



334-209-2844

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Bombay Grill

Dine-In Prices May Vary

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Beverages

Mango Lassi	\$3.85
<i>Chilled sweet mangoes blended with a touch of rose water and fresh homemade yogurt</i>	
Sweet Lassi	\$3.85
<i>Refreshing yogurt drink sweetened with rose water</i>	
Salt Lassi	\$3.85
<i>Refreshing yogurt drink salted with crusted seeds</i>	
Mango Juice	\$3.85
Chai Tea	\$4.39
<i>Prepared with fresh herbs and spices</i>	
Sweet Tea	\$2.75
Unsweet Tea	\$2.75
Milk	\$2.75

Tandoori Breads

Naan	\$2.75
<i>Traditional Indian style bread</i>	
Garlic Naan	\$3.29
<i>Garlic stuffed Naan</i>	
Aaloo Naan	\$3.85
<i>Bread stuffed with potato</i>	
Paneer Naan	\$4.39
<i>Naan stuff with shredded paneer & Indian spices</i>	
Bombay Naan	\$4.39
<i>Has nuts and raisins</i>	
Roti	\$2.75
<i>Traditional baked whole wheat bread</i>	
Pudina Parantha	\$4.39
<i>Multi-layered whole wheat bread</i>	
Special Punjabi Parantha	\$5.49
<i>Whole wheat flatbread stuffed with potatoes, cauliflower, green peas, Indian herbs, spices & cooked in the clay oven</i>	
Puri	\$3.29
<i>Whole wheat bread lightly fried</i>	
Butter Naan	\$3.85
<i>Naan with sesame seeds on top</i>	
Onion Naan	\$3.85
<i>Onion stuffed Naan</i>	
Bullet Naan	\$4.39
<i>Naan stuffed with chilis & Indian spices</i>	
Chicken Kema Naan	\$4.39
Bread Basket	\$9.89
<i>Stuffed with garlic, onions, and potatoes</i>	
Aaloo Paratha	\$4.39
<i>Multi-layered whole wheat bread with potato</i>	
Lachha Parantha	\$3.85
Bhatura	\$4.39
<i>Crispy layered fried bread</i>	
Chicken Parantha	\$4.39

Indo-Chinese

Does not come with rice

Chicken Manchurian	\$14.29
<i>Fried pieces of boneless chicken tossed in an Indo-Chinese sauce that is slightly sweet & savory</i>	
Chicken 65	\$15.39
<i>Deep fried chicken cooked with ginger, vinegar, mustard powder & cayenne pepper.</i>	
Gobi Manchurian	\$14.29
<i>Batter fried cauliflower with Indo-Chinese spices.</i>	
Chicken Chili	\$15.39
<i>Batter fried chicken pieces cooked with onions, bell peppers and Indo Chinese spices</i>	
Paneer Chili	\$14.29
<i>Batter fried cheese pieces with onion, bell peppers & Indo Chinese spices</i>	

Tandoor Entrees

Clay oven entrees. Tandoor items do not come with rice. All items are gluten free.

Malai Chicken	\$15.39
<i>Boneless pieces of grilled chicken breast marinated in yogurt, Indian herbs & spices tossed in a creamy sauce.</i>	
Paneer Tikka	\$17.69
<i>Cubes of Paneer (cheese) with bell peppers & onions marinated in yogurt, Indian spices & herbs baked in the clay oven</i>	
Chicken Tikka	\$14.29
<i>Tender pieces of boneless chicken marinated in spices and finished in clay oven</i>	
Jheenga	\$18.69
<i>Pieces of shrimp that are marinated with yogurt, fresh Indian herbs & spices baked in the clay oven</i>	

Chicken Specialties

All chicken items are boneless and come with rice. All items are gluten free

Chicken Curry	\$14.29
<i>Boneless chicken prepared with traditional curry</i>	
Chicken Makhni	\$14.29
<i>Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce with nuts and raisins</i>	
Chicken Vindaloo	\$14.29
<i>Chicken pieces and potatoes cooked in a tangy hot sauce</i>	
Chicken Mango	\$14.29
<i>Boneless chicken cooked with sweet mangoes</i>	
Chicken Tikka Bhartha	\$14.29
<i>Boneless marinated chicken cooked with eggplant, cream and mild spices</i>	

Lamb Specialties

All lamb items come with rice. All items are gluten free. Lamb is boneless.

