

The Bombay Tandoor Grill

Written by

Sunday, 24 February 2013 13:10 - Last Updated Monday, 25 February 2013 11:36

The Bombay Tandoor Grill, reasonably priced and exotically spiced Indian cuisine.

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Located at 200 Lunenburg Street in Fitchburg, this local gem and family-run restaurant has been serving aromatic Indian food for the last 15 years. A common misconception is that Indian food is always very spicy, and that is not the case at all. At Bombay, you can order your food from mild to very spicy and everything in between. The Cheema family who will most likely be taking your order is very happy to answer any questions about the extensive, varied menu. They can advise you which dishes are mild, spicy to very hot.

I always start my Bombay experience with a cup of their delicious Chai Tea. The Bombay has been serving this authentic Indian concoction well before Starbucks attempted it. I was so obsessed with the Bombay's Chai that Mr. Chemma once gave me the spice blend they use to take home and make my own Chai!

Next I always order papadum, which is a thin, crisp cracker-like appetizer made from lentils. It is a great way to get the palate in gear for the rest of the meal. At Bombay, they always bring over 3 Indian condiments to accompany the papadum.

Bombay offers a variety of traditional Indian appetizers, including many vegetarian options. Actually, they have several vegetarian dishes on the entire menu, so it is the perfect place to bring your vegetarian daughter, sibling or friend. I recommend ordering the mixed appetizer platter, as you get a little of everything to try, this also comes in a vegetarian platter as well.

For a soup course, you won't find a better big bowl of soup priced at just \$2.95 anywhere else. I love the Coconut soup, which is creamy and mild with some gentle heat. The Mulligatawny, which literally means 'pepper water', is yummy and is served with a lemon wedge and the acid that it provides the dish with is just right.

Another traditional thing to order is Nan, which is unleavened, handmade bread, baked in the Bombay's Tandoori oven. Speaking of the Tandoor, you should know that it is a traditional charcoal forged clay oven, shaped like a pitcher, which retains the juices and flavors of meats, giving them a distinct taste and flavor. A must try is the classic Chicken Tandoori, spring chicken marinated in Tandoori Masala and yogurt for over 24 hours and then baked on skewers in the Tandoori oven, producing the juiciest, most tender chicken you will ever have!

Another great thing the Bombay offers are the Chef's Recommendations, where you get several courses of delicious food for just \$19.95! The Bombay Tandoor Grill Restaurant is tucked into a little strip mall, but it is spacious and clean inside. You never feel rushed; you can bring your own bottle of wine, relax with a friend and enjoy exotic, flavorful Indian cuisine for a bargain price! They also serve an all you can eat lunch buffet for just \$8.95. In a time when non-chain locally owned restaurants are struggling, The Bombay has managed to continue serving their consistently good Indian food for fifteen years, without advertising, a website or a Facebook

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page, clearly they are doing something right.

A Rover Recommend!