

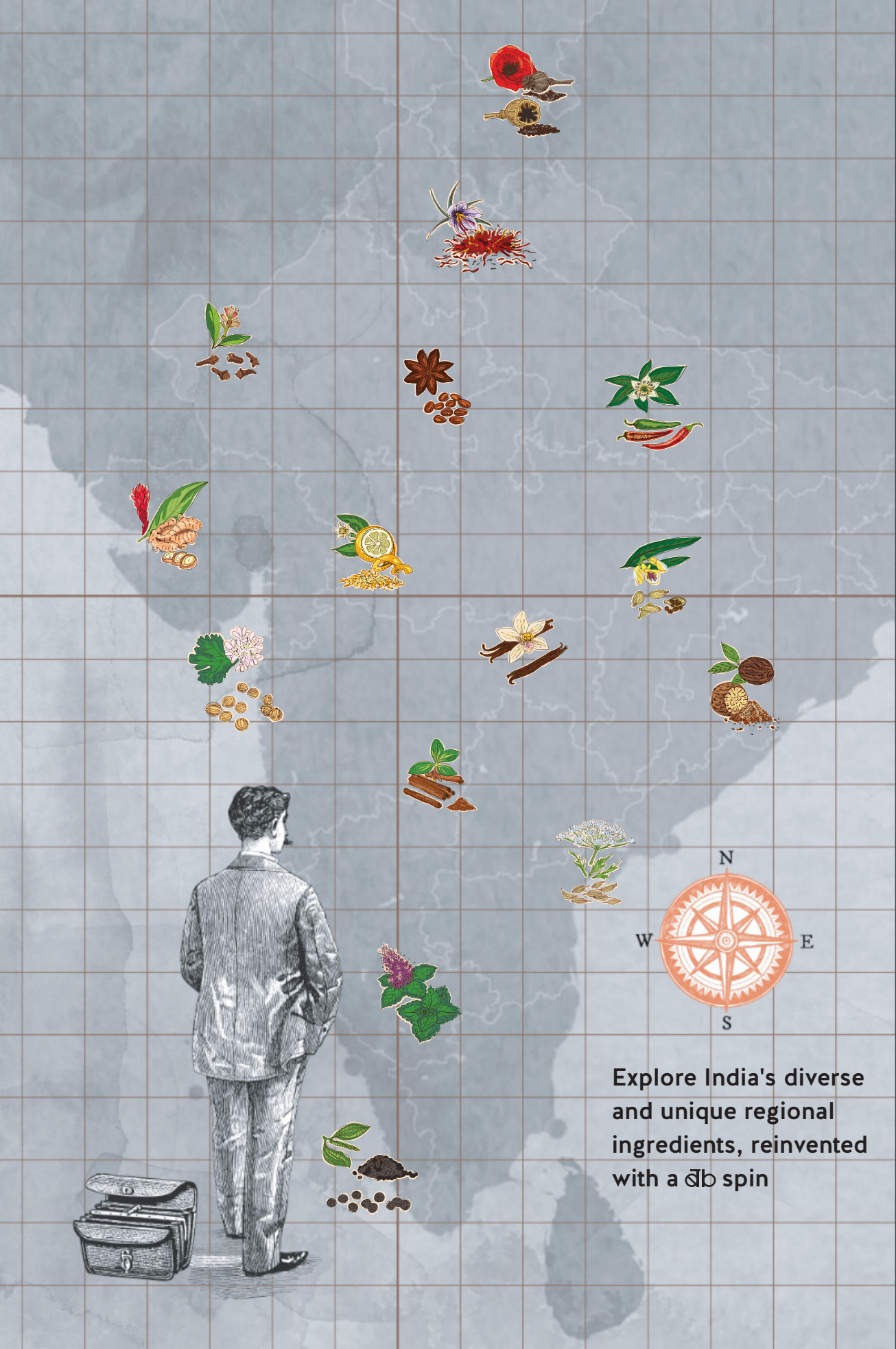


BOMBAY BOROUGH

EMBARK ON A PROGRESSIVE CULINARY JOURNEY ACROSS INDIA

Re-discover India through an explosion of favours. Sample small plates or indulge in the large ones that take inspiration from the potpourri of regional Indian recipes and culinary gems, reimagined with a modern progressive flair using global techniques and ingredients. With a curated menu for lunch, evening drinks, dinner and anything in-between, Bombay Borough offers a unique dining experience celebrating India's diversity through every bite and sip.









