



BOMBAY BRASSERIE

YOUR CULINARY JOURNEY ACROSS A BRAND NEW 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



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.



Chai

MASALA CHAI

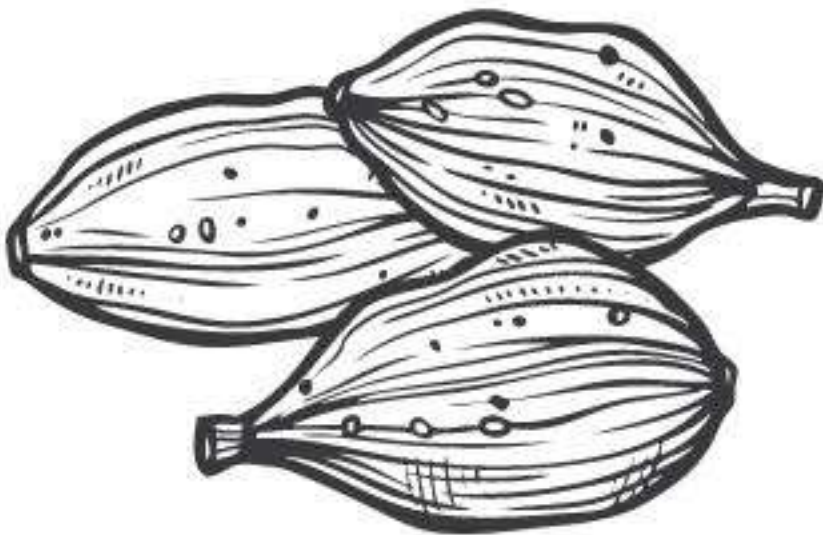
Literally translating to ‘spiced tea’, masala chai is brewed using black tea and fragrant herbs and spices, our very own **āb** special Chai masala.

BOMBAY MONSOON CHAI

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

KADAK CUTTING CHAI

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



HIGH CHAI AT BOMBAY BRASSERIE

The time is 'In Between': a time when most restaurants close to regroup for the next service. But the doors of Bombay Brasserie are always open, ready to share vibrant stories and flavours from every corner of India. And the added incentive: a range of chais and cocktails for that perfect pairing.

4:00 pm - 7:00 pm



Take a trip from Chandni Chowk to Chowpatty, through the sweet-savoury layers of some of India's most famous chaat pakoda



ALOO CHAAT FRIES

Street fries topped with chatpata tamarind and raw mango chutney.



BHAJI BITES

Bombay onion pakoda with a “lehsun mirch” dip.



CHOWPATTY CORN CHAAT

Tender corn and potato, imli-mirchi chutney and crunchy peanuts.



CHINESE BHEL

Originally from North East India now a Bumbaiya snack. Crunchy noodles with sweet & sour dressing.

DEVEILED EGG CHAAT

Eggs topped with onion kachumber and crushed pepper.

CHICKEN PAKODA

Spiced chicken pakoda Punjabi style, seasoned with Amritsari chaat masala.

The Pao might have arrived with the Portuguese, but we’ve adopted this soft bread to make it our own, and each part of India has its own take. We brings you pao with fabulous stuffings from the different corners of our country.

✓
**BAMBAIYYA VADA
PAO & MIRCHI BHAJI**

Batata vada inside a baked pao, sprinkled with Bombay “Ghati” masala and green chutney.

**STREET STYLE
SCRAMBLED EGG &
MASKA PAO**

Bombay’s street special “anda bhurji” and buttered pao.





CHILLI CHEESE
TOASTY

Cheese toast with an onion and green chilly masala, our very own Bombay Carter Road special.



POTATO TOASTY

Rasta style grilled aloo bhaji sandwich and a tangy chutney on the side for that special Bombay touch.

The British brought us the sandwich and the local additional smear of mint chutney. Bombay took it even further with a variety of ingredients that you wouldn't think could sit between two slices of bread: the results are surprisingly good.

Roti-Roll

Every country has a version of the wrap, from shawarmas and sushi rolls to quesadillas andkathis. The BB roti-roll is great on-the-go, versatile and filling.



DILLI PANEER ROLL

Tawa Paneer stuffed Roomali with pickled onions and chaat ki chutney.

KEBAB SALAD ROLL

Chicken kebab wrapped in a roomali with a peppered yogurt dressing and fresh greens.

LAL QILA TIKKA ROLL

Succulent chicken boti old delhi style, laced with mint chutney, sliced pickled onions, and wrapped in thin roomali roti.

Vegetarian Jain option available.

All our non-vegetarian dishes are halal. Government taxes as applicable. We levy a 10% service charge.

