

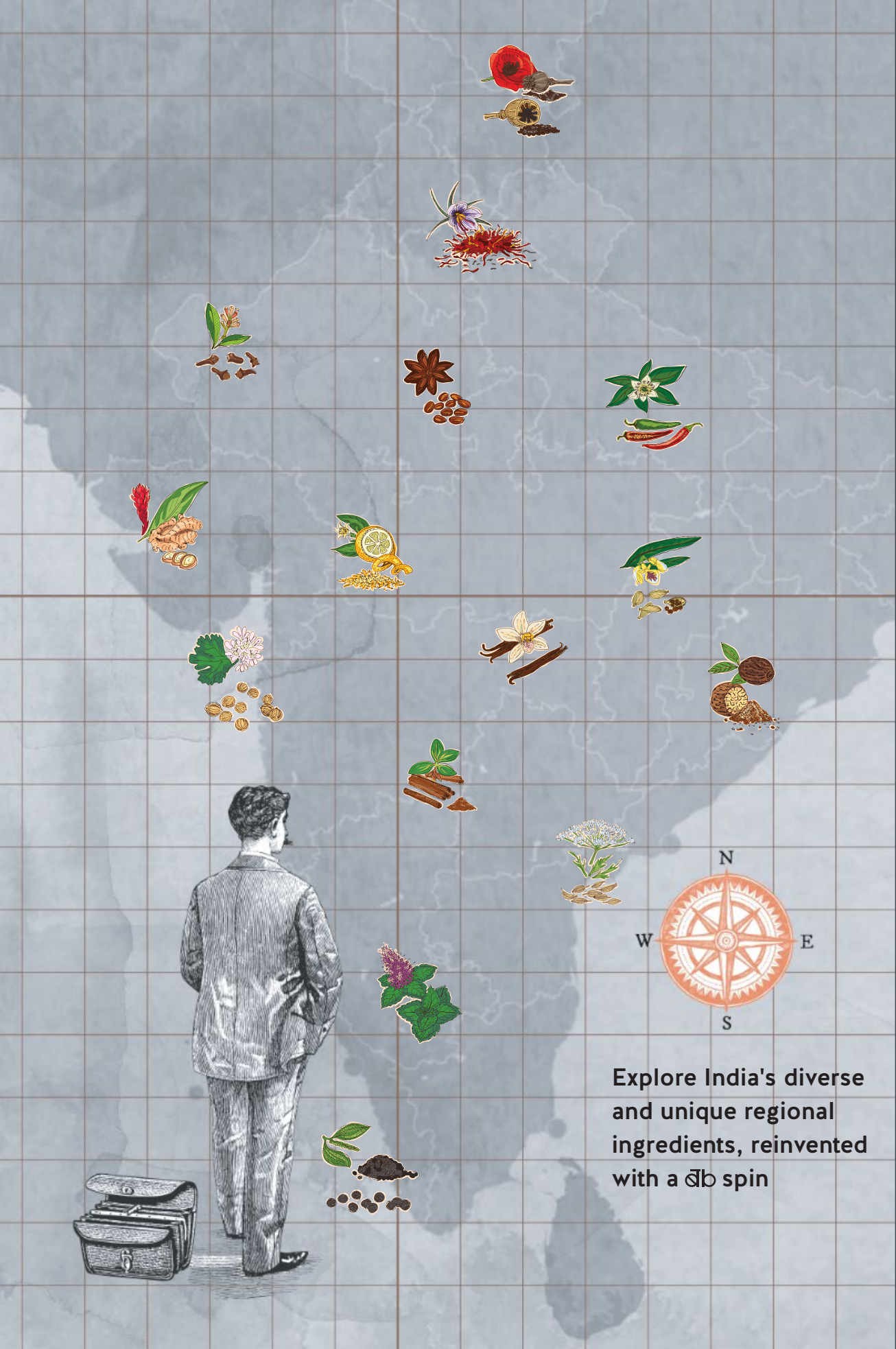


BOMBAY BOROUGH

EMBARK ON A PROGRESSIVE CULINARY JOURNEY ACROSS INDIA

Re-discover India through an explosion of flavours. Sample small plates or indulge in the large ones that take inspiration from the potpourri of regional Indian recipes and culinary gems, reimagined with a modern progressive flair using global techniques and ingredients. With a curated menu for lunch, evening drinks, dinner and anything in-between, Bombay Borough offers a unique dining experience celebrating India's diversity through every bite and sip.