Team **db**



Explore India's diverse and unique regional ingredients, reinvented with a **ᐃᐃ** spin

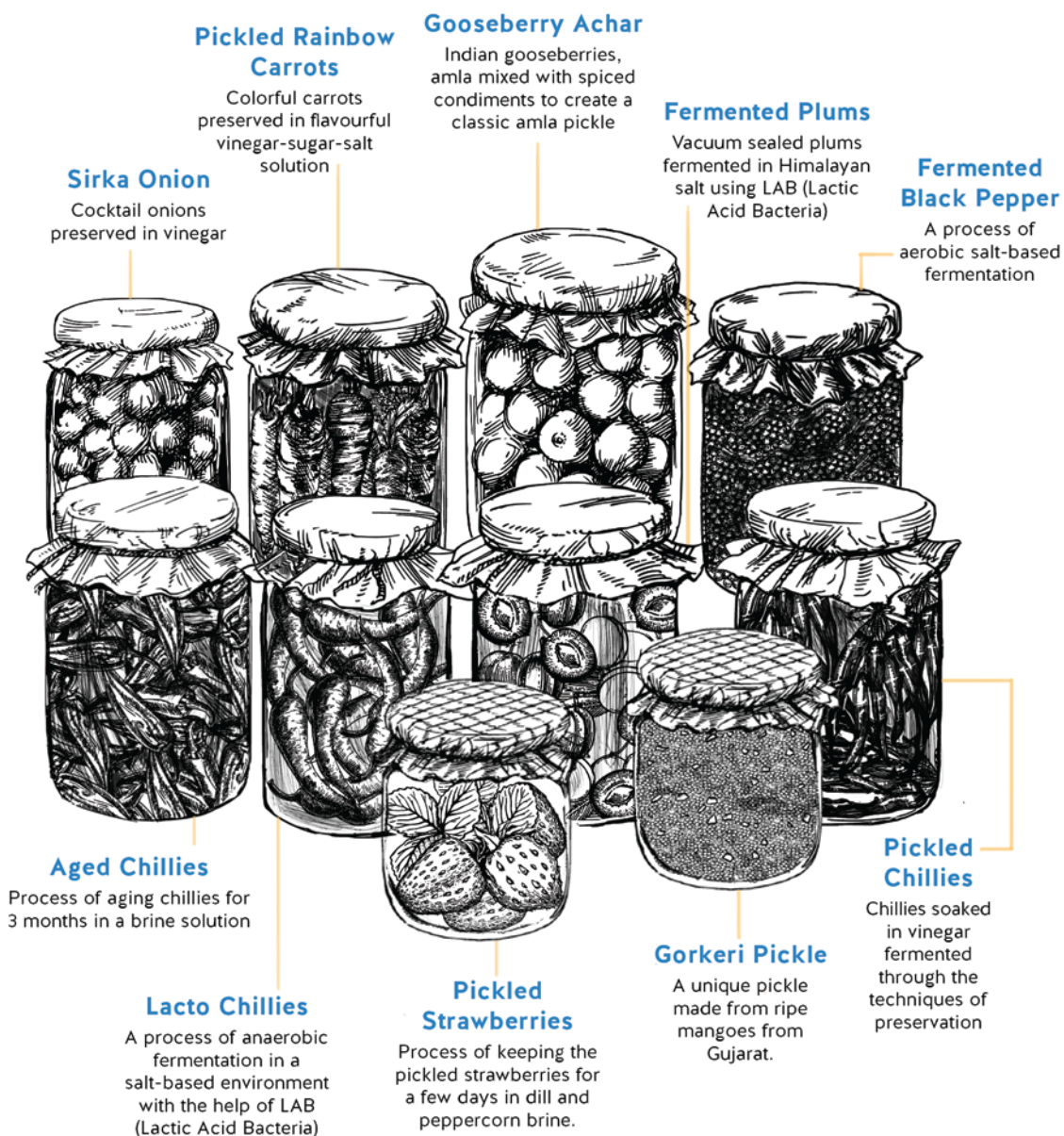
GLOSSARY

An introduction to some of the special ingredients, spice mixes and techniques from different parts of India and the globe, that lend to our modern interpretation of regional Indian flavours.

