



BOMBAY BOROUGH

YOUR CULINARY JOURNEY ACROSS A BRAND NEW INDIA BEGINS HERE







Re-discover India through an explosion of flavour. Sample small plates or indulge in large ones, from an eclectic selection of ingredients and pairings that infuse the familiar with the unexpected. Satisfy those cravings for good conversation and great food, through an exciting adventure that serves up the very best of India's ingredients and dishes for the armchair traveller.

Team BB



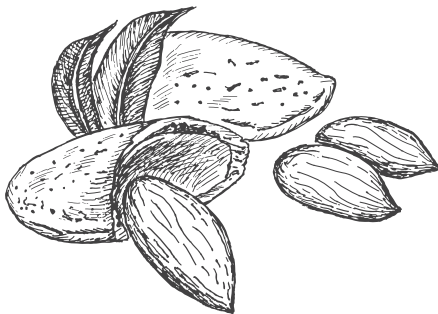
Glossary

A few introductions to some of our special ingredients from across India.

<p>Anardana Sundried wild pomegranate seeds, that grow in the Southern Himalayas</p> 	<p>Mirch ka Thecha Hand pounded green chili and peanut Maharashtra relish from Bombay</p>
<p>Podi A coarse chilly lentil condiment from Southern India, famously referred to as gunpowder</p>	<p>Aam Papad Indian fruit leather made from sundried mango in Amritsar</p>
<p>Chaat Masala A tangy street spice made of ten roasted spices</p>	
<p>Kebab Chini The Indian all spice with a flavour that tastes like a combination of nutmeg, cinnamon and cloves</p>	
<p>Panch Phoran Bengal's five spice blend of pounded fenugreek, cumin, onion seeds, mustard and fennel seeds</p> 	<p>Kashundi A fermented mustard seed and dried mango paste from Kolkata</p>
<p>Doon Chetin A creamy Kashmiri yoghurt and walnut chutney dip</p>	<p>Black Stone Flower Black soft edible lichen with an earthy aroma, used to season meat in India.</p>
	<p>Yellow Chilli Made from dried yellow peppers grown on the hills of Northern India</p>
<p>Shikaar Masala A hunter's spice blend of 8 robust spices, used by the Rajput warriors to roast meats</p>	

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may also be found in our gluten free dishes, due to common kitchen environment. Our fish and meat dishes may contain bones.

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 more.



ROASTED TOMATO SOUP

ⓐ Ⓝ ⓓ

Roasted tomato soup served with black pepper butter and grilled cheese crutons
250

CHICKEN AND ALMOND SOUP

Hearty murg and badam soup
265

FROYO PAPDI CHAAT

ⓐ Ⓝ ⓓ

Signature papdi chaat served with home churned froyo chutney and sweet curd
245

SOUTHERN SNACK BOWL

Kerala chips, Madras curry fries, spiced murukku and mini Mysore spiced idli
265

AVOCADO & ANAAR PAKWAN CRISP

Crisp Sindhi tostado-style pakwan topped with avocado pomegranate and a touch of lime
325

