

ENTRÉES

All entrées served with Mint and Tamarind chutneys

VEGETARIAN

BLISS SPRING ROLLS 🌱 Are a long standing favourite. Seasonal vegetables wrapped in pastry and deep fried. 2 per serve\$7.00

ONION BHAJI 🌱 🌱 A favourite of Londoners. Sliced onion, anardhana, cumin flakes, a hint of ginger and garlic all mixed together with chickpea flour and lightly fried. 3 per serve\$7.90

MADRAS ALOO BHONDA 🌱 A popular vegan street food. Potato balls infused with aromatic spices rolled in chickpea flour and fried, making them soft on the inside and crispy on the outside. 2 per serve\$7.00

VEGETABLE SAMOSA Potato and green peas sautéed with light spices and amchur powder encased in house-made triangular-shaped pastry and fried. 2 per serve\$7.90

RICOTTA CROQUETTES 🌱 A combination of fluffy potato, house-made cheese, cheddar cheese and mild spices coated in panko crumbs and deep fried. 2 per serve\$7.50

MEAT

CHICKEN WINGS 🌱 A new mouthwatering recipe! Chicken wings tossed in our Chef's special schezwan pepper marinade, coated in rice flour and then fried. 4 per serve\$8.75

LAMB SAMOSA Lamb mince sautéed with onion, ginger, garlic, green peas, potato and fresh coriander encased in our house-made pastry then deep fried. 2 per serve\$10.00

CHICKEN TIKKA 🌱 Bite-sized succulent chicken pieces, marinated overnight in plain yoghurt, methi, ginger, garlic and garam masala, then char-grilled in the tandoor.\$11.00

TANDOORI CHICKEN 🌱 Tender chicken steeped in yoghurt and spices, char-grilled in the tandoor ovenHalf \$11.50

TANDOORI BITES 🌱 Delectable spiced chicken pieces slow cooked in the clay oven. Full of flavour like the longstanding Chicken Tikka. Suitable for 2 \$14.50

Our aim is to provide high quality, traditional Indian food, together with friendly, efficient service for a truly memorable dining experience.

Our team of chefs have worked hard to create menus that offer a broad range of options – vegetarian, vegan, meat and gluten free dishes to tantalise and satisfy each and every person that walks through our doors! Look for the little 🌱 for vegan friendly meals and 🌱 for gluten free options. Our team works hard to offer you healthy, flavoursome curries, entrées and breads all with locally sourced produce.

Over the years our chefs have experimented with different flavours trying to create unique recipes that excite your taste buds and leave you feeling 100% satisfied. Our Chefs Picks menu is where we bring to you some of these new creations along with a few of our personal traditional favourites. Look for the 🌱 star.

Our team is always happy to help you choose something new to try - Call or come in today to order.

bombay bliss
indian restaurant EST. 1992



OPEN 7 DAYS
LICENSED & BYO Dining, Takeaway & Delivery Available – Please Ask
FREE CALL 1300 266 229 (1300 BOMBAY)

www.bombaybliss.com

5491 9389 - Caloundra, 65 Pierce Avenue, Little Mountain
5449 9889 - Tewantin, 86-94 Poinciana Place
5446 4200 - Coolum Beach, 1740 David Low Way
5479 3354 - Maroochydore, 35 Duporth Avenue
3543 2194 - Sippy Downs, Shop 3, 1 Fairfax Street **NEW**

FULL CATERING AVAILABLE Indoors or outdoors 20 to 1000 people.
Enquiries: Ask for 'Krishna' 0422 633 488

All offers are not valid with any other offer or special. Prices include GST.
Menu dated 01/12/2025.
Prices are subject to change without notice. 15% surcharge on public holidays.

BBTA-DEC25



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TAKEAWAY MENU

5% OFF

On all orders through
www.bombaybliss.com

USE CODE BB10

This offer is not valid with any other offer or special.

