.....

Moon Beans Cooked With Onions, Ginger, Garlic And Tomatoes.

Rajma Special.....

A Distinctive Dish Of The House, Prepared By Our Chefs Own Recipe It's A Dish Not Be Missed.

Mixed Vegetables.....

Fresh And Seasoned Vegetables Prepared With Indian Spices And Herbs.

Chana Masala.....

Chickpeas Cooked In An Onion & Special Homemade Tomato Curry Sauce.

Matar Mushroom.....

Fresh Mushroom, Green Peas An Lej Patta Leaves, Cooked With Rich Cream Souce An Spices.

Kashmiri Dum Aloo.....

Spicy And Delish Is This Kashmiri Dum Aloo Where Baby Potatoes Are Simmered (dum Cooked) In A Spicy Curd (yogurt) Based Gravy Or Sauce.

Aloo Gobi.....

Aloo Gobi Is A Vegetarian Dish From The Indian Subcontinent Made Potatoes, Couliflower, And Indian Spice. It Is Popular In India Cuisine.

Aloo Matar.....

Aloo Matar Is A Vegetarian North Indian Dish From The Indian Subcontinent Which Is Made From Potatoes And Peas In A Mildly Spiced Creamy Tomato Based Gravy. It Is A Vegetarian Dish

Aloo Palak.....

Aloo Palak Is A North Indian Side Dish Of Potatoes And Spinach Sauteed Or Cooked With Onions, Garlic, Cumin And Garam Masala. The Dish Is Named After Potato & Spinach.

GOVERNMENT TAXES AS APPLICABLE





Chilli Gobi.....

A Fusion Dish, Chilli Gobi Is Crispy, Spicy, Slightly Sweet And Sour Tasting. The Cauliflower Florets Are Batter Coated, Deep Fried And Then Mixed With Stir-fried Spring Onions, Capsicum (green Bell Pepper), Soy Sauce, sweet Red Chilli Sauce, Salt And Pepper.

Chilli Mashroom.....

Chilli Mushroom Is An Indo Chinese Appetizer Where Crisp Batter Fried Mushroom Are Tossed In A Sweet And Spicy Chilli Sauce.

Masala Bindi.....

Masala Bhindi Is A Simple Indian Side Dish Made By Stir Frying Okra With Indian Spices And Herbs. It Is Made In Numerous Ways Across India

Nutri With Palak/aloo/gobi.....

Soya Chunks Curry-more Popularly Known As Aloo Nutrela Ki Sabzi Or Mael Maker Curry Is An Indian Curry Made With Soya Nuggets And Potatoes Or Palak Or Gobi.

Baingan Bharta.....

Baingan Bharta Is An Indian Dish Prepared By Mincing Grilled Eggplant And Mixing It With Tomato, Onion, Herbs And Spices Grilling The Eggplant Over Charcoal Or Direct Fire Infuses The Dish With A Smoky Flavor.

Malai Mushroom.....

Creamy, Mildly Spiced, With A Touch Of Sweetness, Made From Fresh Malai And Handpicked Mushroom.

Veg Kofta.....

This Dish Is Made With A Mix Of Vegetables Like Carrots, Cauliflower, Capsicum, Peas And Potatoes. The Vegetables Are Not Cooked But Minced Raw.

Malai Kofta.....

Our Popular Vegetarian Dish Made Of Potato And Paneer Balls Dunked In Smooth, Rich And Creamy Gravy

Paneer Butter Masala.....

A North-indian Silky Smooth Rich Texture Sauce Prepared With Paneer In A Buttery Gravy & Cream.

Shahi Paneer.....

Shahi Paneer Is A Preparation Of Paneer, Native To The Indian Subcontinent, Consisting Of A Thick Gravy Of Cream, Tomatoes And Indian Spices.

Matar Paneer.....

Paneer And Peas Are Simmered Together In Luscious Gravy Made With Tomatoes, Onions And Spices.

