

Bombay Spice Opens 2nd Valley Location

Phoenix- Bombay Spice Grill and Wine, with its affordable and refreshing twist on Indian food, recently opened a second location on the northwest corner of Tatum and Shea in Phoenix. “We are thrilled to open our second location within six months of introducing the concept,” says Founder and Owner **Dr. John Kapoor.** “The neighborhood restaurant caters to guests interested in enjoying healthy, light fare in a contemporary dining environment.” At Bombay Spice, all dishes are low in fat with no added sugars, butter, or cream, weighing in at fewer than 500 calories and prepared using a minimal amount of extra virgin olive oil. In addition, the restaurant offers diners a rare peek into authentic Indian cooking by sprinkling each dish with traditional spices, known to provide medicinal benefits as well. Bombay Spice also gives wine enthusiasts something to celebrate by offering complimentary wine tastings every Monday at 4pm. The elegant, backlit wine bar – a signature of the eatery – is stocked with 40 different



varieties, chosen with the help of expert wine consultants from small boutique wineries, that serve to complement and enhance each dish on the menu. Menu items include **soups and salads**, as well as **Bombay tapas, wraps, rice bowls**, and larger plates filled with steamed basmati or brown rice and chapatti (popular Indian flat bread). Keeping with Indian tradition, the restaurant offers a wide array of vegetarian options and sauces to accompany all meals. A portion of each guest check is donated to breast cancer research and to support the environment. For more information, please visit www.bombayspice.com.