OKRA FRIES

ⓐ Ⓝ ⓓ

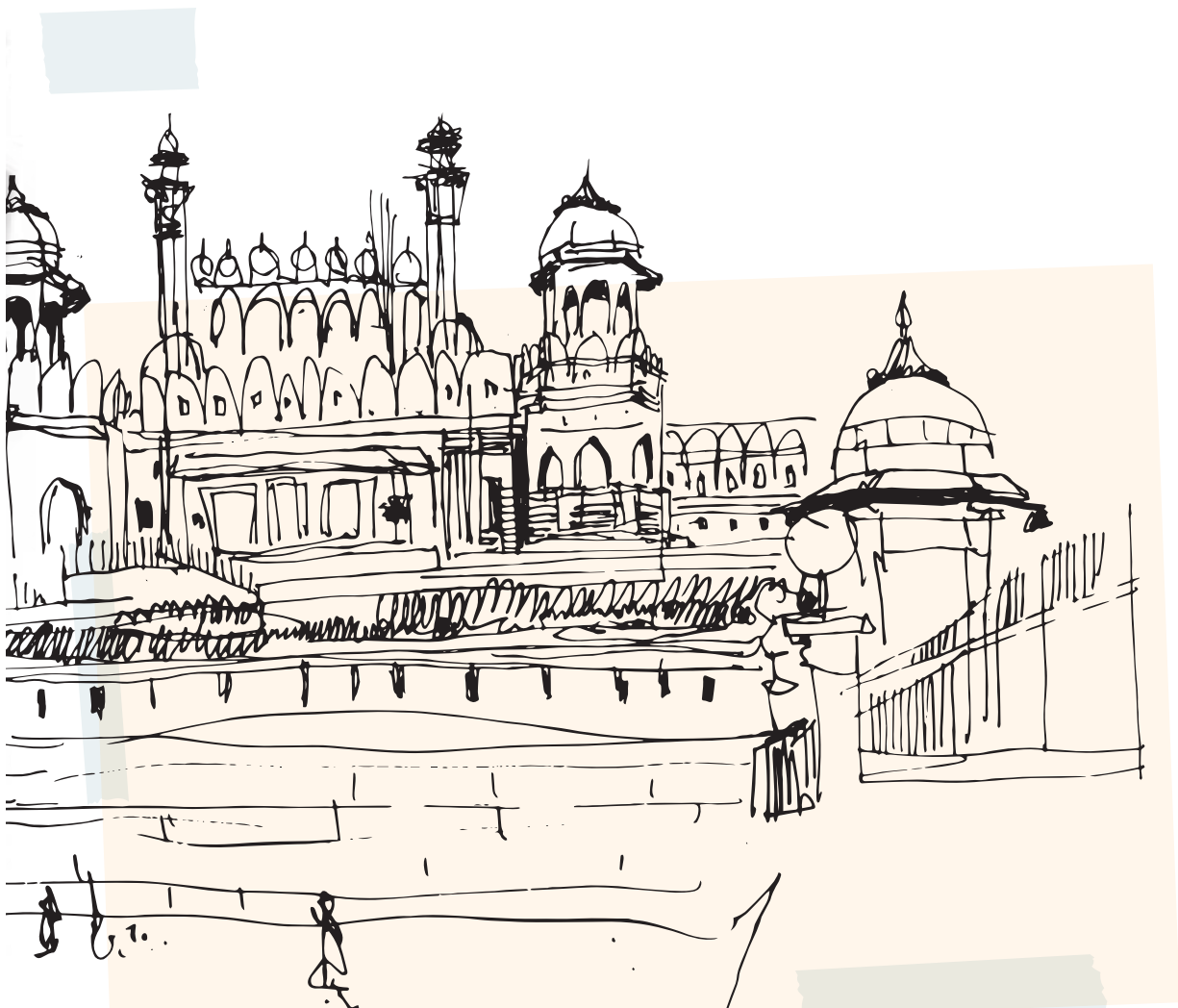
Gram flour dusted okra strips sprinkled with chaat masala
245



L'ORMA

AAM PAPAD PANEER

There's only one place to go for Aam Papad, and that's Amritsar. If you can't, and you're still craving the khatta-meetha dried fruit leather, then the Aam Papad Paneer is a must-try. Truly chatpata, lime and Amritsari spices bring out the sourness of the sweet leather, a wonderful contrast to the soft, creamy paneer and crunchy lotus stem.



FIERY THECHA PRAWN

You have to explore Maharashtra in the monsoons. The Western Ghats explode with life; bright flowers dot the lush, green hills broken only by rivulets, waterfalls, and the roads that snake through them. Stop at a village, and if luck smiles on you, then relish the simple yet hearty jowari bhakri with hirvi mirchi cha thecha. A classic Maharashtrian accompaniment, this chutney is a coarse mixture of green chillies, garlic, peanuts and coriander, freshly pounded by hand in the traditional iron mortar. At Bombay Borough, we use this fiery chutney to dress the sweetest, fresh prawns.



🍷 AAM PAPAD PANEER ^{GF} ^D

Paneer tossed with special sundried mango and street food spices, directly sourced from the city of Amritsar

[Ingredient: Aam Papad from Amritsar in Punjab](#)

395

🍷 CHILLI CHEESE KULCHA ^G ^{NF} ^D ^J

Mini kulchas stuffed with chilli cheese, a great new way to sample Bombay's famous chilli cheese toast

365

CHARGRILLED CORN RIBS ^{NF} ^{GF} ^D

Roasted corn strips dusted with tangy spices and lime

295

🍷 GUNPOWDER POTATOES ^{DF} ^{VE}

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

[Ingredient: Podi spice from Chennai in Southern India](#)

