

Enjoy our delicious items



Catering menu

BOMBAY WOK, PH: 0208-577-9087

Our Offer

Note

Indian menu would be accompanied by salad & pickle
Indo Chinese menu would be accompanied with sauces

Deal 1

- 2 veg Starters
- 2 non-veg Starters
- 2 veg Main course
- 2 non-veg Main course
- 1 Rice Preparation

Deal 2

- 2 veg canape
- 1 non-veg canape
- 3 veg Starters
- 2 non-veg Starters
- 2 veg Main course
- 2 non-veg Main course
- 1 Rice Preparation

Delivery charges

Our delivery service might incur a charge based on the delivery location. We'll estimate the cost when we receive the event's exact location.

Equipment hire

A £50 security deposit is required, and it will be refunded via BACS transfer after equipment return

Security

To secure your order, we need a 50% deposit of the total amount, with the remaining balance due at least 2 working days before your order date.

Note

You are allowed to select just one prawn & lamb dish whether it is a main course or a starter.



Indian menu

Vegetarian starters

Tandoori Soya Chaap

Soya Chaap cooked in homemade Tandoori spice mix

Mogo Chips

Deep fried Mogo {Cassava} served crispy with seasoning

Chilli Paneer

Cubes of Indian cheese, cooked in a chilli Chinese style sauce

Paneer Tikka

Indian cheese cubed, marinated and cooked in a tandoor

Aloo Papdi Chaat

Aloo channa and chaat masala with yoghurt and a tamarind sauce

Mixed Pakora

Onion Bhaji

Onions deep fried in a spicy batter

Paneer Spring Rolls

Filopastry rolls filled with lightly spiced Indian style cheese

Spring Rolls

Filopastry rolls filled with spiced vegetables

Hare Bare Kebabs

Spinach and fresh green vegetables marinated and cooked in Indian spices

Aloo Tikki and Channa Masala

Lightly spiced potato cakes served alongside a portion of chickpeas cooked with fresh ginger, herbs, and spices

Paneer Samosa

Triangular filo pastry parcels filled with a spicy Indian style cheese

Vegetable Samosa

pastry parcels filled with mixed vegetables



Non vegetarian starters

Meat or Chicken Samosa

Triangular filo pastry parcels filled with either chicken or lamb mince {available in either large or cocktail size}

Fried Masala Fish

Fish marinated in spices and fried in batter

Chicken Pakora

Tender pieces of chicken deep fried in batter with spices

Malai Chicken Tikka

Chicken marinated in cheese and cream, cooked with Indian spices in a tandoor

Jeera Chicken

Chicken made with roasted cumin seeds and ground black pepper

Tandoori Chicken

Tender pieces of chicken marinated in freshly ground spices, served on the bone

Chicken Tikka

Chicken marinated in a spicy yoghurt, cooked in a tandoor oven

Sheesh Kebab

Spiced mince lamb prepared in a traditional tandoor



Main COURSE



Non-Vegetarian Main Course

Methi Chicken

Chicken cooked with fresh methi {fenugreek} in a medium curry sauce

Butter Chicken

Chicken cooked in a butter sauce

Chicken Tikka Masala

Boneless chicken tikka cooked in a mild and creamy sauce

Chicken Jalfrezi

Tender succulent pieces of chicken cooked with capsicum

Chicken Korma

Mild and creamy or spicy chicken in an authentic korma sauce

Balti Chicken

Chicken cooked with a mixture of ground spices

Karahi Chicken

Chicken cooked with tomatoes and onions with fresh herbs and spices and prepared in a traditional wok

