

South Indian & Vegetarian Starters

Medhu Vada Lentil Fritters	\$5.00
Idli Steamed Rice & Lentil Cakes.....	\$5.00
Masala Dosa Crispy Rice Lentil crepe with Potato.....	\$8.00
Mysore Masala Dosa // Spicy Masala Dosa.....	\$9.00
Madras Tiffin	\$12.00
Assortment of Masala Dosa, Idli & Medhu Vada	
Uthappam Onion, Tomato Pan Cake.....	\$8.00

All the above South Indian starters are served with tomato chutney, coconut chutney and sambar

Vegetable Samosa (All time favorite)	\$5.00
Savory pastries stuffed with spiced potatoes	
Potato Bonda Chickpea batter fried spiced potato	\$5.00
Bhajia Seasonal vegetable fritters	\$5.00
Karari Bhindi Crispy fried spiced Okra	\$6.00
Royale Veggie Platter Mix of Veg Starters	\$10.00

A Taste of Royale Chaat

Popular Urban Delights

Bhelpuri Rice puffs, Onion, Potato, Chutney	\$5.00
Tamarind Eggplant	\$7.00
Crispy slices of Eggplant with onion, chickpeas, yogurt, mint & tamarind	
Ragara	\$7.00
Potato patties topped with spiced chickpeas, yogurt & tamarind	
Samosa Chaat	\$7.00
Scrambled Samosa topped with Chaat chutneys	

Non Vegetarian Starters

Lamb Kheema Samosa	\$5.00
Savory pastries, spiced ground Lamb & Potatoes....	
Kalmi Kebab	\$6.00
Indian spiced Chicken wings cooked in Tandoor	
Chicken Hariyali Kebab	\$7.00
Mint and Cilantro flavored Chicken Tenders	
Sheekh Kebab	\$8.00
Mint and Cilantro flavored Chicken Tenders	
Chicken Tikka Naan	\$5.00
Fine flour bread stuffed with ground Chicken & Spices	
Calamari Cochin //	\$7.00
Fried masala squid sautéed with Onions, Bell Pepper & Spices	
Bagari Shrimp (A Must Try!)	\$8.00
Baby shrimp sautéed with mustard seeds, Onions, Curry leaves in Tomato Sauce & served with Poori	
Royale Meat Platter	\$12.00
Assortment Kebabs, Chicken Naan & Lamb Samosa	

Salads & Soups

Green Salad House	\$4.00
Chickpea Salad	\$5.00
Seafood Soup	\$6.00
Seafood medley with basil, tomato & coconut milk	
Mulligatawny Soup	\$4.00
Traditional Soup with Lentil & Vegetables	
Rasam //	\$4.00
Clear lentil, Spicy Soup with tomato, garlic, pepper	

Indo Chinese Selections

Chili Cauliflower //	\$14.00
Batter fried Cauliflower with Garlic, diced Onion, bell pepper	
Chili Mushroom // //	\$14.00
Stir fried Mushroom with onion, bell pepper, soy sauce & chillies	
Chili Paneer // //	\$15.00
Stir fried Paneer in onion, bell pepper, soy sauce, chillies	
Chili Chicken // //	\$15.00
Battered Chicken in a classic hot and tangy soy, chili sauce	

Bombay Royale Specials

All Royale specials are pre-plated dinners, served with vegetable biriyani, garlic Naan and house salad

Rack of Lamb (Excellent).....	\$25.00
Rack of Lamb marinated with herbs and Spices, grilled in Tandoor	
Rack of Lamb Kadhai // //	\$25.00
With Pepper, Onion, Spices	
Rack of Lamb Chettinadu // //	\$25.00
With Black Pepper & Roasted Coconut	
Meen Molee (Our Signature).....	\$24.00
Choice of Salmon / Mahi Mahi poached in Turmeric Coconut Stew	
Cochin Snapper.....	\$24.00
Whole Red Snapper grilled in Tandoor, topped with curried shrimp	
Malabar Shrimp	\$24.00
Tandoor grilled Jumbo Shrimp wrapped in Coconut Sauce	
Fish in Banana Leaf (A Kerala Specialty) // //	\$24.00
Salmon or Mahi Mahi, wrapped & Steamed in a banana leaf with south Indian spices	
Pepper Salmon & Vegetables // //	\$24.00
Tandoori grilled Salmon and fresh Vegetables	

