

# Lunch Combo

11 AM - 3 PM

## Veg Combo - \$10.00

Any 2 Veg Entrees + Daal of the day  
+ Rice + Butter Naan + Raita)

(2 Paneer Entrees + \$1.00)

### Channa Pindi

(Chickpeas simmered in a savory blend of exotic spices, onions & cilantro)

### Paneer Tikka Masala

(Indian cottage cheese cubes, cooked in a special tomato and yogurt sauce)

### Palak Paneer

(Soft paneer cubes simmered in a smooth, medium spicy spinach gravy)

### Veg Jalfrezi

(A mixed veggie dish stir fried with Indian spices and cooked on a high flame)

### Veggie of the day

(Chef's Vegetarian dish of the day)

For all combos - replace  
butter naan with garlic  
naan/tandoori roti + \$1.00

## Mixed Combo - \$11.00

(One Veg Entrée + 1 Non-Veg Entree  
+ Daal of the day + Rice + Butter Naan  
+ Raita)

(Paneer + Lamb Entree + \$1.00)

## Non Veg Combo - \$12.00

Any 2 Non-Veg Entrees  
+ Daal of the day  
+ Rice + Butter Naan + Raita)

(2 Lamb Entrees + \$1.00)

### Chicken Tikka Masala

(Marinated chicken thigh grilled & then cooked in an onion tomato sauce)

### Murgh Handi Lazeez

(Boneless Chicken cubes cooked in a onion, tomato & yogurt sauce)

### Chicken Dish of the day

(Chef's chicken dish of the day)

### Lamb Khorma

(Diced lamb simmered in a rich gravy of onion, cashew nut, yogurt and spices)

### Lamb Rogan Josh

(Tender braised lamb chunks cooked in a delicious tomato-based sauce of onions, ginger, garlic and aromatic spices)

## Chicken Tikka Masala Combo

- \$11.00

(Chicken Tikka Masala (10 oz.)  
+ Salad + Rice + Butter Naan  
+ Raita)



## Hours

Monday 11 AM - 3 PM & 4:30 PM to 12 AM

Tuesday 11 AM - 3 PM & 4:30 PM to 12 AM

Wednesday 11 AM - 3 PM & 4:30 PM to 12 AM

Thursday 11 AM - 3 PM & 4:30 PM to 12 AM

Friday 11 AM - 3 PM & 4:30 PM to 2 AM

Saturday 12 PM - 3 PM & 4:30 PM to 2 AM

Sunday 12 PM - 3 PM & 4:30 PM to 10 PM

# Café BOLLYWOOD

102B Bellevue way NE  
Bellevue WA 98004

Ph: 425 641 9997 - Fax: 425 641 9996

[www.ofindiarestaurant.com](http://www.ofindiarestaurant.com)

## Specials

<b>Malai Kofta</b>	<b>\$10.00</b>
(Deep Fried paneer & veg dumplings in creamy sauce with cashews & spices)	
<b>Murgh Chettinad</b>	<b>\$11.00</b>
(Chicken simmered in a coconut sauce with Chettinad spices)	
<b>Vindaloo (Chicken / Lamb)</b>	<b>\$11.00/12.00</b>
(A spicy marinated chicken / lamb dish served with diced potatoes)	
<b>Saagwala (Chicken / Lamb)</b>	<b>\$11.00/12.00</b>
(Chicken / lamb pieces cooked in a creamy spinach sauce with Indian spices)	
<b>Kadhai (Chicken / Lamb)</b>	<b>\$11.00/12.00</b>
(Chicken/Lamb cooked in a spicy masala, onions, bell peppers & tomatoes)	
<b>Lamb Kheema Mutter</b>	<b>\$12.00</b>
(Minced lamb and peas cooked with fresh aromatic herbs and Indian spices)	
<b>Lamb Sukha</b>	<b>\$12.00</b>
(Boneless lamb chunks marinated in Indian spices, cooked in a thick dry sauce)	
<b>Machli Hara Masala</b>	<b>\$15.00</b>
(Fresh salmon marinated in spices & cooked with cilantro, mint and spices)	
<b>Sarson Macchi</b>	<b>\$15.00</b>
(A favorite of Bengal, Tilapia cooked in a mustard flavored gravy with spices)	
<b>Jhinga Masala</b>	<b>\$16.00</b>
(Shrimp sautéed with special spices & cooked in onion & tomato sauce)	
<b>Chicken Chaap</b>	<b>\$11.00</b> (available on Saturdays only)

## TANDOOR

<b>Achari Paneer Tikka</b>	<b>\$10.00</b>
(Indian cottage cheese cubes marinated in pickled marinade, then grilled)	
<b>Tandoori Murgh</b>	<b>\$11.00</b>
(Bone in chicken leg marinated in yogurt, spices & then grilled in the tandoor)	
<b>Murgh Malai Kabab</b>	<b>\$11.00</b>
(Boneless chicken breast marinated in nuy Cream cheese & spices & grilled)	
<b>Sheekh-E-Sikandari</b>	<b>\$14.00</b>
(Minced leg of lamb, spiced, skewered and cooked in the tandoor)	

<b>Lamb Chop</b>	<b>\$18.00</b>
(Tender Lamb chops marinated in a special marinade & grilled in the tandoor)	
<b>Salmon Tikka</b>	<b>\$15.00</b>
(Seasoned salmon fillet marinated in Indian spices & cooked in the tandoor)	
<b>Machli Kali Mirch</b>	<b>\$11.00</b>
(Tilapia Fillet marinated in Indian spices, fried & served with mint chutney)	
<b>Tandoori Jhinga</b>	<b>\$16.00</b>
(Choice shrimp marinated in yogurt, herbs & spices & grilled in the Tandoor)	