LUNCH AND DINNER

The Start & Smalls

*Whet your appetite while you wait
for your meal to unfold; these make
for good conversation fillers.*



The Start



THE PAPAD BOWL

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



ALOO CHAAT FRIES

Topped with imli, mint and coriander chutney and a sprinkling of street spices.



CHOWPATTY CORN CHAAT

Tender corn and potato, imli-mirchi chutney and crunchy peanuts.

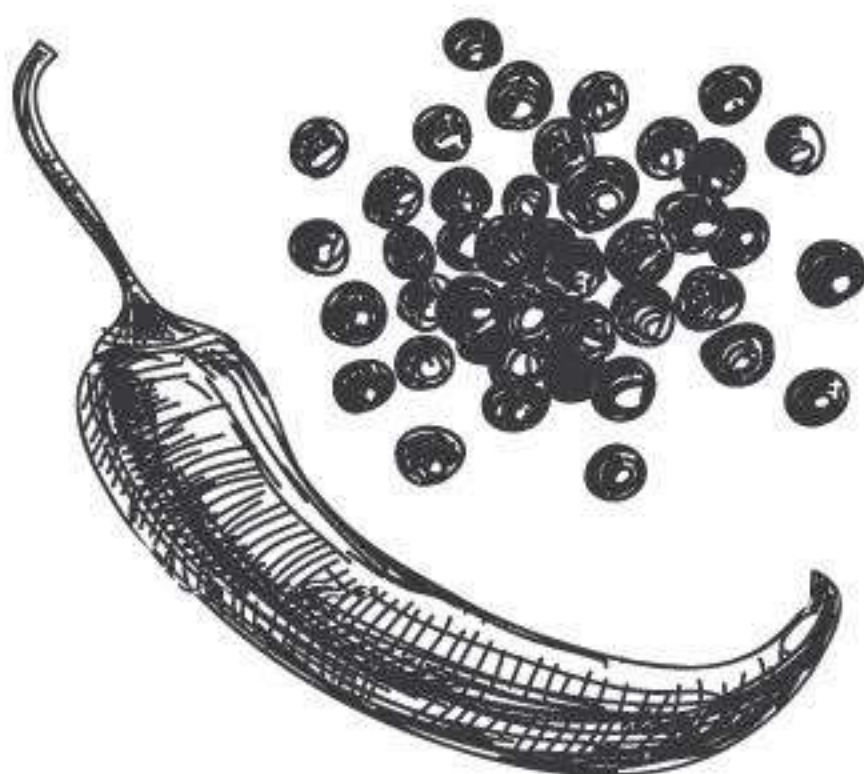


CRACKLING TAMATAR SOUP

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

CHICKEN AND ALMOND SOUP

Hearty murg and badam soup.





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 ਐ 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.



FIERY PRAWN THECHA

You have to explore Maharashtra in the monsoons. The Western Ghats explode with life; bright flowers dot the lush, green hills broken only by rivulets, waterfalls, and the roads that snake through them. Stop at a village, and if luck smiles on you, then relish the simple yet hearty jowari bhakri with hirvi mirchi cha thecha. A classic Maharashtrian accompaniment, this chutney is a coarse mixture of green chillies, garlic, peanuts and coriander, freshly pounded by hand in the traditional iron mortar. At Bombay Brasserie, we use this fiery chutney to dress the sweetest, fresh prawns.



Smalls



BB AAM PAPAD PANEER

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



BB CHILI CHEESE KULCHA

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



GUNPOWDER POTATOES

Baby potatoes in incredibly flavourful, homemade, southern-inspired 'masala podi'. Served with curry leaf dip.



CRISPY SUJI BITES

Crisp Semolina cakes with roasted garlic chips, moongphali dust and drizzled with a homemade mango relish.



KARARI GOBI

Street fried Cauliflower, cheese dusted and served with a "lehsun mirch" dip.

BB GUNTUR PODI CHICKEN

Hot and spicy South Indian-style fried chicken tenders made with freshly ground podi masala. Served with curry leaf dip.

NAGA GOSHT PEPPER WINGS

Smoked and roasted chicken wings flavoured with "bhoot jolokia".

SALIM'S CHICKEN BAIDA ROTI

Paratha parcels stuffed with chicken and egg
A Night Market special from the bustling by-lanes of Bombay's Mohammed Ali Road.

BB CALCUTTA CLUB FISH FRY

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

BB 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.



Street Grills

Signature Street Kebabs are flashed on the Tawa or on Sigris - open charcoal grills. The result is always fresh, robust and flavourful.



Hot Plates & Street Grills

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ANARDANA TIKKA PANEER

Spice rubbed roasted Paneer, with anardaana crumble using dried pomegranate from Uttaranchal.

Ⓥ

LUCKNOWI PARAATH PANEER

Paneer supremes infused with poppy seeds and a robust Lucknowi garam masala.