BOMBAY BLISS SPECIALS

All offers are not valid with any other offer or special.

HALF CURRY & RICE \$14.00

- Choose any curry from the menu.
- + Upgrade to Seafood (excludes fish) +\$2.50
- + Add Plain Naan +\$2.50
- + Add 1 x serve of Papadums +\$1.00
- + Upgrade to Coconut rice +0.75c each

BLISS MEAL DEAL \$29.00

- 1 x any regular Curry from this menu with 1 regular rice
- 1 x any Naan bread and 1 serve Papadums
- + Upsize to large curry for only +\$3.50
- + Upgrade to seafood +\$2.50
- + Upgrade to Coconut rice +\$1.00

Save up to \$3.20

BOMBAY VALUE-PACK FOR TWO \$44.00

- 1 x Entrée
- 1 x Any large Curry with 1 x large rice (or two half Curry with rice)
- 1 x Any Naan bread & 1 x serve Papadums
- Raita, Tamarind & Mint Chutneys
- Select from vegetable, chicken, lamb, beef or seafood.
- + Upgrade entrée or main to seafood +\$2.50 each
- + Upgrade entrée to Tandoori Bites +\$1.00
- + Upgrade to Coconut rice +\$1.00

Save up to \$7.90

AUSSIE FAMILY PACK \$62.00

- 1 x Entrée
- 2 x Any regular Curries with 2 x regular rice
- 2 x Any Naan Bread
- 2 x Serve Papadums
- Raita, Tamarind & Mint Chutneys
- Select from vegetable, chicken, lamb, beef or seafood*.
- + Add Bliss Spring Roll for +\$3 Per serve
- + Add Choice of Dessert for +\$1.00
- + *Upgrade entree or main to seafood +\$2.50 each
- + Upgrade entree to Tandoori Bites +\$1.00
- + Upgrade to Coconut rice +\$1.00 each
- + Upsize to large Curries and large Rice for JUST \$7.00

Save up to \$20.50

KEBAB ROLL \$12.00

Lightly spiced chicken or lamb kebab, rolled in Indian bread with fresh salad, served with fresh mint chutney.

EXCLUSIVELY LUNCH ONLY
at Tewantin & Maroochydore.



1300 BOMBAY
www.bombaybliss.com

CALOUNDRA SIPPY DOWNS MAROOCHYDORE COOLUM BEACH TEWANTIN

- ☞ No MSG
- ☞ Servings in Regular (500ml container) or Large (650ml container)
- ☞ We have a range of dairy free, nut free, gluten free and vegan meals available. While we strive to adhere to any dietary requests, we cannot 100% guarantee no cross contamination – please check with our staff.
- ☞ **Rice is not included with curries**

VEGETARIAN

reg \$14.00 / lge +\$3.50

TADKA DAAL ☞ 🌱 Lentils gently cooked with onion, tomato, ginger and garam masala, then tempered in garlic, chilli and cumin infused oil. *(mild, med or hot)*

reg \$16.50 / lge +\$3.50

ALOO SAAG ☞ 🌱 Queensland grown Mozart potatoes, English spinach, garlic, ginger and fresh tomato simmered with gentle spices. A delightful Vegan option. *(mild, med or hot)*

NAVRATAN KORMA ☞ Fresh seasonal vegetables cooked in nine different spices and simmered in a cashew, mixed dried fruits and creamy sauce. *(mild or med)*

VEGETABLE JALFREZI ☞ 🌱 A tomato based vegetable delight finished with sautéed capsicum, onion and garlic giving fresh tantalising flavours. *(mild, med or hot)*

ALOO MASALA ☞ 🌱 Once cumin cracks in hot oil, potatoes and peas are added and then cooked in a hearty, savoury sauce. *(mild, med or hot)*

reg \$17.50 / lge +\$3.50

PANEER MASALA ☞ 🌱 House-made cottage cheese tossed in a heavy based pan with tomato, onion, capsicum and garam masala. A mouth-watering Punjabi curry. *(mild, med or hot)*