325

BAMBAYI VADA PAO ^{VE}

Batata vada inside a baked pao, sprinkled with Bombay 'ghati' masala and green chutney

245

MANIPURI STYLE CHICKEN STIR FRY

Spiced batter fried chicken tossed in fermented slaw & chilli chutney served with garlic aioli

425

PONDI CHICKEN TENDERS ^G ^D

Chicken tenders tossed in vadouvan spice mix served with chilli lime aioli

425

NAGA CHICKEN WINGS ^N ^D ^{GF}

Smoked & roasted spicy chicken wings flavoured with 'Bhoot Jolokia'- a Naga chilli

425

STREET FRIED CHICKEN

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

445

ANGLO-INDIAN MEAT BALLS ^D ^{GF}

Roasted lamb meat balls stuffed with spiced cheese tossed in fermented chilli sauce

445

🍷 CALCUTTA CLUB FISH FINGER ^G ^D ^{NF}

British-era Kolkata fish fingers served with Bengal's famous 'kashundi' mustard dip, and 'anas-alphonso' salsa

495

TAWA PRAWN AMRITSARI ^{GF}

Prawn tossed in robust onion tomato masala finished with chaat masala butter

495

BANANA LEAF WRAPPED FISH



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 and flavourful.

ANARDANA TIKKA PANEER ^{GF}

Spice rubbed roasted paneer, with 'anardana' crumble using dried pomegranate seeds from Uttaranchal
[Ingredient: Anardana from Uttaranchal in the southern Himalayas](#)
455

BANANA LEAF GRILLED PANEER ^{GF}

Parsi "Patrani" style - with a tangy coconut chilli green chutney
445

TANDOORI SOYA CHAAP ^{N D GF J}

Grilled and stuffed soya chunks with masala cheese marinated in spiced yoghurt
425

CHARGILLED BROCOLLI ^{G D}

A flavourful preparation of humble broccoli, marinated in white pepper & whole roasted spiced yoghurt
445

SPICED BEETROOT & GOAT CHEESE SEEKH ^{G N D}

Skewered seekh of finely minced roasted beetroot with garlic and herbs, stuffed with pepper goat cheese & walnut
475

HOT PLATE MUSHROOM ^D

Stuffed mushrooms served sizzling with a Tellicherry pepper cheese sauce and dusted with chilli nut crumbs
[Ingredient: Tellicherry pepper from Kerala](#)
475

CITRUS MIRCH FISH TIKKA ^{G D}

Sea bass marinated in citrus and chilli infused yoghurt served with mint chutney
645

MALAI MAKHAN CHICKEN ^{N D GF}

Lightly marinated in creamed yogurt, this classic kebab is rubbed with black pepper and tossed in spiced butter and cream
525

RAJPUTANA MURG SOOLA ^{D NF GF}

Coarsely ground, robust spices or 'shikaar masala' flavour these kebabs, that are traditionally cooked on large flaming skewers, reminiscent of the Rajput warriors
525

KASHMIRI NAAN KEBAB ^{G N D}

Hand-ground, mutton mince seekh infused with the flavours of 'kabab chini', served on a saffron-brushed naan, accompanied by 'doon chetin', a Kashmiri creamy yogurt dip
645

PEPPER LAMB CHOPS ^{D GF}

Chops marinated with in-house pepper podi grilled in tandoor
1450

BANANA LEAF WRAPPED FISH ^{GF}

Red Snapper in a Kerala spiced tomato chilli coconut sauce with pounded fennel seeds and curry leaf
[Ingredient: Black stone flower from Ooty in Southern India](#)
675

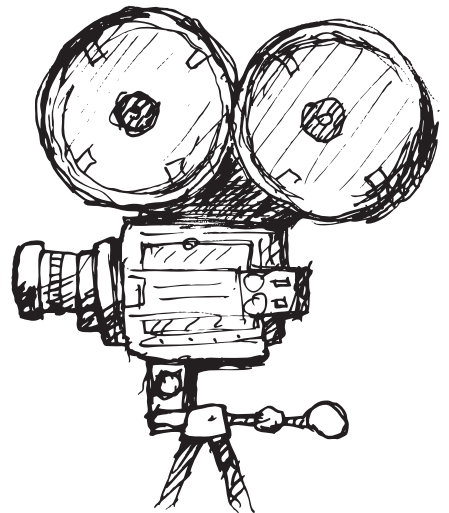
BHATTI ROAST CHICKEN ^{G N D}

Chicken marinated in spiced homemade bhatti masala served with slow roasted garlic aioli
525



THE BOMBAY LUNCH HOME PHENOMENON

The lunch home is to Bollywood, what Bollywood is to Bombay. The growth of this uniquely Bombay phenomenon runs parallel to that of India's cinematic hub, and it all started more than a century ago. The lunch home was where contacts were made, ideas tossed around, scripts born, box office hits celebrated, and sorrows drowned following flops. From South Bombay to the subrbs, they sprang up around the film studios, then the theatres and cinema halls.