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CHARGRILLED VEGETABLES AND PANEER

Babycorn, broccoli, mushrooms and paneer, tandoor roasted with a curry leaf and madras spiced vinaigrette.

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HIMALAYAN SPICED MUSHROOMS

Stuffed mushrooms spiced with “Lakhori” yellow chilli and tandoor grilled.

Ⓥ

CHARGRILLED POTATOES

Tangy & spicy roasted potatoes with Goan Peri Peri and burnt garlic.

OLD DELHI MURG BOTI WITH BUTTER ROOMALI

A rustic, street-style chicken boti served on buttered crisp roomali recalls the eat streets of Purani Dilli.

RAJPUTANA MURG SOOLA KEBAB

Coarsely ground, robust spices or ‘shikaar masala’ flavour these kebabs cooked on large flaming skewers, reminiscent of the Rajputana warriors.

MALAI CHICKEN ROAST

Lightly marinated in creamed yogurt, this classic malai kebab is rubbed with black pepper butter.

PANCH PHORAN CHICKEN

Chicken drumsticks rubbed and roasted in Bengal’s 5 Spice blend. Served with a stewed Bengali tomato chutney.

KASHMIRI NAAN KEBAB

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

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.

RUSTIC MUTTON TIKKA

Roasted Kebabs marinated in black stone flower, Hyderabad pounded spices. Served on a warqi paratha, with lemon and green chilies.

BANANA LEAF WRAPPED GRILLED FISH

Fish in a Kerala spiced tomato masala with pounded fennel seeds and curry leaf.

GREEN TAMARIND PEPPER FISH TIKKA

Grilled fish marinated in green tamarind and dusted with Tellicherry pepper.

