

**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

### VEGETARIAN

#### Lotus stem tikki - £9

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

#### Vegetable samosa chaat - £9

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

#### Ambi paneer tikka - £9

chargrilled cottage cheese, pickled mango. **D**

#### Tandoori cauliflower and broccoli - £9

chargrilled cauliflower & broccoli served with tahini yogurt **D SES**

### NON-VEGETARIAN

#### Achari chicken tikka - £11

chargrilled corn fed chicken supreme, marinated in pickling spices **D**

#### Nilgiri Seekh kebab - £13

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

#### Fish amritsari - £13

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

#### Shrimps kempu bezule - £13

spicy battered shrimps tossed with green chilli splits. **C**

#### Tandoori chicken (half) **D** - £15

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

**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

## 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 - £9

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

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## 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**

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## ACCOMPANIMENTS

Fluffy steamed rice - £4

Saffron pulao **D** - £5

Naan **D** - £4

Mint paratha **D** - £5

Garlic naan **D** - £5

Kachumber salad - £3

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## DESSERTS

### Gulab Jamun - £8

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

### Ras Malai **D N** - £8

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

### Golden apricot kheer - £9

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

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