Seafood Dishes

Prawn Curry

Prawns cooked in a curry sauce {supplement charge £2 per head}

Machi Masala

Fish curry cooked in various spices

Vegetarian Main Course

Channa Daal

Split chickpeas in lentil curry

Daal Makhani

Black lentils in a rich butter cream sauce

Tarkah Daal

Lentils cooked with herbs and spices, flavoured with garlic

Rajmah

Red kidney bean curry

Channa Masala

Chickpeas cooked with fresh ginger, herbs and spices

Bhindi Masala

Bhindi cooked in Indian spices

Methi Gobi

Cauliflower cooked with fresh methi {fenugreek} and spices

Aloo Gobi

Potato and cauliflower cooked with herbs and spices

Aloo Baingan

Aubergine and potato curry

Baingan Masala

Fresh aubergine cooked with onions and spices

Paneer Butter Masala

Indian Cheese cubes cooked in a tomato, butter and cashew sauce

Mattar Paneer

Homemade Cheese cubes cooked in onions and tomatoes with peas

Palak Paneer

Indian cheese cubes cooked in fresh spinach

Mixed Vegetable Kofta

Minced vegetable balls served with a curry sauce

Mixed Vegetables

Assorted fresh garden vegetables cooked in medium spices

Main course



Lamb Dishes

Tandoori Naan

Leavened freshly baked Indian style bread

Lamb Rogan Josh

Lamb cooked in a creamy tomato curry sauce

Lamb Keema Curry

Minced lamb cooked in herbs and spices

Palak Gosht

Lamb with sauteed potato in hot spices

Lamb Jalfrezi

Lamb cooked with capsicum and onions in a spicy masala sauce

Lamb Korma

Mild and creamy lamb or spicy authentic style korma

Balti Lamb

Lamb cooked with a mixture of ground spices

Karahi Lamb

Hot and spicy lamb in a tomato and onion sauce prepared in a traditional wok

Rice Dishes

Jeera Rice

Plain steamed rice with cumin seeds

Plain Rice

Plain white steamed rice

Biryani

Prawn Biryani

Prawn cooked with basmati rice

Vegetable Biryani

Mixed vegetables cooked with basmati rice

Chicken Biryani

Chicken cooked with basmati rice

Lamb Biryani

Lamb cooked with basmati rice

Pilau Rice

Steamed rice with spices, cumin and fennel seeds

Miscellaneous

Salad

Assorted mixed salad, iceberg lettuce, cucumber, onion and tomato

Yoghurts, Jeera Raita, Boondi Raita, Raita Plain

Chutneys

Imli and Dates Chutney, Mint Chutney





Indian Menu

vegetarian

Crispy Upma, apricot chutney

Veggie Sausage in blanket

Purple potato spheres

Spicy sweet potato maple glaze

Bombay Pav bhaji

Mini naan bread Pizza

Smoked Paneer Arancini

non-vegetarian

South Indian spiced fishcake

Prawn Koliwada

Shrimp bonda

Smoked Lamb samosa

Mini Yorkshire Pudding

Beef Madras

Bombay style chicken cutlet

Spicy chicken wontons

Coronation chicken terrine

Cornfed chicken malai bites

Smoked chicken vada

Chicken biryani Arancini

Desserts

Mango Double Ka Meetha

Caramelised Peach Phirni

Clementine and Gulab Jamun Cheesecake

Pistachio and Cardamon Brownie

Kadak Chai Panacotta

Gajar Halwa and Mixed Berry Shots

Rasmali Eton Mess Shots

Chocolate Samosa Chat





Indo Chinese

Crackers

Mixed Prawn Crackers

A mixed portion of plain or spicy crackers

Spicy Prawn Crackers

A spicier take on the original crackers

Plain Prawn Crackers

Traditional fried Chinese style crackers

Soups

Tom Yum Thong Soup

A wonderful balance of lemon grass, lime, mushroom and chilli

Sweetcorn Soup

Mild and sweet, traditional sweetcorn soup

Hot and Sour Soup

Sliced vegetables and green chilli with a splash of lemon juice for sourness

Manchow Soup

Red and green capsicum finely diced with garlic, garnished with fried noodles

Vegetarian Starters

Pepper Chilli Paneer

Indian style cheese tossed with finely diced shallots, garlic, green chillies and ground white pepper.

Crispy Salt and Pepper Cauliflower

Crispy Cauliflower tossed with red and green chillies aromatic black pepper

Crispy Salt and Pepper Okra

Crispy okra tossed with red and green chillies and aromatic black pepper

Vegetable Gyoza

Japanese style dumpling {Steamed or Fried}

Kung Pao Potato

Fried potato tossed in spicy tomato garlic sauce, spring onion and golden cashew nuts

Mongolian Vegetable Crispies

Thinly sliced vegetables marinated in Szechuan spices and deep fried

Honey Chilli Vegetables

Tempura fried vegetables tossed in a tangy sauce drizzled with sesame seeds and spring onion

Bombay Chilli Paneer

Indian style cheese tossed with capsicum and onion in soy sauce

Tai Pai Tofu

Freshly prepared tofu with green and red capsicum tossed in a sweet and spicy sauce

Tai Pai Paneer

Indian style cheese with green and red capsicum tossed in a sweet and spicy sauce.



non-veg starters

Hakka Chicken

Boneless, tender chicken tossed in a spring onion, garlic and green chilli sauce

Chicken Spring Rolls

Thinly sliced steamed chicken and fresh vegetables rolled in filo pastry

Chicken Gyoza

Japanese style dumplings {Steamed or Fried}

Honey Chilli Chicken

Tender chicken pieces tossed in a tangy sauce drizzled with sesame seeds and spring onion

Chicken Lollipops

Succulent, slow fried tender chicken wings with Szechuan spices, served with Chefs special Szechuan sauce

Bombay Chilli Chicken

Boneless chicken with red and green capsicum tossed with onion and soy sauce

Kolkata Chilli Chicken

Chicken tossed with fried onions, split green chillies, diced garlic and soy sauce