| | | |
|---|--|--|
| <p><i>Aam Papad</i> Indian fruit leather made from sundried mango in Amritsar, Punjab</p> |  |  |
| <p><i>Doon Chetin</i> A creamy Kashmiri yoghurt and walnut chutney dip</p> | <p><i>Anardana</i> Sundried wild pomegranate seeds, that grow in the Southern Himalayas</p> | <p><i>Lakhori Chilli</i> Made from dried yellow peppers grown in the small villages of Northern India.</p> |
|  <p><i>Daab Chingri</i> An authentic homestyle curry made with tender coconut and prawns originated in West Bengal.</p> | <p><i>Ambot Tik</i> A Goan staple spicy and tangy curry made with coconut.</p> |  <p><i>Raclette</i> A Swiss melted cheese poured over a hot dish.</p> |
| <p><i>Mathaniya Red Chilli</i> Red hot chilli peppers originated from Jodhpur, Rajasthan.</p> | | <p><i>Confit</i> A technique used by slow cooking a food dish over a period of time to elevate all flavours.</p> |
|  <p><i>Kadumpuli</i> Also known as Malabar Tamarind, dried and used in cooking for a unique sour taste originated in South India.</p> |  <p><i>Almond Chilli</i> An Asian nutty chilli oil infused with almonds.</p> | <p><i>Meen Sorak</i> A mildly spiced and tangy coconut fish curry from Mangalore, Karnataka.</p> |
| <p><i>Furikake</i> An East Asian spice blend made with bonito fish flakes, seaweed, chillies and sesame.</p> |  |  |
| <p><i>Togarashi</i> A Japanese inspired spice blend with sansho peppers, sesame seeds, ginger and citrus peels.</p> | <p><i>Shiso Leaf</i> Spicy herb used in cooking in the northeastern region of India.</p> | <p><i>Padron Peppers</i> Mildly spiced variety of peppers from the family of capsicums originated from Spain.</p> |

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may also be found in our gluten free dishes, due to common kitchen environment. Our fish and meat dishes may contain bones.

ART OF IN-HOUSE FERMENTATION



Fermentation & pickling are ancient culinary arts, with origins tracing back to 2030 BC in India. Pickling was a revolutionary means of food preservation, crucial during monsoon periods when fresh produce was scarce. Over time, pickling evolved to encompass fermentation, unlocking a delightful transformation in flavour & texture.

At Bombay Borough, we honour this Indian tradition by crafting all our pickles and spices in-house. Inspired by these timeless techniques, fresh pickles, fermented ingredients, we take pride in elevating flavours and textures by incorporating the art of fermentation to the dishes on your plate.



STREET CHATS





FROYO PAPDI CHAAT

Indian cuisine is a medley of diverse flavours which is at its most enchanting in the world of chaats. Beyond mere snacks, these street foods are a vibrant symphony of local culture, celebrated at every corner of India.

āb's rendition of the beloved Papdi Chaat is a tribute to the bustling streets, vibrant bazaars, and local chaat vendors. With hand-churned froyo, mint and tamarind chutneys inspired by iconic pushcart vendors, it's a chatpata start to your meal. This flavour journey whisks you to the heart of India's chaat culture, where every bite evokes the essence of local bazaars and beloved street food culture.

SMALLS

Don't let the word 'Smalls' fool you: these appetizers are big where it counts, in taste and flavour. This is a selection that will leave you wanting for more.