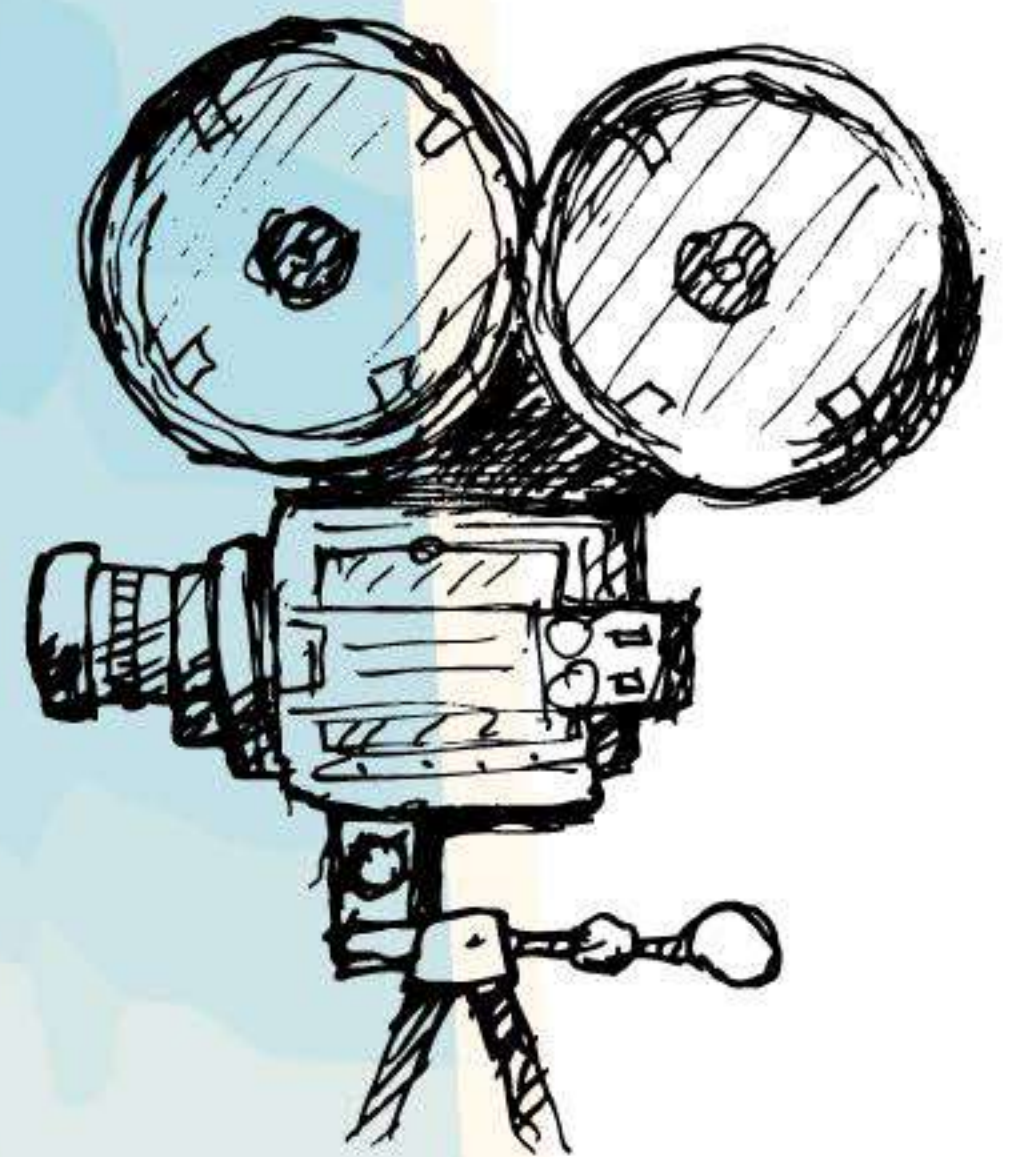
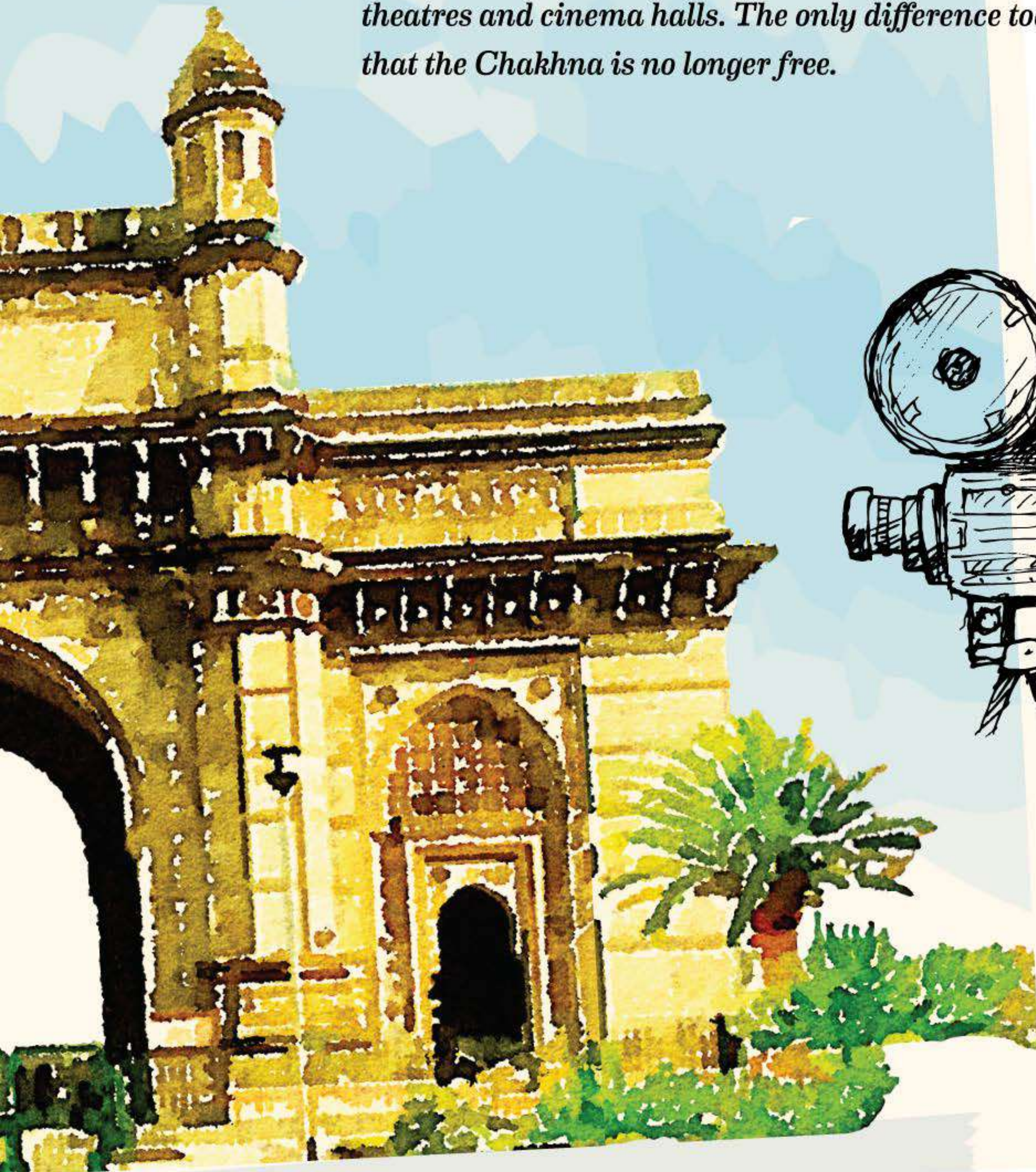
Ⓥ Vegetarian ⓙ Jain option available. ANB Bombay Brasserie Signature Dishes.

