


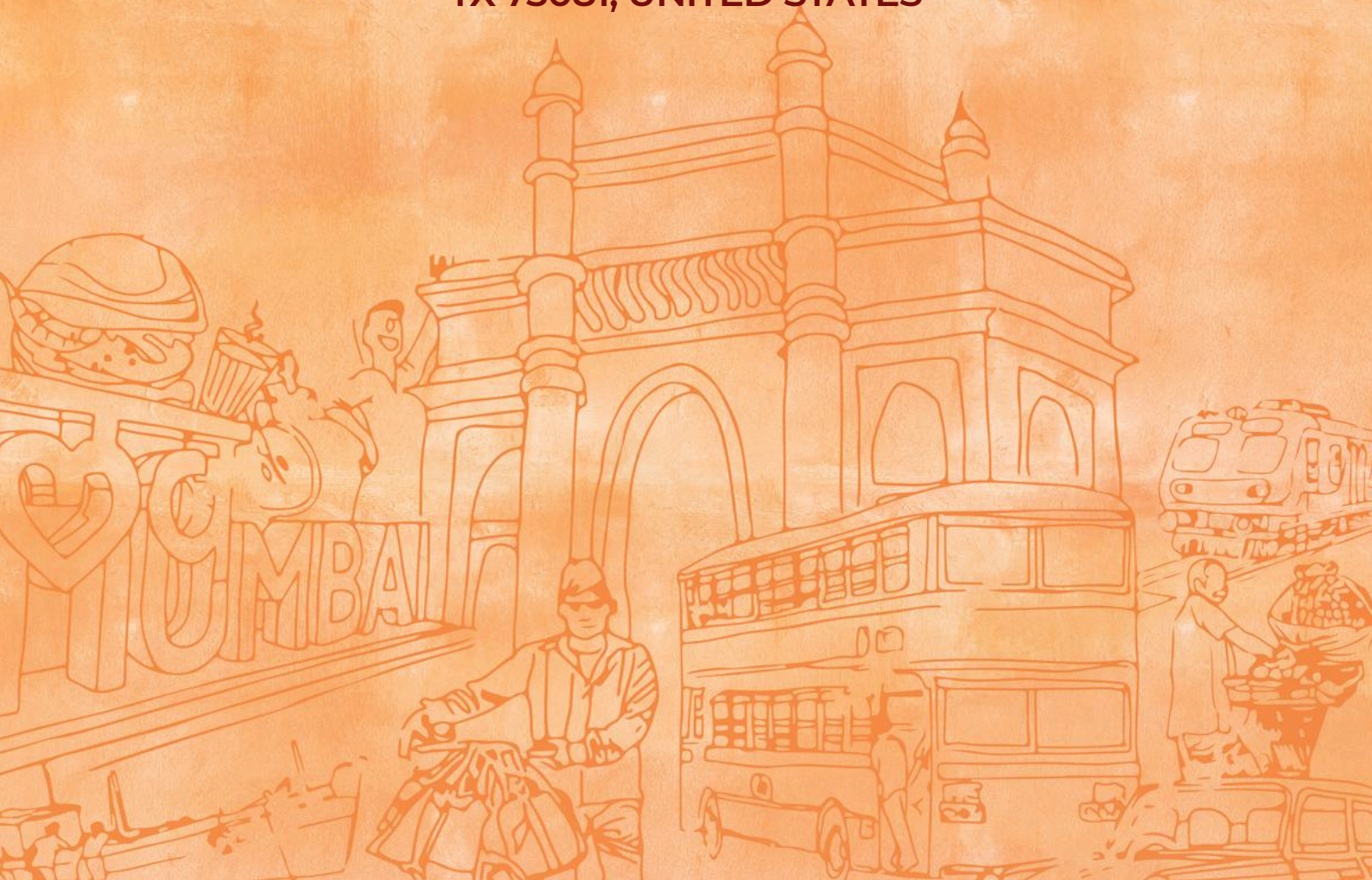
# Bombay Republic

Co-Branded by Kailash Parbat

## Catering Menu Card

 **+1 972-803-6273**

**700 E CAMPBELL RD STE 190, RICHARDSON,  
TX 75081, UNITED STATES**



## VEG APPETIZERS

L | M | S

<b>Gobi Manchurian</b> ----- Fried Cauliflower florets in Special Chinese Sauces	\$140	\$84	\$50
<b>Baby Corn Manchurian</b> ----- Fried Baby Corn in Special Chinese Sauces	\$140	\$84	\$50
<b>Paneer Manchurian</b> ----- Panner Cubes in special Chinese Sauces	\$150	\$90	\$54
<b>Baby Corn Pepper Fry</b> ----- Fried Baby Corn in Spicy Pepper Sauce	\$130	\$78	\$47
<b>Cashew Rolls</b> ----- Minced Cashew breaded and deep fried (minimum 75)	\$2.00/each		
<b>Vegetable Cutlets</b> ----- Mixed vegetables breaded and deep fried (minimum 75)	\$2.00/each		
<b>Papdi Chat</b> ----- Crispy Flat Bread layered with potato, onions with Tamarind and mint sauce topped with yogurt	\$120	\$72	\$43
<b>Samosa Masala (only, Samosa not included)</b> ----- Chickpea curry topped with crunchy Samosa, tangy sauce topped with yogurt	\$100	\$60	\$36
<b>Samosas</b> ----- Deep-fried South Asian pastry with a savory filling, most commonly spiced potatoes, onions, and peas,	\$2.00/each		
<b>Harippa Paneer Tikka</b> ----- Fried Baby Corn in Spicy Pepper Sauce	\$150	\$90	\$54
<b>Tangra Chilli Paneer</b> ----- Indo-Chinese style paneer tossed in a Tangra-style chilli garlic sauce with peppers, soy, and bold umami flavors.	\$150	\$90	\$54
<b>Hara Masale Ka Bhuna Paneer</b> ----- Paneer slow-cooked in a fragrant green masala of coriander, mint, and fresh herbs, finished in a rich bhuna-style gravy.	\$150	\$90	\$54
