



BOMBAY JOES

PUNJABI CUISINE

ESTABLISHED 1998

*Bombay Joes - the finest Indian
restaurant in Broughty Ferry*

Carry Out Menu

44 Gray Street, Broughty Ferry

Tel: 01382 776 448

Open Sunday to Thursday, 4.30pm - 10.00pm

Friday and Saturday, 4.30pm - 11.00pm

Delivery service available 7 days a week

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Scottish
Curry Awards

2016 BEST IN DUNDEE
2018 HIGHLY RECOMMENDED
2021 BEST IN DUNDEE
2022 SCOTTISH CURRY AWARD

HIGHLY RECOMMENDED ON TRIP ADVISOR



Appetisers

All served with Chilli Sauce - Optional Salad

Tandoori Jumbo ^D ^C ^M	£11.95	Onion Bhaji	£4.95
Garlic King Prawn		Hot 'n' Kickin Chicken Goujons ^E ^G	£6.95
Juicy king prawns infused in tandoori spices with garlic butter sauce, cooked in a charcoal tandoor.		Salt & Pepper Shredded Chicken ^G	£7.95
Tempura Battered King Prawn ^G ^M ^E ^C	£7.95	Garlic Battered Mushrooms ^E ^M ^G	£5.95
Juicy battered king prawns.		Jalapeno Bombers ^M ^E ^G ^D	£6.95
Garlic Chicken Tikka ^D ^M	£6.95	Jalapenos stuffed with cheese.	
Succulent pieces of boneless chicken marinated in a garlic yoghurt sauce.		Pakoras	
Garlic Lamb Tikka ^D ^M	£7.95	Vegetable	£5.50
Succulent pieces of lamb marinated in a garlic yoghurt sauce.		Mushroom	£5.50
Lamb Tikka ^D ^M	£7.95	Cauliflower	£5.50
Succulent pieces of lamb marinated in a yoghurt sauce.		Chicken	£6.50
Lamb Chops ^D ^M	£8.95	Chicken Tikka ^D ^M	£6.95
Tandoori lamb chops marinated with natural yoghurt and ground spices. Served on the bone and barbecued in a clay oven.		Mixed	£6.95
Lamb Seekh Kebab	£6.95	Fish ^F	£7.95
Finest lamb mince seasoned with herbs & spices.		Haggis	£6.95
Mixed Kebab ^D ^M	£9.95	Puri	
Chicken tikka, lamb tikka and seekh kabab.		Mushroom ^G	£5.50
Chicken Tikka ^D ^M	£6.95	Channa ^G	£5.50
Succulent pieces of boneless chicken marinated in a yoghurt sauce.		Chicken ^G	£6.50
Mixed Appetiser ^G ^D ^M	£9.50	Prawn ^G ^C	£6.50
Chicken tikka, seek kebab, samosa and vegetable pakora			
With Prawns ^C	£10.95		
Quarter Tandoori Chicken ^D ^M	£6.95		
Tender quarter chicken marinated in a yoghurt sauce and cooked in a charcoal tandoor.			
Lamb Samosa ^G	£5.95		
Fried pastry filled with seasoned lamb, onion, peas & stuffing.			
Vegetable Samosa ^G	£5.95		
Fried pastry filled with potato, onion, peas & stuffing.			
Punjab Thali ^G ^D ^M ^E	£12.95		
A savoury selection of chicken tikka, lamb tikka, seekh kebab, garlic mushrooms & vegetable pakora.			

KEY ^G Gluten ^E Egg ^F Fish ^D Dairy ^M Mustard ^C Crustacean ^N Nuts ^S Soya ^X Celery

Tandoori Dishes

These dishes are marinated for at least twenty four hours in an exotic sauce blended with freshly ground Punjabi spices, our own Punjabi masala and fresh herbs. Cooked evenly on skewers in a clay oven known as a Tandoor. All dishes are served with pure Basmati Pilau rice and sauce - Salad optional.
For different sauce add £1.00.

Half Tandoori Chicken ^{DM} £14.95
A half chicken marinated in spices then roasted in a Tandoori clay oven.

