



Bombay Street Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Bigger Plates

ITEM	PRICE
Chole Bhature Fried bread, chana masala, onions	\$16.00
Keema Pav Pav bread, minced lamb, onions	\$16.00
Paneer Kathi Roll Frankie, paneer, onions, chutney	\$15.00
Kebab Paratha Slider Smashed chicken kebab, flaky paratha, spiced herb sauce	\$13.00
Chicken Kathi Roll Morceaux de poulet grillé enveloppés dans une paratha moelleuse, assaisonnés de savoureux mélanges d'épices.	\$15.00
Pav Bhaji Un mélange onctueux de légumes épicés accompagné de pains pav grillés.	\$14.00

Vegetarian Curry

ITEM	PRICE
Rara Paneer Cottage cheese, onions, tomatoes, bell pepper	\$19.00
Shahi Kofta Paneer-mawa medallions, cashew & yogurt sauce, melon seeds	\$19.00
Palak Paneer Cottage cheese, spinach sauce	\$19.00
Paneer Makhani Cottage cheese, tomato-based gravy	\$19.00
Kaju Methi Malai Cashew nut, fenugreek, shredded paneer	\$19.00
Dal Fry Yellow lentils, tomatoes, onions, spices	\$17.00
Baigan Chettinad	\$18.00
Vegetable Malabari Fresh vegetables, Malabar style coconut curry, warming spices	\$18.00
Kathal Ghee Roast Tender jackfruit, ghee roasted masala	\$18.00

Bread

ITEM	PRICE
Garlic Naan false	\$4.50
Butter Naan	\$3.50
Aloo Paratha	\$5.00
Tandoori Roti	\$4.50
Malabari Paratha	\$5.00

ITEM	PRICE
Masala Naan Faite à la main et cuite dans un four tandoor jusqu'à ce que la surface dore doucement, cette naan est frelatée avec un...	\$5.00
Naan	\$3.50
Chilli Naan	\$4.50
Halka Phulka	

ITEM	PRICE
Tribal Chicken Poulet grillé à la flamme accompagné d'oignons et de gingembre.	\$12.00
Fish Colombi Fish, carrom seeds, paprika, garlic, mango powder	\$14.00
Chura Vada Pav Slider with potato patties, garlic cilantro chutney	\$11.00
Sago Fritters Sabudana, peanuts, ginger cilantro mix	\$7.00
Masala Potato Crisps Thinly sliced potato, house masala dust, cucumber tomato chutney	\$9.00
Grilled Paneer Thecha Marinated paneer with cumin and bold thecha masala	\$15.00
Samosa Chat Samosa, chana masala, chutneys	\$10.00
Bombay Paneer Tikka Cottage cheese, fresh herb marination, grilled	\$15.00
Dahi Bhalla Papri Chaat Lentil balls, spiced yogurt, chutneys	\$10.00
Vegetable Samosa Pastry with seasoned potatoes and peas	\$7.00
Kurkuray Bhindi Bhel Okra croustillante mélangée avec des oignons, tomates, sev croquant et graines de grenade.	\$9.00
Bhel Puri Puffed rice, potato, onion, mint, and tamarind	\$9.00
Gunpowder Garlic shrimp Grilled shrimp, garlic, bold gunpowder masala	\$15.00
Ghee Roast Seekh Kewab Juicy ground lamb infused with spices	\$15.00

Chicken 65	\$14.00
Dakshin Se	
Gunpowder Ghee Dosa Crepes layered with spice mix, desi ghee	\$14.00
Mini Idli Podi Bite sized idlis, gunpowder masala, curry leaves	\$11.00
Mini Veggie Utthapam Rice pancakes, onions, tomato, cilantro	\$13.00

ITEM	PRICE
Masala Dosa Rice crepes, spiced potatoes, curry leaves	\$12.00
Street Special Dosa Our take on the famous dosa from the streets of India	\$15.00
Extra Sambhar	\$2.00
Coconut Chutney 8 oz	\$3.00