<b>Paav Bhaaji (Bhaaji Only)</b> ----- Mumbai street-style mashed vegetable curry cooked with butter, tomatoes, and signature pav bhaji spices.	\$120	\$72	\$43
<b>Paav Bhaaji (Per Piece)</b> -----	\$2.00/each		

## NON VEGETARIAN STARTERS

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<b>Chicken Majestic</b> ----- Crispy fried chicken tossed in a spicy yogurt sauce with curry leaves and green chillies.	\$150	\$90	\$54
<b>Chicken Manchurian</b> ----- Fried Chicken florets in Special Chinese Sauces	\$150	\$90	\$54
<b>Shrimp Manchurian</b> ----- Fried Shrimp florets in Special Chinese Sauces	\$220	\$132	\$72
<b>Mumbai Fried Chicken</b> ----- Boneless Chicken bites ,red chilli, curry leaf and garlic	\$140	\$84	\$50
<b>Karaikudi Chicken</b> ----- Flavorful and spicy chicken dish with Chetinand spices	\$150	\$90	\$54
<b>Chicken Pepper Fry</b> ----- Boneless Chicken with roasted spices	\$150	\$90	\$54
<b>Chicken Cutlet</b> ----- Spiced Chicken breaded and deep fried (minimum 75)	\$2.00/each		
<b>Chilli Chicken</b> ----- Fried Chicken in Spicy Sauces	\$150	\$90	\$54
<b>Malai Chicken</b> ----- Tender, marinated chicken pieces in a luscious white gravy or creamy marinade	\$150	\$90	\$54
<b>Tandoori Chicken</b> ----- Chicken marinated in yogurt and spices, roasted in a tandoor with smoky flavors.	\$150	\$90	\$54
<b>Murg Angar Bedgi</b> ----- Spicy grilled chicken marinated with Bedgi chillies, giving a deep color and mild heat.	\$150	\$90	\$54
<b>Chowringhee Chilli Chicken</b> ----- Kolkata-style chilli chicken tossed with peppers, onions, and a tangy spicy sauce.	\$150	\$90	\$54
<b>Amrisari Macchi</b> ----- Crispy fried fish marinated with ajwain, gram flour, and traditional Amritsar spices.	\$150	\$90	\$54