KALA MASALA CHICKEN SKEWERS [ⓓ] ^{ⓄF}

Maharashtrian burnt onion spice, paprika mango murabba
95

PRAWN DABELI [ⓓ] [Ⓝ]

Steamed baos, Kutchi dabeli masala, chilli garlic chutney, peanut butter crema
105

SILIGURI CHICKEN SKEWERS [ⓓ] [Ⓝ]

Pan-grilled chicken supreme, momo chutney, in-house fermented slaw, garlic aioli
95

ASSAMESE CHICKEN WINGS [ⓓ] [Ⓝ] ^{ⓄF} [ⓓ]

Boneless wings, Assamese sesame curry, jasmine rice stuffing, bhoot jolokia sour cream
95

DUCK ROAST BENNE [ⓓ] [Ⓝ] ^{ⓄF}

Pulled duck ghee roast, Bangalore butter dosa, kara tomato chutney, curry dip
95

ANDHRA FRIED CHICKEN [ⓓ] [Ⓝ]

Crispy fried chicken, tamarind hot sauce, garlic mayo, Japanese karage style
95

TANGRA CHILLI LAMB [ⓓ] [Ⓝ]

Street style chilli sauce, tempered bokchoy, sesame & chilli crackle
105

♻️ PONDI CRAB [ⓓ]

Soft-shell crab, vadouvan spice rub, rosemary aioli, seaweed caviar
110

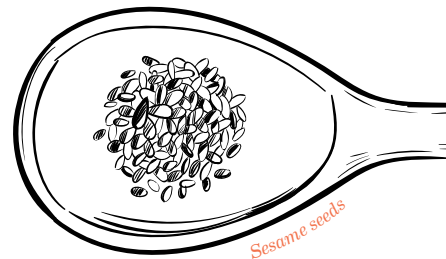
GONDHORAJ CHICKEN PUCHKA [ⓓ] [Ⓝ]

Kolkata lemon spiced, mint yoghurt, bhaja moshla, puffed rice crispies
95

ALLEPPEY FISH [ⓓ] [Ⓝ] ^{ⓄF}

Skilled cooked Chilean seabass, raw mango & coconut glaze,
chammanthi podi crunch

105



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♻️ Bombay Borough Signature ^{ⓄF} Gluten Free [ⓓ] Dairy [Ⓝ] Nuts [Ⓜ] Vegetarian

NIHARI LAMB CHOPS

Born in the royal kitchens of Lucknow, Nihari was once a dish of slow mornings and indulgent rituals.

Here, it returns with quiet a flair. Lamb chops, marinated in a tapestry of Nihari spices, are chargrilled for a hint of smoke and depth.

The richness remains, but the form evolves - familiar warmth, now refined. A dialogue between heritage and modern craftsmanship, plated with restraint and soul.



HOT PLATES & STREET GRILLS

Signature street plates and kebabs that are flash fried on the tawa or grilled on 'sigris' - open charcoal grills. The result is always fresh, robust & flavourful.

MARWAD GRILLED PANEER ^D ^N ^V ^{GF}

Mathania chilli pickle marinade, cashew crunch, cedar wood wrapped & smoked
110

SMOKED MEATLESS KEBAB ^D ^N ^V

Pea protein kakori kebab, saffron-infused missi roti, birista crunch
105

LAKHORI GRILLED MUSHROOM ^D ^N ^{GF} ^V

Charred portobello, Himalayan mushroom mince, shimeji pepper ganache, umami chilli reduction
105

BAKED COTTAGE CHEESE ^D ^N ^{GF} ^V

Bengali kasundi mustard, heirloom tomato & cashew stuffing, rocket leaf salad
105

🍛 RAJPUTANA MURG SOOLA ^D ^{GF}

Fermented chilli butter, shikaar masala marinade, Bhavnagari chilli, sirka foam
145

MALAI CHICKEN ROAST ^D ^N ^{GF}

Fermented tellicherry pepper, greek yoghurt marinade, sous-vide chicken thighs
135

KASHMIRI NAAN KEBAB ^D ^N

Minced mutton kebab, saffron-glazed naan, pickled onions, doon chetin
180

NIHARI LAMB CHOPS ^D ^N ^{GF}

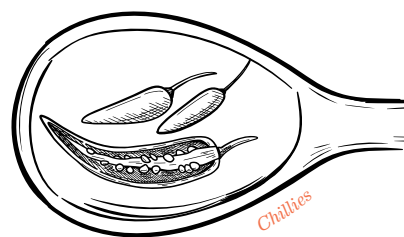
Grass-fed New Zealand lamb, nihari demi-glaze, rogani potato mash
195

🍛 CLAY BAKED SEABASS ^D ^N ^{GF}

Norwegian seabass, coconut and tamarind koora, shallot & tomato bouillon
180

RECHEADO PRAWNS ^D ^N ^{GF}

Sicilian king prawns, Goan sherry malt vinegar & chilli blend, fermented pineapple, coriander chimichurri & tobico
180





MANGA LORE



CRAB GASSI

The coast of Mangaluru has always known how to balance spice, tang, and sea. In this reimagining, the soft-shell crab is crisp yet delicate, its texture playing against a coconut and tamarind curry that hums with brightness.

