



BOMBAY BRASSERIE

Culinary Travelogue



BOMBAY BRASSERIE

• EDITION •

SRI
NAGAR



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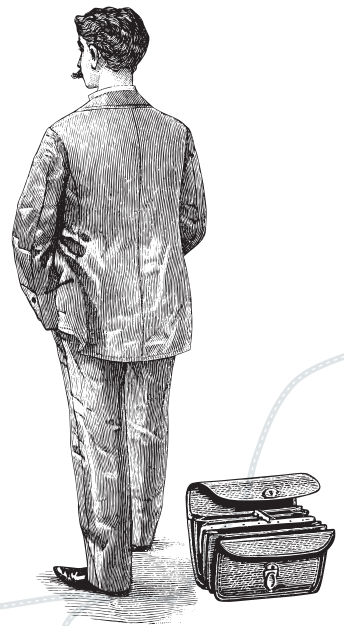
OOTY



YOUR CULINARY JOURNEY ACROSS INDIA BEGINS HERE

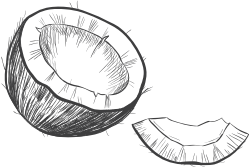
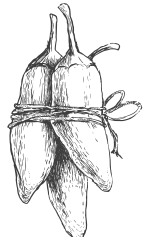
Re-discover India through an explosion of flavour. Sample small plates or indulge in large ones, from an eclectic selection of ingredients and pairings that infuse the familiar with the unexpected. Satisfy those cravings for good conversation and great food, through an exciting adventure that serves up the very best of India's ingredients and dishes for the armchair traveller.

Team BB



Glossary

A few introductions to some of our special ingredients from across India.

अ Anardana Sundried wild pomegranate seeds, that grow in the Southern Himalayas 		म Mirch ka Thecha Hand pounded green chili and peanut Maharashtrian relish from Bombay
आ Aam Papad Indian fruit leather made from sundried mango in Amritsar		
प Podi A coarse chilly lentil condiment from Southern India, famously referred to as gunpowder 	च Chaat Masala A tangy street spice made of ten roasted spices 	क Kebab Chini The Indian all spice with a flavour that tastes like a combination of nutmeg, cinnamon and cloves 
प Panch Phoran Bengal's five spice blend of pounded fenugreek, cumin, onion seeds, mustard and fennel seeds 	क Kashundi A fermented mustard seed and dried mango paste from Kolkata	
	ब Black Stone Flower Black soft edible lichen with an earthy aroma, used to season meat in India.	य Yellow Chilli Made from dried yellow peppers grown on the hills of Northern India
द Doon Chetin A creamy Kashmiri yoghurt and walnut chutney dip		स Shikaar Masala A hunter's spice blend of 8 robust spices, used by the Rajput warriors to roast meats

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may be found in our gluten free dishes, due to common kitchen environment. Our fish and meat dishes may contain bones.

