Est.1982

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

Vegetable rissois 17
plain flour, vegetable & Cheddar cheese, peri peri sauce **D G**

Sweet potato, lotus stem kebab 17
sweet potatoes, lotus stem & spices

Artichoke chilli fry 17
crispy sliced artichoke hearts, flour spices

Khubani paneer tikka 18
cottage cheese, apricot Chilli jam **D**

Tandoori broccoli & caulifower 18
broccoli & cauliflower, tahini yogurt **D SES**

Palak patta chaat 17
spinach gram flour, tamarind, mint and sweetened yogurt **D**

Dal pakodi chaat 17
mixed lentil dumpling, tamarind & dates **D**

Soft shell crab 19
fennel, curry leaves & ginger, coconut & shrimps sambal **C**

Shrimps kempu bezule 19
spiced battered shrimps **C**

Timur calamari 19
battered squids, sichuan peppers **C**

Tandoori prawns 41
jumbo prawns, yogurt, green pepper, coriander, mint sauce **C D**

*Adraki lamb chops (2 pieces) 43
lamb chop yoghurt, ginger & spices **D**

Chicken and thyme kebab 20
chicken supreme, soft cream cheese, thyme & cardamom, mint sauce **D**

Tandoori chicken tikka 20
chicken thigh meat, yoghurt & spices, mint sauce **D**

Afgani murgh tikka 20
chicken supreme, spicy herb marinade, cheese mint sauce **D**

Lamb seekh kebab 24
skewered minced lamb & spices **D**

PLATTERS FROM THE GRILL

Trio of chicken starters 27
afgani murgh tikka, chicken tikka and chicken & thyme kebab, mint sauce **D**

Mixed grill non-veg platter (1 piece each) 47
tandoori prawns, Afgani Murgh Tikka, seekh kebab, quarter tandoori chicken **D**

MAIN COURSES

SEAFOOD

Chingri malai curry 33
black tiger prawns, yoghurt, coconut milk & spices **C D**

Tandoori monkfish 31
mustard paste & spices, yogurt salsa **F D MUS**

*Teen mirch prawn masala 37
mustard paste, onion tomatoes, peppers, spices **C MUS**

Nellore fish curry 33
halibut, mustard, poppy seeds, raw mango & tamarind **F MUS**

Tawa fish radauli 31
seabass, pounded spices, gram flour **F**

GOAT & LAMB

Awadhi nalli ghost 36
lamb shank, ground awadhi spices **D**

Salli lamb 33
diced lamb, onion, tomatoes, crispy potatoes & spices

Himalayan goat curry 34
goat meat, onion tomatoes, coriander spices

CHICKEN

Tandoori chicken (half) 30
chargrilled half a spring chicken marinated in yogurt, spices & served with mint sauce **D**

Patiala shahi murgh 29
chicken thigh, hard-boiled egg & spices **D E**

Chicken tikka makhani 29
chargrilled chicken thigh, tomatoes, cream & butter **D**

Chicken biryani 28
chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D

VEGETARIAN

Gucchi mutter malai 22
morel mushroom, peas & spices **D**

Aloo bukhara kofta curry 19
Cottage cheese, prunes, melon seeds & spices D

Bhindi do pyaza 19
okra dice onion and tomato, spices

Potato fenugreek 19
baby potatoes, cumin, garlic & spices

Raw jackfruit and heirloom carrot sukke 19
roasted spices, lime & desiccated coconut

Baingan bhartha 19
aubergine, onion, tomatoes & spices

Palak paneer 19
cottage cheese, cumin, garlic & spices **D**

Vegetable biryani 24
garden vegetable, mint leaves, basmati rice & spices **D**

Heirloom subz & tofu miloni 19
exotic vegetable, tofu & pounded spices

Pindi chana 19
chickpeas, fragrant punjabi spices **D**

Dal makhani 16
black lentils, cream, butter & spices **D**

ACCOMPANIMENTS

Lemon rice 8
Basmati, lemon, curry leaves, split Bengal gram **N D MUS**

Saffron pulao 8
steamed basmati rice laced with aromatic saffron & ghee **D**

Egg paratha 9
whole wheat layered bread topped with beaten egg, chili, cooked on a skillet **D E G**

Peshwari naan 9
stuffed bread with coconut, sultanas, pistachios and almond **D G N**

Plain naan, Butter Naan / Garlic **D G** 8

Tandoori paratha **D G** 8

Amritsari Kulcha **D G** 9

Missi roti (Gluten Free) 8

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

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TASTING MENU

PREMIUM TASTING MENU (for the whole table)

Dal pakodi chaat
Mixed lentil dumpling, tamarind & dates **D**

Palak patta chaat
spinach gram flour, tamarind, mint and sweetened yogurt **D**

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Vegetable rissois
peri peri sauce **D G**

Afgani murgh tikka
chicken supreme, spicy herb marinade, cheese mint sauce **D**

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Tawa fish radauli
seabass, pounded spices, gram flour **F**

Tandoori prawn
chargrilled jumbo prawns, yogurt, green pepper, coriander & lime marinade, mint sauce **C D**

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Chicken biryani
chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint **D**

Himalayan goat curry
goat meat, onion tomatoes, coriander spices

Raw jackfruit and heirloom carrot sukke
roasted spices, lime & desiccated coconut

Frizzled okra

Missi roti (Gluten Free), Garlic naan **D G**

Tomato and cucumber raita **D**

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Chocolate trio cherry marquise
a rich trio of dark, milk and white chocolate with cherry **D N**

Premium tasting menu is £105.00 per person, inclusive of VAT and all charges.
Wine pairing £51.00 per person, inclusive of VAT and all charges.

PRESTIGE TASTING MENU (for the whole table)

VEGETAIRAN

Sweet potato, lotus stem kebab
sweet potatoes, lotus stem & spices

Artichoke Chilli fry
crispy sliced artichoke hearts tossed with, green chilies and curry leaves

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Khubani paneer tikka
Chargrilled cottage cheese, apricot chilli jam **D**

Tandoori broccoli
Tahini yogurt **D SES**

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Potato Fenugreek
baby potatoes, cumin, garlic & spices

Heirloom subz & tofu miloni
exotic vegetables, tofu & spices

Dal makhani
lentils cooked over charcoal with cream, butter & spices **D**

Saffron pulao **D**

Missi roti (Gluten Free), Butter naan D, G

Tomato and cucumber raita **D**

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Pistachio & Jade
matcha, pistachio and golden olive oil **D N**

OR

NON-VEGETAIRAN

Sweet potato, lotus stem kebab
sweet potatoes, lotus stem & spices

Shrimps kempu bezule
Spiced battered shrimps **C**

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Khubani paneer tikka
Chargrilled cottage cheese, apricot chilli jam **D**

Chicken and thyme kebab
chargrilled chicken supreme, soft cream cheese, thyme & cardamom, mint sauce **D**

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Patiala shahi murgh
chicken thigh, boiled egg & spices **E D**

Heirloom subz & tofu miloni
exotic vegetables, tofu & spices

Dal makhani
Black lentils, cream, butter & spices **D**

Saffron pulao **D**

Missi roti (Gluten Free), Butter naan D, G

Tomato and cucumber raita **D**

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Pistachio & Jade
matcha, pistachio and golden olive oil **D N**

Prestige tasting menu is £95.00 per person, inclusive of VAT and all charges.
Wine pairing £45.00 per person, inclusive of VAT and all charges.

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