It's comfort layered with nuances - every bite a reminder of salt air, warmth, and the effortless charm of India's shores. A coastal memory, elegantly retold.



BIG PLATES & BIRYANIS

Portions that will please your hearty appetite, these curries and biryanis from across India are great for sharing.

CHICKEN TIKKA BUTTER MASALA [ⓓ] [Ⓝ] [Ⓜ]

Charcoal-grilled chicken, Punjabi makhni sauce

145

KASHMIRI CHICKEN KORMA [ⓓ] [Ⓝ] [Ⓜ]

Chicken kefta, yoghurt whey sauce, chicken skin crunch, fennel oil

Suggestive pairing - sourdough khameeri

145

KERALA FISH CURRY [ⓓ] [Ⓝ] [Ⓜ]

Tandoor European seabass, tamarind chilli curry, kadumpuli

Protein option - prawns

145

TIKKA KEBAB DUM BIRYANI [ⓓ] [Ⓝ]

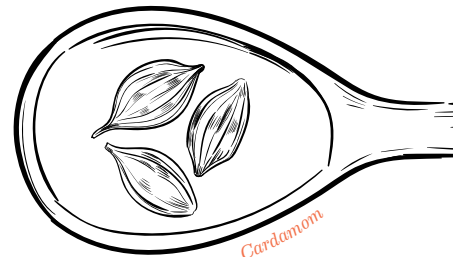
Tandoor grilled chicken tikka kebabs, nut-cruste parda, burhani raita

145

MUTTON DUM BIRYANI [ⓓ] [Ⓝ]

Slow-braised mutton, ginger chilli crusted parda, anaar mint raita

160



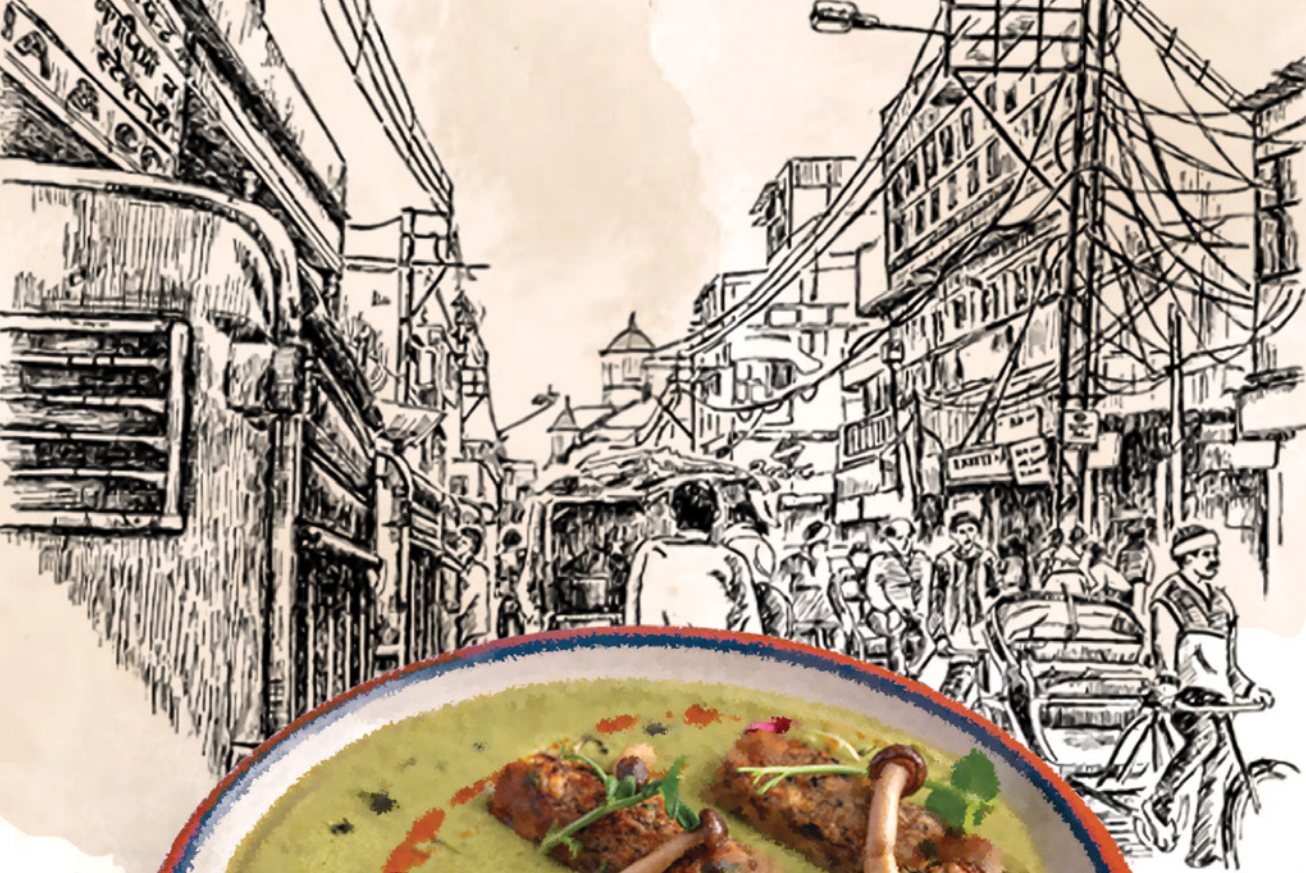
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OLD DELHI





