



Alacarte 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

lotus stem tilkki, plum sauce G

Soybean chop, 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 yogurt, green chilies 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, chilies & served with yogurt salsa F D MUS

4*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 chilies 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

Alacarte Menu

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