PANEER MAKHANI ☞ Closest to butter chicken for vegetarians. House-made cottage cheese simmered in a smooth tomato, ground cashew and almond sauce. *(mild or med)*

PALAK PANEER ☞ House-made cottage cheese cooked in English spinach with a hint of ginger, garlic and cream. *(mild or med)*

MALAI KOFTA Croquettes of mixed dried fruits, potato and cheese cooked in a mild creamy sauce. *(mild or med)*

- ☞ = Gluten free
- ☞ = Chefs pick
- 🌱 = Vegan

BOMBAY BLISS MAINS

CHICKEN

reg \$20.00 / lge +\$3.50

BUTTER CHICKEN ☞ Also known as Murg Makhani, a Mughal dish. This dish has taken the world by storm and in Australia is a natural 'tucker'. Marinated chicken breast grilled in the Tandoor, then simmered in a smooth tomato, ground cashew and almond sauce. *(mild, med or hot)*

CHICKEN KORMA ☞ Another classic dish of Ancient Kings – pieces of succulent chicken gently simmered in a sauce made of crushed cashews, cream and yoghurt with hints of ginger, garlic, nutmeg, aniseed and green cardamom. *(mild or med)*

CHICKEN JALFREZI ☞ Marinated grilled chicken breast sautéed with onion, tomato, capsicum, green chilli and spices. Thick tomato gravy, a flavoursome unison. *(mild, med or hot)*

CHICKEN ROGAN JOSH ☞ Boneless chicken thigh simmered in a rich sauce of ginger, onion and garlic. Finished with coriander and shallots. *(mild, med or hot)*

CHICKEN TIKKA MASALA ☞ 🌱 This dish is a favourite of the English. Chicken pieces char-grilled in the tandoor and then tossed in a heavy based pan with tomatoes, onion, capsicum, garam masala and a dash of sugar. *(mild, med or hot)*

CHICKEN MADRAS ☞ This dish is a favourite with Indian film stars. Chicken pieces simmered in coconut cream, green chillies for flavour and mild spices. *(mild, med or hot)*

MANGO CHICKEN ☞ 🌱 Marinated chicken thigh cooked in onion base sauce with mango, flavoursome spices and a hint of dried coconut chips. *(mild or med)*

BEEF

reg \$20.50 / lge +\$3.50

BEEF VINDALOO ☞ A Portuguese influenced dish. A HOT preparation of red chillies, vinegar, tomato, garlic, ginger and tender beef pieces cooked slowly to allow the flavour to be fully infused into the beef. Keep the yoghurt handy. *(med or hot)*

BUTTER BEEF ☞ Tender beef marinated overnight, cooked with crushed cashews, almonds, cream and aromatic spices. *(mild, med or hot)*

KODI BEEF ☞ Tender slow cooked beef finished with a dash of coconut cream, green chillies, shallots and South Indian Spices for flavour. *(med or hot)*

BEEF BALTI ☞ Beef marinated with lime juice, paprika and black pepper overnight. Then sautéed with seasonal vegetables, potato and spices. *(mild, med or hot)*

reg \$21.25 / lge +\$3.50

BEEF MALIBU ☞ 🌱 Young tender coconut, splashes of Malibu Coconut Rum, perfectly seasoned with mild spices and simmered with beef pieces. *(mild, med or hot)*

LAMB

reg \$21.50 / lge +\$3.50

LAMB KORMA ☞ Lamb pieces are cooked slowly in a mild preparation of crushed cashews, green cardamom, natural yoghurt and root ginger. *(mild or med)*

KASHMIRI ROGAN JOSH ☞ 🌱 One of the most popular lamb dishes to have originated in Kashmir. Whole spices softened slowly with tomatoes, coriander, cumin, root ginger, garlic and a splash of lemon juice. *(mild, med or hot)*

