

53 Bobby's

Fifty years of Love



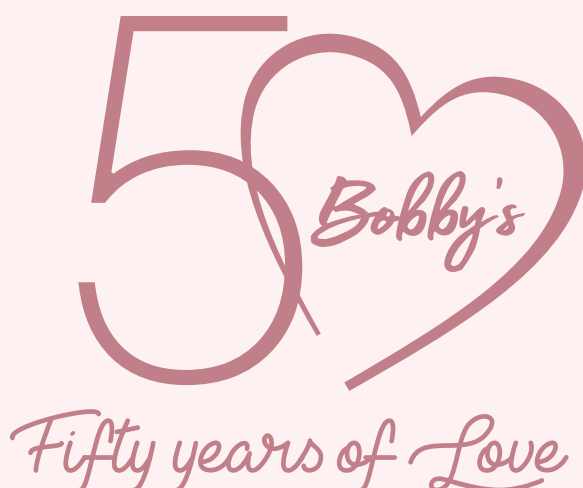
Bobby's



There is a wealth of history within the walls of this restaurant. Based on the core values of quality, authenticity and tradition, Bhagwanjibhai & Manglaben Lakhani opened the doors on St. Valentine's Day 1976. Bobby's was named after their favourite Bollywood movie.

This was one of the first vegetarian Indian restaurants in the UK. We are very proud of our pioneering founders and now the second generation boldly step forward to push culinary boundaries and honour their legacy.

We invite you to immerse yourself in the unique, modern and inviting atmosphere of our restaurant, where you can savour, unwind and be entertained.



EST 1976 - VALENTINES DAY



PLEASE NOTE :

- A 10% service charge will be added to your bill.
- All items are subject to availability.
- All dishes may not arrive at the same time as they are freshly prepared, so your food will come out as & when it's ready.
- Outside food and beverages not to be consumed in the restaurant.

FOOD ALLERGIES and INTOLERANCES:

Please make the staff aware of any allergies you or your party may have. We will advise you of dishes that can suit your dietary needs.
Thank you.

N = Contains Nuts Vg = Vegan
* = weekend special

FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

If you have any dietary requirements, allergies or intolerance, please speak to a member of staff before placing your order.

Bobby's Deli



Samosas (3) Vg	4.50
Crispy filo pastry snack with spicy diced potato, carrots & peas.	
Spring rolls (3) Vg	4.50
A fusion of deliciously spiced shredded cabbage, carrots, sweetcorn, kidney beans and coconut, wrapped in a delicate pastry.	
Paneer Spring rolls (3)	5.25
A fusion of deliciously spiced grated paneer & sweetcorn wrapped in a delicate pastry.	
Punjabi Samosas (2) Vg N	4.25
An authentic mix of potatoes, peas, cumin seeds & cashew nuts in a thick homemade pastry.	
Onion Bhajia (3) Vg	4.75
A tasty combination of onions & spices fused in our special batter.	
Khichi Vg	5.00
Rice flour dumplings drizzled with oil & chilli powder sprinkle.	
Ambli Mogo Vg	5.50
Chunky cassava chips coated with tamarind sauce, salt & chilli powder.	
Chilli & Lemon Mogo Vg	6.00
Cassava chips sprinkled with chilli powder, salt & lemon juice.	
Jeera Mogo Vg	6.50
Sautéed cassava chunks in a tangy blend of rich cumin & mixed spices.	
Crispy Bhajia Vg	6.50
Golden-fried potato bhajia served with a delicious tangy dip.	
Paneer Pakoda (4) N	6.50
Delicately spiced coated paneer cubes served with a tangy dipping sauce.	
Dhokla Vg	5.00
Fluffy savoury sponge cake, lightly tempered with spiced sesame and mustard seeds.	
Dal Kachoris (5) Vg	5.00
Spicy lentil balls wrapped in pastry.	
Mattar Kachori (5) Vg	5.50
Spicy green peas balls with coconut, wrapped in pastry.	
Bateta Wada (5) Vg	5.00
Spicy mashed potato balls, covered in a mild batter.	
Stuffed Chilli Peppers Vg N	5.00
Hot peppers stuffed with ground peanuts & dry masala, coated in a soft mild batter.	
Ondhwo	4.50
An oven-baked savoury sponge made from fermented lentil batter and vegetables, topped with sesame seeds.	
Patra Vg	5.00
Steamed colocasia leaves rolls, delicately topped with spiced sesame and mustard seeds tempering.	
Sharing Bhajia Platter N	10.00
Includes Dhokla, Samosa, Batetawada, Dal Kachori, Stuffed chilli pepper & Methi Bhajia.	



