

# Monthly episodes


Last year, with our Culinary Episodes, we whisked you away on an armchair adventure, exploring the ingredients and regional recipes that define India's culinary heritage. This year, we are celebrating the rich mosaic of cultures that form the bedrock of Indian cuisine.



Presenting a selection of time-honoured dishes and beverages from across Indian cultures, reimagined with the signature **bb** touch, further elevated with global ingredients and techniques.

Commence on a multifaceted armchair culinary journey across India with our monthly culinary and mixology episodes, spotlighting rich Indian cultures, brought to life on your table, by **bb**

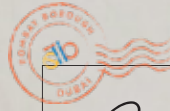
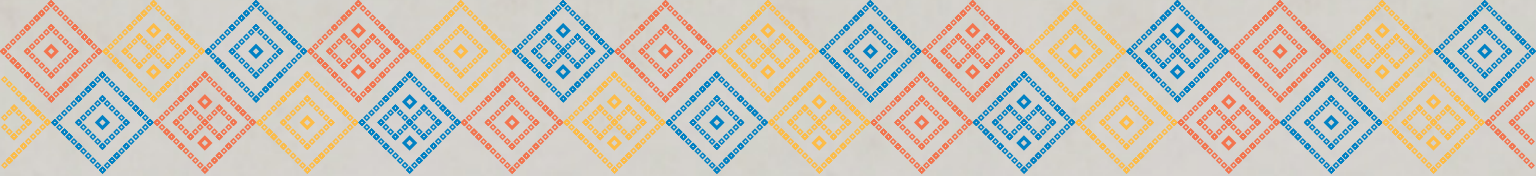


**BOMBAY BOROUGH**  
ALL DAY BAR & EATERY

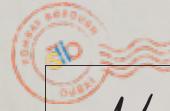
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## Culinary episode



## Mixology episode



### Truffle Dal Dhokli <sup>Ⓧ</sup> <sup>Ⓝ</sup>

In Gujarat, good food means good times. Streets overflow with the aroma of vibrant food, while cozy homes offer havens of warmth and traditional cooking. Here, comfort is supreme, and some dishes are synonymous with utter comfort. Nothing beats a steaming bowl of Dal Dhokli - soft dumplings bathed in a rich spiced lentil sauce, a hug in a bowl passed down with love for generations.

At **ab**, we've taken this classic to a new level, with our Truffle Dal Dhokli. Delicate layers of house-made tagliatelle, made of the classic Dhokli dough, and infused with the aroma of precious black truffles. Then comes a comforting lentil sauce, simmered to perfection. A touch of decadence arrives with the mushroom chili mousse, its smooth texture and subtle heat adding a playful counterpoint.

A final flourish of fragrant garlic flakes completes this culinary adventure, gracefully bridging the gaps between the East and the West.

AED 95\*



### Spiced Peru Picante

Gujarat's cuisine is renowned to have a harmony of spice, tang, and subtle sweet notes.

Inspired by these flavors, we present Spiced Peru Picante- a global classic with influences from the western Indian state of Gujarat.

This cocktail mixes juicy guava (Peru) with fiery Bhavnagari chillies, capturing Gujarat's love for a spicy-sweet balance. Coriander and fennel lend aromatic depth, while a smooth tequila base heightens guava's freshness and the chillies' heat. The Spiced Peru Picante is a spirited fusion, celebrating Gujarat's vibrant palette with a contemporary edge.

AED 80\*

<sup>Ⓧ</sup> Contains Dairy   <sup>Ⓝ</sup> Contains Nuts

\*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.

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