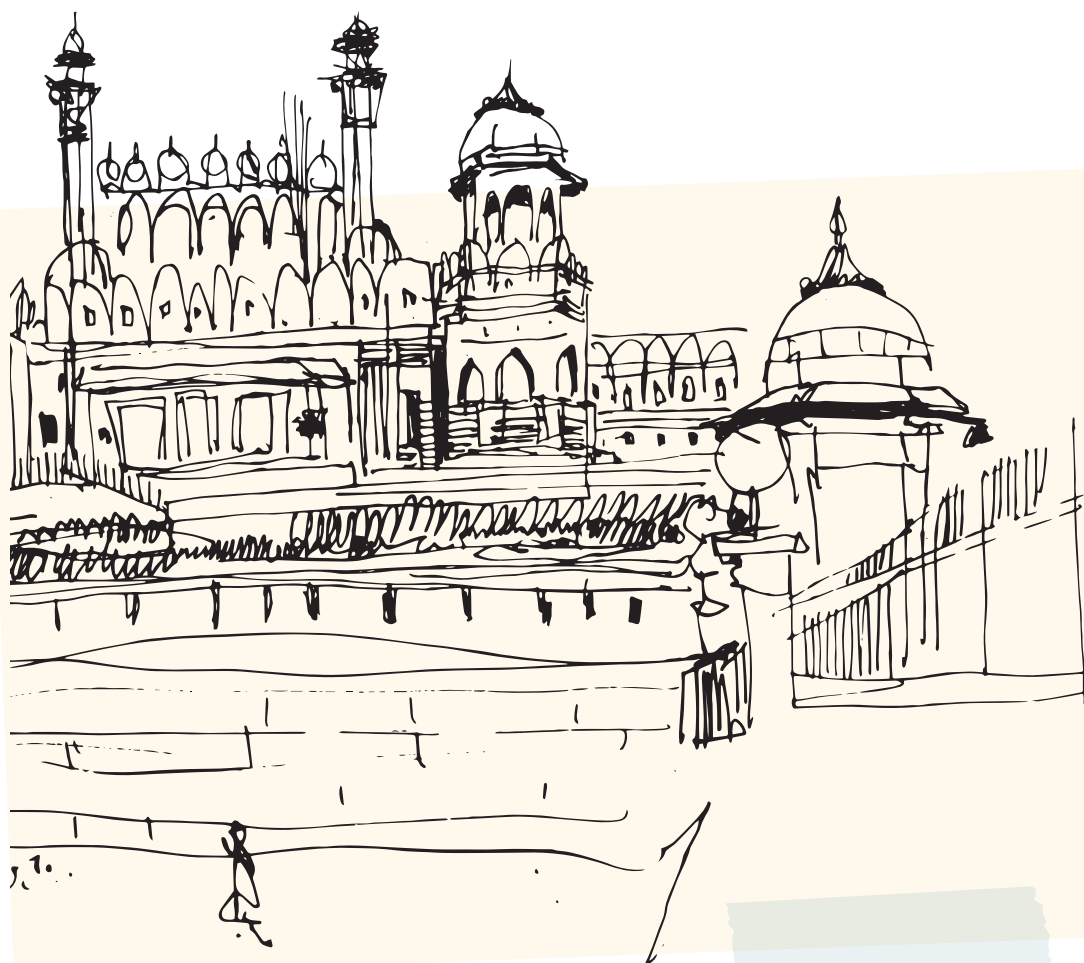


We're committed to endeavour towards the cause of Food And Nutrition For All. We'll be donating a meal to a child in need every time you dine with us, in partnership with the Akshay Patra Foundation. We thank you for your valuable support.



AAM PAPAD PANEER

*There's only one place to go for Aam Papad, and that's Amritsar. If you can't and you're still craving the khatta-meetha dried fruit leather, then **ab** Aam Papad Paneer is a must-try. Truly chatpata, lime and Amritsari spices bring out the sourness of the sweet leather, a wonderful contrast to the soft, creamy paneer and crunchy lotus stem.*



HOT KADHI SAMOSA CHAAT



Don't let the word 'Smalls' fool you: these appetizers are big where it counts, in taste and flavour. This is a selection that will leave you wanting more.

CRACKLING TOMATO SOUP 🌱

Comforting plum tomato soup. Forget the croutons, try the crackling wheat crisps.
295

CHICKEN & ALMOND SOUP

A slowly simmered, hearty murgh and badam soup.
325

THE PAPAD BOWL 🌱

Assorted crunchy papads, best with our range of homemade chutneys and dips.
295

🍛 HOT KADHI SAMOSA CHAAT 🌱

Crushed potato samosa, served with a yoghurt and besan Jaipur kadhi. Topped with crisp aloo bhujia and chaat ki chutneys.
445

🍛 AAM PAPAD PANEER 🌱

Paneer and lotus stem tossed with special sundried mango and street food spices, directly sourced from Amritsar.
445

🍛 CHILLI CHEESE KULCHA 🌱 🍽️

Mini kulchas stuffed with chilli cheese, a great new way to sample Bombay's famous chilli cheese toast.
395

GUNPOWDER POTATOES 🌱

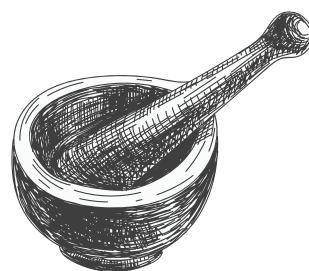
Baby potatoes in incredibly flavourful, homemade, southern-inspired 'masala podi' from Chennai.
345

BAMBAIYYA VADA PAV 🌱

Batata vada in a baked pao, sprinkled with Bombay 'ghati' masala and green chutney.
350

MADURAI MUSHROOM DOSAI 🌱

Mini dosais topped with southern style mushrooms, tempered with curry leaf, fennel and Kerala black pepper. Served with coconut aioli.
375