Indo Chinese



Chilli Paneer	10.00
Paneer cubes stir-fried with green chillies, soy sauce, onions & capsicums.	
Chilli Mogo ^{Vg}	9.00
Cassava pieces stir-fried with green chillies, soy sauce, onions & capsicums.	
Chilli Idli ^{Vg} NEW	8.50
Stir-fried Idli with green chillies, soy sauce, onions and capsicums.	
Chilli Momos (Vegetarian ^{Vg} / Paneer) NEW	9.00
Steamed momos tossed with green chillies, soy sauce, onions & capsicums.	
Chinese Bhel ^{Vg} NEW	7.00
Crispy fried noodles with onions, tomatoes, cucumber & capsicums in a spicy tangy sauce.	
Aubergine Stir Fry ^{Vg}	10.00
Sliced crispy aubergines wok-tossed with onions & capsicums in a delicious savoury sauce.	
Vegetable Hakka Noodles ^{Vg}	8.50
Oriental noodles stir-fried with capsicums, onions, cabbage & carrot.	
Vegetable Manchurian ^{Vg}	9.00
Crispy vegetable balls tossed in a spicy tangy sauce. (Dry/Saucy)	
Vegetable Fried Rice ^{Vg}	8.00
Cooked rice wok-tossed with fresh vegetables & flavorful spices.	
Firecracker Cauliflower ^{Vg}	9.00
Crispy cauliflower coated in a spicy, sweet & tangy sauce..	
Chilli Paneer & Noodles Combo	14.00
Veg Manchurian & Fried Rice Combo ^{Vg}	14.00

Sides

Chilli Chips ^{Vg}	Chips cooked in our homemade hot chilli sauce	5.00
Plain Chips ^{Vg}		3.50
Loaded Bollywood Chips		7.00
Chips tossed with cabbage, carrots, onions, cheese and our homemade chilli sauce.		
Salt & Pepper Chips ^{Vg} NEW		7.00
Crispy Chips tossed with stir-fried onions, capsicum, salt & black pepper.		
Momos (Vegetarian ^{Vg} / Paneer) NEW		7.00
Steamed or fried dumplings filled with vegetables or paneer, served with fiery sauce.		
Crispy Corn ^{Vg} NEW		5.50
Golden crispy sweetcorn tossed in a flavourful spice blend.		
Mumbai Chip Butty		6.00
Bun filled with chilli chips, onions, cheese & our homemade chilli sauce.		
Toasted Mumbai Sandwich		6.50
Sandwich layered with boiled potatoes, cucumber, onions, tomatoes & cheese, seasoned with dry spices & spread with tangy green chutney, toasted until golden & crisp.		
Toasted Cheese Sandwich		4.50
A simple cheese toasted sandwich served with chips.		
Chilli Paneer Wrap		8.00
Chilli paneer in a tortilla wrap served with plain chips.		
Chana Bhatura	Spicy chickpea curry served with 2 puffed breads.	9.00
Puri Bhaji ^{Vg}	Dry potato curry with 5 masala puris.	9.00
Papad (2) ^{Vg}		2.00
Also known as a papadum or poppadom, is a thin, crispy, disc-shaped Indian snack or flatbread. Can order as Roasted or Fried.		
Masala Papad ^{Vg}		4.00
Fried papad topped with spicy onions, tomatoes, garnished with coriander.		
Spicy Kachumber ^{Vg}	Spicy chopped mix salad.	3.50

Sambharo <i>Vg</i> Our famous cabbage, carrots & fresh green chillies mix.	2.50
Mango Cucumber Salad <i>Vg</i> NEW	6.50
Juicy, refreshing & fiery salad that combines sweet mango, crisp cucumber & a zesty spicy dressing.	
Cucumber Raita Finely grated cucumber in lightly spiced yoghurt	3.00
Ras with Puri NEW	7.50
Chilled, sweet mango pulp served with 4 hot, deep-fried puffed flatbreads (Puri).	
Plain Yoghurt	2.00
Mint Yoghurt	2.50
Fresh Green Salad <i>Vg</i>	4.00