## VEG ENTREES

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<b>Channa Masala</b> ----- Slow cooked chickpeas, roasted spices carmelized onions	\$110	\$66	\$40
<b>Dal Fry (Dal Tadka)</b> ----- Yellow Lentils with tempered masala	\$100	\$60	\$36
<b>Dal Makhani</b> ----- Slow cooked classic Black Dal white butter	\$110	\$66	\$40
<b>Malai Kofta</b> ----- Soft Cheese dumplings creamy cashew tomato sauce	\$150	\$90	\$54
<b>Kadai Paneer</b> ----- Spicy Kadai Spices, roasted peppers ,pan fried paneer	\$150	\$90	\$54
<b>Paneer Butter Masala</b> ----- Pan roasted paneer, tomato cream sauce, cashews finished with a dash of butter	\$150	\$90	\$54
<b>Mixed Veg Curry</b> ----- Mixed Vegetables coconut roasted onion masala	\$110	\$66	\$40
<b>Saag Paneer</b> ----- Soft Cheese dumplings creamy cashew tomato sauce	\$150	\$90	\$54
<b>Vindaloo Mixed Veg</b> ----- Goan in origin, vindaloo is a hot and spicy preparation	\$110	\$66	\$40
<b>Sambhar</b> ----- Lentil based mixed vegetable spiced curry with pigeon pea and tamarind broth	\$100	\$60	\$36
<b>Shaam Savera</b> ----- Spinach and paneer dumplings served in a rich tomato-based gravy.	\$150	\$90	\$54
<b>Makhhanwala Paneer</b> ----- Paneer cooked in a buttery tomato gravy with mild spices.	\$150	\$90	\$54
<b>Paneer Taka Tak</b> ----- Paneer tossed on a griddle with onions, tomatoes, and bold spices.	\$150	\$90	\$54
<b>Adraki Dhaniya Paneer</b> ----- Paneer cooked with fresh ginger and coriander in a flavorful gravy.	\$150	\$90	\$54
<b>Mutter Paneer</b> ----- Paneer and green peas cooked in a classic North Indian curry.	\$150	\$90	\$54

## VEG ENTREES

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<b>Subz Panchvati</b> ----- Mixed vegetables cooked together in a mildly spiced, rich gravy.	\$110	\$66	\$40
<b>Lalila Mussa Dal</b> ----- Slow-cooked black lentils in a creamy, buttery gravy.	\$110	\$66	\$40
<b>Dhaba Dal Tarka</b> ----- Yellow lentils tempered with garlic, cumin, and spices.	\$110	\$66	\$40
<b>Kadhi Pakoda</b> ----- Yogurt-based curry with gram flour fritters and mild spices.	\$110	\$66	\$40
<b>Amritsari Chole</b> ----- Chickpeas cooked in a dark, spiced Punjabi-style gravy.	\$110	\$66	\$40
<b>Dum Aloo</b> ----- Baby potatoes slow-cooked in a rich, spiced gravy.	\$110	\$66	\$40
<b>Malvani Vegetable Curry</b> ----- Mixed vegetables cooked in a coconut-based Malvani spice gravy.	\$110	\$66	\$40
<b>Aloo Gobi</b> ----- Potatoes and cauliflower cooked with turmeric and spices.	\$110	\$66	\$40
<b>Bhindi Masala</b> ----- Okra sautéed with onions, tomatoes, and spices.	\$130	\$78	\$47