**SMOKED MADRAS
LOLLIPOP**



🍛 GUNTUR PODI CHICKEN

Hot and spicy South Indian-style fried chicken tenders, made with freshly ground 'podi masala' from Guntur, Andhra Pradesh. Served with curry leaf dip.
525

🍛 HOT NAGA CHILLI WINGS

Smoked and roasted spicy chicken wings flavoured with the 'Bhoot Jolokia' - a naga chilli.
495

🍛 STREET FRIED CHICKEN

Crunchy fried chicken dusted with sesame seeds, served with a spicy honey dip infused with 'byadgi chilli' from Karnataka.
495

SMOKED MADRAS LOLLIPOP

Tandoor roasted chicken lollipops with chilli tamarind from Madhya Pradesh and Madras podi.
495

KOLKATA EGG CHOP

Hard boiled eggs, wrapped with potato mixture and crumb fried, served with Kolkata's famous 'kashundi' mustard dip. Inspired by the dimer chops sold at the 'tele bhaja' fried food street stalls in Kolkata.
365

MUTTON NAAN CHAP

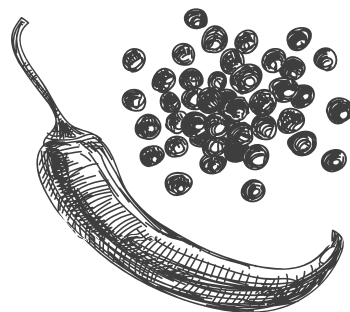
Pulled mutton masala sandwiched between naan breads, a special from Mumbai's eat street Mohammed Ali road. Made our way with a hint of black stone flower sourced from the hills of Himachal.
595

SPICED KHEEMA LUKMI

Stuffed mince meat pockets fried crisp. A Hyderabadi special served with a peanut sesame dip.
495

🍛 FIERY THECHA PRAWN

Prawns tossed with the fiery 'mirch ka thecha', a coarsely-pounded green chilli chutney with crunchy peanut, garnished with freshly grated coconut.
595



**KASHMIRI NAAN
KEBAB**



Hot Plates & Street Grills

Signature street kebabs are flashed on the Tawa or on sigris - open charcoal grills. The result is always fresh, robust and flavourful.

ANARDANA TIKKA PANEER

Spice rubbed roasted paneer, with anardana crumble using dried pomegranate from Uttaranchal.
595

CHARRED PEANUT PANEER

Grilled paneer with a 'moongfali' and chilli chutney marination, served with tempered tomato chutney.
595

HIMALAYAN SPICED MUSHROOMS

Stuffed mushroom tandoor grilled and spiced with 'lakhori' yellow chilli sourced from Lakhora, a small village in the northern hills of India.
495

AGRA SUBZ SEEKH

Charcoal-grilled vegetable kebabs, sprinkled with kebab masala, served with imli-pudina pyaz and roti.
495

CHILLI ROAST CAULIFLOWER

Charred gobi in a Kashmiri chilli and garlic vinaigrette, served with a yogurt and caramelized onion dip.
495

TANDOOR BHUNE ALOO

Tikka spiced potatoes chargrilled in our custom made tandoor, served with our homemade chilli tamarind aioli.
395

ACHARI MANGO CHICKEN

Homemade murabba rubbed chicken kebabs with lemon zest and pickled chillies, with just the right kick.
645

RAJPUTANA MURG SOOLA KEBAB

Coarsely ground, robust spices or 'shikaar masala' flavour these kebabs cooked on large flaming skewers, reminiscent of the Rajput warriors.
645

MALAI CHICKEN ROAST

Classic malai kebab rubbed with black pepper butter, made using tellicherry pepper from the Malabar coast of India.
645

GALAWATI KEBAB

Originally created for the old Nawabs of Lucknow, mutton mince finely ground and combined with aromatics makes this Awadhi delicacy a street favourite.
795

KASHMIRI NAAN KEBAB

Hand-ground, mutton mince seekh infused with the flavours of 'kabab chini', served on a saffron-brushed naan, accompanied by 'doon chetin', a Kashmiri-inspired creamy yogurt dip.
895

