

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 portuguese influenced goan spiced vegetable cake, peri peri sauce G D	14
Spiced green apple & chukandar galouti mughlai paratha crust, Gooseberry salsa D G N	16
Mini masala dosa rice and lentil pancake filled with tempered potatoes and vegetables served with sambhar D MUS	14
Artichoke chilli fry crispy sliced artichoke hearts tossed with, green chilies and curry leaves	15
Khubani paneer tikka chargrilled cottage cheese, apricot chilli jam D	15
Tandoori broccoli & bamboo palm hearts chargrilled broccoli & palm hearts, tahini yogurt D SES	16
Palak patta chaat gram flour coated baby spinach with, chutneys of tamarind, mint and sweetened yogurt D	16
Sindhi aloo tuk chaat spiced jersey potatoes, tamarind & dates	15
Soft shell crab fennel, curry leaves & ginger, coconut & shrimps sambol C	17
Shrimps kempu bezule spicy battered shrimps tossed with green chilli splits C	17
Tandoori prawns chargrilled jumbo prawns, yogurt, green pepper, coriander & lime marinade, mint sauce D	39
chicken and thyme kebab chargrilled chicken supreme, soft cream cheese, thyme & cardamom, mint sauce D	17
Tandoori chicken tikka chargrilled chicken thigh meat, traditional tandoori marinade, mint sauce D, MUS	17
Banjara chicken tikka chargrilled chicken supreme, spicy herb marinade, mint sauce D	17
Lamb seekh kebab skewered minced lamb kebabs with chilies & green herbs D	21
*Adraki lambchops (2 pieces) lamb chops marinated in spices and infused with ginger & grilled to perfection in the tandoor D	39

PLATTERS FROM THE GRILL

Vegan platter (1 piece each) tandoori broccoli, palm hearts, grilled asparagus, mixed peppers D MUS	34
Pescaterian platter (1 piece each) tandoori broccoli, palm hearts, tandoori prawn, kingfish D MUS	39
Trio of chicken starters (3 pieces) banjara, tandoori chicken tikka and chicken & thyme kebab, mint sauce D	22
Mixed grill non-veg platter (1 piece each) tandoori prawns, banjara chicken tikka, seekh kebab, quarter tandoori chicken D MUS	43

MAIN COURSES

SEAFOOD

Chingri malai curry black tiger prawns, rich bengali home style gravy of mustard, ginger, cumin & chili C	31
Tandoori monkfish monk fish marinated in kasundi mustard, dill, ginger, chilies &served with yogurt salsa F D MUS	29
*Nilgiri prawn masala Prawns cooked in creamy masala of green coriander, mint, green chilies & curry leaves C MUS	36
Kovalam fish curry cubes of halibut simmered in coconut, chili, and raw mango sauce F	31
Spice crusted king fish tamarind, coriander seeds, cumin, ginger, fennel & chili F	33
LAMB	
Tandoori nalli gosht lamb shank braised & chargrilled in tandoor, pahadi spicy potato pickle D	34
Bhuna gosht cubes of lamb roasted with tomatoes, shallots, ginger & spices	31
Dhaniwal gosht mild spiced diced lamb, coriander and mace D	31

CHICKEN

Tandoori chicken (half) chargrilled half a spring chicken marinated in yogurt, spices & served with mint sauce D MUS	27
Shekhawati tawa murgh pan roasted chicken thigh meat, yogurt, roasted fragrant spices D	27
Chicken tikka makhani chargrilled chicken thigh meat cooked in a creamy butter gravy D	27
Chicken biryani chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D	27

GAME

Venison kurchan 21 days matured venison slow cooked in thick gravy of onion, tomatoes and bell peppers	31
Bhoona battakh pan roasted duck supreme, banana shallots, organic spice mix	29