Tandoor Sizzler's

All dishes are cooked in Tandoor (Indian Clay Oven)

Chicken Tandoori (Our Signature) Chicken on the bone	
Whole Chicken.....	\$22.00
Half Chicken.....	\$15.00
Chicken Tikka Marination of yogurt & spices.....	\$16.00
Garlic Chicken Marination of Garlic, ginger, Mint.....	\$16.00
Chicken Malai Kebab.....	\$16.00
Chicken marinated in Cashew Paste with Cardamom, White Peppers & Saffron	
Shrimp Malai Kebab.....	\$20.00
Shrimp marinated in Cashew Paste with Cardamom, White Peppers & Saffron	
Tandoori Shrimp	\$20.00
Jumbo Shrimp cooked with Ginger, Mint, Garlic Paste	
Jhinga Mast Mast // //	\$20.00
Jumbo Shrimp marinated in Chili Mint Sauce	
Fish Tikka // // Masala marinated Fish of the Day.....	\$18.00
Lamb Kebab Spiced Lamb Cubes grilled in Tandoor.....	\$20.00
Sheekh Kebab.....	\$18.00
Skewered tender rolls of spiced ground lamb	
Tandoori Medley.....	\$24.00
A mélange of our favorite Tandoori kebabs	
Vegetable Tandoori	
A mélange of Fresh Veg and Paneer in Tandoor.....	\$14.00
Paneer Tikka Marinated Paneer Cheese Cubes.....	\$15.00

Vegan Specialties

Aloo Gobi // Potato,Cauliflower,Tomatoes,Ginger,Spices....	\$12.00
Chana Masala // Chickpeas,tomatoes simmered with Garlic, Onions & Traditional Indian Spices.....	\$12.00
Lassoni Gobi //	\$14.00
Batter fried cauliflower with garlic, onion & ginger	
Kundapur Vegetables //	\$12.00
Authentic South Indian Veg Curry	
Okra Masala // //	\$13.00
Roasted Okra in Tomato sauce with Bell Peppers & Spices	
Okra Mappas //	\$13.00
Okra with tomatoes, coriander & coconut milk	
Coconut Mushroom	\$12.00
Mushrooms cooked in a Coconut Curry Sauce	
Mushroom Kadhai // //	\$12.00
Bell peppers, onion, ginger, tomatoes and mushrooms	
Chettinadu Vegetable (A Tamilnadu Specialty) // //	\$12.00
Fresh Vegetables in spicy Black Pepper, Roasted Coconut Sauce	
Aloo Mushroom Chettinadu // //	\$12.00
Spicy black pepper, roasted coconut sauce, potatoes, mushrooms	
Eggplant Chettinadu // //	\$14.00
Baby eggplant in black pepper, roasted coconut sauce	
Vegetable Vindaloo // // //	\$12.00
Fresh Vegetables cooked in Chili Vinegar Tomato sauce	
Green Beans and Lentils Green beans, Yellow peas, coconut, curry leaves & mustard seeds.....	\$12.00
Dal Tadka Yellow split peas cooked with Onions, Tomatoes & Spices Full.....	\$12.00
Half.....	\$7.00
Sambar (A South Indian Regional Specialty) Lentil based vegetable stew based on a broth made with tamarind.....	\$10.00

