



BOMBAY BOROUGH
INDIAN BAR & EATERY

DUBAI
RESTAURANT
WEEK

9 - 25 MAY 2025



– DUBAI RESTAURANT WEEK –

Lunch Menu

2-COURSE MENU
(CHOICE OF STARTER + MAIN OR MAIN + DESSERT)

AED 125*

*1 bottled water for 2 ppx

*All prices are in AED, inclusive of 7% authority fee and 5% VAT

Amuse Bouche

(Chef's Selection)

Smalls & Grills

(Choose any one)

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

Home churned froyo, tamarind chutney, sweet curd

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

Aged chilli dressing, arugula, Goloka Farms burrata, soured rhubarb

ANARDANA PANEER (D) (V) (GF)

Cedar wood wrap, pomegranate molasses, Bengal tomato chutney

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

Makhan malai, nuts and cheddar, wheat crisps

MANIPURI SINGJU SALAD (D) (N) (GF)

6-hour confit chicken, carrot and red cabbage chiffonade, roasted peanut, tamarind chilli dressing

RAJPUTANA MURG SOOLA (D) (GF)

Fermented chilli butter, sirka foam, Bhavnagari chilli

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

Paper baked seabass, chilli kokum vatan, fried curry leaves

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

Minced meat, doon chetin, roasted walnuts

Sorbet

(Chef's Selection)

Big Plates & Biryanis

(Choose any one)

(Served with breads or rice)

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

Andhra koorra, almond crust, toasted sesame peanuts

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

Onion tomato masala, sirka onion

WINTER VEGETABLE YAKHNI BIRYANI (D) (N) (V) (GF)

Fried garlic & cashews, pomegranate, birista onion

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

Charcoal roasted chicken, Punjabi makhani sauce

JODHPURI MUTTON (D) (N) (GF)

Clove-smoked lamb, Marwadi methaniya chillies

TIKKA KEBAB DUM BIRYANI (D) (N)

Tandoor grilled chicken tikka kebabs,
Nuts crusted parda, burhani raita

Desserts

(Choose any one)

Add Ons @AED 25

ANGLO INDIAN PERDU (D) (N)

Bread pudding, fermented plums,
Crème Anglaise ice cream

KAAPI RASGULLA (D) (N)

Salted caramel ice-cream, cocoa crunch

MALAI JAMUN (D) (N)

Pistachio mousse, gold rabdi

Accompaniments

Add Ons @AED 25

YELLOW DAL

BLACK DAL

Signature Mocktails

Add Ons @AED 35

PINK CITY

Guava, lemongrass and raspberry. A pink drink from the pink city of Jaipur

RICKSHAW REFRESHER

Fresh lemon and mint. The traditional North Indian lemonade

OOTY SUNSET

Elderflower, cardamom tincture, herbs and lime.
From hills of Ooty scented with mild cardamom

ANGOORI SODA

Not your average grape juice. Nashik black grape juice, roasted cumin powder, lemon juice, and fizzy club soda

PERU PLEASURE

Guava nectar with a hint of fresh chilli comes alive in a glass rimmed with chaat masala

SWEET LASSI

Mint and creamy yoghurt

MANGO LASSI

The perfect summer treat - delicious mangoes and creamy yoghurt

NAMKEEN LASSI

A Punjabi concoction straight out of Mummyji's book - fresh yoghurt whisked with rock salt and roasted cumin