Tandoor

ITEM	PRICE
Chicken Tikka Chicken, hung curd, tandoor spice	\$16.00
Hara Teekha Murg Tikka Our spiciest tandoori with green herb mix	\$16.00
Dilli Ke Tandoori Chicken Chicken leg quarters, tandoori masala	\$15.00
Adraki Lamb Chops Lamb racks, sour cream, ginger	\$28.00
Tandoori Pompano Une dorade entière délicatement marinée aux épices indiennes, cuite au four tandoor pour une saveur riche et fumée.	\$24.00

Asian

ITEM	PRICE
Chicken Momo Faux.	\$13.00
Schezwan Chicken Noodles Rice noodles, chili sauce, onions, peppers	\$16.00
Chicken Lollipop Ailes de poulet préparées façon lollipop, marinées avec un mélange de piments et d'épices aromatiques.	\$13.00
Basil Fried Rice Basil, rice, soy sauce, scallions	\$13.00
Lemon Coriander Manchow Vegetables, soy sauce, garlic, chili	\$7.00
Himalaya Noodle Soup Vegetarian soup from the Himalayan region	\$8.00
Gobi Manchurian Dry Battered cauliflower, garlic, soy sauce	\$15.00
Paneer Tikka Bao Paneer, pickled onions, cilantro, ginger honey sauce	\$12.00
Chicken Tikka Bao Chicken, pickled onions, cilantro, ginger honey sauce	\$12.00
Paneer Chilli Crispy paneer, onions, peppers, soy chili sauce	\$16.00
Veg Hakka Noodles Rice noodles, veggies, onions	\$14.00

ITEM	PRICE
Garlic Chilli Chicken Morceaux de poulet mijotés avec de l'ail savoureux, rehaussés par des poivrons croquants et nappés d'une sauce chili au...	\$15.00
Chicken/ Goat Curry	
ITEM	PRICE
Manglorean Chicken Gassi Coastal coconut curry, roasted spices & curry leaves	\$21.00
Chicken Tikka Masala Morceaux de poulet grillés nappés d'une sauce à la tomate onctueuse.	\$21.00
Butter Chicken	\$21.00
Chicken Shahi Korma Velvety yogurt & cashew gravy with melon seeds	\$21.00
Bhuna Chicken Thick bold bhuna curry, tomatoes, spices	\$21.00
Chicken Vindaloo Tangy spicy gravy	\$21.00
Chicken Chettinad Robust Chettinad spice blend with curry leaves	\$21.00
Goat Roganjosh Kashmiri chilies, saffron, curd, onions	\$24.00
Awadhi Goat Korma Rick creamy yogurt and cashew curry	\$24.00
Bhuna Gosht Thick gravy with onion, tomato and pepper	\$24.00
Goat Malabari Aromatic Malabar curry with warming spices	\$24.00
Goat Vindaloo	\$24.00
Seafood Curry	
ITEM	PRICE
Fish Malabari Famous coconut masala gravy	\$24.00
Shrimp Malabari Famous coconut masala gravy	\$24.00
Fish Coastal Red Curry	\$24.00
Shrimp Coastal Red Curry Konkan curry with Byadagi chili and coconut	\$24.00
Shrimp Tikka Masala	\$24.00
Biryani/ Rice	
ITEM	PRICE
Vegetable Biryani Un mélange de légumes croquants combiné avec du riz basmati parfumé, rehaussé d'un savant mélange d'épices aromatiques.	\$18.00

ITEM	PRICE
Chicken Biryani Mélange de poulet tendre et de riz basmati parfumé, mariés à un éventail d'épices traditionnelles, offrant une harmonie...	\$20.00
Goat Biryani	\$23.00
Extra Rice (Small)	\$2.00
Extra Rice (Large)	\$4.50

Dessert

ITEM	PRICE
Gulab Jamun Cheese balls, sweet rose syrup	\$6.00
Ras Malai Cheese balls, rich saffron milk sauce	\$6.00

LASSI TO GO

ITEM	PRICE
Mango Lassi (TG)	\$5.00
Sweet Lassi (TG)	\$4.00
Salted Lassi (TG)	\$4.00