Vegetarian Specialties

Palak (Spinach) Paneer Pureed creamed spinach cooked with Paneer & spiced with Cumin, Garlic & Ginger.....	\$13.00
Palak Vegetables Garden fresh vegetables in a puree of creamed spinach.....	\$13.00
Avial Malabar (A Kerala Specialty) // Plaintains, beans, carrot, squash, vegetable drumsticks in yogurt coconut sauce.....	\$12.00
Navaratan Korma Fresh vegetables cooked in an Almond Cashew Cream Sauce.....	\$12.00
Malai Kofta Cheese dumplings in Almond Cashew Sauce.....	\$13.00
Vegetable Masala	\$13.00
Fresh Vegetables simmered in a Tomato Cream Sauce	
Vegetable Ammwala Garden Vegetables cooked in an exotic Mango Cream Sauce with Spices.....	\$13.00
Mattar Paneer Paneer Cheese & Green Peas simmered in a Tomato Cream Sauce.....	\$13.00
Eggplant Masala	\$13.00
Baby Eggplant cooked in Tomato Cream Sauce	
Spinach Kofta (A Must Try!) Spinach & Cheese dumplings in an Onion, Tomato sauce with bell pepper & hint of cream....	\$13.00
Dal Makhani Black Lentils & Red Kidney Beans, Ginger & Garlic Full.....	\$12.00
Half.....	\$7.00
Paneer Kurchan Grated Paneer cheese pan fried in a creamy Tomato Sauce.....	\$13.00
Kadhai Paneer // // Paneer cheese sautéed with Onion, Bell Peppers, Garlic, Ginger & Spices.....	\$13.00
Paneer Masala Paneer cheese cubes and bell pepper simmered in a Tomato Cream Sauce.....	\$13.00
Paneer Shahi Korma	\$13.00
Paneer cheese in a cashew almond sauce	

// Indicates the level of hotness (spiciness). The spiciness can be adjusted to your taste, up on request, for most of the dishes

If you are allergic to nuts, dairy, seafood, gluten or any other ingredients, please ask for the manager for advise or help

Chicken Specialties

Chicken Tikka Masala (An All-time Favorite).....	\$15.00
Chicken tikka in a mild tomato cream sauce	
Chicken Ammwala (Our Signature)	\$15.00
Chicken cooked in an exotic Mango cream sauce with spices	
Andhra Pepper Chicken //	\$14.00
Prepared with Onion, Coconut, Green Chillies & Curry Leaves	
Chicken Chettinadu (A Tamilnadu Specialty) //	\$15.00
Chicken in authentic spicy black pepper & roasted coconut sauce	
Chicken Tikka Saag	\$15.00
Chicken cooked in a mild Spinach sauce	
Chicken Vindaloo ///	\$15.00
Chicken cooked in an hot and sour, Chili Vinegar Tomato sauce	
Chicken Makhani	\$15.00
Prepared with shredded Peppers and Tomato Cream Sauce	
Chicken Kashmiri	\$15.00
Chicken Malai Kebab cooked in Almond Cashew Cream Sauce	
Chicken Korma Chicken simmered in a creamy fragrant sauce with Onion, Garlic, Ginger & Cashews.....	\$15.00
Kundapur Chicken // Chicken cooked in a Coconut Onion Sauce with South Indian Spices.....	\$14.00
Chicken Phaal /// A popular Anglo Indian spicy dish. Chicken with pureed Green chillies, Ginger & Garlic.....	\$15.00

Lamb & Goat Specialties

Lamb Rogan Josh //	\$16.00
The Traditional Lamb Curry with Onions, Tomatoes & Spices	
Lamb Korma	\$16.00
Lamb cooked in an Almond & Cashew Cream Sauce	
Lamb Saag	\$16.00
Lamb prepared with delicately spiced Spinach	
Lamb Kebab Masala	\$17.00
Lamb cooked in mild tomato cream Sauce	
Lamb Madras //	\$16.00
Lamb cooked with Potatoes, Carrots, Onions & Coconut Sauce	
Bhamia Koota (A Calcutta Specialty) //	\$16.00
Spiced Lamb, Okra, Tamarind infused Tomato Sauce	
Lamb Chettinadu (A Tamilnadu Specialty) // Lamb in an authentic spicy black pepper & roasted coconut sauce.....	\$16.00
Lamb Kebab Kadhai //	\$17.00
With Onion, Bell Peppers, Garlic, Ginger & Spices	
Lamb Vindaloo ///	\$16.00
Lamb cooked in Chili Vinegar Tomato sauce	
Lamb Phaal /// A popular Anglo Indian spicy dish. Lamb with pureed Green chillies, Ginger & Garlic.....	\$16.00
Goat Curry (A Punjabi Specialty) //	\$16.00
Traditional spicy Goat-on-the-bone	
Malabar Goat Curry (A Kerala Specialty) //	\$16.00
Goat-on-the-bone, cooked with potatoes, carrot and coconut	
Goat Vindaloo ///	\$16.00
Goat cooked in an hot and sour, Chili Vinegar Tomato sauce	