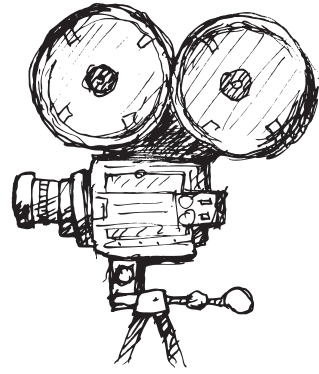
BANANA LEAF WRAPPED GRILLED FISH

Fish in a Kerala spiced tomato masala with curry leaf and pounded fennel seeds sourced from Gujarat.
875

PANCHPHORAN FISH TIKKA

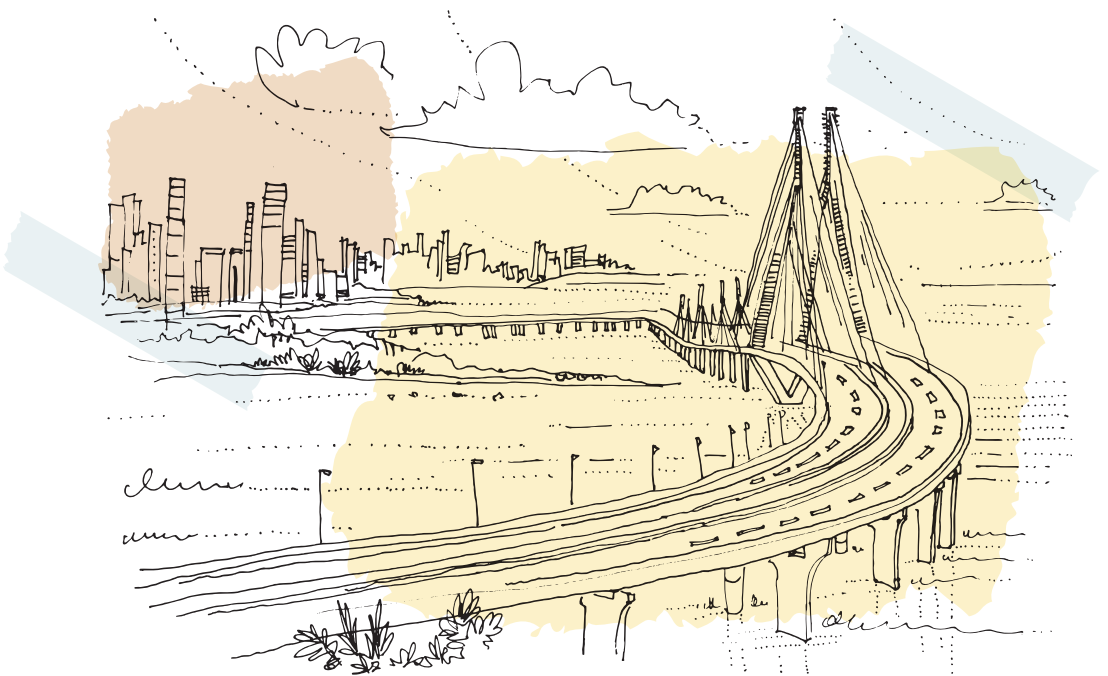
Fish kebabs rubbed and roasted in Bengal's flavourful 'panch phoran' spice blend and topped with a home-made 'jolphai' - olive chutney.
895





THE BOMBAY LUNCH HOME PHENOMENON

The lunch home is to Bollywood, what Bollywood is to Bombay. The growth of this uniquely Bombay phenomenon runs parallel to that of India's cinematic hub, and it all started more than a century ago. The lunch home was where contacts were made, ideas tossed around, scripts born, box office hits celebrated, and sorrows drowned following flops. From South Bombay to the suburbs, they sprang up around the film studios, then the theatres and cinema halls.



**SURAT STREET
KHAUSA**



*The right pairing highlights every ingredient and enhances the taste of a curry.
A roti or kulcha brings balance, while a flavoured rice adds another dimension.*

BOMBAY LUNCH HOME VEG CURRY AND BANANA LEAF RICE ✓

Mixed seasonal vegetables simmered in Mumbai's coastal masala, a rich and complex blend of over 20 spices, best eaten with coconut rice steamed in tender banana leaves.
595

CHATKA CHHOLE KULCHEY ✓

The chhole masala is a secret family recipe, with chickpeas cooked in the tin, the asli Punjabi way. Garnished with roasted and crushed pomegranates and served with tandoori aloo kulcha.
595