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THE BOMBAY LUNCH HOME PHENOMENON

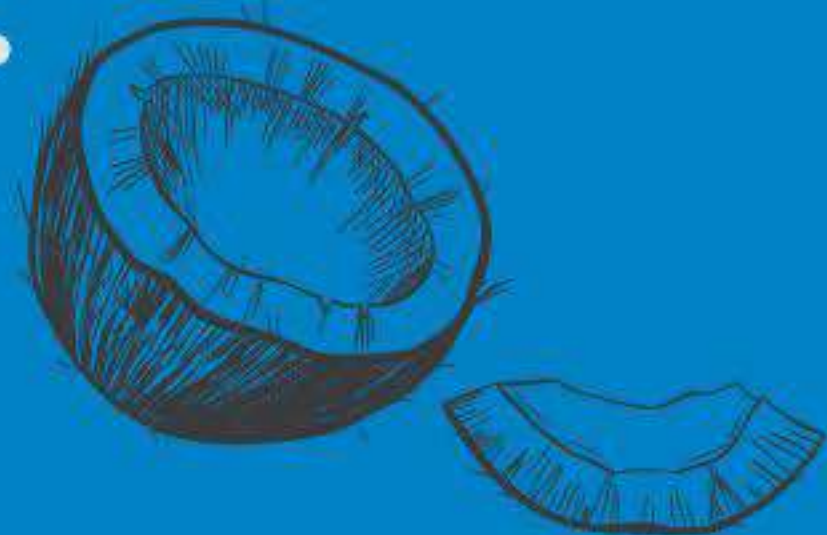


The lunch home is to Bollywood, what Bollywood is to Bombay. The growth of this uniquely Bombay phenomenon runs parallel to that of India's cinematic hub, and it all started more than a century ago. The lunch home was where contacts were made, ideas tossed around, scripts born, box office hits celebrated, and sorrows drowned following flops. From South Bombay to the suburbs, they sprang up around the film studios, then the theatres and cinema halls. The only difference today, is that the Chakhna is no longer free.



🍛 *Specials*

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.



Specials

Big Plates

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**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.

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**CHATKA CHHOLE
KULCHEY**

Chickpeas cooked in the tin, the asli Punjabi way; the chhole masala is a secret family recipe. Garnished with roasted and crushed pomegranate, served with tandoori aloo kulchas.

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**MATAR STUFFED KULCHA
& ALOO RASSA**

Benaras Ghat style aloo, tempered with achaari spices and pounded chillies.

Ⓥ ⓐ

**KATHI PANEER MASALA &
ROOMALI ROTI**

Tawa paneer on sticks with chatpata tamatar masala a sunday special from Old Delhi’s Chawri Bazaar.

**MARIO’S MANGO PRAWNS
& COCONUT RICE**

Prawns cooked in the traditional Goan ‘Ambotik masala’, a deep-orange, spicy and tangy gravy, offset by the sweetness of ripe mango.

**IRANI CAFÉ KHEEMA
SPECIAL**

Kheema Masala, topped with potato salli and served with maska pao. A recipe from the famous Bombay cafes set up by Persian immigrants.

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🍛 PANEER SIRKA PYAZ

Tawa-tossed paneer with ‘sirkapyaz’ or vinegar-soaked pearl onions, in a masala tempered with cumin and chillies.

Ⓥ ⓐ

**PANEER TIKKA BUTTER
MASALA**

Barbequed paneer and green peppers in a homemade tamatar-makhanwala gravy.

Ⓥ

TARKARI MASALEDAR

A medley of vegetables with paneer in a caramelized onion gravy pepped with exotic spices.

Ⓥ

**CHILI JAIPUR
ALOO**

Roasted potatoes smoked with whole chillies in a Jaipur masala.

Ⓥ ⓐ

CORN BURJI

Inspired by the street food delicacy of Indore “bhutte ki kees”.

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🍛 CRISP OKRA SALAN

Crunchy bhindi with tempered tamarind, chili and burnt onion sauce.

