

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

Vegetable rissois	15	CHICKEN & DUCK
Plain flour, vegetable & Cheddar cheese, peri peri sauce D G		
Arbi quorn kebab	17	Tandoori chicken (half)
Colocasia, quorn mince cheese & spices E D		Chargilled half a spring chicken marinated in yogurt, spices & served with mint sauce D
Artichoke chilli fry	17	Shekhawati tawa murgh
Crispy sliced artichoke hearts, flour spices		Chicken thigh, yogurt & spices D
Khubani paneer tikka	17	Chicken tikka makhani
Cottage cheese, apricot Chilli jam D		Chargilled chicken thigh, tomatoes, cream & butter D
Tandoori broccoli & cauliflower	17	Chicken biryani
Broccoli & cauliflower, tahini yogurt D SES		Chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D
Palak patta chaat	17	Bhoona battakh
Spinach gram flour, tamarind, mint and sweetened yogurt D		Pan roasted duck supreme, banana shallots, organic spice mix
Sindhi aloo tuk chaat	17	VEGETARIAN
Spiced jersey potatoes, tamarind & dates		
Soft shell crab	18	Gucchi mutter malai
Fennel, curry leaves & ginger, coconut & shrimps sambol C		Morel, peas & spices D
Shrimps kempu bezule	18	Paneer makhana ke kofte
Spiced battered shrimps C		Cottage cheese, lotus seed, apricot, melon seeds & spices D
Tandoori prawns	39	Achari bhindi
Jumbo prawns, yogurt, green pepper, coriander, mint sauce C D		Okra onion and tomato, pickling spices MUS
Chicken and thyme keba	18	Potato fenugreek Raw
Chicken supreme, soft cream cheese, thyme & cardamom, mint sauce D		Baby potatoes, cumin, garlic & spices
Tandoori chicken tikka	18	Raw jackfruit and heirloom carrot sukke
Chicken thigh meat, yoghurt & spices, mint sauce D		Roasted spices, lime & desiccated coconut
Banjara chicken tikka	18	Baingan bartha
Chicken supreme, spicy herb marinade, mint sauce D		Aubergine, onion, tomatoes & spices
Lamb seekh kebab	23	Palak paneer
Skewered minced lamb & spices D		Cottage cheese, cumin, garlic & spices D
*Adraki lamb chops (2 pieces)	42	Mango kaddu kadi
Lamb chop yoghurt, ginger & spices D		Yogurt, gram flour, onion seeds, cumin, garlic D
PLATTERS FROM THE GRILL		Vegetable biryani
Trio of chicken starters (3 pieces)	24	Garden vegetable, mint leaves, Basmati rice & spices D
Banjara, chicken tikka and chicken & thyme kebab, mint sauce D		Vilayati Subzi
Mixed grill non-veg platter (1 piece each)	46	Exotic vegetable & pounded spices
Tandoori prawns, banjara chicken tikka, seekh kebab, quarter tandoori chicken D		Dal makhani
		Black lentils, cream, butter & spices D

MAIN COURSES

SEAFOOD		ACCOMPANIMENTS
Chingri malai curry	32	Lemon rice
Black tiger prawns, yoghurt, coconut milk & spices C D		Basmati, lemon, curry leaves, split bengal gram N D MUS
Tandoori monkfish	31	Saffron pulao
Mustard paste & spices, yogurt salsa F D MUS		Steamed basmati rice laced with aromatic saffron & ghee D
*Nilgiri prawn masala	36	Egg paratha
Coconut milk, green coriander, mint, green chilies & curry leaves C MUS		Whole wheat layered bread topped with beaten egg, chili, cooked on a skillet E D G
Nellore Fish curry	31	Peshwari naan
Halibut, mustard, poppy seeds, raw mango & tamarind F MUS		Stuffed bread with coconut, sultanas, pistachios and almond D G N
Tawa fish	28	Paneer kulcha
Seabass, pounded spices F		Cottage cheese and dry fruit D G
LAMB		Missi roti (Gluten Free)
Tandoori nalli gosht	34	Mixed flour caron seeds & spices
Lamb shank with spices, pahadi spicy potato pickle		Naan butter / Garlic D G
Bhuna gosht	31	Tandoori paratha D G
Cubes of lamb, onion, tomatoes & spices		Tomato and cucumber raita / Yogurt salsa D
Dhaniwal gosht	31	
Diced lamb, yogurt, coriander spices 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