



BOMBAY BOROUGH

INDIAN BAR & EATERY

Weekend Market Brunch

A spirited adventure through India's buzzing food markets celebrating progressive pan-Indian flavours

Saturday and Sunday

12 PM - 4 PM

LIVE ENTERTAINMENT - GUEST DJ

PACKAGES

**HOUSE
PACKAGE
AED 325**

**SPARKLING
PACKAGE
AED 395**

**TEETOTALER
PACKAGE
AED 275**

Kids under 6 eat for free. Kids 6-12 yo eat at half-price.



*T&C Apply

Welcome Drink

Anardana Pimm's Cup

Pomegranate juice and pearls, Pimm's No 1, fresh lemon peel, strawberries and cucumber.

OR

Virgin Aam Panna Margarita

Mango pulp "murabba", fresh passion fruit, lime and spice blend of black salt and cumin.

Small Plates

All dishes will be served sharing-style

Veg

Or

Non-Veg

Indian Mezze & House Salad

Assorted crunchy papads & wheat crisps served with chutneys, relish, 'podi' spiced hummus, and a chilli peanut 'thecha' labneh.

Avocado & Anaar Pakwan Crisp

Crisp Sindhi tostado-style pakwan topped with avocado, pomegranate and lime.

Aam Papad Paneer ^{GF}

Paneer and lotus stem tossed with street food spices and 'aam papad'-special sundried mango from Amritsar.

Okra Fries ^{GF} ^{DF} ^{VE}

Gram flour dusted okra strips sprinkled with 'chaat masala'.

Palak Patta Chaat ^{GF} ^{DF} ^{VE}

Crackling spinach with a sweet tamarind dressing and fresh mint chutney.

Edamame & Chestnut Puffed Puri

Street chaat spiced edamame & chestnut tossed in chilli tamarind and mint chutney, served in puffed puris.

Indian Mezze & House Salad

Assorted crunchy papads & wheat crisps served with chutneys, relish, 'podi' spiced hummus, and a chilli peanut 'thecha' labneh.

Avocado & Anaar Pakwan Crisp

Crisp Sindhi tostado-style pakwan topped with avocado, pomegranate and lime.

Street Fried Chicken

Crunchy fried chicken dusted with 'nimboo masala' and a drizzle of fermented chilli honey and confit garlic dip.

Naga Ghost Pepper Wings ^{GF}

Smoked & roasted spicy chicken wings with 'bhoot jolokia'- spicy chilli from Northeast.

Bombay Kheema Samosa

Crisp triangular parcels of spiced lamb mince, with a curry dipping sauce.

Thecha Prawns ^{GF}

Prawns tossed with fiery 'mirch ka thecha', a coarsely-pounded green chilli chutney with crunchy peanuts, from Maharashtra.

Brunch Plates

choose any 1

Veg

Or

Non-Veg

Anglo Indian Mac N Cheese

Baked macaroni and masala cheese sauce.

Avocado & Okra Bagel Seed Flat Bread

Bagel seed crusted flat bread topped with avocado and crisp okra.

Tamatar & Burrata Flat bread

Garlic roasted tomatoes on kulcha flat bread with chilli onion jam, baby spinach and crumbled burrata.

Chili Tofu Scramble ^{GF} ^{DF}

Tofu scramble with roasted garlic and berry chili served with wheat crisp.

Goan Shack Chicken & Waffle

Cafreal spiced coriander pesto chicken with fried potatoes and crisp waffle.

Avocado & Egg Kulcha Flat Bread

Homemade avocado spread on kulcha flat bread, topped with a fried egg.

Madras Shakshuka ^{GF}

Eggs cooked shakshuka style with south indian street spices, served with podi butter baguette.

Kheema Aloo Pie

Traditionally a meat pie with a mashed potato crust, Indian cooks quickly adopted and adapted the humble british shepherds pie.

^{GF} Gluten Free ^{DF} Dairy Free ^{VE} Vegan

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. Full table participation required.