## NON VEG ENTREES

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<b>Prawns Kadai Masala</b> ----- Prawns in Kadai spices and roasted peppers	\$220	\$132	\$79
<b>Fish Curry</b> ----- Fish Coconut curry topped with curry leaves	\$180	\$108	\$65
<b>Classic Butter Chicken</b> ----- Pulled chicken ,tomato cream sauce cashews, finished with a dash of butter	\$150	\$90	\$54
<b>Burrata Chicken Tikka Masala</b> ----- Tandoor roasted chicken tikka,tomato cream sauce with burrata cheese	\$170	\$102	\$61
<b>Saag Chicken</b> ----- Leafy green sauce with chicken and spices	\$150	\$90	\$54
<b>Chicken Korma</b> ----- Slow cooked chicken ,lucknow style cashew cream sauce	\$150	\$90	\$54
<b>Lamb Korma</b> ----- Slow cooked Lamb, Lucknow style cashew cream sauce	\$200	\$120	\$72
<b>Vindaloo Chicken</b> ----- Goan in origin, vindaloo is a hot and spicy preparation	\$150	\$90	\$54
<b>Bombay Style Chicken Curry</b> ----- Pan roasted chicken red chilli masala,turmeric and tomato sauce	\$150	\$90	\$54
<b>Mutton Roganjosh</b> ----- Kashmiri curry with rich flavors and vibrant red hue	\$200	\$120	\$72
<b>Egg Curry (Kerala Style)</b> ----- Hard Boiled Eggs, tomatoes ,carmelized onions, whole ground spices, Indian herbs	\$130	\$78	\$47
<b>Puran Singh Tariwala</b> ----- Chicken cooked in a rich, spiced curry inspired by the famous Amritsar dhaba style.	\$150	\$90	\$54
<b>Lazeez Murg Tikka Masala</b> ----- Grilled chicken tikka cooked in a creamy, mildly spiced tomato gravy.	\$150	\$90	\$54
<b>Murg Palak Methi</b> ----- Chicken cooked with spinach and fenugreek leaves in a flavorful gravy.	\$150	\$90	\$54

## NON VEG ENTREES

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<b>Puran Singh Egg Curry</b> ----- Boiled eggs cooked in a rich, spiced dhaba-style gravy.	\$130	\$78	\$47
<b>Chicken Malvani</b> ----- Chicken cooked in a coconut-based Malvani spice gravy with coastal flavors.	\$150	\$90	\$54
<b>Kadai Chicken</b> ----- Chicken cooked with peppers and onions in a bold kadai spice blend.	\$150	\$90	\$54
<b>Chettinad Chicken Curry</b> ----- Spicy South Indian chicken curry with roasted Chettinad spices.	\$150	\$90	\$54
<b>Chettinad Goat Curry</b> ----- Goat cooked in a fiery Chettinad spice blend with rich, bold flavors.	\$200	\$120	\$72
<b>Fish Moilee</b> ----- Fish cooked in a mild coconut milk gravy with Kerala-style spices.	\$180	\$108	\$65
<b>Prawns Moilee</b> ----- Prawns cooked in a light coconut milk gravy with subtle spices.	\$220	\$132	\$79
<b>Kadai Prawns</b> ----- Prawns cooked with peppers and onions in a spicy kadai masala.	\$220	\$132	\$79

## INDO-CHINESE SPECIALS

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<b>Vegetable Hakka Noodles</b> ----- Indo-Chinese dish consisting of stir-fried noodles, vegetables, and soy sauce.	\$120	\$72	\$40
<b>Hakka Noodles - Chicken</b> ----- Stir-fried noodles with chicken, vegetables, and Indo-Chinese sauces.	\$150	\$90	\$54
<b>Veg Manchurian</b> ----- Fried Cauliflower florets in Special Chinese Sauces	\$130	\$78	\$47
<b>Gobi Manchurian</b> ----- Boneless Chicken bites ,red chilli, curry leaf and garlic	\$140	\$84	\$50
<b>Fried Rice - Veg</b> ----- Stir-fried rice with vegetables, soy sauce, and mild spices.	\$140	\$84	\$50
<b>Fried Rice - Chicken</b> ----- Stir-fried rice with chicken, vegetables, and savory sauces.	\$150	\$90	\$54
<b>Baby Corn Manchurian</b> ----- Fried Baby Corn in Special Chinese Sauces	\$140	\$84	\$50
<b>Paneer Manchurian</b> ----- Panner Cubes in special Chinese Sauces	\$150	\$90	\$54
<b>Chicken Manchurian</b> ----- Fried Chicken florets in Special Chinese Sauces	\$150	\$90	\$54
<b>Shrimp Manchurian</b> ----- Fried Shrimp florets in Special Chinese Sauces	\$220	\$132	\$79
<b>Schezwan Gobi</b> ----- Crispy cauliflower tossed in spicy Schezwan sauce.	\$140	\$84	\$50
<b>Hakka Chilli Paneer</b> ----- Crispy paneer in Hakka chilli sauce—wok-tossed Indo-Chinese flavors.	\$150	\$90	\$54
<b>Hakka Chilli Gobi</b> ----- Crunchy cauliflower coated in tangy, spicy Hakka flavours.	\$140	\$84	\$50
<b>Schezwan Paneer</b> ----- Crispy paneer tossed in spicy Schezwan sauce.	\$150	\$90	\$54

