

The Start

- Crackling Tamatar Soup** 32
Comforting plum tomato soup.
Forget the croutons, try the crackling wheat crisps.
- Chicken And Almond Soup** 40
Hearty murg and badam soup.
- The Chutney Papad Tokri** 33
With a range of homemade chutneys and relish.
- Okra Fries** (VE) (GF) (DF) 35
Sprinkled with 'chaat masala.'
- Tempered Broccoli** (GF) (DF) 35
Chilli garlic sesame tossed broccoli.
- Toasted Coconut & Quinoa Salad** (VE) (GF) (DF) 45
Mixed with spring greens, chickpeas and cherry tomatoes.
- Bengal Pomelo Salad** (VE) (GF) (DF) 45
Served with 'Chikki' candied peanut brittle in a chilli lime jaggery vinaigrette.

Smalls

- GF Aam Papad Paneer** 48
Paneer tossed with sundried mango.
Ingredient: Aam papad from Amritsar in Punjab
- GF Chilli Cheese Kulcha** 45
Mini kulchas stuffed with chilli cheese, a great new way to sample Bombay's famous chilli cheese toast.
- Truffle Taftan** 55
Mountain puffed bread, brushed with truffle oil, and served with a caramelized onion walnut dip.
- GF Gunpowder Potatoes** (VE) (GF) (DF) 45
Baby potatoes in a homemade South Indian 'masala podi.'
Ingredient: Podi spice from Chennai in Southern India
- Potli Samosas** (VE) (GF) 38
A bite-size must-try with plum tomato chutney.
- GF Guntur Podi Chicken** (GF) (DF) 55
Hot and spicy South Indian-style fried chicken tenders.
Ingredient: Podi spice from Guntur on India's Eastern coastal plains
- GF Naga Ghost Pepper Wings** 55
Smoked & roasted spicy chicken wings.
Ingredient: Bhoot Jolokia from Nagaland in Northeast India
- GF Haleem Pate' with Saffron Sheermal** (GF) (DF) 65
Slow cooked lamb pate seasoned with a special 'Charminar' Hyderabad spice blend.
- Fiery Thecha Prawn** (GF) 75
Prawns tossed in a coarsely pounded green chilli chutney with crunchy peanut.

Specials

- GF Bombay Lunch Home Veg Curry & Banana Leaf Rice** 52
Mixed seasonal vegetables simmered with a rich and complex blend of over 20 spices.
Served with a banana leaf rice.
- Chatka Chhole Kulchey** 52
Chickpeas cooked with a secret chhole masala and roasted pomegranate. Served with a tandoori aloo kulcha.
- Bombay Dabba Gosht** 95
Lamb marinated in yogurt, brown onions and green cardamom, baked Bombay 'Bohri' style, topped with a fried egg. Delicious with a crisp chur chur paratha.
- GF Mario's Mango Prawns & Coconut Rice** (GF) 95
Prawns cooked in the traditional Goan 'ambotik masala', a deep-orange, spicy and tangy gravy, offset by the sweetness of ripe mango.

Hot Plates & Street Grills

- GF Anardana Tikka Paneer** (GF) 48
Spice rubbed roasted paneer, with 'anardana' crumble.
Ingredient: Anardana from Uttarakhand in the southern Himalayas
- Himalayan Spiced Mushroom** (GF) 48
Stuffed mushrooms spiced with 'Lakhori' yellow chilli.
Ingredient: Yellow chilli from Lakhora a small village in the Northern hills of India
- Chargrilled Asparagus** (GF) (DF) 65
Grilled asparagus with popped cumin-tempered sago and a turmeric lime sauce.
- GF Rajputana Murg Soola** (GF) 65
Robust 'shikaar masala' flavour these kebabs, that are traditionally cooked on large flaming skewers, reminiscent of the Rajput warriors.
- Malai Chicken Roast** 65
Lightly marinated in creamed yogurt, and rubbed with cracked 'Tellicherry' black pepper butter.
Ingredient: Tellicherry Pepper from the Malabar coast of India
- GF Kashmiri Naan Kebab** 95
Hand-ground, mutton mince seekh infused with the flavours of 'kabab chini', served on a saffron-brushed naan, accompanied by 'doon chetin', a Kashmiri yogurt dip.
- GF Banana Leaf Wrapped Sea Bass** (GF) (DF) 95
Fish in a Kerala spiced tomato chilli coconut sauce with pounded fennel seeds and curry leaf.
- GF Calcutta Club Fish Fry** 95
British-era fish fry served with Bengal's famous 'kashundi' mustard dip.
- Grilled Lamb Chops** (GF) 110
Roasted chops rubbed with an earthy marinade of Indian malt vinegar and 'black stone flower'.
Ingredient: Black stone flower from Ooty in Southern India