Chicken Tikka Kebabs ^{DM} £14.95
Succulent boneless nuggets of chicken marinated in natural yoghurt and rare spices, then barbecued on a skewer over a slow heat of charcoal.

Lamb Tikka Kebabs ^{DM} £15.95
Strips of lamb marinated in natural yoghurt and a selection of herbs and spices.

Tandoori Seekh Kebabs £14.95
Choice lean minced lamb mixed with herbs and Afghani ground spices and grilled over charcoal.

Tandoori Jumbo King Prawn ^{DCM} £23.95
Superb rich-flavoured King Prawns marinated in yoghurt, fresh herbs, cumin, coriander and green chillies, with the special touch of Punjab.

Tandoori Special ^{DM} £20.95
A sumptuous selection of Tandoori Chicken, Murgh Tikka, Boti Kebab and Seek Kebab. Served on the bone and barbecued in a clay oven. Served with naan bread.

Chicken & Lamb Tikka Kebab ^{DM} £16.95
Diced lamb and chicken, marinated in spices cooked in a clay oven.

Egyptian Chicken Kebab ^D £15.95
Boneless chicken cooked with Oriental herbs, fresh onions, peppers and mushrooms.

Shish Kebab Turkish ^D £16.95
Tender lamb cooked with oriental herbs, fresh onions peppers and mushrooms.

Garlic Chicken Tikka ^{DM} £15.95
Strips of chicken marinated in garlic yoghurt and a selection of herbs and spices.

Garlic Lamb Tikka ^{DM} £16.95
Strips of lamb marinated in garlic yoghurt and a selection of herbs and spices.

Hariyali Chicken Kebab ^{DM} £15.95
Tandoori kebabs marinated in greens of spinach, mint and little kicks of green chilli.

Paneer Tikka ^{DM} £15.95
Cubes of cottage cheese marinated in green spices and herbs. Served with peppers and onions.

Lamb Chops ^{DM} £16.95
Tandoori lamb chops marinated with natural yoghurt and ground spices. Served on the bone and barbecued in a clay oven.



Our Very Special Dishes

Rice not included. Unless otherwise stated our very special dishes are priced as follows:

Vegetable	£9.95	Prawn ③	£11.95
Chicken Tikka ①②	£10.95	Paneer Tikka (Indian Cottage Cheese) ①	£11.95
Tender Lamb ①②	£11.95	Jumbo King Prawn ③④⑤	£17.95

Chef Special Masala ③

Mixture of lamb, chicken, prawn - same as a Bhuna but with a bit of everything.

Agra Taj ①

Cooked with mango chutney, cream and spices makes this dish irresistible.

Red Hot Medley ①②

Tandoori tikka cooked in yoghurt, turmeric and tomatoes combined with jalapenos for that hot fired flavour.

Tikka Masala ①②③

Cooked in special Punjabi sauce.

Tikka Chilli Masala ③

Cooked in medium to hot sauce with its unique Punjabi chilli pallak fenugreek leaves sprinkled over with coriander.

Tikka Achari ③④

Achari is a well known dish with its ground pickle carefully balanced with other spices, slightly hot with a split chilli and coriander.

South Indian ①②

A fusion of peppers, onions, tomatoes, ginger, garlic butter and green chillies make this an enticing hot dish.

Jaipuri ①②

With subtle touches of Punjabi Masala and cooked with mushrooms, onions and capsicums.

Green Herb Khybery ①

Marinated in garlic, ginger, garden mint and a touch of yoghurt. Slowly cooked in a clay oven.

Masaledar ①②

Cooked and prepared carefully into a slightly tangy sauce to desired strength using freshly ground Punjabi spices and capsicums.

Kashmiri Masala ①②

Cooked with fresh cream and mango fruit and light spices giving a rich, creamy sauce.

Karachi

Bhuna style with peppers, onions, tomatoes and chillies to give that certain bite.

Chasni ①②

A tangy sauce, sour and creamy, cooked with mild spices and a wedge of lemon.

Punjabi Masala ①②

Cooked with Tandoori spices and garnished with spring onions and green peppers.

Tikka Garam Masala ①

Prepared tikka style and cooked with garlic and a blend of warm spices giving an excellent dish of medium to hot strength.

