SINCE 1990

BombayInn

More than a curry

THE ULTIMATE INDIAN DINING EXPERIENCE

MENU

HALAL 100% HALAL · COOKED TO ORDER

RUE DE LA FOURCHE 38 · 1000 BRUSSELS · BOMBAYINN.BE

WELCOME

For more than thirty years, Bombay Inn has brought the true flavours of India to the heart of Brussels. Our recipes come from family tradition: slow-cooked sauces, breads baked in the clay oven and spice blends ground in our own kitchen.



HALAL

100% HALAL
All our meat is halal.

COOKED TO ORDER
Nothing is pre-cooked. Every dish is prepared fresh the moment you order it, which takes a little time. Good food is worth the wait, and we thank you for your patience.

RICE & BREAD SERVED SEPARATELY
Curries and main dishes are served without rice or naan. Choose yours from the Sides & Breads page.

HOW TO READ OUR MENU

SPICE LEVEL

🌶	S · Mild	A gentle warmth
🌶🌶	M · Medium	Noticeably spicy
🌶🌶🌶	L · Hot	For spice lovers
🌶🌶🌶🌶	XL · Extra hot	Our hottest

No chilli shown means a mild, non-spicy dish. Every dish can be made milder or hotter on request.

ALLERGENS

G	Gluten	
L	Lactose	dairy
M	Mustard	
N	Nuts	nuts, peanuts, legumes
S	Shellfish	crustaceans, molluscs
V	Vegetarian	

Please tell us about any allergy or intolerance before ordering.

SET MENUS

Complete menus, chosen by our chef



Combi Special for Two

TWO PEOPLE · OUR FAVOURITE

80 FOR 2

STARTERS	Samosa & Tikka Kabab
MAINS	Chicken Tikka Masala, Lamb curry & Palak Paneer · to share
WITH	Saffron rice and naan
DESSERT	Two desserts
TO FINISH	Tea or coffee



Bombay Inn Combi

ONE PERSON · BEST SELLER

40

STARTER	Tikka Kabab
MAIN	Chicken Tikka Masala
WITH	Saffron rice
DESSERT	Dessert
TO FINISH	Tea or coffee

Vegetarian Combi Special (V)

ONE PERSON

30

STARTER	Samosa
MAIN	Vegetable Shahi Korma · saffron rice
DESSERT	Dessert of your choice
TO FINISH	Tea or coffee

Bombay Diet (V)

VEGAN · LIGHT

23

STARTER	Mixed salad
MAIN	Tarka Dal · with rice
TO FINISH	Jasmine tea or decaf coffee

Healthy Menu

NON-VEGETARIAN · LIGHT

25

STARTER	Tandoori Chicken
MAIN	Chicken Curry · with rice
TO FINISH	Jasmine tea or decaf coffee

Kid's Adventure

UNDER 12

15

MAIN	Chicken Tikka Masala or Mattar Paneer Korma (V) · with rice
DESSERT	One scoop of ice cream · vanilla or chocolate

Set menus are served per person. The Combi Special is made for two.

STARTERS

FROM THE TANDOOR



Tikka Kabab — MOST ORDERED
Tender chicken breast marinated in yoghurt and spices, grilled in the tandoor — L M — 10

Tandoori Chicken
Chicken leg in spiced yoghurt, roasted in the clay oven — L M — 10

Boti Kabab
Marinated lamb chunks, grilled in the tandoor — L M — 10

Seek Kabab
Spiced minced lamb skewer — 10

Tandoori King Prawn
Marinated king prawns, grilled in the tandoor — L M S — 15

Mixed Meat Starter FOR TWO
L M — 18

VEGETARIAN

Onion Bhajee
Crispy spiced onion fritters — N — 8

Pani Puri
Crispy shells, spiced potato, mint water, tamarind — G N — 8

Paneer Pakora
Indian cheese in crispy gram-flour batter — L M — 8

Samosa
Crispy turnovers with spiced potato and peas — G N — 8

Aloo Tikki
Spiced potato patties with fresh herbs — L M — 8

Masala Fries
Fries with our Indian spice mix — 8

Mixed Salad
Tomato, cucumber, sweetcorn, pineapple, onion — 8



(Papadam)
Thin, crispy lentil crackers — 5

Starters are served with salad and our house chutneys.

