



BOMBAY BOROUGH
INDIAN BAR & EATERY

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 **bb**

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.

🍛 FROYO PAPDI CHAAT (D) (V)

Tamarind and sweet curd froyo, crackling papdi, Lucknowi chaat chutney
80

ROASTED TOMATO SOUP (D) (V)

Heirloom tomatoes, grilled cheese croutons, fermented peppercorns
65

AAM PAPAD PANEER (D) (GF) (N) (V)

Pan tossed, spiced mango glaze, sundried mango, crisp lotus root
80

3 CHEESE & CHILLI KULCHA (D) (N) (V)

Mini kulchas, British smokey cheddar, mozzarella, Indian cheddar, crispy garlic & chilli oil, mint chutney, gooseberry cream
85

WARQUI SAMOSA (D) (V)

Layered & flaky samosas, russet potato & peas mixture, tamarind-chilli broth
75

BEACH PANI PURI (D) (N) (V)

Crispy keuw pie tee cups, basil & yuzu broth, umami tamarind chutney broth, mung bean salad
80

KALA MASALA CHICKEN SKEWERS (D) (GF)

Maharashtrian burnt onion spice, paprika mango murabba
95

ANDHRA FRIED CHICKEN (D) (N)

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

ALLEPPEY FISH SKILLET (D) (N) (GF)

Cooked Chilean seabass, raw mango & coconut glaze, chammanthi podi crunch
105

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) (GF) (N) (V)

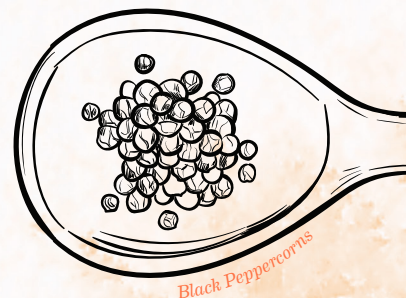
Mathania chilli pickle marinade, cashew crunch, cedar wood wrapped & smoked
110

SMOKED MEATLESS KEBAB (D) (N) (V)

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

🍛 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

BIG PLATES & BIRYANIS

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

BOMBAY LUNCH HOME CURRY (D) (GF) (N) (V)

Malwani spice, charred zucchini, asparagus & romesco, rice noodle crisps
110

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

Onion tomato masala, sirka onion
115

CHATKA CHOLE (D) (GF) (N) (V)

8-hours pot roasted chole masala, chutneywale pyaz
110

TRUFFLE METHI MALAI (D) (N) (V)

Truffle mushroom seekh, tossed wild enoki & oyster shrooms, charred edamame
115

VEGETABLE DUM BIRYANI (D) (N)

Winter vegetables, awadhi biryani masala, sesame-crust ed parda
125

JODHPURI MUTTON (D) (N) (GF)

Cloves smoked mutton, Marwadi methaniya chilies
155

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

Charcoal-grilled chicken, Punjabi makhni sauce
145

KERALA FISH CURRY (D) (N) (GF)

Tandoor European seabass, tamarind chilli curry, kadumpuli
Protein option - prawns
145

TIKKA KEBAB DUM BIRYANI (D) (N)

Tandoor grilled chicken tikka kebabs, nut-crust ed parda, burhani raita
145

MUTTON DUM BIRYANI (D) (N)

Slow-braised mutton, ginger chilli crust ed parda, anaar mint raita
160



ACCOMPANIMENTS

SOURDOUGH KHAMEERI (D)

27

SOURDOUGH MAKAI ROTI (D)

27

WHOLE WHEAT ROTI

Roti (Plain)

22

Roti (Butter) (D)

27

BENNE DOSE (D) (GF)

27

CRO-BUNS (D)

27

NAAN

Naan (Butter) (D)

27

Naan (Garlic) (D)

27

Naan (Cheese) (D)

30

AMRITSARI POTATO KULCHA (D)

32

CHUR-CHUR PARATHA (D)

32

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

DESSERTS

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

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

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

95

LIVE KAAPi RASGULLA (D) (N) (V)

Salted caramel ice cream, cocoa crunch

95

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

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

95



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