## INDO-CHINESE SPECIALS

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<b>Schezwan Gobi</b> ----- Fried gobi coated in hot, tangy Schezwan flavors.	\$140	\$84	\$50
<b>Chilli Hakka Gravy - Paneer</b> ----- Paneer cooked in a spicy chilli garlic Hakka-style gravy.	\$150	\$90	\$54
<b>Chilli Hakka Gravy - Chicken</b> ----- Chicken tossed in a spicy chilli garlic Hakka-style gravy.	\$150	\$90	\$54
<b>Chilli Hakka Gravy - Shrimp</b> ----- Shrimp cooked in a bold chilli garlic Hakka-style sauce.	\$220	\$132	\$79
<b>Manchurian Gravy - Gobi</b> ----- Crispy cauliflower in a tangy garlic and soy-based gravy.	\$140	\$84	\$50
<b>Manchurian Gravy - Paneer</b> ----- Paneer tossed in a flavorful Indo-Chinese Manchurian gravy.	\$150	\$90	\$54
<b>Manchurian Gravy - Shrimp</b> ----- Shrimp cooked in a spicy and tangy Manchurian-style sauce.	\$220	\$132	\$79
<b>Schezwan Gravy - Gobi</b> ----- Crispy cauliflower in a fiery Schezwan chilli sauce.	\$140	\$84	\$50
<b>Schezwan Gravy - Chicken</b> ----- Chicken cooked in a spicy Schezwan-style gravy.	\$150	\$90	\$54
<b>Schezwan Gravy - Shrimp</b> ----- Fried Shrimp florets in Special Chinese Sauces	\$220	\$132	\$79
<b>Bombay Fried Rice - Vegetable</b> ----- Fried rice with vegetables, Indian spices, and street-style flavors.	\$140	\$84	\$50
<b>Bombay Fried Rice - Egg</b> ----- Fried rice with egg, spices, and Mumbai street-style seasoning.	\$140	\$84	\$50
<b>Bombay Fried Rice - Chicken</b> ----- Crunchy cauliflower coated in tangy, spicy Hakka flavours.	\$150	\$90	\$54
<b>Schezwan Fried Rice - Vegetable</b> ----- Fried rice with vegetables tossed in spicy Schezwan sauce.	\$140	\$84	\$50

## INDO-CHINESE SPECIALS

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<b>Schezwan Fried Rice - Egg</b> ----- Fried rice with egg and fiery Schezwan flavors.	\$140	\$84	\$50
<b>Schezwan Fried Rice - Chicken</b> ----- Fried rice with vegetables and bold Indian street-style spices.	\$150	\$90	\$54
<b>Street Style Fried Rice - Vegetable</b> ----- Chicken tossed in a spicy chilli garlic Hakka-style gravy.	\$140	\$84	\$50
<b>Street Style Fried Rice - Egg</b> ----- Fried rice with egg and classic street-style seasoning.	\$140	\$84	\$50
<b>Street Style Fried Rice - Chicken</b> ----- Fried rice with chicken and spicy street-style flavors.	\$150	\$90	\$54
<b>Hakka Noodles - Vegetable</b> ----- Paneer tossed in a flavorful Indo-Chinese Manchurian gravy.	\$140	\$84	\$50
<b>Hakka Noodles - Egg</b> ----- Shrimp cooked in a spicy and tangy Manchurian-style sauce.	\$140	\$84	\$50
<b>Hakka Noodles - Chicken</b> ----- Stir-fried noodles with chicken and Indo-Chinese sauces.	\$150	\$90	\$54
<b>Street Style Noodles - Vegetable</b> ----- Noodles tossed with vegetables and bold street-style spices.	\$140	\$84	\$50
<b>Street Style Noodles - Egg</b> ----- Noodles with egg cooked in Indian street-style flavors.	\$140	\$84	\$50
<b>Street Style Noodles - Chicken</b> ----- Noodles with chicken and spicy street-style seasoning.	\$150	\$90	\$54

