






BOMBAY BOROUGH
INDIAN BAR & EATERY

Dabba Lunch

AED 105*
per person

Flip over to the end to read more about the history and our inspiration of the “dabbas”

All prices are in AED, exclusive of 7% authority fee & 5% VAT.

 www.bombayborough.com  [BombayBoroughUAE](https://www.facebook.com/BombayBoroughUAE)  [BombayBorough_UAE](https://www.instagram.com/BombayBorough_UAE)

Add Ons

Dal @ AED 20

Yellow Dal Tadka
Dum Ki Kaali Dal

Dessert @ AED 20

Amritsari Kulfa
Anglo Indian Bread
Pudding
Ras E Aam

Beverage @ AED 49

(Buy 1, Get 1)

Ooty Sunset
Old Town Delhi
Angoori Soda
Rickshaw Refresher
Masala Cola
Aam Ki Lassi



Dabba Lunch

The concept of 'dabba lunch' dates back to 1890 when the British and Parsi communities staying in Mumbai were in a need of a convenient tiffin delivery service to enjoy fresh, home-cooked meals every day.

Dressed in traditional white 'kurtas' and wearing the traditional Gandhi 'topi', the strong army of around 5,000 Dabbawalas now delivers over 2 lac 'dabbas' every single day to people from all walks of life across Mumbai alone.

With an error rate of one in a million, it is one of the world's most efficient logistics systems, and awarded a six sigma performance rating by Forbes and has been studied at length by Harvard and other B-schools.

Inspired by these hardworking and world renowned dabbawalas, Bombay Borough presents "Dabba Lunch" that celebrates their spirit and India's regional cuisines and hyperlocal ingredients with a wide range of 'dabbas' to choose from for your daily lunch!

Bawa Dabba

Treasures of the Parsi community from West India with an eclectic mix of hot and sweet, nice and spice borrowing from its unique Irani roots

Indian Mezze

For the table to share

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtrian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

ātib styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Parsi Messy Eggs 🍳

Parsi style scrambled eggs with toast and spiced potatoes

Chicken Farcha 🍗

Persian style fried chicken served with masala ketchup

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Salli Chicken

Tangy chicken curry cooked Bombay parsi style and topped with potato 'salli' crisp

Salli Boti

Tangy mutton curry cooked Bombay parsi style and topped with potato 'salli' crisp

Patrani Machhi 🐟🍷🌿

Steamed sweet and sour chutney fish wrapped in a banana leaf

🍷 Grill 🌿 Vegen 🍷 Gluten Free 🥛 Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Maharaja Dabba

Born amidst a dire scarcity of ecological resources and a rich regal heritage of royalty, explore the complex flavours of Rajasthan in West India

Indian Mezze

For the table to share

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtrian 'thecha' labneh

Starter Plate

Choose Any One

Chatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

Ab styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Edmame & Chestnut Puri

Street chaat spiced edamame & chestnut tossed in chilli tamarind and mint chutney, served in pulled puris

Mohan Maas Tacos

Inspired by the mohan maas curry, this Rajasthani spiced lamb tacos is served with kadhi cream & crisp okra

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Rajasthani Kadhi

A popular spiced tempered curd base curry served with onion fritters

Smoked Jodhpur Mutton

Clove smoked lamb, slow cooked in the traditional brass handi, with Jodhpur 'marwar mathaniya chillies'

Rajputana Murg Soola

Coarsely ground, robust spices or 'shikaar masala' flavour these kebabs, traditionally cooked on large flaming skewers, reminiscent of the Rajput warriors.

 Grill  Vegen  Gluten Free  Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Ammas Dabba

Comforting, fiery and distinct flavours from the sub-regions and coasts of Southern India comprising the states of Karnataka, Andhra Pradesh, Tamil Nadu, Telangana, and Kerala.

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtraian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

āb styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Gunpowder Potato ^{GF} ^{VF}

Baby potatoes in a homemade South Indian 'masala podi', from Chennai, with curry leaf aioli

Ghee Roast Chicken ^{GF}

Chicken marinated with dry roasted spices grounded into aromatic masala cooked in pure 'ghee' clarified butter

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Veg Kothu Roti

Street shop style, shredded roti and tempered vegetables with a Madras coconut sauce

Mutton Pepper Fry

Roast mutton cooked with pounded, Kerala tellicherry pepper and caramelized onions

Banana Leaf Wrap Sea Bass ^{GF} ^V

Fish in a Kerala spiced tomato chilli coconut sauce with pounded fennel seeds and curry leaf

^V Grill ^{VF} Vegan ^{GF} Gluten Free ^{DF} Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Punjabi Dabba

The wonders of Punjabi dishes from North India, famous for its 'tandoor' clay oven and rich, spicy, buttery flavours owing to their simple, robust and agrarian culture and heritage

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtraian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

▫b styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Aam Papad Paneer ^{GF}

Paneer and lotus stem tossed with 'aam papad' - special sundried mango, and street food spices, directly sourced from the city of Amritsar

Old Delhi Murgh Boti

A rustic, street-style chicken boti served on buttered crisp roomali recalls the khao gallis of Purani Dilli.

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Chatka Chhole

Chickpeas cooked the asli Punjabi way with a secret chhole masala and roasted pomegranate.