Lamb Curry	\$15.39
<i>Lamb cubes cooked in traditional Indian curry</i>	
Lamb Shai Korma	\$15.95
<i>Lamb blended with cream, cashews and raisins</i>	
Lamb Vindaloo	\$15.39
<i>Lamb simmered with potatoes in a tangy hot sauce</i>	
Lamb Rogan Josh	\$15.39
<i>Lamb cubes cooked in blend of curry spices Kashmiri style</i>	
Lamb Bhuna	\$15.39
<i>Lamb smothered with tomatoes, onion, peppers and spices</i>	
Lamb Tikka Masala	\$15.39
<i>Tender cubes of lamb cooked in clay oven & cooked in a creamy tangy tomato sauce</i>	
Lamb Saagwala	\$15.39
<i>Lamb cooked with spinach and light cream</i>	

Seafood Specialties

All seafood items come with rice. All items are gluten free

Fish Tikka Masala	\$16.49
<i>Cooked in a savory tomato, ground cashew nuts, Indian herbs & cream sauce</i>	
Shrimp Tikka Masala	\$17.05
<i>Cooked in a savory tomato, ground cashew nuts, Indian herbs & cream sauce</i>	
Garlic Fish	\$16.49
<i>Cooked in a flavorful garlic sauce, onions, Indian spices and finished with heavy cream</i>	
Fish Kadahi	\$16.49
<i>Cooked with bell peppers, onions, tomatoes, Indian herbs & spices</i>	
Garlic Shrimp	\$17.05
<i>Cooked in a flavorful garlic sauce, onions, Indian spices and finished with heavy cream</i>	
Shrimp Kadahi	\$17.05
<i>Cooked with bell peppers, onions, tomatoes, Indian herbs & spices</i>	
Fish Vindaloo	\$16.49
<i>Pieces of fish & soft potatoes cooked in a tangy tomato sauce</i>	
Shrimp Vindaloo	\$17.05
<i>Pieces of shrimp & soft potatoes cooked in a tangy tomato sauce</i>	
Fish Saagwala	\$16.59
<i>Cooked in a creamy spinach sauce</i>	
Shrimp Saagwala	\$17.05
<i>Cooked in a creamy spinach sauce</i>	

Vegetarian Specialties

Daal Takda	\$13.19
<i>Yellow lentil cooked with butter, cream and touch of spice</i>	

Appetizers

Vegetable Samosa	\$4.95
<i>Deep fried crisp pastries stuffed with mildly spiced potatoes and green peas</i>	
Vegetable Pakora	\$5.49
<i>Assorted fresh fritters</i>	
Chicken Pakora	\$7.69
<i>Tender boneless batter fried chicken marinated with spices</i>	
Paneer Pakora	\$7.69
<i>Homemade cheese cubes lightly spiced and batter fried</i>	
Aaloo Tikki	\$4.95
<i>Mildly spiced minced deep fried potatoes</i>	
Papadam	\$3.29
<i>Roasted lentil cracker</i>	
Papadum Masala	\$5.50
<i>Roasted lentil cracker. (2) Add Masala which is chopped tomatoes, onions, spices.</i>	

Sides

Small Basmati Rice	\$3.29
Large Basmati Rice	\$6.59
Onion Salad	\$2.20
<i>Sliced onions w/ lemons or lime</i>	
Small Chutney	\$1.10
Large Chutney	\$2.20
Achar	\$2.19
<i>Hot Pickle</i>	
Small Raita	\$3.29
<i>A tangy mixture of potatoes, cucumbers and tomatoes in fresh homemade yogurt</i>	
Large Raita	\$6.59
<i>A tangy mixture of potatoes, cucumbers and tomatoes in fresh homemade yogurt</i>	
Side of Tikka Masala Sauce	\$11.00

Rice Specialties

Bombay Grill Biryani	\$15.39
<i>Special flavorful rice blended with garden vegetables, with nuts & raisins</i>	
Chicken Biryani	\$15.39
<i>Basmati rice cooked with tender chunks of chicken and fresh peas and nuts</i>	
Vegetable Biryani	\$14.29
<i>Special rice blended with garden vegetables, with nuts and raisins</i>	
Goat Biryani	\$16.49
<i>Special flavorful rice cooked with goat pieces</i>	
Paneer Biryani	\$17.59
<i>Special flavorful rice cooked with paneer</i>	
Shrimp Biryani	\$18.69
<i>Fresh shrimp lightly tossed with nuts and raisins</i>	
Lemon Rice	\$6.59
<i>Rice tossed in a lemon, turmeric, mustard seeds & Indian herbs.</i>	
Jeera Rice	\$6.59
<i>Rice that is sauteed in cumin seeds & Indian herbs</i>	
Chicken Fried Rice	\$10.99
<i>Indian style fried rice chicken</i>	