## SOUTH INDIA SPECIALS

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<b>Pache Mirchi</b> ----- Choice of Protein Baby Corn/Paneer /Chicken	\$120	\$72	\$40
<b>Cheesy Malai Soya Chaap</b> ----- Soft soya chaap in a rich malai-cheese marinade, lightly grilled.	\$150	\$90	\$54
<b>Majestic Paneer</b> ----- Fried Paneer in a bold, flavorful chili sauce.	\$150	\$90	\$54
<b>Majestic Chicken</b> ----- Fried chicken in a bold, flavorful chili sauce.	\$150	\$90	\$54
<b>Gongura Green Chilli Chicken</b> ----- Fried chicken coated in tangy gongura and spicy green chillies.	\$150	\$90	\$54
<b>Yelluli Royal Vepudu</b> ----- Crunchy shrimp bites in a flavorful garlic vepudu masala	\$220	\$132	\$79
<b>Chettinad Chicken Dry</b> ----- Fiery South Indian-style dry chicken with fragrant Chettinad flavors.	\$150	\$90	\$54
<b>Hyderbadi Lamb Masala</b> ----- Flavorful lamb curry infused with signature Hyderabadi masala.	\$190	\$114	\$68
<b>Chicken Pepper Fry</b> ----- South Indian-style dry chicken with intense pepper flavors.	\$150	\$90	\$54
<b>Appolo Fish</b> ----- Crisp-fried fish in a tangy, creamy Hyderabadi sauce.	\$200	\$120	\$72
<b>Tandoori Pomplet</b> ----- Smoky tandoor-roasted pomfret in a classic spiced marinade.	\$220	\$132	\$79
<b>Andhra Chicken Curry</b> ----- Spicy chicken curry cooked with traditional Andhra spices and bold flavors.	\$150	\$90	\$54
<b>Andhra Goat Curry</b> ----- Goat cooked in a fiery Andhra-style gravy with rich spices.	\$200	\$120	\$72
<b>Andhra Shrimp Curry</b> ----- Shrimp cooked in a spicy Andhra masala with bold coastal flavors.	\$220	\$132	\$79

## SOUTH INDIA SPECIALS

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<b>Chettinand Chicken Curry</b> ----- Rich, flavorful curry infused with classic Chettinad masala	\$150	\$90	\$54
<b>Chettinand Goat Curry</b> ----- Goat cooked in a bold Chettinad spice blend with rich, fiery flavors.	\$200	\$120	\$72
<b>Chettinand Shrimp Curry</b> ----- Shrimp cooked in a spicy Chettinad masala with aromatic spices.	\$220	\$132	\$79
<b>Mango Chicken Curry</b> ----- Creamy curry with sweet, tangy mango flavors	\$150	\$90	\$54
<b>Mango Goat Curry</b> ----- Goat cooked in a tangy mango-based gravy with mild spices.	\$200	\$120	\$72
<b>Mango Shrimp Curry</b> ----- Shrimp cooked in a sweet and tangy mango curry with coastal flavors.	\$220	\$132	\$79
<b>Seeraga Samba Mutton Biryani</b> ----- Tender mutton cooked with delicate Seeraga Samba rice and bold spices.	\$200	\$120	\$72
<b>Gongura Green Chilli Chicken Curry</b> ----- hyderabadi green sorrel leaf marinade, green chillies Curry	\$150	\$90	\$54
<b>Vindaloo Vegetable Curry</b> ----- Goan in origin, vindaloo is a hot and spicy preparation	\$200	\$120	\$72
<b>Vindaloo Chicken Curry</b> ----- Chicken cooked in a tangy and spicy Goan-style vinegar-based gravy.	\$150	\$90	\$54
<b>Vindaloo Shrimp Curry</b> ----- Shrimp cooked in a bold, tangy vindaloo masala with spices and vinegar.	\$220	\$132	\$79