Jalfrezi Tikka Masala ①②

Cooked with garlic, ginger, onions, peppers and tomatoes, in a bhuna sauce - medium hot.

KEY ③ Gluten ④ Egg ⑤ Fish ⑥ Dairy ⑦ Mustard ⑧ Crustacean ⑨ Nuts ⑩ Soya ⑪ Celery

Rajastani ①①⑦

Cooked in a sauce with special Punjabi spices, green peppers, fresh cream, spring onions and red wine.

Chasni Lemon

A delicious combination of fresh spices, lemon juice and a touch of green chillies.

Napali Bhuna

Fresh ginger, spring onions, coriander, garlic, green peppers and chillies are added to provide a very rich tasting dish.

Janter Manter

Cooked in a specially prepared sauce with green peppers, mushrooms, onions and pineapple, blended with warm spices giving an exciting dish of medium to slightly hot strength.

Mazedar ①③②③

Cooked in Worcestershire sauce, lemon juice and cream topped with cheese.

Nashidar

Cooked with fresh ginger, garlic, onions, mushrooms, sweetcorn and a touch of brandy. A great deal of experience and expertise goes into preparing this dish. For extra bite ask for red chillies to be added.

New Chargha

Very popular dish in India made with chef's own specially prepared tamarind sauce, along with spring onions, tomatoes and red chillies.

Punjabi Bhuna Special

Specially cooked in thick Bhuna sauce with white wine along with green peppers, methi, punjabi herbs and fresh coriander. Green chillies added at your request.

Jalfrezi Korma ①③

A delicious dish of mild strength with cream, peppers, onions, cashew nuts and mango.

Bombay Korma ①③

Tikka cooked in a rich creamy sauce with malibu rum, cashew nuts and mixed dry fruits.

Kashmiri Korma ①

With mangoes, fresh cream, mild spices and herbs - mild.

Sardari Masala ①③③

Cooked with ground almonds, cashew nuts and fresh dairy cream.

Special Korma (mild) ①③

Fresh cream, coconut, fruits, nuts, raisins, and peach snaps. Sweet and creamy with a nutty taste.



Old Favourites

Rice not included. Available as follows:

Vegetable	£9.95	Prawn ©	£11.95
Chicken Tikka ②③	£10.95	Paneer Tikka (Indian Cottage Cheese) ②	£11.95
Tender Lamb ②③	£11.95	Jumbo King Prawn ②③④	£17.95

Curry medium

The basic is a sauce of medium consistency produced from a wide but balanced range of spices.

Bhuna medium

A dish of onion, garlic, tomato, chilli and a few selected spices. Medium strength and a little condensed, but it is one of the most beautiful dishes.

Dupiaza medium

A maximum quantity of onions, seasoned and freshly applied with dozens of hot spices.

Korma very mild ②

A delicate preparation of cream and spices.

Dhansaak thick lentil curry

Pathia sweet & sour

Rogan Josh medium ②③

Madras fairly hot curry

Vindaloo very hot ③

Kashmiri Curry mango

Kadie medium to hot ②③

Similar to Bhuna, slightly spicy.

Pasanda mild ②③

Cooked with cashew nuts and cream.

Chef Recommendations

Saag Gosht ③ £12.95

Spinach is stir-fried with cubes of succulent lamb.

Yamuna ②③ £13.95

Chicken Tikka pieces prepared Tandoori style, cooked with prawns, fresh coriander and extra special spices.

Rajput Special ②③ £13.95

Chicken and Lamb Tikka cooked with special herbs, mixed peppers in a rich tandoori sauce, sweet and sour.

Murch Makhani ②③ £12.95

Chicken Tikka pieces with lamb mince cooked with fresh garlic, ginger and spices.

Special Tikka Masala ③④⑤ £16.95

Chicken Tikka, Lamb Tikka and King Prawn.

Jeera Mirchi Masala ②③ £12.95

Delicious hot curry made with roasted cumin seeds, green chillies, spices, herbs and roasted garlic cloves.

Punjabi Gosht ②③④ £13.95

Tender Lamb flavoured with brandy and complimented by a rich creamy mild sauce blended with ground almonds.