Chilli Paneer.....

It Is Simply Flour Or Batter Coated Fried Paneer Cubes Tossed In A Spicy, Salty, Tangy And Sweet Sauce Made With Green Bell Peppers, Garlic, Ginger, Green Chillies, Soy Sauce And More Seasoning.

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Paneer Burji.....

One Of The Most Popular Savoury Dishes Made With Cottage Cheese Or Paneer, Especially In The Northern Part Of India, Paneer Bhurji Is A Great Dish To Start Your Day With.

Kadai Paneer.....

Spicy Waeming, Flavourful And Super Delicious Dish Mede By Cookink Paneer & Bell Peppers In A Fragment And Fresh Ground Spice Powder.

Palak Paneer.....

Palak Paneer Is On The Most Popular Indian Dish Made With Succulent Paneer Cubes (indian Cottage Cheese)in A Smooth Spinach Sauce.

Tomato Paneer.....

A Low Fat And Healthy Paneer Recipe That Is Worth Every Calori! A Milky Cococntion Of Cottage Cheese Chunks, Luscious Tomato Puree, Apich Of Sugar And Mild Spices, All Tossed Together In Olive Oil.

Plain Basmati Race.....

White Delicious Special Basmati Race.

Zeera Rice.....

Basmati Rice Flavored With Ghee, Cumin Seeds (zeera), Gloves, Cardamom, Cilentro With A Touch Of Salt, And Lemon.

Khichidi.....

Khichdi Is A Siple, Classic Indian Dish Made With Rice And Yellow Moong Lentils. It Is Actually A Very Healthy Recipe.

Vegetable Fried Rice.....

Aromatic Long Grain Basmati Rice Tossed With Vegetables And Spices.

Schezwan Fried Rice.....

Schezwan Fried Rice Is A Zesty Vegetarian And Vegan Stir-fried Rice Varint That Features A Bold And Spicy Homemade Schezwan Sauce Loaded With Heakthy Mix Vegetables, Aromatics And Herbs.

Paneer Fried Rice.....

Paneer Fried Rice Is An Indian-chinese Fried Rice Variety Made With Rice, Paneer (indian Cottage Cheese), Mixed Vegetables, Spices And Soya Sauce.

Mashroom Fried Rice.....

This Chinese-mushroom Fried Rice Is An Easy, Delicious Dish With Umami Flavors Made With Rice, Mushroom, Soy Sauce, Onion And Black Pepper.

Pulao With Raita.....

Special Kashmiri Dish Made With Delicious Basmati Rice And Served With Raita.

Chappati / Tawa Roti.....

GOVERNMAENT TAXES AS APPLICABLE





SNACKS

Bread With Butter / Jam.....

Veg Sandwich.....

Veg Grilled Sandwich.....

Cheese Sandwich.....

Veg Pakoda.....

Paneer Pakoda.....

Veg Maggie Masala.....

French Fries.....

Veg Chowmin.....

White Sauce Pasta.....

Hakka Noodles.....

DESSERTS

Gulab Jamun (4pieces).....

Kashmiri Halwa.....

Kashmiri Firni.....

Ice Cream.....

Rice Kheer.....

Sweet Seviyan / Vermicelli.....

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DRINKS / DEVERAGES

Plain Tea.....
Masala Tea.....
Lemon Tea.....
Green Tea.....
Black Tea.....
Coffee.....
Kashmiri Kahwa.....
Tang Water.....
Lime Water With Salt And Sugar.....
Fresh Lassi.....
Coke/Diet Coke/Juices.....

SALAD / RAITA

Green Salad.....
Fruit Salad.....
Veg Raita.....
Boondi Raita.....
Roasted Papad.....
Fried Papad.....
Masala Papad.....

SOUP

Tomato Soup.....
Hot & Sour Soup.....
Sweet Corn Soup.....
Mix Veg Soup.....
Veg Manchow Soup.....

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