SAAG GOSHT ☞ English spinach, onions, garlic, ginger, fresh tomatoes and a gentle pinch of spices slow cooked with lamb pieces creating a perfect union. Finished with a dollop of cream. *(mild, med or hot)*

LAMB MADRAS ☞ Delicious lamb curry prepared in onion, coconut sauce, fresh curry leaves and spices. A South Indian delight. *(mild, med or hot)*

GOAT

Large only \$25.00

GOAT CURRY ☞ Tender goat pieces on the bone cooked with whole spices softened slowly with tomatoes, coriander, cumin, root ginger and garlic. *(mild, med or hot)*

SEAFOOD

reg \$21.75 / lge +\$3.50

PRAWN MASALA ☞ Prawns delicately cooked in a flavoursome tomato base, onion, capsicum, garam masala and a hint of sugar. *(mild, med or hot)*

PRAWN MALABARI ☞ Succulent prawns and velvety coconut milk are the signature elements of cuisine from Malabar. With the added flavours of curry leaves, mustard seeds, tomato and flavoursome green chillies. *(mild, med or hot)*

PRAWN BLISS ☞ 🌱 My personal favourite. Prawns lightly marinated with garlic, ginger, lemon juice and mild spices, then simmered in a creamy tomato gravy with crushed almonds, cashews and a hint of butter. Similar to Butter Chicken. *(mild, med or hot)*

FISH MASALA ☞ Marinated Barramundi cooked with capsicum, tomato and onion tossed in a flavoursome tangy sauce. *(mild, med or hot)*

RICE & BIRYANI

PREMIUM BASMATI RICE Cooked with cumin seeds - aromatic spicesreg \$3.00 / lge \$4.00

COCONUT RICE 🌱 This South Indian coconut rice is a mildly spiced and light rice dish cooked with coconut cream and shredded coconut. Complements medium and hot curries well.....reg \$4.00 / lge \$5.00

BIRYANI An Age-old Mughlai preparation. Succulent meat pieces cooked in aromatic spices tossed with mint and yoghurt, then steamed in basmati rice, garnished with dry onion and coriander, served with yoghurt and cucumber raita. Available with:
Vegetarian \$19.50
Lamb, Chicken or Beef \$22.00
Goat \$25.00

BREAD FROM TANDOOR YEAST AND EGG FREE!

TANDOORI ROTI 🌱 A wholemeal bread cooked in a clay oven \$4.00

NAAN Fine plain flour fluffy bread cooked in clay oven..... \$4.50

GARLIC NAAN Fine white flour fluffy bread cooked in clay oven. Generously topped with freshly crushed garlic..... \$5.00


CHEESE NAAN Bread filled with handmade shredded paneer then cooked in tandoori oven \$5.50

CHEESE & GARLIC NAAN Bread filled with handmade shredded paneer and hint of herb. Cooked in tandoori oven. Generously topped with freshly crushed garlic \$5.50

CHEESE & SPINACH NAAN Bread filled with an exotic mixture of spinach and cheese. Cooked in tandoori oven..... \$5.50

PESHWARI NAAN Soft bread filled with mixed fruits and nuts. Bliss-full Naan!..... \$5.50

SIDES

 Mango chutney is **only 75c** when purchased with papadum

PAPADUMS Lentil disc deep fried. 2 per serve \$1.50

CHUTNEY Mango \$2.00

PICKLES Chilli pickle, Mixed pickle..... \$2.00

RAITA..... \$4.00

INDIAN DESSERTS

MANGO ICE CREAM *(Kulfi)* \$4.50

PISTACHIO ICE CREAM *(Kulfi)* \$4.50

COOKIES AND CREAM ICE CREAM *(Kulfi)* \$5.50

GULAB JAMUN Milk dumplings in rose syrup and a hint of cardamom..... \$4.50

DRINKS

SOFT DRINKS Coke, Coke Zero, Sprite \$4.50

MANGO LASSI..... \$4.50