Paneer Sirka Pyaz

Tawa-tossed paneer with 'sirka pyaz' or vinegar-soaked pearl onions, in a masala tempered with cumin and chillis

Butter Chicken Biryani

Biryani with pulled tandoori chicken tossed in makhani gravy dum cooked

Grill ^{VB} Vegan ^{GF} Gluten Free ^{DF} Dairy Free

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Goan Dabba

The diverse flavours of western coast of India, inspired by a melting pot of various historic influences, especially the Portuguese

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtrian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

5b styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Shack Chicken Stir Fry ^{GF} ^{DF}

Shack chicken infused with Goan special "cafreal masala", a spiced coriander pesto

Goan Fish Finger

A popular spicy and tangy coconut-raw mango curry loaded with Goan spices

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Goan Fish Curry ^{GF}

A popular spicy & tangy curry loaded with Goan spices including coconut and raw mango

Smoked Sausage Pulav

A street favourite, sweet and sour masala rice tossed with smoked sausages

Grilled Prawn Rechado ^{GF} ^{GF}

Prawns infused in chilli vinegar and tossed in tangy onion tomato masala

^{GF} Grill ^{VE} Vegen ^{GF} Gluten Free ^{DF} Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Tangra Dabba

The subtle (yet sometimes fiery) flavours of Kolkata, from the East Coast of India, well known for their fish specialties, and as the home of the unique Indo-Chinese cuisine!

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtraian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

🥗 styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Street Fried Chicken

Crunchy fried chicken dusted with 'nimboo masala' and a drizzle of fermented chilli honey and confit garlic dip

Calcutta Fish Fingers

An ode to the gymkhanas, served with tempered tomato chutney and mango aioli

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Kasundi Paneer Tikka

Irani café style vegetable and Paneer marinated in kasundi mustard served with tomato chutney

Spicy Lamb Mince Noodles

Kolkata street favorite noodles tossed in spiced chilli garlic lamb mince

China Town Chicken Tikka 🍷 🌶️

Roasted schezwan spiced chicken tikka tossed in chilli vinegar

🔥 Grill 🌱 Vegen 🌾 GF Gluten Free 🥛 DF Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Bombay Dabba

Gems from India's city of dreams, Bombay - showcasing the popular street food culture and Coastal influences from Konkani and Maharashtrian communities

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtrian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

db styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Mini Potato Vada

Bombay street favorite served with ghati masala & green chutney

Tilkut Chicken Stry Fry

Chicken stir fry tossed with chilli peanut masala

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Bombay Lunch Home Veg Curry & Banana Leaf Rice

Mixed seasonal vegetables simmered in Mumbai's 'coastal masala' a blend of over 20 spices.

Malvani Chicken Curry

A traditional Maharashtrian costal chicken curry flavoured with local favorite 'goda masala'

Kheema Misal

Mince lamb cooked with Bombay's misal masala served with crunchy chiwda & classic pav

 Grill  Vegan  Gluten Free  Dairy Free

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Nawabi Dabba

The rich flavours from the Awadh region of North India, famous for their kebabs, biryanis and exotic spices, herbs and dry fruits, inspired by the influence of the Mughal Era

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtraian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

🌱 styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Anardana Tikka Paneer 🍴

Spice rubbed roasted paneer, with 'anardana crumble' using dried pomegranate seeds from Uttaranchal

Rajputana Murg Soola 🍴

Coarsely ground, robust spices or 'shikaar masala' flavour these kebabs, traditionally cooked on large flaming skewers, reminiscent of the Rajput warriors.

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Pickled Paneer Biryani

Biryani with pickle marinated cottage cheese tikkas, mint and ginger julienne

Tikka Kebab Biryani

Roasted chicken kebabs, 'dum' cooked with biryani rice, ginger juliennes and fresh mint

Butter Chicken Biryani 🍴

Pulled tandoor chicken 'dum' cooked and tossed in makhani gravy with biryani rice

🍴 Grill 🌱 Vegen 🍴 Gluten Free 🥛 Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Vegan Dabba

A special vegan curation of our progressive Pan Indian specialties

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtraian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

Stylishly chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Chilli Tofu Sramble ^{ve}

Tofu scramble with roasted garlic and berry chilli served with wheat crisp

Chargrilled Cauli ^{ve}

Cauliflower marinated with roasted spices and served with green chutney

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Naga Soya Tikka ^{ve} ^{gf}

Soya chaap marinated in naga chilli masala served with green chutney

Veg Moilee ^{ve}

Tempered vegetables in a mild coconut curry with Kerala spices and turmeric

Quinoa Biryani ^{ve}

Fragrant vegetable and tempered quinoa with caramelized onion and nuts

^{gf} Grill ^{ve} Vegan ^{gf} Gluten Free ^{df} Dairy Free

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

Firangi Dabba

Indian classics celebrating the culinary diversity of the country with a global flavour spin, **CB** style!

Indian Mezze

Assorted crunchy papads & wheat crisps served with homemade chutneys, relish, 'podi' spiced hummus, and a chilli peanut Maharashtraian 'thecha' labneh

Starter Plate

Choose Any One

Chaatwala

An all-time favourite street-food dish loaded with veggies, chutneys and spices

House Salad

CB styled chopped veggies tossed in special house masalas and infused oils

Small Plate

Choose Any One

Avocado & Anaar Pakwan Crisp

Crisp sindhi tostado-style pakwan topped with avocado, pomegranate and a touch of lime

Malai Chicken Roast

Lightly marinated in creamed yogurt, this classic kebab is rubbed with cracked Kerala 'tellicherry black pepper' and butter

Main Dish

Choose Any One

(Paired with steamed rice or bread wherever applicable)

Berry Vegetable Biryani

Irani café style vegetable and saffron rice, with caramelized onions and iranian berries

Chicken Tikka Masala

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi 'makhani' sauce

Seabass Moilee

Pan-seared Sea Bass in a mild coconut curry with Kerala spices and turmeric, served with podi dosai

 Grill  Vegan  Gluten Free  Dairy Free

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