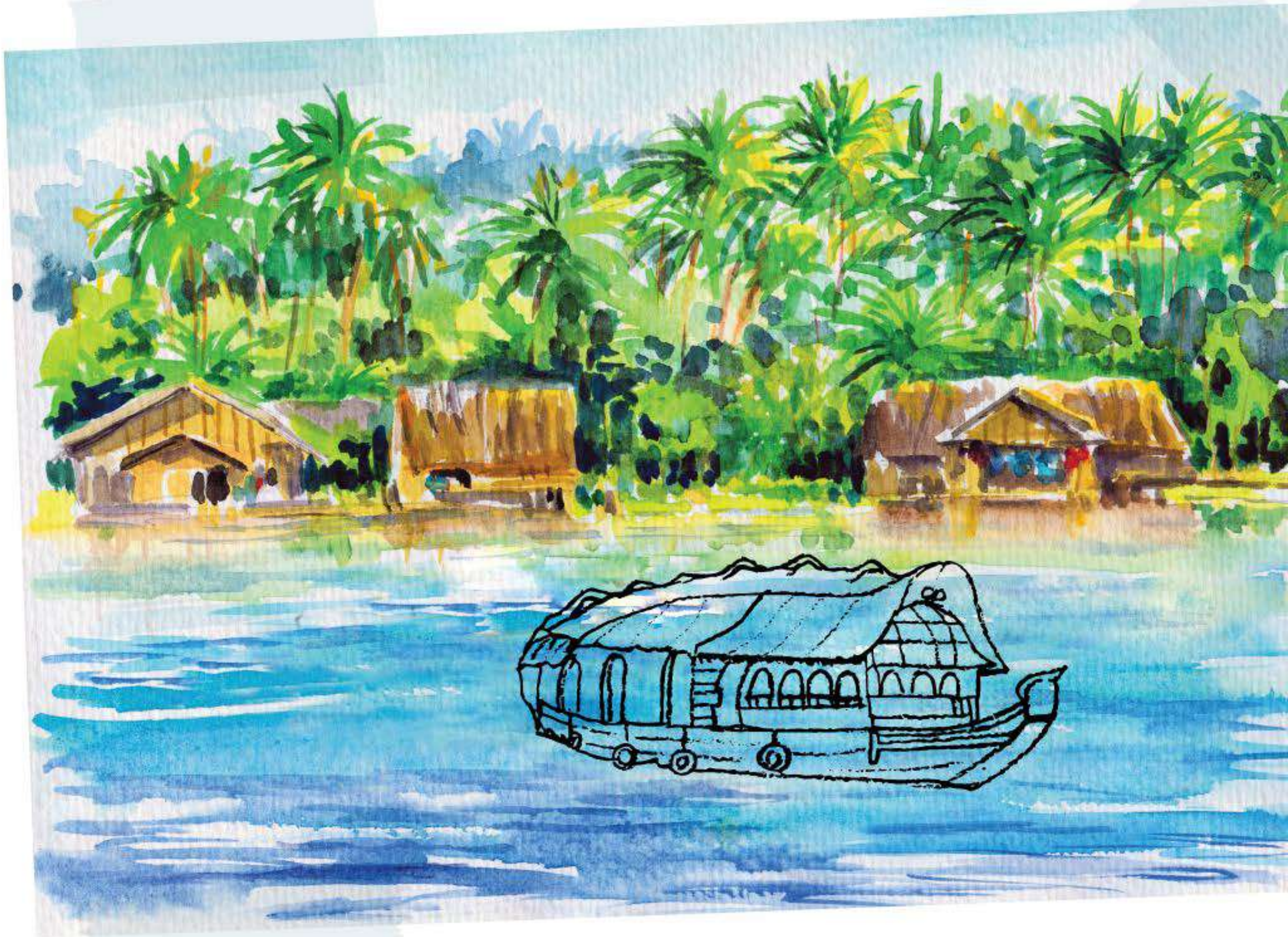
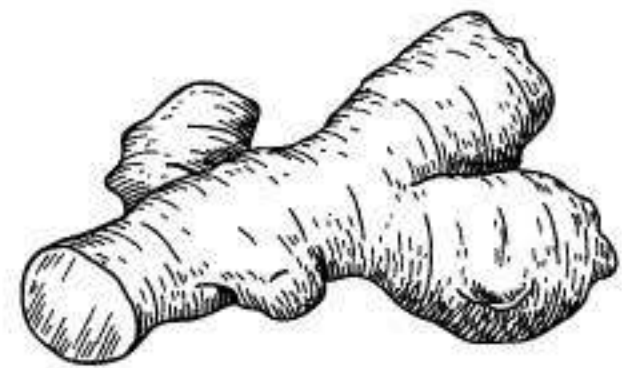
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**MALABAR VEGETABLE
STEW**

Vegetables in turmeric coconut cream with curry leaf.

TODDY SHOP FISH CURRY

They say that fish curry made with kudampuli stays fresh longer. And traditionally, this fish curry is made in a "manchatti" or clay pot. Nothing beats the flavour of food cooked in an earthen pot. The mantra is, the older the pot, the better it gets. Seasoning the manchatti is key, as is knowing how to cook with it. Place a plantain leaf in the manchatti before pouring oil will prevent the curry from sticking to the vessel. Another plantain leaf to cover the curry enhances its taste.