Special Balti ②③④ £14.95

Chicken Tikka, Lamb Tikka and King Prawn.

Balti Skandu ②③ £12.95

Chicken Tikka & Lamb Tikka

Chicken and lamb cooked in charcoal with green pepper onions, chillies and Balti spices. Garnished with tomato and coriander.



Balti Dishes

Rice not included. Available as follows:

Vegetable
Chicken Tikka ②③
Tender Lamb ②③

£9.95
£10.95
£11.95

Prawn ③
Jumbo King Prawn ③②③

£11.95
£17.95

Balti

Cooked in a Balti pan and is probably the most popular of all the Balti dishes.

Balti Butter ②③

One of the most popular Balti chicken dishes, especially in the West. Cooked with butter, aromatic spices, cream and almonds.

Balti Chilli Masala

Hot and spicy would be the best way of describing this mouth-watering Balti dish.

Balti Bhuna

A special dish cooked with fresh garlic, ginger, tomato and coriander.

Vegetarian Specials

Main Course: £10.95 Side Dish: £7.95

Aloo Gobi

Cauliflower and potato cooked with peppers and tomato.

Bombay Aloo ②

Sautéed potatoes scrambled in egg with herbs and spices.

Saag Aloo ③

Spinach stir fried with potatoes.

Tarka Dal ②

Lentils cooked then finished with garlic butter.

Mattar Paneer ②

Peas cooked with cottage cheese.

Saag Paneer ②③

Fresh leafy spinach cooked with cottage cheese.

Bhindi Bhaji

Okra fried with onions.

Gobi Makhani ②③④

Cauliflower cooked with fresh cream and spices.

Mushroom Masala ②③④

Mushrooms cooked with a special Punjabi sauce along with onions, capsicums, garlic, ginger and coriander.

Chana Masala ②③④

Chickpeas cooked in condensed Punjabi sauce with ginger, garlic and tomatoes garnished with coriander.

Dal Makhani ②③

A Punjabi rich mixed lentil curry, generally made with butter and cream.

Brinjal Motra

Aubergine and chickpeas cooked in spicy bhuna sauce, spring onions and tomatoes.

Biryani's

Aromatic rice dish served with fresh salad and mushroom masala sauce - Salad optional

Vegetable	£10.95	Bombay Joe's Special [Ⓛ] [Ⓒ]	£15.95
Tender Lamb	£13.95	Boneless chicken, lamb, prawn and mushroom cooked with fried onions and spices. With fried rice, garnished spring onion and coriander. Served with veg tikka masala sauce	
Chicken Tikka [Ⓛ] [Ⓜ]	£14.50	Lamb Agra [Ⓛ]	£15.95
Chicken Amritsar [Ⓛ]	£15.50	Succulent pieces of lamb cooked in a rich cognac sauce, onion and coriander.	
Chicken Tikka infused with cashew nuts and raisins.			

Rice

All our rice is pure Basmati 'King of Rice' - note the distinctive aroma and flavour.

Steamed Rice	£3.75	Goan (Ginger, Pineapple & Peppers)	£5.25
Pilau Rice	£3.75	Punjabi with Egg and Mushroom ③	£5.25
Fried Rice	£3.95	Keema Pea Fried Rice	£5.95
Patanni Fried Rice and Mushrooms	£5.25	Coconut Rice ③④	£5.25

Breads

All naans contain gluten, dairy and egg.

Tandoori Naan	£3.75	Tandoori Roti ③	£2.50
Garlic Naan	£3.95	Chapati cooked in tandoor	
Keema Naan	£4.50	Chapati ③	£1.95
Cheese Naan	£4.50	Garlic Chapati ③	£2.50
Peshwari Naan ③	£4.50	Peshwari Chapati ③ ④	£2.50
Chilli Naan	£4.50	Paratha ③④	£3.95
Cheese & Garlic Naan	£4.50	Stuffed Veggie Paratha ③④	£4.50
Spiced Onion Naan	£4.50	Garlic Paratha ③④	£4.50
Banana Naan	£4.50	Peshwari Paratha ③ ④	£4.50

European Dishes

All dishes served with chips - Salad Optional.