Relishes and Extras

Sea Food Specialties

Bagari Jhinga (Our Signature)	\$17.00
Shrimp cooked in creamy Tomato sauce with Onions & Curry leaf	
Shrimp Mango Curry (A Kerala Specialty).....	\$17.00
Shrimp cooked with raw mangoes in Coconut Curry	
Shrimp Masala (A Punjabi Specialty) Shrimp prepared with bell peppers, fresh Ginger in a Tomato Cream Sauce.....	\$17.00
Mangalorean Shrimp Curry	\$17.00
Shrimp simmered in Coconut Gravy with Ginger & Tomato	
Shrimp Saag	\$17.00
Shrimp in a mild Puree of Creamed Spinach Sauce	
Fish Palak Fish of the Day cooked in pureed spinach, tomato sauce with a touch of cream.....	\$17.00
Goan Fish Curry // Salmon or Mahi Mahi prepared with Fenugreek, fennel, mustard seeds, bell peppers & Coconut.....	\$17.00
Kerala Fish Curry //	\$17.00
Salmon or Mahi Mahi, Curry Leaves in Black Tamarind Sauce	
Shrimp Vindaloo ///	\$17.00
Shrimp cooked in an hot and sour, Chili Vinegar Tomato sauce	
Shrimp Phaal /// A popular Anglo Indian spicy dish. Shrimp with pureed Green chillies, Ginger & Garlic.....	\$17.00

Indian Breads

Leavened White Flour Bread		Whole Wheat Bread	
Plain Naan	\$3.00	Tandoor Roti	\$3.00
Garlic Naan	\$4.00	Chapathi	\$3.00
Rosemary Naan	\$4.00	Tawa Paratha	\$4.00
Paneer Cheese Naan	\$4.00	(Shallow pan fried bread)	
Nuts & Raisins Naan	\$4.00	Aloo Paratha	\$4.00
Onion Naan	\$4.00	(Potato)	
Onion Chili Naan	\$5.00	Gobi Paratha	\$4.00
Garlic Chili Naan	\$5.00	(Cauliflower)	
		Honey Paratha	\$4.00
		Poori	\$5.00
		(Deep fried puffed bread)	

Biryani

Aromatic spiced Basmati rice of your choice below with browned onions, mint, nuts & raisins; served with Raita and pickle

Vegetable	\$12.00	Chicken	\$15.00
Shrimp	\$18.00	Lamb	\$16.00
Goat	\$16.00	Egg	\$13.00

At Bombay Royale, we take great pride and derive deep satisfaction from serving our patrons, a truly exceptional Indian Cuisine. We prepare our dishes from the best, freshest and most authentic ingredients & spices. With each dining guest in mind, we strive to prepare delicious dishes that reflect great variety and subtlety. All dishes are individually prepared, assuring our Bombay Royale patrons a remarkable dining experience.

Bombay Royale

Delight your taste buds

Weekday Lunch Buffet - \$9.95

Tuesday - Friday : 12:00 pm to 2:30 pm

Weekend Lunch Buffet - \$13.95

Saturday, Sunday : 12:00 pm to 3:00 pm

Dinner Timings

Tuesday - Thursday, Sunday : 5:00 pm to 9:30 pm

Friday, Saturday : 5:00 pm to 10:00 pm

Monday Holiday

We provide services like:

Lunch Buffet, A la Carte, Takeouts,

Catering, Gift Cards, Lunch Boxes

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