

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

Beaten rice vada, lotus stem tilkki and soyabean chop  
coriander chutney, plum sauce, mango sauce **G D**

Mini masala dosa  
rice and lentil pancake filled with tempered potatoes and vegetables,  
served with sambhar **D MUS**

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

Ambi paneer tikka  
Chargrilled cottage cheese, pickled mango **D**

Tandoori cauliflower and broccoli  
Chargrilled cauliflower & broccoli served with tahini yogurt **D SES**

Palak patta chaat  
Gram flour coated baby spinach with gram flour straws,  
chutneys of tamarind, mint and yogurt **D**

Koliwada squid  
Battered squid with chilli, garlic and carom seeds **C**

Shrimps kempu bezule  
Spicy battered shrimps tossed with green chilli splits **C**

Tandoori prawns  
chargrilled jumbo prawns marinated in yoghurt, spices & served with mint sauce **D**

Tandoori chicken tikka  
mint sauce **D MUS**

Achari chicken tikka  
Chargrilled cornfed chicken supreme, marinated in pickling spices, mint sauce **D, MUS**

Nilgiri seekh kebab  
Skewered minced lamb kebabs with chillies & green herbs **D**

\*Adraki lambchops (2 pieces)  
Lamb chops marinated in spices and infused with ginger & grilled to perfection in the tandoor **D**

Mixed grill non-veg platter (1 piece each)  
Achari chicken tikka, tandoori prawns, sheikh kebab, quarter tandoori chicken **D MUS**

## MAIN COURSES

### SEAFOOD

Prawn simla mirch  
Black tiger prawns cooked in a sauce of spices with roasted bell pepper **C**

Tandoori monkfish  
Monk fish marinated in kasundi mustard, dill, ginger, chillies & served with yogurt salsa **F D MUS**

\*Prawn masala  
prawns marinated and cooked with onion tomato, mustard,  
curry leaves and coconut masala **C MUS**

Kovalam fish curry  
cubes of halibut simmered in coconut, chilli, and raw mango sauce **F**

Baked sea trout  
Wild trout, kasundi, garlic & kokum **F**

### LAMB & Venison

Nalli shank roganjosh  
Braised lamb shank cooked in aromatic spices and saffron **D**

Bhuna hiran ka maas  
Venison slow roasted with banana shallots, tomatoes and coriander

Malabar lamb roast  
Cubes of lamb roasted with tomatoes, curry leaves, shallots,  
ginger & Syrian catholic kerala spices

Kongunadu lamb  
Bone on lamb slow cooked in a masala of dry roasted spices **D**

### CHICKEN & Duck

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

\*Chicken pepper masala  
corn fed free range chicken morsels cooked with tomato, onion, spices and tellicherry pepper

Chicken tikka makhani  
Chargrilled chicken thigh meat cooked in a creamy butter gravy **D**

Pan seared duck  
Duck breasts pan seared with green peppers, coriander and ginger

Chicken Biryani  
Supreme chicken cooked with spices & layered with basmati rice, fried onions, fresh coriander  
Served with tomato & cucumber raita **D**

## VEGETARIAN

Keri bhindi  
Okra cooked in a masala of onion, tomato & spices tossed in crunchy pickled raw mangoes **MUS**

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

Asparagus and water chestnut  
sautéed with mustard seeds and grated coconut **MUS**

\*smoked aubergine bhurtha  
Smoked aubergine mash, cumin, chilli & fresh coriander leaves

Lasooni palak  
Tempered spinach puree flavored with roasted garlic & aromatic herbs & spices **D**

Paneer khatta pyaaz  
Cottage cheese cooked in a special blend of spices & pickled shallots **D**

\*Chickpeas masala  
chickpeas cooked in a special blend of aromatic spices

Mango curry  
fresh ripe mango cooked along with yoghurt, green chillies and tempered with  
mustard seeds and curry leaves **D MUS**

Vegetable biryani  
fresh mixed vegetables and basmati rice cooked with traditional malabar spices in a sealed pot  
served with cucumber and tomato raita **D**

Cauliflower, fenugreek & green peas  
Cauliflower florets, fenugreek leaves, garden peas cooked in tangy masala blend

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

## ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice  
basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee **N D MUS**

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

Malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee **G DE**

Egg paratha  
Whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet **G E**

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

Plain naan  
Tandoor baked plain bread **G D**

Garlic naan  
Tandoor baked plain bread with garlic **G D**

Mint paratha  
tandoor baked whole wheat bread topped with mint **G D**

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

Yogurt salsa  
cucumber, dill & shallots **D**

Kachumber salad

# Tasting menus

## PREMIUM TASTING MENU (for the whole table)

Palak patta chaat  
Gram flour coated baby spinach, gram flour straws & chutneys of tamarind, mint and yogurt G D

Baked sea trout  
Wild trout, kasundi, garlic & kokum F

Nilgiri seekh Kebeb  
Skewered minced lamb kebabs with chillies & green herbs D

Tandoori chicken tikka  
mint sauce D

\*Prawn masala  
prawn marinated and cooked with onion tomato, mustard, curry leaves and coconut masala C MUS

Malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee G DE

Chicken biryani  
chicken cooked with herbs and spices with basmati rice in a sealed pot D

Malabar lamb roast  
Cubes of lamb roasted with tomatoes, curry leaves, shallots, ginger & Syrian catholic kerala spices

Smoked aubergine bhurtha  
sauteed with mustard seeds, curry leaves and grated coconut MUS

Crispy fried okra

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

Orange gulab jamun cheesecake G N D

Raspberry chocolate  
raspberry, chocolate cream, raspberry N D G

Mango fig kulfi G D, Tea/coffee

PREMIUM WINE PAIRING AVAILABLE

## PRESTIGE VEGETARIAN TASTING MENU (for the whole table)

Lotus stem tikki  
plum sauce G

mini masala dosa  
served with sambhar MUS

Tandoori cauliflower and broccoli  
Chargrilled cauliflower & broccoli served with tahini yogurt D SES

\*Kasoori paneer makhani  
Cottage cheese cooked in a special blend of butter, fenugreek & aromatic spices D

Garlic naan  
Tandoor baked plain bread with garlic G D

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

Bombay potato roast  
baby potatoes pan-roasted with chilli, garlic & spices MUS SES

Vegetable biryani  
fresh mixed vegetables and basmati rice cooked with traditional malabar spices in a sealed pot; served with cucumber and tomato raita D

Crispy fried okra

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

Raspberry chocolate  
raspberry, chocolate cream, raspberry N D G

Mango fig kulfi G D, Tea/coffee

PRESTIGE WINE PAIRING AVAILABLE

## PRESTIGE NON-VEGETARIAN TASTING MENU (for the whole table)

Lotus stem tikki  
plum sauce

Koliwada squid  
Battered squid with chilli, garlic and carom seeds C

\*Chicken pepper masala  
corn fed free range chicken morsels cooked with tomato, onion, spices and tellicherry pepper

\*Kasoori paneer makhani  
Cottage cheese cooked in a special blend of butter, fenugreek & aromatic spices D

Garlic naan  
Tandoor baked plain bread with garlic D G

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

Kongunadu lamb  
Bone on lamb slow cooked in a masala of dry roasted spices D

Crispy fried okra

Vegetable biryani  
Fresh mixed vegetables cooked with spices & layered with basmati rice, fried onions, fresh coriander Served with tomato & cucumber raita D

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

Raspberry chocolate  
raspberry, chocolate cream, raspberry N D G

Mango fig kulfi G D, Tea/coffee

PRESTIGE WINE PAIRING AVAILABLE