Biryani

- Berry Vegetable Biryani** (GF) 55
Bombay's Irani café style vegetable and saffron rice, with caramelized onions and Iranian berries.
- Tikka Kebab Biryani** (GF) 60
Roasted chicken kebabs, 'dum' cooked with biryani rice, ginger juliennes and fresh mint.
- Mutton Dum Biryani** (GF) 75
Fragrant lamb and rice cooked on "dum" with 'potli masala'.
- Kheema Biryani** 85
Spiced mutton mince, and long grain basmati rice slow cooked with homemade biryani masala.

Breads

- GF Chur Chur Paratha** 15
Crispy, flaky, layered & hand-crushed – a house specialty.
- Amritsari Potato Kulcha** 15
Spiced potato kulcha topped with dollops of butter.
- Roomali Roti** 15
Delicate, handkerchief-thin, and versatile; great with curries.
- Whole Wheat Tandoori Roti** (VE) (DF) 15
Whole-wheat Indian bread cooked on the sides of a tandoor.
- Naan (Plain | Butter)** 15 | 17
Made with refined flour and baked in the tandoor.

Big Plates

- GF Paneer Sirka Pyaz** (GF) 45
Tawa-tossed paneer with vinegar soaked pearl onions, in a masala tempered with cumin and chillies.
- Canteen Vegetables** (GF) 45
A medley of vegetables with our homemade spices, in a delicious caramelized onion sauce.
- Crisp Okra Salan** (GF) 45
Crunchy okra with a tempered tamarind, chilli and burnt onion sauce.
- Corn & Spinach** (GF) 40
Garlic tempered 'palak' with sweet corn.
- Amchur Aloo** (GF) 40
Tossed with cumin, crushed coriander and 'amchur' dry mango dust.
- GF Chicken Tikka Butter Masala** (GF) 58
Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi 'makhani' sauce.
- Apricot Salli Chicken** 55
Tangy chicken curry cooked Bombay Parsi style, and topped with potato crisps.
- GF Smoked Jodhpur Mutton** (GF) 85
Clove smoked lamb, slow cooked, with bright-red fiery 'Marwar Mathaniya' chillies.
Ingredient: Mathaniya Chilli from Jodhpur in Rajasthan
- Toddy Shop Fish Curry** (GF) 85
Tangy fish curry cooked with 'kudampuli' black tamarind, red chillies and fresh coconut. Popular at toddy shops, the coastal drinking dens in South India.
Ingredient: Kudampuli from Kerala in Southern India

Accompaniments

- GF Dum Ke Kali Dal** 40
Slowly simmered, creamy, earthy, whole black lentils.
- Home-made Raita** 20
Seasoned, whipped yogurt with roasted cumin powder.
- Banana Leaf Coconut Rice** (GF) 30
Rice steamed in coconut milk.
- Steamed Rice** (VE) (GF) (DF) 20
Long grain basmati rice.

Desserts

- GF Amritsari Kulfa** 50
Kulfi and creamy rabdi on a bed of almond phirni, finished with falooda and a dash of rose syrup.
- Flourless Dark Chocolate Bar** 50
Homemade and dense, with a crunch of sesame and jaggery crumble.
- Ras-E-Aam** 50
Bengali 'roshogulla' nestled in rich 'rabdi' topped with Gujarati 'aamras' of alphonso mangoes.
- GF Anglo-Indian Bread Pudding** 50
Made the traditional way, and baked to a warm, golden brown. Served with a vanilla custard.
- Bombay Ice Cream Sandwich** 50
Elevate the ice cream sandwich and relive your favourite childhood memories.