## VEG ENTREES

<b>Channa Pindi (8 oz. / 16 oz.)</b>	<b>\$5.00/9.00</b>
(Chickpeas simmered in a savory blend of exotic spices, onions & cilantro)	
<b>Paneer Tikka Masala (8 oz. / 16 oz.)</b>	<b>\$5.50/10.00</b>
(Indian cottage cheese cubes, cooked in a special tomato and yogurt sauce)	
<b>Palak Paneer (8 oz. / 16 oz.)</b>	<b>\$5.50/10.00</b>
(Soft paneer cubes simmered in a smooth, medium spicy spinach gravy)	
<b>Veg Jalfrezi (8 oz. / 16 oz.)</b>	<b>\$5.00/9.00</b>
(A mixed veggie dish stir fried with Indian spices and cooked on a high flame)	
<b>Daal Makhni (8 oz. / 16 oz.)</b>	<b>\$4.50/8.00</b>
(Whole Black Lentils slow simmered in an aromatic buttery, creamy sauce)	
<b>Daal Tadka (8 oz. / 16 oz.)</b>	<b>\$4.50/8.00</b>
(Yellow Lentils, garnished with tempering of garlic, heeng & cumin seeds)	
<b>Veggie of the day (8 oz. / 16 oz.)</b>	<b>\$5.50 / 10.00</b>
(Chef's Vegetarian dish of the day)	

## NON-VEG ENTREES

<b>Chicken Tikka Masala (8 oz. /16 oz.)</b>	<b>\$6.00/11.00</b>
(Marinated chicken thigh grilled & then cooked in an onion tomato sauce)	
<b>Murgh Handi Lazeez (8 oz. / 16 oz.)</b>	<b>\$6.00/11.00</b>
(Boneless Chicken cubes cooked in a onion, tomato & yogurt sauce)	
<b>Chicken Dish of the day (8 oz. / 16 oz.)</b>	<b>\$6.00/11.00</b>
(Chef's chicken dish of the day)	

<b>Lamb Khorma (8 oz. / 16 oz.)</b>	<b>\$6.50/12.00</b>
(Diced lamb simmered in a rich gravy of onion, cashew nut, yogurt and spices)	
<b>Lamb Rogan Josh (8 oz. / 16 oz.)</b>	<b>\$6.50/12.00</b>
(Tender braised lamb chunks cooked in a delicious tomato-based sauce of onions, ginger, garlic and aromatic spices)	

## SNACKS & CHAATS

<b>Veg Samosa (1 Pc)</b>	<b>\$1.50</b>
(A deep fried triangular flour pastry stuffed with potato, peas & spices)	
<b>Choley Baturey</b>	<b>\$8.00</b>
(Chickpeas cooked in an onion tomato masala, served with fried puff bread)	
<b>Vada Pav</b>	<b>\$7.00</b>
(An Indian burger with a deep-fried potato patty with spices and chutney)	
<b>Chicken 65</b>	<b>\$9.00</b>
(A spicy deep fried chicken dish from South of India)	
<b>Samosa Chaat</b>	<b>\$7.00</b>
(Samosas finished with chickpeas, topped with chaat masala & chutneys)	
<b>Alu Papri Chaat</b>	<b>\$7.00</b>
(Lentil crackers topped with potatoes, chickpeas, yogurt & chutneys)	
<b>Dahi Bhalle</b>	<b>\$7.00</b>
(Lentil donuts in sweetened yogurt with chaat masala, & chutneys)	
<b>Bhel Puri</b>	<b>\$7.00</b>
(Potato & puffed rice mixture with coriander, spices, & chutneys)	

## BIRYANI & RICE

<b>Murgh Biryani</b>	<b>\$11.00</b>
(Special long grained basmati rice cooked with tender boneless chicken & spices in layers and served with raita)	
<b>Gosht Biryani</b>	<b>\$12.00</b>
(Special long grained basmati rice cooked with tender boneless lamb chunks and spices in layers and served with raita)	
<b>White Rice</b>	<b>\$2.00</b>
(Long grained Basmati Rice)	

## DOSA

(A type of pancake-crepe made from a fermented batter consisting of rice and black gram. Served with Sambar & Chutney)

<b>Plain Dosa</b>	<b>\$7.00</b>
<b>Masala Dosa</b>	<b>\$9.00</b>

## BREADS

<b>Butter Naan</b>	<b>\$2.00</b>
<b>Garlic Naan</b>	<b>\$3.00</b>
<b>Cheese Naan</b>	<b>\$4.00</b>
<b>Kheema Naan</b>	<b>\$5.00</b>
<b>Laccha Paratha</b>	<b>\$3.00</b>
<b>Rumali Roti</b>	<b>\$3.00</b>
<b>Tandoori Roti</b>	<b>\$2.00</b>

## BEVERAGES

<b>Mango Lassi, Sweet Lassi, Salt Lassi, Masala Lassi, Rose Lassi</b>	<b>\$3.00</b>
<b>Masala Chai</b>	<b>\$2.00</b>
<b>Soda Can</b>	<b>\$2.00</b>
<b>Soda Bottle</b>	<b>\$3.00</b>
<b>Bottled Water</b>	<b>\$1.00</b>

## DESSERTS

<b>Gulab Jamun (2 pcs)</b>	<b>\$3.00</b>
<b>Rasmalai (2 pcs)</b>	<b>\$3.00</b>