



# BUSINESS LUNCH

*Our Business Lunch is a culinary journey that reimagines the traditional Indian household lunches with a modern spin. Inspired by India's beautiful culture of hearty and well balanced 'tiffins', this special menu has been designed to let you sample the best of our progressive Indian fare, individually portioned for a wholesome meal-for-one, idyllic for both, a quick working lunch or a leisurely afternoon fete.*

## **2 COURSE - AED 95\***

Smalls + Mains or Street Grills + Mains

## **3 COURSE - AED 125\***

Smalls + Street Grills + Mains

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\*All prices are in AED, exclusive of 7% authority fee & 5% VAT.

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

## AMUSE

### CHEF'S SELECTION (N) (D)

## SMALLS

(Choose Any One)

### FROYO PAPDI CHAAT (N) (D) (V)

Home churned sweet curd, crunchy papdi, chaat chutneys

### PICKLED RAINBOW CARROTS SALAD (N) (D) (GF) (V)

Goloko Farms burrata, arugula, soured rhubarb,  
aged chilli dressing

### 1000 LAYERED POTATOES (D) (GF) (V)

Nalla karam podi, smoky kara, curry leaf aioli

## STREET GRILLS

(Choose Any One)

### ANARDANA PANEER (D) (GF) (V)

Cedar wood wrap, pomegranate molasses,  
Bengal tomato chutney

### TANDOORI MOCK MEAT (N) (D) (V)

Soya chaap, makhan malai, cashew nuts, cheddar, wheat crisp

### HIMALAYAN SPICED MUSHROOMS (D) (GF) (V)

Lakhori chilli marinade, masala parmesan crisps,  
Shimeji mushrooms

### RAJPUTANA MURG SOOLA (D) (GF)

Charcoal-roasted chicken kebab, fermented chilli butter,  
sirka foam, Bhavnagari chilli

### RATNAGIRI SEABASS EN PAPILOTE (N) (D) (GF)

Paper baked seabass, chilli kokum vatan, fried curry leaves

### LAMB SEEKH KEBAB (N) (D) (GF)

Minced lamb, doon chetin, roasted walnuts

## SORBET

### CHEF'S SELECTION (D) (GF) (V)

## MAINS

(Choose Any One)

Accompanied with Rice/Breads

### PULLED JACKFRUIT KOFTA (N) (D) (V)

Andhra koor, almond crust, toasted sesame peanuts

### PANEER SIRKA PYAZ (N) (D) (GF) (V)

Vinegar-soaked pearl onion, onion tomato masala

### SAAG BURRATA (N) (D) (GF) (V)

Goloka Farms burrata, spinach saag, tomato oil

### KASHMIRI WINTER VEGETABLE BIRYANI (N) (D) (GF) (V)

Yakhni style, cashews, pomegranate, birista onion

### CHICKEN TIKKA BUTTER MASALA (N) (D) (GF)

Punjabi makhani sauce, dried fenugreek

### JODHPURI MUTTON (N) (D) (GF)

Clove-smoked lamb, Marwadi Methaniya chilies

### TRUFFLE METHI CHICKEN (N) (D) (GF)

Pulled confit chicken, methi malai, truffle carpaccio

### TIKKA KEBAB DUM BIRYANI (N) (D)

Chicken tikka kebabs, crusted nuts parda, burhani raita

## ADD ONS

### SIDES AED 25\*

BLACK DAL (D) (GF)

YELLOW DAL (D) (GF)

ANAR MINT RAITA (D) (GF)

STEAM RICE (GF)

### DESSERTS AED 20\*

KAAPI RASGULLA (N) (D)

Salted caramel ice-cream, cocoa crunch

MALAI JAMUN (N) (D)

Saffron-pistachio mousse, gold dust

### TEA & COFFEE AED 20\*

KARAK CUTTING CHAI / MASALA CHAI

BOMBAY MONSOON CHAI

SINGLE ESPRESSO / AMERICANO

CAPUCCINO / CAFÉ LATTE

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(GF) Gluten Free (N) Contains Nuts (D) Contains Dairy (V) Vegetarian

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**BOMBAY BOROUGH**  
INDIAN BAR & EATERY