

db BOMBAY BOROUGH

— THE —
Sattvic
TRAIL

SPECIALLY CURATED FOR JAINS

At Bombay Borough, we believe that mindful dining should be as exciting as it is wholesome.

Inspired by the principles of purity, balance, and seasonality that lie at the heart of Jain cuisine, we present our specially curated - Jain Menu.

Thoughtfully crafted without root vegetables and adhering to traditional Jain dietary practices, this menu celebrates the richness and diversity of India's regional produce through Bombay Borough's progressive culinary lens. Each dish is designed to showcase vibrant flavours, innovative techniques, and carefully sourced ingredients, proving that conscious dining can be both indulgent and memorable.

A celebration of mindful indulgence, where tradition, innovation, and the bounty of India's landscapes come together on every plate.

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.

SMALLS

REGIONAL SNACK PLATTER ^(D) ^(N)

Chorafalli & papaya sambhario, chakli cigars & pineapple chimichurri, kori rice crisp & curry leaf aioli, naga bread & toasted sesame butter

75

ਫ਼ੌਰੋਯੋ FROYO PAPDI CHAAT ^(D)

Tamarind and sweet curd froyo, wheat papdi, Lucknowi chaat chutney

80

BEACH PANI PURI ^(D)

Kueh pie tee cups, basil & lemon broth, tamarind broth, mung bean salad

80

ROASTED TOMATO SOUP ^(D)

Heirloom tomatoes, grilled cheese croutons, fermented peppercorns

65

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

Charcoal Mini kulchas, British smokey cheddar, mozzarella, Indian cheddar, crispy chilli oil, tomato chutney, curry leaf aioli

85

GRILLS

BAKED COTTAGE CHEESE ^(D) ^(N) ^(GF)

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

110

MARWAD GRILLED PANEER ^(D) ^(N) ^(GF)

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

105

MAINS

ਫ਼ਬ SAAG BURRATA (D) (N) (GF)

Tempered greens curry, Italian handmade burrattini, crackling spinach
(suggestive pairing - makai sourdough)

110

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

Malwani spice, charred zucchini, asparagus & romanesco, rice noodle
crisps (suggestive pairing - banana leaf coconut rice)

110

VEGETABLE DUM BIRYANI (D) (N)

Winter vegetables, awadhi biryani masala, sesame-crusted parda

125

DESSERTS

LIVE ਫ਼ਬ 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

LIVE ਫ਼ਬ KAAPi RASGULLA (D) (N)

Salted caramel ice cream, cocoa crunch

95

LIVE COORGI CHOCOLATE MOUSSE (D) (N)

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

95

ACCOMPANIMENTS

SOURDOUGH KHAMEERI ①

27

SOURDOUGH MAKAI ROTI ①

27

BENNE DOSA ① ②

27

CRO-BUNS ①

27

PLAIN ROTI ①

22

BUTTER ROTI ①

27

NAAN ①

Traditionally made with refined flour and baked in the tandoor

PLAIN - 22 | BUTTER - 27

CHUR CHUR PARATHA ①

Crispy, flaky, layered & hand-crushed - a house speciality

32

STEAMED RICE ②

Long grain basmati rice

35

BANANA LEAF COCONUT RICE ②

Rice steamed in coconut milk

45

YELLOW DAL

85

ANAR MINT RAITA ① ②

Greek style yogurt

30