TRUFFLE METHI MALAI

A dish where old Delhi's comfort goes global. The humble methi malai takes on new life with mushroom seekh, charred king oyster and shimeji, and the unmistakable aroma of truffle. Crowned with enoki crisps, it's layered, earthy, and indulgent - a balance of nostalgia and nuance.

Where Indian soul food meets the signature **Ob** flair, this dish speaks softly but leaves an impression that lingers.

ACCOMPANIMENTS

SOURDOUGH KHAMEERI ①

27

SOURDOUGH MAKAI ROTI ①

27

WHOLE WHEAT ROTI

Roti (Plain)

22

Roti (Butter) ①

27

BENNE DOSE ① ②

27

CRO-BUNS ①

27

NAAN

Naan (Butter) ①

27

Naan (Garlic) ①

27

Naan (Cheese) ①

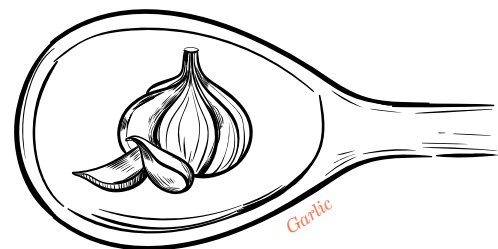
30

AMRITSARI POTATO KULCHA ①

32

CHUR-CHUR PARATHA ①

32



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🍴 Bombay Borough Signature ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭ ⑮ ⑯ ⑰ ⑱ ⑲ ⑳ ㉑ ㉒ ㉓ ㉔ ㉕ ㉖ ㉗ ㉘ ㉙ ㉚ ㉛ ㉜ ㉝ ㉞ ㉟ ㊱ ㊲ ㊳ ㊴ ㊵ ㊶ ㊷ ㊸ ㊹ ㊺ ㊻ ㊼ ㊽ ㊾ ㊿

