
Bombay Masala Restaurant

Menu

ADDRESS : 4473 W 10TH AVE, VANCOUVER, BC V6R 2H8, CANADA

PHONE : +1 604-224-1111

OPENING TIMES : 11:30 AM - 11:00 PM

TANDOORI NON-VEG SNACKS

Hariyali Chicken Tikka GF	CA\$20.99	Clay Roasted Tandoori Chicken GF	CA\$22.99
Tandoori Wings GF	CA\$13.99	Bombay Special Fish Tikka GF	CA\$21.99
Smoky Tandoori Lamb Chops GF	CA\$31.99		

POP

Iced Tea	CA\$2.99	7up	CA\$2.99
Mango Shake	CA\$9.00	Coke	CA\$2.99
Strawberry Shake	CA\$9.00		

COMBOS

Tofu Palak Combo	CA\$18.00	Lamb Combo	CA\$23.00
Channa Masala Combo	CA\$18.00	Chicken Combo	CA\$22.00

DESSERTS

Malai Kulfi	CA\$8.99	Mango Ice-Cream	CA\$6.99
Gulab Jamun	CA\$5.99	Mango Cheesecake	CA\$11.99
Vanilla Ice Cream	CA\$6.99		

SEA FOOD

Prawn Vindaloo	CA\$21.99	Prawn Masala	CA\$22.99
Prawn Coconut	CA\$22.99	Goa Fish Curry	CA\$21.99
Prawn Methi Malai	CA\$22.99		

CURRIES CHICKEN

Home Style Chicken Curry	CA\$18.99	Chicken Tikka Masala	CA\$18.99
Chicken Vindaloo (Hot)	CA\$18.99	Chicken Kebab Masala	CA\$19.99
Coconut Chicken	CA\$18.99		

APPETIZERS

Mixed Platter	CA\$22.99	Paneer Pakora	CA\$13.99
Veggie Pakora	CA\$12.99	Chicken 65 DF	CA\$14.99
Onion Rings Bhazi	CA\$8.99		

CHAAT APPETIZERS

Pani Puri	CA\$11.99	Bhel Puri	CA\$11.99
Samosa Chaat	CA\$12.99	Chaat Papri (Punjabi Style)	CA\$11.99
Sev Puri	CA\$11.99		

RICE & BIRYANI

Chicken Biryani	CA\$24.00	Prawns Biryani	CA\$21.99
Vegetable Biryani	CA\$21.00	Lamb Biryani	CA\$20.99
Plain Rice	CA\$4.99		

INDO CHINESE

Chilli Fish	CA\$15.99	Chilli Momos	CA\$15.99
Chilli Cauliflower	CA\$14.99	Bombay Chilli Fries	CA\$14.99
Chilli Paneer	CA\$14.99		

BREADS

Cheese Naan	CA\$6.99	Cauliflower (Gobi) Naan	CA\$5.99
Lachha Paratha	CA\$4.99	Butter Naan	CA\$4.99
Plain Naan	CA\$3.99		

CURRIES LAMB

Home Style Lamb Curry	CA\$19.99	Lamb Vindaloo	CA\$19.99
Lamb Tikka Masala	CA\$20.99	Lamb Rogan Josh	CA\$19.99
Lamb Korma	CA\$19.99		

SIDE ORDERS

Desi Salad	CA\$6.99	Sirka Onion	CA\$2.99
Butter Sauce (Small)	CA\$5.99	Mango Chutney	CA\$2.99
Pappodam (2pc)	CA\$1.99		

TANDOORI VEG SNACKS

Tofu Tikka GF DF	CA\$16.99	Tandoori Cauliflower GF	CA\$20.99
Malai Soya Chaap	CA\$16.99	Paneer Shashlik GF	CA\$16.99
Hariyali Paneer Tikka GF	CA\$16.99		

CURRIES VEG

Bhindi Bhaji GF DF	CA\$17.99	Kadhi Pakora GF	CA\$18.99
Dal Lasoni Tadka GF DF	CA\$19.00	Palak Paneer	CA\$17.99
Shahi Paneer	CA\$18.99		

