

A LA CARTE MENU

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.

STARTERS

Beaten rice vada, lotus stem tilkki and soyabean chop
coriander chutney, plum sauce, mango sauce **G D**

Mini masala dosa
rice and lentil pancake filled with tempered potatoes and vegetables,
served with sambhar **MUS**

Artichoke chilli fry
crisp sliced artichoke hearts tossed with yogurt, green chillies and curry leaves

Ambi paneer tikka
Chargrilled cottage cheese, pickled mango **D**

Tandoori cauliflower and broccoli
Chargrilled cauliflower & broccoli served with tahini yogurt **D SES**

Palak patta chaat
Gram flour coated baby spinach with gram flour straws,
chutneys of tamarind, mint and yogurt **D**

Fish Amritsari
Halibut fillets marinated with carom seeds & spices & cooked on a griddle **F**

Shrimps kempu bezule
Spicy battered shrimps tossed with green chilli splits **C**

Tandoori prawns

chargrilled jumbo prawns marinated in yoghurt, spices & served with mint sauce **D**

Tandoori chicken tikka
mint sauce **D MUS**

Achari chicken tikka
Chargrilled cornfed chicken supreme, marinated in pickling spices, mint sauce **D, MUS**

Nilgiri seekh kebab
Skewered minced lamb kebabs with chillies & green herbs **D**

*Adraki lambchops (2 pieces)
Lamb chops marinated in spices and infused with ginger and grilled to perfection in the tandoor

Mixed grill non-veg platter (1 piece each)
Achari chicken tikka, tandoori prawns, sheikh kebab, quarter tandoori chicken **D MUS**

MAIN COURSES

SEAFOOD

Prawn simla mirch
Black tiger prawns cooked in a sauce of spices with roasted bell pepper **C**

Tandoori salmon
Salmon marinated in kasundi mustard, dill, ginger, green chillies & cooked in a tandoor **D MUS**

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

Kovalam fish curry
cubes of halibut simmered in coconut, chilli, and raw mango sauce **F**

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

LAMB

Nalli shank roganjosh
Braised lamb shank cooked in aromatic spices and saffron

Malabar lamb biryani
lamb cooked with traditional malabar spices in a sealed pot, with basmati rice **D**

Malabar lamb roast
Cubes of lamb roasted with tomatoe, curry leaves, shallots,
ginger & Syrian catholic kerala spices

Dhaba ghost
lamb slow cooked in a masala of onion, tomato & spices **D**

CHICKEN

Tandoori chicken (half)
Chargrilled half a spring chicken marinated in yogurt, spices & served with mint sauce **D MUS**

*Chicken pepper masala
corn fed free range chicken morsels cooked with tomato, onion, spices and tellicherry pepper

Chicken tikka makhani
Chargrilled chicken thigh meat cooked in a creamy butter gravy **D**

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

Chicken Biryani
Supreme chicken cooked with spices & layered with basmati rice, fried onions, fresh coriander
Served with tomato & cucumber raita **D**

VEGETARIAN

Bhindi Singada
Okra & chestnuts cooked in a masala of onion, tomato & spices **MUS**

Bombay potato roast
baby potatoes pan roasted with chilli, garlic & spices **MUS SES**

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

*smoked aubergine bhurtha
Smoked aubergine mash, cumin, chilli & fresh coriander leaves **SES**

Palak paneer
Tempered spinach puree with cottage cheese, aromatic herbs & spices **D**

Palak makhani

Cottage cheese cooked in a special blend of butter, tomato & aromatic spices

*Chickpeas masala
chickpeas cooked in a special blend of aromatic spices

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

Vegetable biryani
fresh mixed vegetables and basmati rice cooked with traditional malabar spices in a sealed pot
served with cucumber and tomato raita **D**

Cauliflower, fenugreek & green peas
Cauliflower florets, fenugreek leaves, garden peas cooked in tangy masala blend **MUS**

Dal makhani
Lentils cooked over charcoal with cream, butter & spices **D**

ACCOMPANIMENTS

Fluffy steamed rice

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

Saffron pulao
Steamed basmati rice laced with aromatic saffron & ghee **D**

Malabar paratha
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
Whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet **G E**

Paneer kulcha
Popular north indian bread stuffed with flavorful cottage cheese **G D**

Plain naan
Tandoor baked plain bread **G**

Garlic naan
Tandoor baked plain bread with garlic **G D**

Mint paratha
tandoor baked whole wheat bread topped with mint **G D**

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber **D MUS**

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

Kachumber salad

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

Disposable menu for one time use only

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PREMIUM TASTING MENU (for the whole table)

Palak patta chaat
Gram flour coated baby spinach, gram flour straws, chutneys of tamarind, mint and yogurt G D

baked halibut
chunky halibut coated with malabar spices served with curry leaves & kokum F

Nilgiri seekh Kebeb
Skewered minced lamb kebabs with chillies & green herbs D

Tandoori chicken tikka
mint sauce D

*Prawn masala
prawn marinated and cooked with onion tomato, mustard, curry leaves and coconut masala C MUS

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

Lamb biryani
lamb cooked with herbs and spices with basmati rice in a sealed pot D

Chicken tikka makhani
Chargrilled chicken thigh meat cooked in a creamy butter gravy D

smoked aubergine bhurtha
sauteed with mustard seeds, curry leaves and grated coconut MUS

Crispy fried okra

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

Rose gulabjamun cheesecake G N D

Raspberry chocolate
raspberry, chocolate cream, raspberry N D

Mango fig kulfi G D

Tea/coffee

Wine pairings available

VEGETARIAN TASTING MENU (for the whole table)

Lotus stem tikki
plum sauce G

mini masala dosa
served with sambhar MUS

Tandoori cauliflower and broccoli
Chargrilled cauliflower & broccoli served with tahini yogurt D SES

*Kasoori paneer makhani
Cottage cheese cooked in a special blend of butter, fenugreek & aromatic spices D

Garlic naan
Tandoor baked plain bread with garlic G D

Dal makhani
Lentils cooked over charcoal with cream, butter & spices D

Bombay potato roast
baby potatoes pan roasted with chilli, garlic & spices MUS SES

Vegetable biryani
fresh mixed vegetables and basmati rice cooked with traditional malabar spices in a sealed pot; served with cucumber and tomato raita D

Crispy fried okra

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Raspberry chocolate
raspberry, chocolate cream, raspberry N D

Mango fig kulfi G D

Tea/coffee

Wine pairings available

NON-VEGETARIAN TASTING MENU (for the whole table)

Lotus stem tikki
plum sauce

Fish amritsari
Halibut fillets marinated with caron seeds & spices & cooked on a griddle F

Lamb roast
Cubes of lamb roasted with tomatoe, curry leaves, shallots, ginger & Syrian catholic kerala spices

*Kasoori paneer makhani
Cottage cheese cooked in a special blend of butter, fenugreek & aromatic spices D

Garlic naan
Tandoor baked plain bread with garlic D G

Smoked aubergine bhurtha
sauteed with mustard seeds, curry leaves and grated coconut MUS

Crispy fried okra

Chicken biryani
Supreme chicken cooked with spices & layered with basmati rice, fried onions, fresh coriander Served with tomato & cucumber raita D

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Raspberry chocolate
raspberry, chocolate cream, raspberry N D

Mango fig kulfi G D

Tea/coffee

Wine pairings available

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