ACCOMPANIMENTS

STEAMED RICE ^{GF}

35

BIRYANI RICE ^D ^{GF}

50

BANANA LEAF COCONUT RICE ^{GF}

45

ANAAR MINT RAITA ^D ^{GF}

30

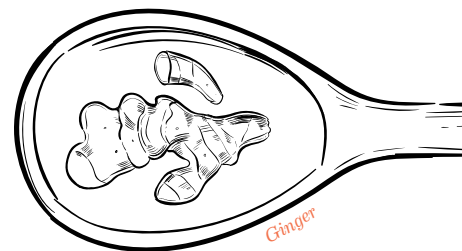
DAL

Yellow Dal ^D

85

Black Dal ^D ^{GF}

90



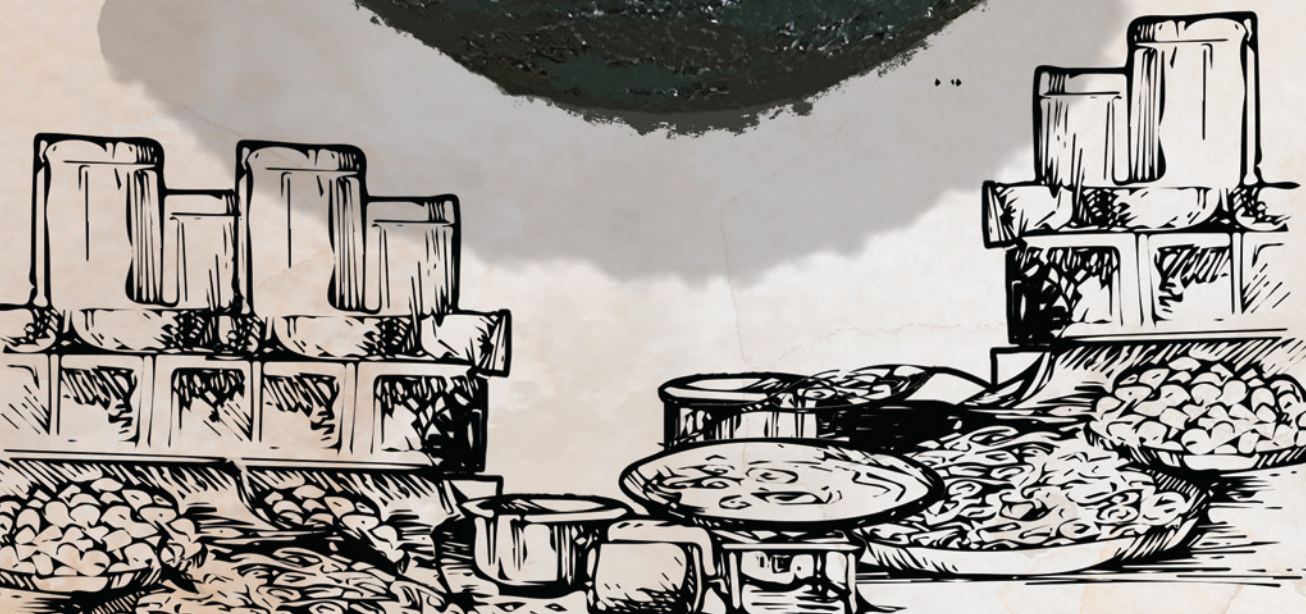
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MALAI JAMUN

Local mithai shops in India are more than just places for sweet treats; they are custodians of tradition, nostalgia, and Indian culture. These humble vendors, with their aromatic offerings, have been integral to our lives for generations, not just as culinary experts but as bearers of sweet history.

At **db**, our take on Malai Jamun is a delightful chapter in this sweet narrative. It's a journey through India's mithai culture, celebrating our rich heritage, evoking nostalgia, and paying homage to the enduring legacy of local mithai vendors.



DESSERTS

End your meal with something sweet, and in true **bb** style, something surprising

LIVE **bb MALAI JAMUN** (D) (N)

Pistachio mousse, gold dust
95

LIVE **ALPHONSO MANGO KULFI BAR** (D) (N) (GF)

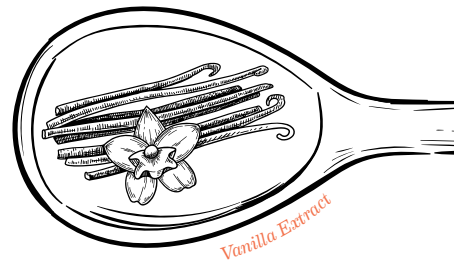
Alphonso mango rabdi, black rice crunch, mango leather, white chocolate
95

bb KAAPI RASGULLA (D) (N)

Salted caramel ice cream, cocoa crunch
95

LIVE **COORGI CHOCOLATE MOUSSE** (D) (N) (D)

Cocoa nibs, slow roasted almonds, smoked crystal salt, jaggery craqueline,
jay pore extra virgin olive oil
95



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