



Est.1982

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

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| Vegetable rissois Plain flour, vegetable & Cheddar cheese, peri peri sauce D G | 15 |
| Arbi quorn kebab Colocasia, quorn mince cheese & spices E D | 17 |
| Artichoke chilli fry Crispy sliced artichoke hearts, flour spices | 17 |
| Khubani paneer tikka Cottage cheese, apricot Chilli jam D | 17 |
| Tandoori broccoli & cauliflower Broccoli & cauliflower, tahini yogurt D SES | 17 |
| Palak patta chaat Spinach gram flour, tamarind, mint and sweetened yogurt D | 17 |
| Sindhi aloo tuk chaat Spiced jersey potatoes, tamarind & dates | 17 |
| Soft shell crab Fennel, curry leaves & ginger, coconut & shrimps sambol C | 18 |
| Shrimps kempu bezule Spiced battered shrimps C | 18 |
| Tandoori prawns Jumbo prawns, yogurt, green pepper, coriander, mint sauce C D | 39 |
| Chicken and thyme keba Chicken supreme, soft cream cheese, thyme & cardamom, mint sauce D | 18 |
| Tandoori chicken tikka Chicken thigh meat, yoghurt & spices, mint sauce D | 18 |
| Banjara chicken tikka Chicken supreme, spicy herb marinade, mint sauce D | 18 |
| Lamb seekh kebab Skewered minced lamb & spices D | 23 |
| *Adraki lamb chops (2 pieces) Lamb chop yoghurt, ginger & spices D | 42 |

PLATTERS FROM THE GRILL

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| Trio of chicken starters (3 pieces) Banjara, chicken tikka and chicken & thyme kebab, mint sauce D | 24 |
| Mixed grill non-veg platter (1 piece each) Tandoori prawns, banjara chicken tikka, seekh kebab, quarter tandoori chicken D | 46 |

MAIN COURSES

SEAFOOD

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| Chingri malai curry Black tiger prawns, yoghurt, coconut milk & spices C D | 32 |
| Tandoori monkfish Mustard paste & spices, yogurt salsa F D MUS | 31 |
| *Nilgiri prawn masala Coconut milk, green coriander, mint, green chilies & curry leaves C MUS | 36 |
| Nellore Fish curry Halibut, mustard, poppy seeds, raw mango & tamarind F MUS | 31 |
| Tawa fish Seabass, pounded spices F | 28 |

LAMB

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| Tandoori nalli gosht Lamb shank with spices, pahadi spicy potato pickle | 34 |
| Bhuna gosht Cubes of lamb, onion, tomatoes & spices | 31 |
| Dhaniwal gosht Diced lamb, yogurt, coriander spices D | 31 |

CHICKEN & DUCK

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| Tandoori chicken (half) Chargrilled half a spring chicken marinated in yogurt, spices & served with mint sauce D | 24 |
| Shekhawati tawa murgh Chicken thigh, yogurt & spices D | 27 |
| Chicken tikka makhani Chargrilled chicken thigh, tomatoes, cream & butter D | 27 |
| Chicken biryani Chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D | 27 |
| Bhoona battakh Pan roasted duck supreme, banana shallots, organic spice mix | 29 |

VEGETARIAN

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|---|----|
| Gucchi mutter malai Morel, peas & spices D | 18 |
| Paneer makhana ke kofte Cottage cheese, lotus seed, apricot, melon seeds & spices D | 18 |
| Achari bhindi Okra onion and tomato, pickling spices MUS | 18 |
| Potato fenugreek Raw Baby potatoes, cumin, garlic & spices | 18 |
| Raw jackfruit and heirloom carrot sukke Roasted spices, lime & desiccated coconut | 18 |
| Baingan bartha Aubergine, onion, tomatoes & spices | 18 |
| Palak paneer Cottage cheese, cumin, garlic &spices D | 18 |
| Mango kaddu kadi Yogurt, gram flour, onion seeds, cumin, garlic D | 18 |
| Vegetable biryani Garden vegetable, mint leaves, Basmati rice & spices D | 21 |
| Vilayati Subzi Exotic vegetable & pounded spices | 18 |
| Dal makhani Black lentils, cream, butter & spices D | 15 |

ACCOMPANIMENTS

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| Lemon rice Basmati, lemon, curry leaves, split bengal gram N D MUS | 6 |
| Saffron pulao Steamed basmati rice laced with aromatic saffron & ghee D | 6 |
| Egg paratha Whole wheat layered bread topped with beaten egg, chili, cooked on a skillet E D G | 9 |
| Peshwari naan Stuffed bread with coconut, sultanas, pistachios and almond D G N | 9 |
| Paneer kulcha Cottage cheese and dry fruit D G | 9 |
| Missi roti (Gluten Free) Mixed flour caron seeds & spices | 7 |
| Naan butter / Garlic D G | 7 |
| Tandoori paratha D G | 7 |
| Tomato and cucumber raita / Yogurt salsa D | 5 |

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

