

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

Subz tikki
date and tamarind sauce **C**

Vegetable samosa chaat **G D**

Paneer malai tikka **D**

Tandoori cauliflower and broccoli
tahini yogurt **D SES**

NON-VEGETARIAN

Achari chicken tikka
pickling spices **D**

Seekh kebab **D**

Fish amritsari **F**

Shrimps kemphu bezule **C**

Tandoori chicken (half) **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

Tempered spinach puree with cottage cheese, aromatic spices and herbs **D**

Smoked aubergine bhurta

Dal makhani **D**

Bombay potato roast

Bhindi singada **MUS SES**

Cauliflower, fenugreek and green peas

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NON-VEGETARIAN

Prawn simla mirch
Black tiger prawns, roasted bell pepper **C**

Griddled masala seabass **F**

Nalli shank roganjosh
Braised lamb shank, aromatic spices, saffron **D**

Dhaba ghost
Slow cooked lamb in onion, tomato and spices

Chicken tikka makhani
Chargrilled chicken thigh, creamy butter sauce **D**

Chicken biryani
Cooked with spices layered with basmati rice served with tomato and cucumber raita **D**

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ACCOMPANIMENTS

Fluffy steamed rice

Saffron pulao **D**

Naan **D**

Mint paratha **D**

Garlic naan **D**

Kachumber salad

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DESSERTS

Gulab Jamun **DN**

Ras Malai **DN**

Golden apricot kheer **DN**

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