

# 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 beetroot chop  
spiced tomato chutney, plum sauce, mango sauce **G**

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

Badami mutter galette  
almond flakes and green peas with tempered spices and served with tamarind chutney **G N MUS**

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

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

Byadgi chilli prawn  
prawn char-grilled with byadgi chilli **C**

Chicken cafreal  
coriander sauce **N D**

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

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, bydagi chilli prawns, sheikh kebab, tandoori chicken

## 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 chilies & 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

### CHICKEN

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

\*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**

\*Manglorean chicken (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 panroasted 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**

\*Cottage cheese, soya chunks and coloured peppers  
cooked with brown onion, tomato, raw mango and spices **D SOY**

\*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 DE**

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, and 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

### Chicken cafreal

coriander 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 DE

### 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

## 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 panroasted 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

## 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

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