VEGETARIAN

Achari bhindi okra onion and tomato tossed in pickling spices MUS	17
Bombay potato & grean peas roast babypotatoes &greenpeaspanroastedwithchilli, garlic & spices	17
Raw jackfruit and heirloom carrot sukke roasted spices, lime & desiccated coconut	17
Paneer khatta pyaaz cottage cheese cooked in a special blend of spices & pickled shallots D	18
Mango kaddu kadi tempered yogurt, black onion seeds, cumin, garlic D	17
*Chickpeas masala chickpeas cooked in a special blend of aromatic spices	17
Vegetable biryani fresh mixed vegetables & basmati rice cooked with traditional malabar spices D	19
Kadhai gobi shimla mirch cauliflower florets, colored pepper & pounded spices	17
Dal makhani lentils cooked over charcoal with cream, butter & spices D	13
Moong dal tadka tempered with chilli, mustard, garlic & spices D	13

ACCOMPANIMENTS

Fluffy steamed rice	5
Lemon rice basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee N D MUS	6
Saffron pulao steamed basmati rice laced with aromatic saffron & ghee D	6
Malabar paratha soft refined flour layered bread, cooked on a skillet with pure ghee G DE	6
Egg paratha whole wheat layered bread topped with beaten egg, chili, cooked on a skillet G E	9
Peshwari naan tandoor baked bread stuffed with coconut, sultanas, pistachios and almond G N D	9
Butter naan tandoor baked bread with butter G D	6
Garlic naan tandoor baked plain bread with garlic G D	7
Tandoori paratha tandoor baked, layered flaky whole wheat bread G D	6
Paneer kulcha cottage cheese and dry fruit stuffing G D	9
Yogurt salsa dill & cucumber	5
Tomato and cucumber raita cumin, chili and pepper infused yoghurt with tomatoes and cucumber 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

PREMIUM TASTING MENU (for the whole table)

Sindhi aloo tuk chaat
spiced jersey potatoes, tamarind & dates

Vegetable rissois
peri peri sauce G

Banjara chicken tikka
chargrilled chicken supreme, spicy herb marinade, mint sauce D

Spice crusted king fish
tamarind, coriander seeds, cumin, ginger, fennel & chili F

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

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

Dhaniwal gosht
mild spiced diced lamb, coriander and mace D

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

Frizzled okra

Malabar paratha
soft refined flour layered bread G DE

Tomato and cucumber raita
Cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Ajmeeri coconut mousse burfi
evaporated milk, dry fruit & nuts, coconut cream D N

Tea/coffee

£89.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

‘PREMIUM’ WINE PAIRING £142.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

‘PRESTIGE’ WINE PAIRING £130.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

PRESTIGE VEGETARIAN MENU (for the whole table)

Spiced green apple & chukandar galouti
mughlai paratha crust, Gooseberry salsa D G N

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

Khubani paneer tikka
Chargrilled cottage cheese, apricot chilli jam D

Tandoori broccoli
Tahini yogurt D

Bombay potato & grean peas roast
baby potatoes & green peas pan roasted with chilli, garlic & spices

Kadhai gobi shimla mirch
cauliflower florets, colored pepper & pounded spices

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

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

Garlic naan
tandoor baked plain bread with garlic G D

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Macadamia saffron slice
chocolate cream layered overed a macadamia slice D N

Tea/coffee

PRESTIGE NON-VEGETARIAN MENU (for the whole table)

Spiced green apple & chukandar galouti
mughlai paratha crust, Gooseberry salsa D G N

Shrimps kempu bezule
spicy battered shrimps tossed with green chilli splits C

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

Shekhawati tawa murgh
pan roasted chicken thigh meat, yogurt, roasted fragrant spices D

Kadhai gobi shimla mirch
cauliflower florets, colored pepper & pounded spices

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

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

Garlic naan
tandoor baked plain bread with garlic G D

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Macadamia saffron slice
chocolate cream layered overed a macadamia slice D N

Tea/coffee

£79.00 PER PERSON, INCLUSIVE OF V.A.T. AND ALL CHARGES

‘PREMIUM’ WINE PAIRING £142.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

‘PRESTIGE’ WINE PAIRING £130.00 PER PERSON, INCLUSIVE OF V.A.T. & ALL CHARGES

Prices include VAT and all charges. We have a no tipping policy

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