MAIN DISHES

Choose your dish, then choose your meat. One price for every dish:

CHICKEN	LAMB	KING PRAWN
16	18	20

Curry
Our classic sauce of spices and aromatic herbs — 🌶 (M)

Madras
Slightly sour curry from southern India — 🌶🌶 (N)

Vindaloo
From Goa, one of India's hottest curries — 🌶🌶🌶

Phaal
The hottest curry on our menu, for true chilli lovers — 🌶🌶🌶🌶 (L)

Jalfrezi
Stir-fried with peppers, onions and tomatoes in a spicy sauce — 🌶 (N)

Rogan Josh
Kashmiri classic, slow-cooked with tomato and fresh coriander — 🌶

Shahi Korma
Mild and creamy, with yoghurt and coconut. Perfect if you don't like it hot — 🌶 (L) (N)

Saag Wala
With fresh spinach, ginger and garlic — 🌶 (L)

Dansak
Slow-cooked with red lentils, South Indian style — 🌶 (N)

Chicken 16 · Lamb 18 · King prawn 20 — rice and bread are ordered separately.
Every dish is cooked to order with our own spice blends. Ask us for milder or hotter.

CHEF'S SPECIALS

The dishes our guests come back for



Shahi Mix Thali

SIGNATURE

A royal platter of our best dishes in individual bowls, with saffron rice and naan

ONE 45 FOR TWO 80



Tandoori Mixed Grill

Boti, tikka and seek kabab with tandoori chicken, two sauces, salad and naan

30

(L) (M) (G)



Tikka Masala

BEST SELLER

Roasted in the tandoor, then simmered in a spiced, lightly creamy sauce

CHICKEN 20 LAMB 21 KING PRAWN 22

(L) (N) (M)



Biryani

Fragrant basmati rice cooked with your choice of meat, raisins and coconut, curry sauce on the side

CHICKEN 20 LAMB 21 KING PRAWN 22

(L) (N)



Butter Chicken

Tandoor chicken finished in butter and a silky spiced tomato sauce

20

(L)



Kadai Gosht

Lamb cooked with mild, fragrant spices in a kadai, the traditional pot of Rajasthan

20



Bengal Fish Speciality

Spice-marinated fried fish with rice and an onion curry sauce. A Bengali favourite

35

GOOD TO KNOW

Rice and bread are not included, except with the Thali, the Biryani and the Bengal Fish. Every dish is cooked fresh to order.

VEGETARIAN DISHES

All dishes on this page are vegetarian



Shahi Paneer Masala CHEF'S CHOICE
Indian cottage cheese in a rich, creamy tomato and onion sauce
🌶 (L) (N) 20

Sabzi Biryani
Fragrant vegetable rice with raisins and coconut, small curry sauce on the side
🌶 (N) 20

Palak Paneer
Fresh spinach with Indian cheese in a spiced sauce
🌶 (L) 16

Vegetable Shahi Korma
Mixed vegetables in a mild coconut and cream sauce
(L) (N) 16

Tarka Dal
Braised lentils topped with fried onion, garlic and ginger
🌶 (N) 16

Dal Makhani
Black lentils slow-cooked with butter, cream and tomato
(L) 16

Sabzi Curry
Mixed vegetables in a spiced curry sauce
🌶 (L) 16

Sabzi Vindaloo
Mixed vegetables in a hot vindaloo sauce
🌶🌶🌶 (L) 16



Thali Krishna (G)
5 different vegetarian dishes served in individual bowls, with saffron rice and naan. A complete meal
ONE 40
FOR
TWO 60

Rice and bread are not included and are ordered separately, except with the Thali and the Biryani.

SIDES & NAAN



Saffron Rice — 3
Basmati rice cooked in butter and saffron
(L) (V)

Fried Rice — 6
Basmati rice with onions, peas and egg
(N) (V)

Naan — 5
Fresh, warm bread from the clay oven
(G) (V)

Garlic Naan — 7
Naan brushed with garlic butter
(G) (V)

Keema Naan — 6
Naan stuffed with spiced minced meat
(G)

Cheese Naan — 6
Naan stuffed with melting cheese
(G) (L) (V)

Tandoori Roti — 3
Crispy wholemeal bread from the clay oven
(G) (V)

Raita — 3
Yoghurt with cucumber, tomato, onion and coriander
(L) (V)

DESSERTS



HOUSE FAVOURITE

Kulfi

Indian coconut ice cream with cardamom, served with mango sauce

(L) (N) — 8



HOUSE FAVOURITE

Gulab Jamun

Soft milk dumplings soaked in a fragrant rose and cardamom syrup

(L) (N) (G) — 8

Ice Cream Vanilla or chocolate — (L) (N) (G) 6

Finish with a chai or a mint tea from our drinks card.