Big Plates & Biryanis

Portions that will please the hearty appetite, these curries & biryani also make for great sharing.

🌱 PANEER SIRKA PYAZ ^(N) ^(D) ^(GF)

Tawa-tossed paneer with 'sirka pyaz' or vinegar-soaked pearl onions, in a masala tempered with cumin and chillies. An accidental creation of a wayside eatery, tawa cuisine was born around the time of partition in Punjab's refugee camps, paired with chur chur paratha
495

PANEER TIKKA BUTTER MASALA ^(GF)

Barbequed paneer and green peppers in a homemade tamatar-makhanwala gravy
495

CANTEEN VEGETABLES ^(GF)

A medley of vegetables with cottage cheese in a caramelized onion sauce pepped up with our homemade pounded spices
465

🌱 BOMBAY LUNCH HOME VEG CURRY & BANANA LEAF RICE ^(GF) ^(D) ^(J)

Mixed seasonal vegetables simmered in Mumbai's coastal masala with a rich and complex blend of over 20 spices
515

🌱 CHATKA CHHOLE KULCHEY ^(N) ^(D) ^(GF)

Chickpeas cooked in the tin, the asli Punjabi way; the chhole masala is a secret family recipe. Garnished with roasted and crushed pomegranate
515

🌱 DUM KE KALI DAL

Creamy, earthy, whole black lentils slowly simmered over charcoal, finished with a dollop of hand-churned butter
355

TANDOORI ALOO MASALA ^(D)

Roasted baby potatoes tossed in tandoori tawa masala
395

TRUFFLE METHI MALAI & MUSHROOM CUTLET ^(N) ^(D) ^(GF)

Mushroom cutlet in fenugreek flavored creamy cashew gravy scented with truffle
495

SUNDRIED TOMATO & PANEER KOFTA ^(D)

Spiced paneer and sundried tomato kofta tossed in creamy garlic tempered spinach
495

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

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi 'makhani' sauce
545

TAWA STREET CHICKEN

Robust and spicy roast chicken masala. A street special from the famous food street 'Bhatiyar Galli' in old Ahmedabad
545

CHICKEN BHORTA ^(N) ^(D) ^(GF)

Kolkata dhaba style pulled chicken topped with our spiced grated egg
525

🌱 SMOKED JODHPUR MUTTON

Clove smoked lamb, slow cooked in the traditional brass handi, with bright-red fiery 'Marwar Mathaniya' chillies
[Ingredient: Mathaniya chilli from Manthaniya Jodhpur in Rajasthan](#)
625

LAMB SHANK NIHARI N D GF

A rich slow-cooked lamb stew, flavored with spices topped with rogan chillies and ginger juliennes
655

OLD DELHI SEEKH MASALA

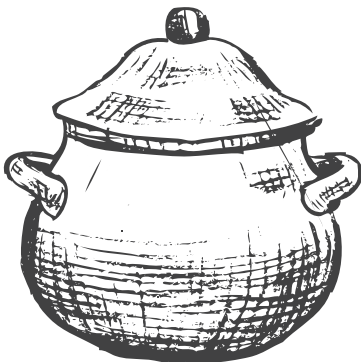
Lamb seekh kebabs tossed in street style tawa masala topped with rogan oil and brown onion
595

GF MARIO'S MANGO PRAWNS AND COCONUT RICE D GF

Prawns cooked in the traditional Goan 'ambotik masala', a deep-orange, spicy and tangy gravy, off set by the sweetness of ripe mango
655

KONKAN FISH CURRY

Coastal spiced fish curry with tawa fried sea bass marinated in kokum and green chilli
[Ingredient: Kokum, coastal belt of Maharashtra](#)
625



GF PARDA SUBZ BIRYANI GF N D

Slow cooked vegetable biryani garnished with caramelized onions
445

ACHARI PANEER BIRYANI G N D

Slow cooked pickled spiced paneer biryani garnished with caramelized onions
455

BUTTER CHICKEN BIRYANI GF N D

Roasted pulled tandoori chicken tossed in spicy makhanwala sauce dum cooked with biryani rice
555