LUNCH

Kingfisher Bottle 330ml	CA\$5.00	Lunch Combo - Vegan Tofu Palak	CA\$15.00
Lunch Combo - Butter Chicken	CA\$16.00	Lunch Combo - Lamb Curry	CA\$17.00
Channa Bhatura	CA\$21.00		

Objective Review

If you find yourself wandering through Vancouver's charming West 10th Avenue, the rich aroma of spices from **Bombay Masala Restaurant** at 4473 W 10th Ave will pull you in before you even see the sign. The **Bombay Masala Restaurant Menu** is a celebration of authentic Indian flavors, carefully balanced to please both traditional palates and modern tastes. Every dish tells a story-vibrant, aromatic, and full of warmth, just like India itself.

Start your journey with their **Tandoori Non-Veg Snacks**, where the sizzle of the clay oven delivers irresistible smokiness. The **Hariyali Chicken Tikka (GF)** bursts with herbal freshness, marinated in a blend of coriander, mint, and yogurt before being grilled to perfection. For something classic, the **Clay Roasted Tandoori Chicken (GF)** offers a comforting mix of tenderness and spice, a dish that defines the essence of Indian tandoori cuisine. If you love a bit of heat, the **Tandoori Wings (GF)** strike a perfect balance of crisp edges and juicy meat. Seafood lovers will be drawn to the **Bombay Special Fish Tikka (GF)**, where flaky fish meets the earthy flavor of tandoor smoke. And for something truly indulgent, the **Smoky Tandoori Lamb Chops (GF)** are a must-succulent, richly spiced, and cooked until they melt in your mouth.

The **Seafood section** of the Bombay Masala Restaurant Menu is another highlight. The **Prawn Vindaloo** delivers a fiery Goan kick, pairing perfectly with a side of basmati rice or naan. For something creamier, the **Prawn Masala** wraps plump prawns in a thick, spiced tomato gravy that comforts with every bite. Coconut lovers shouldn't miss the **Prawn Coconut**, a coastal-style curry that's mild, fragrant, and beautifully layered. The **Goa Fish Curry** carries that unmistakable tang from tamarind and the richness of coconut milk-an homage to Goa's coastal cuisine. Finally, the **Prawn Methi Malai** offers a delightful mix of sweetness and subtle bitterness from fenugreek, creating a dish that feels both exotic and familiar.

For guests looking for a complete experience, the **Combos** section is a convenient and satisfying choice. The **Tofu Palak Combo** blends creamy spinach with soft tofu for a comforting vegetarian option, while the **Channa Masala Combo** brings chickpeas simmered in a fragrant tomato and onion base-a hearty, protein-packed favorite. Meat lovers can indulge in the **Chicken Combo** or the **Lamb Combo**, both served with sides that balance the spice and richness of the main dish, making it an ideal meal for lunch or dinner.

Of course, no Indian meal is complete without something sweet, and the **Desserts** at Bombay Masala offer the perfect finale. The **Malai Kulfi**-dense, nutty, and cold-is a classic Indian frozen treat that beats any ordinary ice cream. The **Mango Ice Cream** and **Vanilla Ice Cream** are creamy comfort options, while the **Gulab Jamun**, warm and syrup-soaked, melts on the tongue with indulgent sweetness. For something unique, try the **Mango Cheesecake**, where tropical fruit meets creamy Western decadence, creating a perfect cross-cultural dessert.

To complement your meal, the beverage section offers refreshing choices. From **Iced Tea** and **7up** to the more indulgent **Mango Shake** and **Strawberry Shake**, there's a drink for every craving. The **Coke** keeps it classic, but the shakes truly stand out-thick, fruity, and just the right amount of sweet to cool off the spices from your main course.

Every dish at **Bombay Masala Restaurant** reflects a careful balance of spices, technique, and love. The **Bombay Masala Restaurant Menu** invites you to travel across India's culinary map-through smoky tandoors, coastal curries, hearty North Indian gravies, and sweet endings that linger long after the meal is over. Whether you're a spice enthusiast or new to Indian cuisine, this cozy spot in Vancouver delivers authenticity, comfort, and an unforgettable dining experience with every bite.