Big Plates

Biryani

🍽️ CHICKEN TIKKA BUTTER MASALA

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

CHICKEN KOCHI STYLE

Cooked with pounded, tellicherry pepper and caramelized onions. Pair it with Malabari Parotta.

CHICKEN TAWA ROAST

Roasted chicken cooked on a tawa with a robust onion tomato masala and ginger juliennes. A Night Market special from the bustling by-lanes of Old Delhi.

SMOKED JODHPUR MUTTON

Clove smoked mutton cooked with bright-red, fiery ‘Mathaniya Jodhpur Chillies’.

🍽️ BOMBAY DABBA GOSHT

Mutton masala, baked Bombay “Bohri” style, topped with a fried egg.

🍽️ TODDY SHOP FISH CURRY

Tangy fish curry cooked with ‘Kudampuli’ or black tamarind, red chillies and fresh coconut.

COASTAL PRAWN MASALA

Spicy prawns with our special 30-spice malwani masala and coastal kokum.

🌱 PARDA SUBZ BIRYANI

Slow-cooked vegetable biryani garnished with caramelized onions.

EGG TADKA BIRYANI

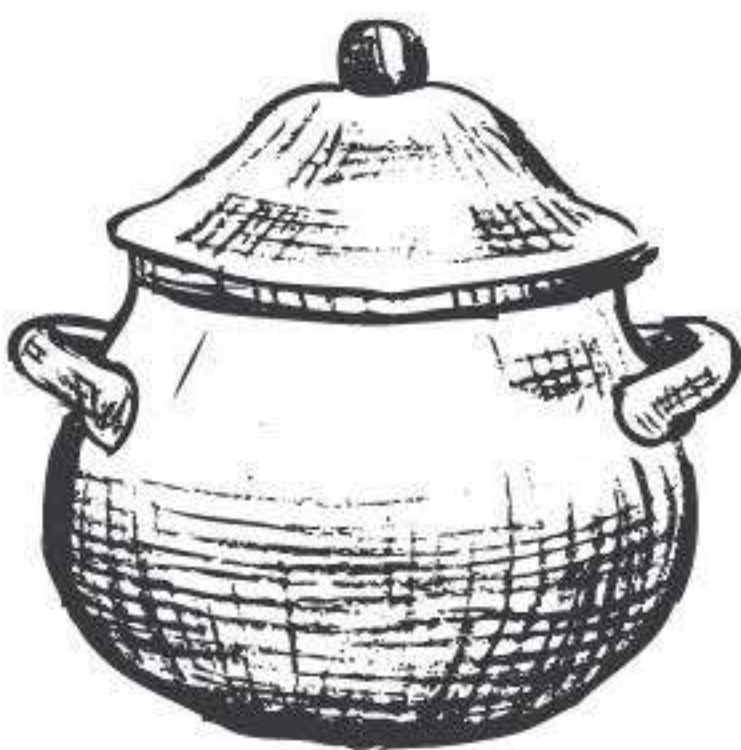
Street style tawa biryani seasoned with mustard seeds, curry leaves and fried onions.

TIKKA KEBAB BIRYANI

Roasted chicken kebabs, dum cooked with biryani rice, ginger juliennes and fresh mint.

MUTTON BOTI BIRYANI

Fragrant lamb and rice cooked on Dum with “potli masala”, a bouquet garni of whole garam masala.



Accompaniments

The humble flatbread found in every Indian home is very versatile. Plain or stuffed, sweet or savoury, healthy or loaded with butter, fried or baked in a Tandoor, nothing mops up a curry better.

Accompaniments

Roti



ਫ਼ਬ DUM KE KALI DAL

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



BOMBAY DAL FRY

Yellow lentils slow-cooked home style, with fresh green herbs and spices, finished with a flash of cumin and burnt garlic.



LASOONI SPINACH

Garlic tempered Palak.