Maharajah's Feast

Bobby's Special Shashlik	12.50
Chunks of cassava, paneer, potato, capsicums & onions marinated in our special sauce. Served with mint yoghurt.	
Tandoori Paneer Tikka	12.50
Smoky paneer chunks with onions and capsicums, served with a refreshing mint dip.	
Soya Paneer Kebab NEW	10.00
Lightly pan-fried soya paneer skewers, mixed with Indian spices & served with mint sauce.	
Vegetable Karahi <i>Vg</i>	9.50
A medley of vegetables, capsicums & onions cooked in specially ground spices with green chillies.	
Baingan Bharta <i>Vg</i>	9.50
Smoked and mashed aubergine, pan fried with a variety of spices.	
Bombay Aloo <i>Vg</i>	9.00
Potatoes cooked in a dry sauce with a medley of spices.	
Aloo Gobi <i>Vg</i>	9.50
Potato & cauliflower sautéed with green chilli, cumin & spices	
Pakoda Kadhi NEW	9.50
Gram flour fritters simmered in a tangy, spiced yoghurt based curry.	
Bhindi Masala <i>Vg</i>	9.50
Pan fried okra with tomato, onion & spices, finished with a dash of lemon.	
Chana Masala <i>Vg</i>	9.50
Chickpeas cooked in a hot & spicy tomato based sauce.	
Soya Bhurji <i>Vg</i> NEW	9.50
A protein-packed soy-based scramble cooked with green peas and Indian spices..	
Mattar Mushroom <i>Vg</i> NEW	9.50
Mushrooms & green peas in a spiced onions and tomato gravy.	
Dal Makhni	9.50
A black lentil curry cooked with a rich blend of spices & cream.	
Tarka Dal <i>Vg</i>	9.50
Mixed yellow lentils, garlic, ginger & coriander slow cooked to perfection.	
Paneer Karahi	9.25
Paneer, capsicums & onions cooked in specially ground spices with green chillies.	
Mattar Paneer	9.50
Paneer richly spiced with petit pois, onions, tomatoes, cardamom & cream.	
Palak Paneer	9.50
Diced paneer in a smooth, creamy and delicious spinach gravy.	
Paneer Tikka Masala	9.75
Paneer cooked in a tangy, mildly sweet creamy sauce.	
Paneer Butter Masala	9.75
Paneer cooked in a spiced butter masala sauce.	

Rice & Breads

Chapatti (2) <i>Vg</i>	1.50
Puri (2) <i>Vg</i>	1.50
Bhatura (2)	3.00
Thepla (2) <i>Vg</i> A slightly spiced Gujarati flatbread.	3.50
Plain Paratha	3.00
Stuffed Paratha	3.50
Pan-cooked Indian flatbread filled with spicy mashed potatoes, served with plain yoghurt.	
Tandoori Roti <i>Vg</i>	3.00
Naan	3.00
Garlic Naan	3.50
Cheese & Chilli Naan	4.00
Rotla	3.00
Traditional Gujarati bread made with millet flour, brushed lightly with butter.	
Puran Puri	3.50
A sweet stuffed bread filled with lentil, scented with cardamom, lightly brushed with ghee.	
Steamed Rice <i>Vg</i>	3.50
Pilau / Jeera Rice <i>Vg</i>	4.00
Khichdi	4.50
Moong beans cooked with long-grained rice.	
Masala Khichdi	6.00
Plain Khichdi finished with a fragrant ghee, tempering of spices, garlic and chillies.	
Rajma Chawal <i>Vg</i> NEW	10.00
Red kidney beans curry with steamed basmati rice.	
Bobby's Vegetable Biryani	10.00
Fragrant basmati rice cooked with mixed vegetables and aromatic spices, served with raita.	

Dimple's Dosa

All served with Lentil Sambhar, Coconut Chutney & Tomato Chutney

Plain Dosa	6.50
A crispy rice flour based crepe.	
Masala Dosa	8.00
Plain dosa, filled with potato & onion masala.	
Dimple's Special Dosa	8.50
Plain dosa, filled with spicy masala, capsicums, tomato and cheese.	
Mysore Masala Dosa	8.00
Plain dosa, spread with flavourful spicy masala paste and chopped capsicums.	
Chilli Paneer Dosa	10.00
Plain dosa, filled with chilli paneer.	
Idli Sambhar <i>Vg</i>	6.50
Fluffy steamed savoury rice cake.	

Rishi's Rekdi

Chaat Sampler N 9.00
Sample small portions of Dahi-vada, Bhel Puri & Papdi Chaat.

Bobby's Special Chaat N 7.50
A fusion of crushed samosa, savouries & Dahi-vada with diced potato & black chickpea mix, smothered with seasoned yoghurt, topped with onions, tomatoes, chutneys, coriander and seasonal garnish.