BombayInn
SINCE 1978

Rue de la Fourche 38 · 1000 Brussels
bombayinn.site · bombayinnresto@gmail.com · OPEN 7 DAYS · 12:00–23:00

HALAL Prices in euros, service included · Follow us @bombayinnbrussels

GROUP MENUS

A feast to share, for tables of four or more. Birthdays, team dinners and family gatherings, served the Bombay Inn way.

MINIMUM 4 PEOPLE · PRICE PER PERSON

CLASSIC

35
PER PERSON

TO START
Papadam

STARTERS
Mixed starters

MAINS
Chicken
Lamb
Vegetarian

WITH
Basmati rice
Naan, unlimited

TEA
Jasmine or mint

MOST POPULAR

ROYAL

45
PER PERSON

TO START
Papadam

STARTERS
Grand starter platter

MAINS
Chicken
Lamb
King Prawn
Vegetarian

WITH
Basmati rice
Naan

DESSERT
Gulab Jamun

TEA
Jasmine or mint

The spread grows with your group — the more you are, the more variety on the table. Vegetarian guests are always catered for. All our meat is halal, every dish cooked fresh to order.

BOOK ONLINE AT BOMBAYINN.SITE · RUE DE LA FOURCHE 38, 1000 BRUSSELS

BOMBAY INN

Drinks

COCKTAILS & APERITIFS

House Aperitif — 10
The house recipe, ask your waiter

Indian Dream — 10
Our signature cocktail

Mojito — 10
Classic or strawberry

Gin Tonic — 10
Gin, tonic, lime

Whisky — 10
With soda or cola

Picon — 10
With white wine or soda

Martini Rosso — 10
On ice

Martini Bianco — 10
On ice

Campari — 10
With orange juice or soda

Pisang Orange — 10
Banana liqueur and orange juice

HOT DRINKS

TEA	CUP · POT
Jasmine Tea	3 · 6
Mint Tea Fresh mint	3 · 6
Indian Chai Spiced tea brewed with milk, the Bombay Inn way	5 · 9

COFFEE	
Coffee	3
Espresso	3

LIQUEURS	4 CL
Calvados · Amaretto · Cointreau	9

SOFT DRINKS

Coca-Cola · Coca-Cola Zero — 4

Sprite · Fanta · Tonic — 4

Ice Tea — 4

Orange Juice · Mango Juice — 4

Lassi — 4
Traditional yoghurt drink, sweet or salted

Water — 4
Still or sparkling, 50 cl

Water, large bottle — 6
Still or sparkling, 1.5 L



OUR SIGNATURE

Mango Lassi — 6

Thick, creamy yoghurt blended with sweet Alphonso mango — our guests' favourite, and the perfect match for spice.

BEERS

BELGIAN

Jupiler Pils, 25 cl	4
Jupiler 0.0% Alcohol-free	4
Leffe Blonde Abbey beer, 33 cl	5
Duvel Strong golden ale, 33 cl	5

INDIAN

Kingfisher India's favourite lager, 33 cl	5
Cobra Smooth premium lager, 33 cl	5

PERFECT WITH SPICE

A crisp Indian lager is the ideal match for our tandoori and curries — light, cool and made for the heat.

WINES

House Wine Red, rosé or white, selected by the owner	GLASS	½ LITRE	BOTTLE
	6	15	22

RED

	BOTTLE
Côtes du Rhône	28
Beaujolais Villages	28
Premières Côtes de Blaye	28
Bordeaux Supérieur	28
Saint-Émilion Grand Cru	45
Grover Cabernet-Shiraz Grover Vineyards, India	28

ROSÉ

	BOTTLE
Côtes de Provence Château de l'Hoste	28
Pinot Noir Bestheim, Alsace	35

WHITE

	BOTTLE
Muscadet Sèvre & Maine	25
Pinot Gris	35
Bourgogne Chardonnay	45
Sancerre	45

Our wines pair beautifully with spice: ask us for a recommendation. Prices in euros, service included.