Big Plates

choose any 1

Veg

Or

Non-Veg

Paneer Sirka Pyaz with Chur Chur Paratha ^{GF}

Tawa-tossed paneer with 'sirka pyaz' or vinegar-soaked pearl onions, in a masala tempered with cumin and chillis.

Beet & Carrot Chops with Chur Chur Paratha

Beet & Carrot chops served in a homemade chili honey & coconut mustard sauce.

Berry Vegetable Biryani ^{GF}

Irani café style vegetable and saffron rice, with caramelized onions and Iranian berries.

Bombay Lunch Home Veg Curry with Banana Leaf Rice ^{GF}

Mixed seasonal vegetables simmered in Mumbai's 'coastal masala' with a rich and complex blend of over 20 spices.

Mango Mustard Broccoli with Roomali Roti ^{GF} ^{VE}

Charred broccoli marinated in 'aam kasundi' - Bengal mango mustard.

Chicken Tikka Butter Masala with Chur Chur Paratha ^{GF}

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi 'makhani' sauce.

Smoked Jodhpur Mutton with Chur Chur Paratha ^{GF}

Clove smoked lamb, slow-cooked with bright red fiery Jodhpur 'marwar mathaniya chillies'.

Tikka Kebab Biryani ^{GF}

Roasted chicken kebabs, 'dum' cooked with biryani rice, ginger juliennes and fresh mint.

Seabass Moilee with Steamed Rice

Pan-seared Sea Bass in a mild coconut curry with Kerala spices and turmeric, served with steamed rice.

Malai Chicken Roast with Roomali Roti

Lightly marinated in creamed yogurt, this classic kebab is rubbed with cracked Kerala 'tellicherry black pepper' butter.

Desserts

choose any 1

Filter Coffee Waffles

Crisp waffles served with coffee reduction and filter coffee ice-cream.

Dates & Walnut Pancakes

Fluffy pancakes stuffed with dates and walnuts, alongside a date and honey syrup.

Bombay Falooda

Cold rose milk served with sweet vermicelli, sweet basil seeds, nuts and a scoop of ice-cream.

Anglo Indian Bread Pudding

Made the traditional way, and baked to a warm, golden brown. Served with a vanilla custard.

^{GF} Gluten Free ^{DF} Dairy Free ^{VE} Vegan

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. Full table participation required.

Beverages

Pauwa Cocktails

Bengaluru Kool

South Indian banana infused rum, honey lemon syrup, pineapple.

Go Goa Gone

Close your eyes and sip on coconut infused vodka, take a quick armchair trip to gorgeous Goa.

Madras Pop

A white rum, ginger & curry leaf concoction, that will have you singing extra loud.

Desi Cocktails

Chowpatty Beach Lolly

Tequila, lime bitters and orange ice lolly.

Magic Rasam

Whisky, curry leaves, rasam powder, ginger, chillies, lime and sugar.

Boozy Aam Lassi

Baileys, mango pulp and yogurt.

Bombay's Sol

White rum, coconut milk, kokum, coriander, chilli and garlic.

Bombay Mule

Gin, ginger beer, lemon wedges, fresh mint.

Thundering Thumbs Up

White rum muddled with chilli, coriander, chaat masala, and topped up with India's infamous cola - Thumbs Up.

Angrezi G&Ts

Kashmiri Rose Apple

Gin, Kashmiri red apples and rosemary, a dash of bitters and tonic

Shimla Peach

Gin, caramelised peaches, a dash of bitters and tonic.

Memsaab's Pink

Gin, aromatic bitters and tonic.

Bramble & Tonic

Bombay Bramble gin with fresh raspberries, blackberries and tonic.

Gin Bar

Gin, tonic, choice of garnish

Garnish options - Grapefruit/
Lime Wedge/ Basil Leaves/
Juniper Berries/ Cucumber/
Sliced Red Apples

Beer (bottle)

Heineken/ Peroni

Spirits

Whisky/ Vodka/ Gin/ Rum

with choice of mixer

Wine

Red / White

Sparkling
(for the sparkling package)

Shooters

Vodka Jaljeera Golgappa

Imli Chutney Tequila

Vodka Aam Panna

Rose Rum Ice-Cream

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. Full table participation required.