



BOMBAY
BRASSERIE

Est. 1982

Back in 1982, Bombay Brasserie was created around the idea of bringing the cuisine of this great city to London and today's menus reflect this ongoing exploration, featuring the freshest seafood, chicken, lamb and game, plus plenty to please vegetarian palates. Our menus feature a wide variety of cooking techniques, from slow-cooked curries to grills and kebabs as well as tandooris from the clay oven.



Quilon

Quilon prides itself on offering the very best in south west coastal Indian. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for all available ingredients.

STARTERS

VEGETARIAN

Lotus stem tikki - 11

spiced lotus stem galettes with coloured peppers, cooked on a skillet & served with plum sauce. G

Vegetable samosa chaat - 11

vegetable samosa's topped with gram flour straws, chutneys of tamarind, mint & yogurt. G D

Ambi paneer tikka -13

chargrilled cottage cheese, pickled mango. D

Tandoori cauliflower and broccoli - 12

chargrilled cauliflower & broccoli served with tahini yogurt D SES

Beetroot chop -11

served with spiced mango sauce

Mini masala dosa -11

rice and lentil pancake filled with tempered potatoes, vegetables served with sambhar MUS

Fluffy steamed idli - 11

steamed savoury cakes made with fermented ground rice & black lentils , served with sambhar MUS

Beaten rice and mixed vegetable vada -11

served with spiced tomato chutney

NON-VEGETARIAN

Achari chicken tikka -13

chargrilled corn fed chicken supreme, marinated in pickling spices D

Nilgiri Seekh kebab -14

skewered minced lamb kebabs with chillies & green herbs. D MUS

Fish amritsari -15

halibut fillets marinated with carom seeds & spices and cooked on a griddle. F

Shrimps kempu bezule -14

spicy battered shrimps tossed with green chilli splits. C

Tandoori chicken (half) -16

chargrilled half a spring chicken marinated in yoghurt, spices & served with mint sauce. D

Baked halibut -13

chunky halibut coated with malabar spices served with curry leaves and kokum F *

chicken cafreal -12

supreme chicken coated with curry made with coriander, cumin, cardamom, chillies and cinnamon.
D

byadgi chilli prawns -15

jumbo prawn char-grilled with ground pink peppercorn and byadgi chilli C

kothu lamb -13

marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle, served with pomegranate and mixed leaf salad C MUS

MAIN COURSES

VEGETARIAN

Palak Paneer -12

tempered spinach puree with cottage cheese, aromatic spices and herbs D

Smoked aubergine bhurtha -12

smoked aubergine mash with cumin, chilli & fresh coriander leaves D MUS

Dal makhani -10

lentils cooked over charcoal with cream, butter & spices D

Bombay potato roast -12

baby potatoes pan roasted with chilli, garlic & spices MUS

Bhindi singada -12

Okra and chestnuts cooked in a masala of onion, tomato & spices MUS SES

Cauliflower, fenugreek and green peas -12

cauliflower florets, fenugreek leaves, garden peas cooked in a tangy masala blend

cottage cheese, soya chunks and coloured peppers -13

cooked with brown onion, tomato, raw mango and spices D SOY

moong dal tarka -10

yellow moong lentils tempered with mustard cumin & garlic D MUS

spinach poriyal -13

shredded fresh spinach cooked with mustard seeds and freshly grated coconut MUS

chickpeas masala -13

chickpeas cooked in a special blend of aromatic spices

mango curry -13

fresh ripe mango cooked along with yoghurt, green chillies and tempered with mustard seeds and curry leaves D MUS

vegetable biryani -13

mixed vegetables cooked with traditional malabar spices in a sealed pot, with basmati rice & served cucumber and tomato raita D MUS

Prices include VAT and all charges. We have a no tipping policy

* Denotes spicy dish. Allergens G-Gluten, N -Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P -Peanuts, SOY-Soy

NON-VEGETARIAN

Prawn simla mirch -24

black tiger prawns cooked in a sauce of spices with roasted bell pepper. C

Tandoori salmon -19

salmon marinated in kasundi mustard, dill, ginger and green chillies & cooked in tandoor. F MUS

Nalli shank Roganjosh -22

braised lamb shank cooked in aromatic spices & saffron D

Dhaba ghost -22

lamb slow cooked in amasala of onion, tomato & spices.

Chicken tikka makhani -21

chargrilled chicken thigh meat cooked in a creamy butter gravy. D

Chicken biryani -21

supreme chicken cooked with spices and layered with basmati rice, fried onions , fresh coriander & served with tomato, cucumber raitha D

kovalam fish curry 21

baby shallots, coconut, tamarind and spices F

prawn masala -26

prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala C MUS

kerala lamb roast -22

cubes of lamb roasted with tomato, curry leaves, shallots ginger and Syrian catholic Kerala spices *

chicken pepper masala -20

succulent pieces of chicken cooked in finely ground tellichery black pepper masala

manglorean chicken (kori gassi) -20

succulent pieces of chicken cooked in finely ground fresh coconut with spices

malabar lamb biryani -22

lamb cooked with traditional malabar spices in a sealed pot, with basmati rice & served with tomato, cucumber raitha D

ACCOMPANIMENTS

Fluffy steamed rice -4

Saffron pulao D -5

Naan D -4

Mint paratha D -5

Garlic naan D -5

Kachumber salad -3

lemon rice -4

basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee N D MUS

malabar paratha -4

soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee G D E

egg paratha -5

whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet G E

phulka -4

whole wheat bread cooked on skillet G

raitha -4

cucumber and tomato D MUS

pachadi -3

pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds and mustard D MUS

plain yoghurt D -3

DESSERTS

Gulab Jamun

made with flour, milk solids & soaked on rose sugar syrup D N G

Ras Malai D N

Indian cheese cake without the crust submerged in dry fruit laced saffron creamy milk. D N

Golden apricot kheer

exquisite blend of apricots worked up in Indian rice pudding D N

bibinca

goan speciality cake made with coconut flavoured pancakes layered with chocolate G D

pineapple kesari

south Indian semolina pudding with pine apple G D N