Sirloin Steak 10oz [Ⓛ] (Onions and Mushrooms)	£15.95	Chicken Goujon ^{ⓈⓁ}	£9.95
Bombay Joes Fish & Chips ^{ⓈⓁ}	£10.95		

Chips

Chips	£3.50	Spicy Chips	£3.95
Chips & Cheese [Ⓛ]	£4.50		

Sundries

Poppadoms	£0.90	Curry Sauce	£2.95
Onion Chutney	£1.95	Korma, Bhuna Sauce etc	£4.50
Raita Cucumber [Ⓛ]	£2.95		

Desserts

Banana Fritter [Ⓢ]	£4.95	Gulab Jamun	£4.95
Pineapple Fritter [Ⓢ]	£4.95	Nutella Naan ^{ⓈⓁⓈⓁⓈ}	£6.95

KEY [Ⓢ] Gluten [Ⓢ] Egg [Ⓛ] Fish [Ⓛ] Dairy [Ⓢ] Mustard [Ⓢ] Crustacean [Ⓢ] Nuts [Ⓢ] Soya [Ⓢ] Celery



Burgers

Served in a Brioche seed bun with lettuce and relish.
Add chips for an extra £1.50 (served in one container).

Quarter Pounder	③	£3.75
Half Pounder	③	£4.95
Cheeseburger	③	£4.50
Chicken Burger	②③④⑤	£4.50
Bombay Joe's Burger	③④⑤	£6.50
Half pounder with double cheese, chicken nugget, onion rings and BBQ sauce.		



Burger Sides

Spicy Chips	£3.95
Dips	£0.95
Garlic, BBQ, Tomato.	

Koobideh

Indian kebab served on naan bread with
fresh salad with chilli or garlic sauce.

Special	②③④⑤	£12.95
Chicken tikka, lamb tikka, seek kebab.		
Chicken Tikka	②③④	£9.95

KEY ② Gluten ③ Egg ④ Fish ⑤ Dairy ⑥ Mustard ⑦ Crustacean ⑧ Nuts ⑨ Soya ⑩ Celery



Drinks

Wine - 75cl Bottle - All £14.95

Sauvignon Blanc
Chardonnay

Cabernet Sauvignon
Blush Wine

Beer / Cider

Peroni
Cobra (330ml)
Big Cobra (620ml)
Bud

£3.95
£3.95
£5.95
£3.50

Magner £3.50
Guinness £3.95
Kopparberg £3.50

Soft Drinks - 330ml Can - All £1.50

Sprite
Coke
Diet Coke
Irn Bru

Diet Irn Bru
Ginger Beer
Fanta

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Special Set Meals

All Meals come with 2 Poppadoms and Onion Chutney.
All meal dishes are Vegetable or Chicken.

Meal A - £26.00

Vegetable Pakora
2 'Old Favourites' Dishes
Rice and Naan Bread

Meal B - £27.00

Mixed Pakora Platter
2 'Our Very Special' Dishes
Rice and Naan Bread

Meal C - £50.00

4 'Old Favourites' Dishes
4 Poppadoms,
2 Onion Chutney,
2 Vegetable Pakora, 2 Rice
and 2 Plain Naan Bread

Meal D - £16.95

Any 'Old Favourites' Dish, 2 Poppadoms,
Onion Chutney, Vegetable Pakora, Rice and Plain Naan Bread

Meal for 3 - £40.00

Mixed Pakora, 3 Poppadoms,
Onion Chutney,
3 "Our Very Special Dishes"
1 Rice and a Naan Bread

Bombay Joe's Box - £17.95

Chicken Goujons, Salt & Pepper Crispy
Shredded Chicken Breast, Chips,
Onion Bhaji, Vegetable Pakora,
2 Dips (Garlic & Chilli)

UPGRADES - Chicken Pakora £2.00 extra. Prawns £3.00 extra per dish.

Jumbo King Prawns £5.00 extra per dish. Succulent Lamb £2.00 extra per dish.

Lamb Tikka £3.00 extra per dish. Paneer £3.00 extra per dish.

Upgrade your Naan Bread £2.00 extra.

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VISA