Rajbhog Kachori Chaat N NEW 7.00
Crispy deep-fried pastry shell topped with diced potatoes & black chickpea mix, lavishly coated with seasoned yoghurt & tangy chutneys, finished with crunchy sev, diced tomato, onions, coriander & seasonal garnish.

Papdi Chaat N 6.75
A street stall favourite - crispy & crunchy infusion of Papdi snacks & savouries with diced potato & black chickpea mix, lavishly coated with seasoned yoghurt & colourful mix of chutneys, garnished with diced onion, tomato, coriander & seasonal garnish.

Aloo Tikki Chaat N 7.00
Fried mashed potato patties lavishly coated with seasoned yoghurt, onions, tomatoes, sev, chutney, coriander and seasonal garnish.

Samosa Chole Chaat N 8.00
A lip-smacking chaat made with slightly smashed punjabi samosa covered with chole (chickpea) curry, seasoned yoghurt, onions, tomatoes, crispy array of toppings, coriander & seasonal garnish.

Bhel Puri Vg N 6.00
Crispy & crunchy savouries mixed with puffed rice tossed with diced potato & black chickpea mix, chopped onions, tomatoes, infused generously with chutneys, topped with seasonal garnish.

Pani Puri/Gol Gappa Vg 6.50
Crispy hollowed wheat mini-baskets, served with diced potato & black chickpea mix, with fresh mint & tamarind water.

Dahi-Puri N 6.75
Crispy wheat mini-baskets, filled with savoury potato filling, lavishly coated with seasoned yoghurt & colourful mix of chutneys, garnished with chopped onion, tomato, coriander & seasonal garnish.

Dahi-Vada 6.00
Fried lentil balls, soaked & strained, dunked in seasoned yoghurt, topped with tamarind sauce, sprinkle sev, chilli powder & coriander.

Pau Bhaji 9.00
Buttery, thick mashed vegetable curry served with toasted bread rolls, topped with chopped onions & lemon wedges.

Vada Pau 3.50
Deep fried spicy potato dumpling placed inside a soft bread bun with chopped onions & spicy chutney, served with fried green chillies..

Dabeli * Vg N 3.50
Spicy-sweet mashed potato filling mixed with onions, peanuts, pomegranate, sev, and chutneys, stuffed inside a soft bun.

Bhindi Fries Vg 8.50
Sliced okra marinated with tangy spices & fried to crispy finish, sprinkled with special tangy masala.



Thali

Gujarati Thali ^N 12.50

Two traditional Gujarati curries, dal, kadhi, 3 chapattis, rice, papad, pickle sambharo, one farsan, one sweet and a choice of lassi.

Punjabi Thali ^N 15.00

Two Punjabi style curries, tarka dal, 2 bhaturas, rice, papad, salad, one punjabi samosa, one sweet and a choice of lassi.

Gujarati Dal ^{Vg N} 5.00

Slightly spicy & mildly sweet soup made from lentils. Contains peanuts.

Gujarati Kadhi 5.00

Tangy and sweet yoghurt based soup, made with chickpea flour & spices.

Lilva Papdi * ^{Vg} 9.50

Popular Gujarati dish made from tender green bean seeds with aubergines.

Makai Patra * ^{Vg} 9.50

Traditional Gujarati style curry made using sweet corn & colocasia pinwheels.

Karela Kaju Curry * ^{Vg N} 9.75

This curry is a mildly sweet and bitter, stir-fried with bitter gourd and cashew nuts, cooked in rich spices & jaggery for a balanced flavour.

Drinks

Soft Drinks

Coke	3.25
Coke Zero	3.25
Fanta	3.25
Sprite / 7 Up	3.25
Ginger Ale / Spicy Ginger Beer	3.25
Rubicon Passion / Mango	3.25
Mineral Water	2.00
Sparkling Mineral Water	2.50
Soft Drinks Jug	12.00

Juice Drinks

Fresh Passion Fruit	4.50
Fresh Nimbu Paani	4.00
J20	3.50
Mango / Orange / Apple	3.50
Guava / Watermelon ^{NEW}	3.75
Coconut Water ^{NEW}	3.75
Juice Jug	15.00

Milkshakes (contains Nuts)

Faluda ^N	6.00
(Rose/Mango/Pistachio ^{NEW})	
Cold Coffee	5.50
Mango / Rose /	
Vanilla / Chocolate	5.00
Oreo / Ferrero Rocher ^N	5.00