MATAR KULCHA & ALOO RASSA ✓

Banaras ghat style aloo, tempered with achaari spices and pounded chillies, paired with green peas stuffed kulcha.
525

NILGIRI VEGETABLE CURRY ✓ J

Mix vegetables in a southern spiced, green coconut korma with pearl onions. Served with dosai.
575

SURAT STREET KHAVSA ✓ J

A combination of Indian and Burmese flavours, tempered noodles, coconut curry, crushed papdi, spring greens and fried chilli garlic chutney. This Burmese inspired dish travelled to Surat with the traders who sailed to Burma for teak.
595

SHETTY HOTEL CHICKEN & DOSAI

Chicken in a dry Mangalorean 'sukka' masala of roasted coconut, curry leaf and dry roasted spices, paired with mini dosai.
675

HIMACHAL KHATTA MEAT & CHUR CHUR PARATHA

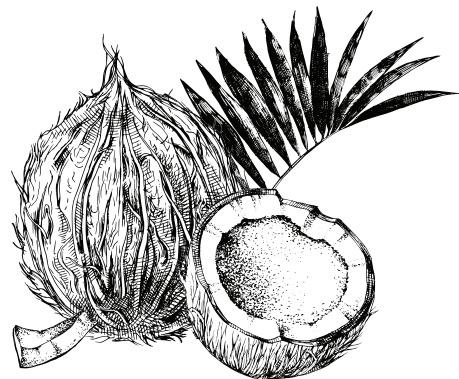
Slow cooked mutton with rustic 'pahadi' spices – a blend of powdered fennel, Kashmiri red chilli, coriander seeds and a touch of 'amchur' for that sour tinge.
895

MARIO'S MANGO PRAWNS & COCONUT RICE

Prawns cooked in the traditional Goan 'ambotik masala', a spicy and tangy gravy, offset by the sweetness of ripe mango.
795

CALCUTTA CLUB FISH FRY

British-era Kolkata fish fry served with Bengal's famous 'kashundi' mustard dip, and grilled ananas-alphonso salsa.
875



**PUNJABI COOKER
CHICKEN**



Big Plates & Biryani

Portions that will please the hearty appetite, these curries and biryani also make for great sharing.

paneer sirka pyaz

Tawa-tossed paneer with 'sirka pyaz' or vinegar-soaked pearl onions, in a masala tempered with cumin and chillies. An accidental creation of a wayside eatery, tawa cuisine was born around the time of partition in Punjab's refugee camps.

635

paneer tikka butter masala

Roasted cottage cheese seasoned with our signature spice and finished with bell peppers in a homemade tamatar-makhanwala gravy. Best paired with 'chur chur paratha' to elevate the flavours and taste.

655

canteen vegetables

A medley of vegetables and paneer tossed in an iron kadhai and cooked in a caramelized onion gravy pepped with a variety of spices.

575

marwari papad kofta

Papad crusted paneer & vegetable koftas in a complex gravy with cardamom and a blend of Rajasthani spices.

595

dum ke kali dal

Creamy, earthy, whole black lentils slowly simmered over charcoal, finished with a dollop of hand-churned butter.

425

punjabi cooker chicken

Marinated chicken in yogurt and ground spices, cooked in a 'chatpata' onion, tomato and cashew gravy with homemade Punjabi garam masala.

695

chicken tikka butter masala

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi makhani sauce.

695

chicken kochi style

Chicken braised with southern spices, pounded tellicherry pepper and caramelized onions in a flavoursome gravy tempered with curry leaves.

695





Big Plates & Biryani

Biryani, the one-pot meal is elevated when vegetables and meats, herbs and spices, are layered with rice and 'Dum' slow-cooked for hours.

SMOKED JODHPUR MUTTON

Clove smoked mutton cooked in the traditional brass 'handi' with bright red fiery Mathaniya chillies, sourced from Jodhpur. This one is a 'dhungar' or smoked delight all the way from Rajasthan.
875

BOMBAY DABBA GHOST

Mutton masala, baked Bombay Bhori style, topped with a fried egg and served in a traditional dabba.
875

TODDY SHOP FISH CURRY

Red-hot tangy Kerala fish curry cooked with red chillies, fresh coconut, 'Kudampuli' or black tamarind sourced from Kerala, cooked in a traditional earthen pot or 'manchatti'. This Kerala household favourite goes great with steamed rice.
850