Chicken Executive	\$14.29
<i>South Indian style chicken curry with coconut cream, light heavy cream, herbs & topped with shredded coconut</i>	
Chicken Mughlai	\$15.39
<i>Chicken cooked in onion sauce, heavy cream, crushed cashew nuts, Indian herbs & accompanied with slices of boiled egg</i>	
Chicken Kofta Curry	\$14.29
<i>Chicken meatballs cooked in a smooth onion sauce, Indian spices and finished with heavy cream</i>	
Chicken Tikka Masala	\$14.29
<i>Lightly broiled chicken cooked in a savory tomato, onion, and butter sauce</i>	
Chicken Shai Korma	\$14.85
<i>Succulent chicken pieces with gently simmered nuts and raisins</i>	
Chicken Mutter	\$14.29
<i>Tender chicken pieces cooked with green peas and spices</i>	
Chicken Jalfrezi	\$14.29
<i>Chicken cooked with garden vegetables in an onion sauce, Indian herbs & spices</i>	
Chicken Saagwala	\$14.29
<i>Chicken pieces cooked with lightly spiced spinach and cream</i>	
Chicken Dal	\$14.29
<i>Tender chicken pieces delicately blended with lightly creamed spiced lentile</i>	
Chicken Kadahi	\$14.29
<i>Chicken cooked with bell peppers, onions, tomatoes, & Indian spices</i>	
Garlic Chicken	\$16.49
<i>Minced chicken cooked with a flavorful garlic sauce, onions, Indian spices & finished with heavy cream</i>	

Goat Specialties

All goat items are bone-in & come with rice. All items are gluten free

Goat Curry	\$15.39
<i>Pieces of goat cooked in our traditional curry sauce</i>	
Goat Saagwala	\$15.39
<i>Cooked in a creamy spinach sauce</i>	
Goat Rogan Josh	\$15.39
<i>Goat pieces cooked in a blend of curry spices, herbs & yogurt for a nice tang</i>	
Goat Vindaloo	\$15.39
<i>Goat & soft potatoes cooked in a tangy tomato sauce</i>	
Goat Kadahi	\$15.39
<i>Cooked with bell peppers, onions, tomatoes & Indian spices</i>	
Goat Korma	\$15.95
<i>Tender pieces of goat cooked in a blended velvety sauce that contains onions, cashew nuts, Indian herbs & cream</i>	

Desserts

Gulab Jamun	\$3.85
<i>Fried cheese ball soaked in honey syrup served warm</i>	

Aaloo Choley	\$13.19
<i>Chick peas and potatoes prepared North Indian Style</i>	
Aloo Mutter	\$12.09
<i>Peas and potato combination blended with aromatic spices</i>	
Aaloo Vindaloo	\$13.19
<i>Potatoes cooked in a tangy hot sauce</i>	
Saag Mushroom	\$13.19
<i>Tender mushrooms cooked with spinach and cream sauce</i>	
Vegetable Korma	\$14.85
<i>Mixed vegetables, cheese, nuts and spices in a creamy curry sauce</i>	
Bhindi Masala	\$14.29
<i>Okra cooked with onions and peppers</i>	
Mutter Paneer	\$14.29
<i>Fresh mild cheese gently cooked with tender green peas and spices</i>	
Paneer Tikka Masala	\$15.39
<i>Piece of paneer cooked in savory tomato, ground cashew nuts, Indian herbs & cream sauce</i>	
Malai Kofta	\$15.39
<i>Mixed vegetables balls cooked in an onion and tomato sauce</i>	
Channa Masala	\$13.19
<i>Chickpea curry cooked in a tomato sauce, Indian herbs & spices</i>	
Mixed Vegetables	\$14.29
<i>Fresh vegetables blended with spices with a touch of curry sauce</i>	
Dal Makhini	\$14.29
<i>Creamed lentils prepared with butter, cream and a touch of spice</i>	
Aaloo Gobhi	\$13.19
<i>Potatoes and cauliflower cooked with spices</i>	
Aaloo Saag	\$13.19
<i>Potato cubes cooked in spinach and onion</i>	
Saag Choley	\$13.19
<i>Chick peas and spinach cooked in tomato and cream sauce</i>	
Saag Paneer	\$14.29
<i>Homemade cheese cubes cooked in spinach and cream</i>	
Mutter Mushroom	\$13.19
<i>Tender mushrooms and green peas cooked with tomato spices</i>	
Baingan Bhartha	\$13.19
<i>Eggplant cooked with vegetables and mild spices</i>	
Shahi Paneer	\$15.39
<i>Paneer cooked in velvety onion sauce, with ground up cashew nuts, heavy cream & finished with Indian herbs</i>	
Paneer Bhurjee	\$15.39
<i>Shredded paneer cooked in tomato-onion sauce</i>	
Paneer Makhni	\$15.39
<i>Homemade cheese cubes cooked in tomato and cream sauce</i>	
Kaju Curry	\$17.69
<i>Cashew nuts cooked in onion sauce, with Indian herbs, spices & finished w/ heavy cream</i>	
Veggie Tikka Masala	\$14.29
<i>Veggies cooked in a savory tomato sauce with ground cashew nuts</i>	