

Restaurant Review

Bombay Tiger Indian Kitchen & Bar

Tako Koning



The friendly team at Bombay Tiger with owner Prasad Patil, third from the right, and restaurant manager Raghu on the left. Photo: Anette Dinnendahl.

Last month I noticed a new Indian restaurant, Bombay Tiger Indian Kitchen & Bar, in the heart of Kensington at 126 - 10 Street NW. We decided to try their brunch with our good friends “Prit” Pritpal, who grew up in Tanzania, East Africa and Eric, who hails from St. John’s, Newfoundland.

Our waiter Raghu, from southern India, is also the manager of the restaurant. Raghu explained that Bombay Tiger offers dishes from many of India’s provinces. Each province has its own cuisine complexities.

Prit ordered the Chicken Tikka Benny (\$18.00), a tandoori cooked chicken tikka with poached eggs on naan, topped with a pickled raw mango Hollandaise. Eric had Lamb Shakshuka (\$22.00), eggs poached in spiced lamb kheema (minced lamb) in a house-made toasted bun. We also had the Egg and Bacon Naan Roll (\$18.00), a fried egg, maple wood smoked bacon as well as a Russ Omelet, an onion and tomato omelet floating in Goanese xacuti curry with masala hash and buttered

house-made bun (\$19.00). The menu describes this dish as a street food favourite in Goa, a former Portuguese colony on the western coast of India. For drinks we had spiced tea as well as Indian King Fisher beer (\$5.00). Prit commented that, “Everything was good, the menu is above average and is an interesting fusion of a variety of Indian cuisines”. Eric said, “I really enjoyed the food and the experience”.

The lunch and dinner menus at Bombay Tiger are even more extensive

with a variety of dishes such as Andaman Prawn Curry or Nalli Minar. Bombay Tiger also offers craft beer including Field & Forage Lager and Microburst Hazy IPA as well as a selection of wines and cocktails.

I later met Prasad Patil who is the owner of Bombay Tiger. He arrived in Canada in 2012 after training as a chef in India. He also took Chef Training at Algonquin College in Ottawa. In 2021, Prasad opened a restaurant in Canmore called Mumbai Local. Based on its success, he opened Bombay Tiger in October, 2023 in Kensington. “No Indian restaurants in Calgary offer brunch so we are trying to distinguish ourselves by offering this service”, said Prasad. “We are also trying to make our cuisine especially interesting by bringing in dishes which represent the other lesser-known sides of India. For example, we have added Andaman Prawn Curry and Bibo Masala to our menu”.

Bombay Tiger is open seven days a week. Brunch is served from 9:00 AM to 2:00 PM on Saturday and Sunday. Lunch is Monday to Friday from 12:00 Noon to 2:00 PM and dinner is daily from 5:00 to 10:30 PM. See their website for more information or phone 403-270-4050. Bombay Tiger is an interesting opportunity to get a taste of India within an easy fifteen-minute walk from Rosedale.

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