PARDA SUBZ BIRYANI

Assorted vegetables and basmati rice cooked on 'dum' with saffron and select herbs in a sealed pot. This vegetable biryani was originally created specially for the Mahajan Hindus, the Hindu cashiers and financiers of the Nawabs.
625

BERRY PULAO

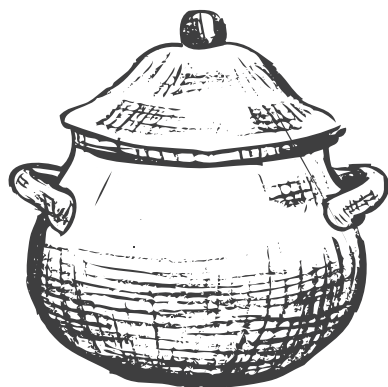
Saffron scented biryani rice cooked Irani café style, with a light masala of caramelized onions and topped with Iranian berries.
555

TIKKA KEBAB BIRYANI

Rustic chicken kebabs, dum cooked in a sealed pot with our special biryani rice and layered with ginger juliennes.
725

MUTTON BOTI BIRYANI

Fragrant lamb and rice cooked on dum with 'potli masala', a bouquet garni of whole garam masala.
895





Accompaniments

The humble flatbread in its various diverse regional forms, a buttery pao, dosai pancakes or a fragrant flavoured rice, nothing mops up a curry better.

CHUR CHUR PARATHA

Crispy, flaky, layered, hand-crushed
– a house specialty.
155

AMRITSARI ALOO KULCHA

Spiced potato kulcha topped with dollops
of butter.
155

TANDOORI ROTI

Whole-wheat wholesomeness baked
in a clay oven.

Plain
110

Butter
120

ROOMALI ROTI

Delicate, handkerchief-thin, and
versatile-great with both curries and
kebabs.

Plain
120

Butter
130

NAAN

Soft indulgent goodness baked in tandoor.

Plain
120

Butter
130

Garlic
140

DOSAI

Rice and lentil pancake.
90

MASKA PAO

Buttered Indian style baked bun.
90

STEAMED RICE

Long grain basmati rice.
225

BANANA LEAF COCONUT RICE

Rice steamed in coconut milk.
225







AMRITSARI KULFA

The Persians created Faloodeh and the Mughals made it Falooda. The kulfi too was developed at the height of Mughal rule, in the 16th Century. But the Kulfa is something that only Amritsar can lay claim to and its making an art.

Seriously indulgent, completely satisfying, layer upon layer of texture and flavour, a huge dollop of kulfi crowns a bed of rich phirni. Topped with falooda, rabri and a splash of rose syrup, this dessert will wake up and satisfy all your senses.



CHOCOLATE ROCKY ROAD



Desserts

*End your meal with something sweet, and in true **dB** style, something surprising.*

AMRITSARI KULFA

Kulfi and creamy rabdi on a bed of badami phirni, finished with falooda and a dash of rose syrup - served Amritsari style!
395

CHOCOLATE ROCKY ROAD

Dark chocolate mousse, gooey chocolate brownie, cookie and peanut chikki crumble with a dollop of vanilla ice-cream, topped with salted caramel sauce.
495

BOMBAY ICE CREAM SANDWICH

dB elevates the quintessential ice cream sandwich and recalls fond childhood memories. The Jim-Jam, Parle G and Bourbon biscuits form the base for a delicious trio of our spin on this classic.
395