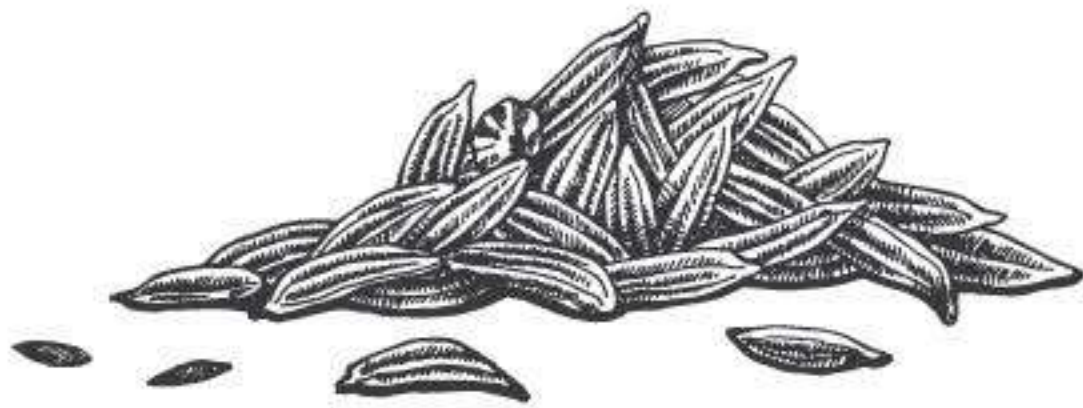


PHODNI RICE

Tempered with “goda masala” a Maharashtrian spice, curry leaf and peanuts.

BANANA LEAF COCONUT RICE

STEAMED RICE



ਫ਼ਬ CHUR CHUR PARATHA

Crispy, flaky, layered, hand-crushed sprinled with the house special ਫ਼ਬ roti seasoning.

MALABARI PAROTTA

South Indian layered flat bread

LACHCHA PUDINA PARATHA

Layered and buttered, crispy whole wheat bread seasoned with dried mint.

AMRITSARI ALOO KULCHA

Spiced potato topped with dollops of butter.

TANDOORI ROTI

Whole-wheat wholesomeness baked in a clay oven.

ROOMALI

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

Ask your server for wholewheat.

NAAN

Plain

Soft and substantial, made in the Tandoor.

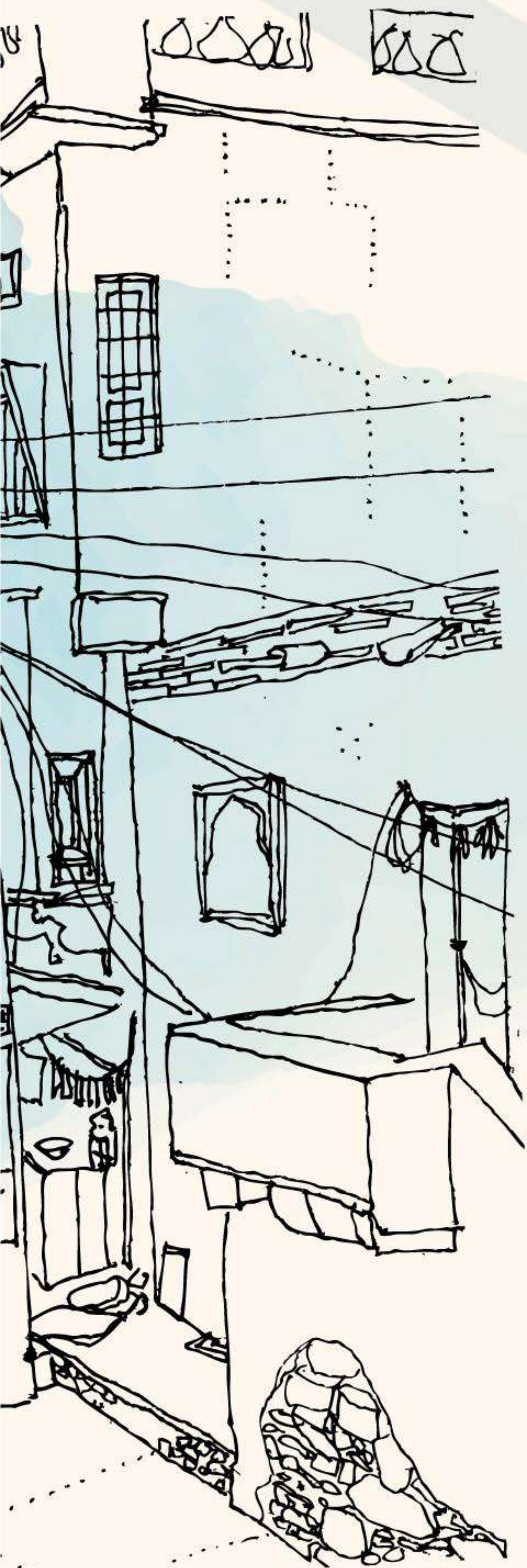
Butter

Flaky, indulgent, buttery goodness.

Garlic

Naan with a sprinkling of garlic.





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.

Desserts

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

Desserts

AMRITSARI KULFA

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

ANGLO-INDIAN BREAD PUDDING

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

GRANDMA’S HOT CHOCOLATE FUDGE

Layers of chocolate fudge and cookie dough complete this sinful Grandma's pudding.

BOMBAY ICE CREAM SANDWICH

āb elevates the ice cream sandwich and recalls childhood memories. The Jim-Jam, Parle G, and Bourbon biscuits form the base.