## RICE SPECIALS

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<b>Mixed Veg Biryani</b> ----- Slow Cooked Vegetable,saffron rice with caramelized onions,raita	\$135	\$81	\$49
<b>Chicken Dum Biryani</b> ----- Chicken ,saffron basati rice with caramelized onions ,raita	\$160	\$96	\$58
<b>Lamb Biryani</b> ----- Lamb,saffron basati rice with caramelized onions ,raita	\$200	\$120	\$72
<b>Chicken 65 Biryani</b> ----- Spicy fried chicken topped over Biryani Rice	\$160	\$96	\$58
<b>Seeraga Samba Mutton Biryani</b> ----- Goat cooked in Seeraga Samba Rice	\$200	\$120	\$72
<b>Jeera Rice</b> ----- Paneer tossed in a flavorful Indo-Chinese Manchurian gravy.	\$80	\$50	\$30

## BREAKFAST SPECIALS

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<b>Pongal</b> ----- South Indian porridge that is made with rice yellow moong lentils with wonderful flavors of black peppercorns curryleaves and ghee	\$110	\$55	\$30
<b>Medu Vada</b> ----- South Indian breakfast made in a doughnut shape with a crispy exterior and soft interior (min 75)	\$2.00/each		
<b>Idli</b> ----- Traditional South Indian breakfast ,fermented rice cake which is made by steaming (min 100)	\$1.5/each		
<b>Uthappam</b> ----- Type of Dosa which is crispy and crepe like but is thicker and has toppings (min 75)	\$2.50/each		

## BREAD

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**Plain/Butter Naan** ----- \$3.00/each  
1 whole bread cut into 4 (min 25)

**Garlic Naan** ----- \$3.00/each  
1 whole bread cut into 4 (min 25)

**Chilli Cheese Naan** ----- \$4.00/each  
1 whole bread cut into 4 (min 25)

**Whole Grain Roti** ----- \$3.00/each  
1 whole bread cut into 4 (min 25)

**Poori** ----- \$2.00/each  
(Min 50)

## DESSERTS

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**Gulab Jamoon** ----- \$2.00/each  
deep-fried dough balls made from milk solids (min 50)

**Carrot Halwa** ----- \$120 \$72 \$43  
Grated Carrot cooked into a pudding with milk sugar  
cardamom and ghee

**Semiya Payasam** ----- \$120 \$72 \$43  
Sweet Milk Pudding made with Vermicelli milk sugar and  
flavored with cardamom

**Mango Delight** ----- \$180 \$108 \$65  
Heavy cream with Mango pulp served with real mango chunks

**Rice Kheer** ----- \$120 \$72 \$43  
Indian rice pudding

**Kalakand** ----- \$120 \$72 \$43  
Sweet Cheese confection from India

**Jalebi** ----- \$110 \$66 \$40  
Popular Indian Sweet made by deep frying like pretzel and  
soaked in sugar syrup

**Sweet Pongal** ----- \$100 \$60 \$36  
A delicious South Indian festive dish made with rice lentils, ghee  
jaggery and sugar

## DESSERTS

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<b>Jalebi With Rabdi</b> ----- Crispy jalebi served with rich, chilled sweetened Thickened sweet milk dessert flavored with cardamom and nuts.	\$180	\$108	\$65
<b>Rasmalai with Rabdi</b> ----- Soft paneer dumplings soaked in milk and served with Thickened sweet milk dessert flavored with cardamom and nuts.	\$180	\$108	\$65
<b>Rabdi</b> ----- Thickened sweet milk dessert flavored with cardamom and nuts.	\$180	\$108	\$65
<b>Kesari</b> ----- South Indian dessert with semolina,sugar ghee water and milk	\$120	\$72	\$43

## Serving Size

- Large Trays - 40 People Approx
- Medium Trays - 20 People Approx
- Small Trays - 10 People Approx

## Note:

- The Prices Mentioned above are for Large Party Orders of 100 People and Above. Prices may vary for small orders.
- Delivery and Buffet Sytle Set up included for Orders over \$2500
- Large Orders Over \$3000 will include 1 Server as well.
- Free Delivery for Orders above \$500 within 5 miles radius from the restaurant.