JAMA MASJID MALAI TIKKA BIRYANI G N D

Tandoor roasted chicken and cardamom rice served with pudina chutney, masala onions and cream butter sauce
555

EGG ROAST BIRYANI GF N D

Street style tawa biryani seasoned with chilli & tamarind topped with crackled mustard, curry leaf & fried onions
445

NAWABI MUTTON BIRYANI GF N D

Fragrant rice and marinated lamb cooked 'dum pukht' style with aloo bukhara, Lucknowi spices and a hint of rose water
645

KOLAMBI BIRYANI GF N D

Coastal style prawn biryani in banda masala served with kokum sour cream
625



Accompaniments

The humble flatbread found in every Indian home is every versatile. Plain or stuffed, sweet or savoury, healthy or loaded with butter, fried or baked in a Tandoor, nothing mops up a curry better.

BANANA LEAF COCONUT RICE

Rice steamed in coconut milk
165

CHUR CHUR PARATHA

Crispy, flaky, layered & hand-crushed – a house speciality
125

AMRITSARI POTATO KULCHA

Spiced potato kulcha topped with dollops of butter
135

ROOMALI ROTI

Delicate, handkerchief-thin, and versatile; great with both curries and kebabs
115

WHOLE WHEAT TANDOORI ROTI

Whole-wheat Indian bread cooked on the sides of a tandoor

Plain
100
Butter
110

NAAN

Traditionally made with refined flour and baked in the tandoor

Plain
100
Butter
110
Garlic
115





AMRITSARI KULFA

The Persians created Faloodeh and the Mughals made it Falooda. The kulfi too was developed at the height of Mughal rule in the 16th Century. But the Kulfa is something that only Amritsar can lay claim to, and its making: an art.

Seriously indulgent, completely satisfying, layer upon layer of texture and flavour, a huge dollop of kulfi crowns a bed of rich phirni. Topped with falooda, rabri, and a splash of rose syrup, this dessert will wake up and satisfy all your senses.

FLOURLESS CHOCOLATE BAR



Desserts

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

AMRITSARI KULFA

Kulfi and creamy rabdi on a bed of 'badam' almond phirni, finished with falooda and a dash of rose syrup
375

FLOURLESS CHOCOLATE BAR

A flourless dark chocolate bar, topped with vanilla bean ice-cream, toasted nuts and miso caramel sauce
355

MISHTI DOI PRALINE CHEESECAKE

Kolkata's favourite fermented sweet yoghurt with cream cheese and 'gur chikki' - jaggery nut crumble
375



BERRY TRES LECHES CAKE

Sponge cake drenched in berry infused milk topped with fresh whipped cream and with seasonal berries
355

RAS-E-AAM

Bengali 'roshogulla' nestled in rich 'rabdi' topped with Gujarati 'aamras' made with alphonso mangoes
375

INDIA'S CHAIWALLAH


He brews his chai fresh all day, every day, using tea, adrak, elaichi, cinnamon, cloves, black pepper, and other spices. He is a vital part of the average Indian's daily ritual; before dawn, on the way to work, even the destination of a midnight drive. It doesn't matter where you travel, inside the bustling lanes of a megacity, or the arid landscapes of the Thar, you know you will find him. He is India's chaiwallah.



KARAK CUTTING CHAI 145

A hot brew of Indian loose-leaf tea & milk cooked in a traditional brass kettle

MASALA CHAI 145

Literally translating to 'spiced tea', masala chai- brewed using black tea, fragrant herbs & spices and our very own  special chai masala. Enjoy it black or with milk

BOMBAY MONSOON CHAI 145

In this 'tapari', street-side brew, the fragrance of cardamom is unmistakable

TEA BOX

A finely curated list of the best-quality loose teas from across the length and breadth of India

FRUIT ROMANCE 165

Fruity, sweet & refreshing with aromas of mango & melon

KASHMIRI SAFFRON KAHWA 165

From the valleys of Kashmir, with the richness of Indian spices and goodness of green tea

Roasted just right, this full bodied and strong coffee roast, has a unique roasted aroma of the aged Malabar Monsoon Roast from the Southern Coast of India.

CAPPUCCINO 195

CAFÉ LATTE 195

AMERICANO 145

ESPRESSO 145