RAS-E-AAM

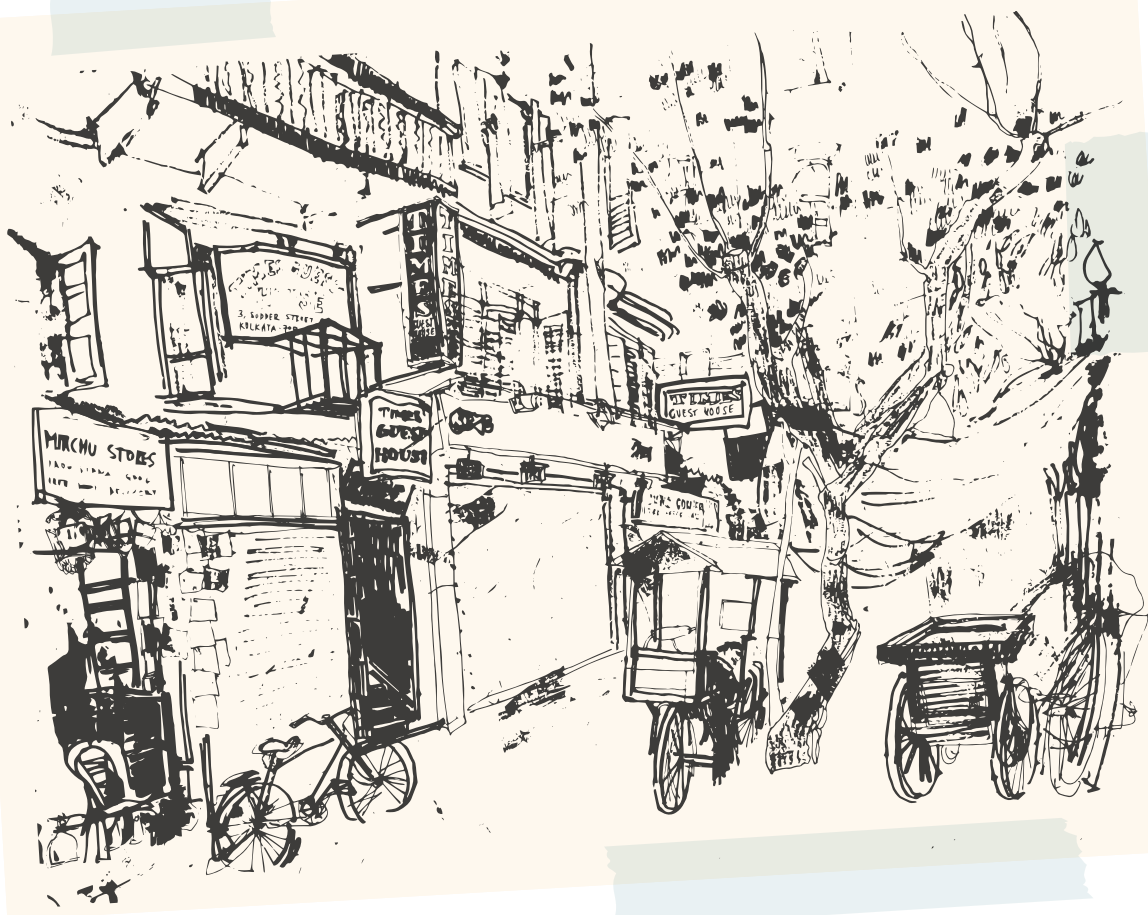
East meets West in this rich and creamy dessert. Roshogulla nestled in rich rabdi topped with 'aamras' made with alphonso mangoes.
395

ANGLO-INDIAN BREAD PUDDING

Made the traditional way, and baked to warm, golden brown. Served with custard sauce.
395

INDIA'S CHAIWALLAH

He brews his chai fresh all day, every day, using tea, adrak, elaichi, cinnamon, cloves, black pepper, and other spices. He is a vital part of the average Indian's daily ritual; before dawn, on the way to work, even the destination of a midnight drive. It doesn't matter where you travel, inside the bustling lanes of a megacity, or the arid landscapes of the Thar, you know you will find him. He is India's chaiwallah.



MASALA CHAI

Literally translating to 'spiced tea', masala chai is brewed using black tea and fragrant herbs and spices, our very own  special chai masala.

135

BOMBAY MONSOON CHAI

In this 'tapari', street-sidebrew, the fragrance of adrak is unmistakable.

135

KADAK CUTTING CHAI

A strong cup of long-brewed tea leaves punched with ginger and cardamom, a Bombay favourite.

135

TEA BOX

A finely curated list of the best-quality loose teas from across the length and breadth of India, exclusively for Bombay Brasserie.

155

Temple of Heaven

Balanced yet versatile, calming yet invigorating, this is the finest Gunpowder Green Tea rolled into pellets, waiting for water warmed to a precise temperature to bring it to life.

Chilli Romance

This blend is a study in contrasts: spicy yet fruity, delicate yet rustic. Dominated by Green Sencha tea, and flavoured with red and white peppercorns, red currants, ginger, raspberries and strawberries.

Kashmiri Bloom

Fruity and refreshing, the spirited notes of apple, figs and lemon punctuate every sip of this vibrant black tea, laced with a delicate aroma.