Bubble Tea ^{NEW}

Masala Bubble Tea	6.00
Popping Boba Lychee Tea	6.00
Popping Boba Cherry Tea	6.00

Mocktails ^{NEW}

Mojito	5.00
Ginger Mule	5.00
Fresh Lassi	
Mango	4.50
Coconut with Dates	5.00
Sweet ^N	4.50
Salty	4.50
Spicy Masala Chaas	5.00
Fresh Lassi Jug	14.00

Hot Beverages

Masala Tea	2.75
Masala Coffee	3.00
Kadak Chai	2.75
Kashmiri Pink Chai ^N	3.50
Oat Milk Tea ^{Vg NEW}	3.50
Matcha Tea / Green Tea ^{Vg NEW}	3.50
Peppermint Tea ^{Vg}	3.00

Wine

House Wine Glass	
(Red / White)	5.50
House Wine Bottle	16.50

Beers

Budweiser / Cobra / Kingfisher	4.50
Holsten Pills	4.50
Alcohol - free	3.50

^N = Contains Nuts ^{Vg} = Vegan * = weekend special

Desserts

Gajar Halwo N	5.50
Indian carrot cake, served with or without ice cream.	
Rassomalai N	5.50
Softly pressed milk cakes in cardamom flavoured milk laced with saffron & pistachio nuts.	
Kulfi N	3.50
Indian ice cream available in malai, mango & pistachio flavours.	
Gulab Jambu	5.50
Sweet sponge cake balls flavoured with cardamom in sweet syrup. Served with or without ice cream.	
Shrikhand N	5.50
Sweet soft curd cheese laced with saffron, cardamom & topped with chopped nuts.	
Mango Shrikhand N	6.00
Mango flavoured, sweet soft curd cheese laced with saffron, cardamom, topped with chopped nuts.	
Mixed Mithai Platter N	8.00
An assortment choice of delicious sweets from our deli counter.	
Ice Cream	3.50
Choose from vanilla / strawberry / chocolate.	
Hot Monthal N	5.50
A warm gram flour fudge tasting sweet with cardamom and nuts.	
Jalebi Vg N	5.50
Deep fried orange swirly sweets, dipped in sugar syrup, sprinkled with chopped nuts	



*Tea, treats and
a touch of royalty.*

HRH Catherine, Princess
of Wales, enjoyed
Afternoon tea at Bobby's



*Indian
Afternoon Tea*

PRE-BOOK

£30.00

Vol-au-vent with Pau Bhaji Masala

Pani Puri Shots Vg

Toasted Mumbai Sandwich

Ondhwo

Pinwheel Samosas Vg

Tandoori Paneer Tikka

Chaat Delight N

Crispy Corn Vg

Gulab Jambu

Coconut Barfi

Strawberry Pistachio Royale N

Mango Shrikhand

Rose or Mango Milkshake

Masala Tea or Masala Coffee

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Royal VISIT

A GOLDEN MILESTONE FOR BOBBY'S RESTAURANT

**MARKING 50 YEARS OF TRADITION, COMMUNITY,
AND THE HONOUR OF A SPECIAL ROYAL VISIT.**

Over the last 50 years, Bobby's had the honour of welcoming many wonderful people. What made it even more special, was to see Her Royal Highness Catherine, Princess of Wales walk through our doors, was a truly surreal and unforgettable moment, one that will forever hold a special place in the hearts of the entire Bobby's family.





Celebrating 50 years of serving delicious memories, our restaurant stands as a testament to timeless flavours and cherished community traditions.

Thank you for being part of our journey - here's to the next chapter of exceptional dining!

www.eatatbobbys.com

154-156 Belgrave Road, Leicester LE4 5AT
Tel: 0116 2660106

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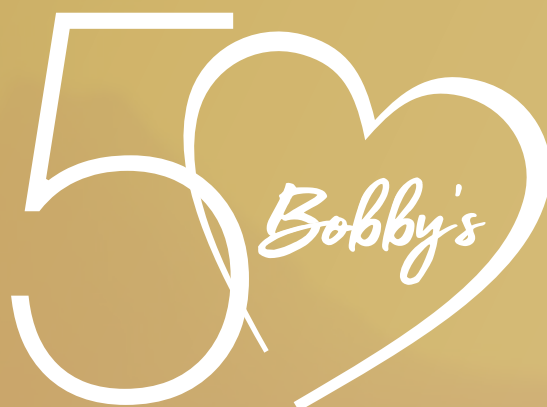
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Fifty years of Love