Tai Pai Chicken

Tender fried chicken tossed in a sweet and spicy sauce with red and green capsicum

seafood starters

Chow Chu Calamari

{Squid} -Crispy, battered calamari tossed with salt and sliced green chillies

Salt and Pepper Fish

Crispy fish tossed with burnt garlic, red and green chillies and coarse black pepper

Salt and Pepper Prawns

Supplement charge - Crispy king prawns tossed with burnt garlic, red and green chillies and coarse black pepper

Prawn on Toast

Crispy and crunchy triangles of white bread topped with prawns and sesame seeds

Prawn Gyoza

Japanese style dumping {Steamed or Fried}

Honey Chilli Fish

Fish tossed in a tangy sauce topped with sesame seeds and fresh spring onion

Szechuan Prawns Dry

Fried prawns tossed in chefs special Szechuan sauce garnished with spring onions

Tai Pai Fish

Fried tilapia fillet slices tossed in a sweet and spicy sauce with red and green capsicum
£11.25

Tai Pai Prawn

Fried king prawns tossed in a sweet and spicy sauce with red and green capsicum



Chicken Main-course

Chicken Szechuan

Freshly prepared prawns in Chefs special Szechuan sauce tossed with spring onion

Sweet and Sour Chicken

Chicken, cucumber, carrots and capsicum tossed in a tangy and refreshing sauce

Sapo Chicken

Diced chicken tossed with the Chefs fiery red pepper sauce

Hunan Chicken

Chicken made with red ginger, vinegar and a selection of spices

Chicken Manchurian

An Indian creation of tender diced chicken tossed in a ginger, minced garlic and fresh coriander sauce

Chilli Chicken

Tender, boneless chicken stir fried with fresh green chillies, garlic and soy sauce

Kung Pao Chicken

Diced chicken with spicy tomato garlic sauce tossed with spring onion and golden cashew nuts

Chicken Szechuan Chopsuey

Szechuan spiced chicken and vegetables on a bed of fried, crispy noodles topped with a fried egg

Chicken American Chopsuey

Sweet and sour chicken and vegetables on a bed of fried, crispy noodles topped with a fried egg



Vegetarian main-course

Chilli Mix Vegetables

Garden vegetables cooked with Indian style cheese, soy sauce, garlic and chillies

Paneer Manchurian

Indian style cheese tossed in an onion, ginger, garlic and coriander sauce

Hakka Aubergine

Baby Aubergine cooked soft with crushed garlic, chilli and soy sauce

Okra and Potato Dry Red Chilli

Okra and potato fingers tossed in red chilli and tangy sauce

Mixed Vegetable Sapo

Fresh garden vegetables cooked with crushed red chilli in a red pepper sauce

Gobi Manchurian

Gobi {Cauliflower} tossed in an onion, chilli, ginger, garlic and coriander sauce

Vegetable Manchurian

Matchstick vegetable pakoras tossed in an onion, chilli, ginger, garlic and coriander sauce



Non-vegetarian main-course

Oyster Sauce

Fresh mushrooms, tender bamboo shoots tossed in oyster sauce garnished with spring onion

Black Bean

A traditional Chinese dish with red and green capsicum and onion

Sapo

A fiery red pepper sauce with crushed red chillies

Rice

Szechuan Fried Rice

Fried rice tossed in Szechuan spices with vegetables

Singapore Fried Rice

Fried rice flavoured with Chefs special curry powder, tossed with vegetables

Burnt Garlic Rice

Rice tossed with burnt garlic

Burnt Ginger Rice

Rice tossed with burnt ginger

Kimchi Rice

Steamed rice tossed with Korean style pickled vegetables

Egg Fried Rice

Steamed rice tossed with egg and mixed vegetables

Veg Fried Rice

Steamed rice tossed with vegetables in a traditional wok

Steamed Rice

Plain rice steamed

Seafood main-course

Fish in Black Bean Sauce

Fish cooked in a traditional Chinese style dish with capsicum and onion

Prawn in Black Bean Sauce

Prawns cooked in a traditional Chinese style dish with capsicum and onion

Hunan Fish

Fish tossed in red ginger, vinegar and selection of spices

Hunan Prawn

Desi prawns tossed in red ginger, vinegar and selection of spices

Sapo Fish

Fish in a fiery red pepper and crushed red chilli sauce

Sapo Prawn

Prawns in a fiery red pepper and crushed red chilli sauce

Fish Szechuan

Tilapia fillet sliced and tossed in Chefs special Szechuan sauce garnished with spring onion

Fish Manchurian

Fish in a ginger, garlic, onion, green chilli and coriander sauce

Prawn Manchurian

King prawn in a ginger, garlic, onion, green chilli and coriander sauce

Noodles

Szechuan Noodles

Noodles tossed with Szechuan spices and mix vegetables

Singapore Noodles

Stir-fried 'rice' noodles with mixed vegetables tossed in Chefs special curry powder

Hakka Noodles

Traditional stir-fried noodles with mixed vegetables