Team **db**



Explore India's diverse and unique regional ingredients, reinvented with a **ḍb spin**

GLOSSARY

An introduction to some of the special ingredients, spice mixes and techniques from different parts of India and the globe, that lend to our modern interpretation of regional Indian flavours.

<p>Aam Papad Indian fruit leather made from sundried mango from Amritsar, Punjab in Northern India</p>		
<p>Doon Chetin A creamy yoghurt and walnut chutney dip from Kashmir</p>	<p>Anardana Sundried wild pomegranate seeds, that grow in the Himalayas</p>	<p>Lakhori Chilli Made from dried yellow peppers grown in Uttarakhand, Northern India</p>
	<p>Ambot Tik A staple spicy and tangy curry made with coconut from Goa in Western India</p>	
<p>Daab Chingri An authentic homestyle curry made with tender coconut and prawns in West Bengal</p>	<p>Mathaniya Red Chilli Red hot chilli peppers from Jodhpur, Rajasthan, in Western India</p>	<p>Golaka Farms A farm in Gujarat, Western India that specializes in buffalo cheeses</p>
		<p>Confit A classic cooking technique from France that involves vacuum sealing the food and cooking it at a precise temperature in a water bath</p>
<p>Kadumpuli Also known as Malabar tamarind, dried and used in cooking for a unique sour taste in Kerala, Southern India</p>	<p>Almond Chilli An Asian nutty chilli oil infused with almonds</p>	<p>Meen Sorak A mildly spiced and tangy coconut fish curry from Mangalore, Karnataka in Southern India</p>
<p>Furikake An East Asian spice blend made with Bonito fish flakes, seaweed, chillies and sesame</p>		<p>Banda Masala A household mix of coriander, green chilli and lime juice from Ratnagiri, Maharashtra in Western India</p>
	<p>Shiso Leaf An aromatic citrusy leaf from Japan</p>	
<p>Yuzu An East Asian citrus lemon that is highly valued for its aromatic rind</p>		<p>Padron Peppers Mildly spiced variety of peppers from the family of capsicums from Spain</p>
<p>Togarashi A Japanese inspired spice blend with sansho peppers, sesame seeds, ginger and citrus peels</p>	<p>Raclette A traditional Swiss melting cheese, where the cheese is melted on a raclette grill and the creamy, gooey part is scraped off the grill and on to the plate</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.

ART OF IN-HOUSE FERMENTATION

Pickled Rainbow Carrots

Colourful carrots preserved in a vinegar-sugar-salt solution

Fermented Plums

Vacuum sealed plums fermented in Himalayan salt using LAB (Lactic Acid Bacteria)

Gooseberry Achar

Indian gooseberries, amla mixed with spiced condiments to create a classic amla pickle

Pickled Strawberries

Process of keeping pickled strawberries for a few days in dill and peppercorn brine



Sirka Onion

Cocktail onions preserved in spiced vinegar

Lacto Chillies

A process of anaerobic fermentation in a salt-based environment with the help of LAB (Lactic Acid Bacteria)

Pickled Chillies

Chillies soaked in vinegar fermented through the techniques of preservation

Fermented Black Pepper

A process of aerobic salt-based fermentation

Gorkeri Pickle

A unique pickle from Gujarat in Western India, made from ripe mangoes, sugar and carefully selected spices

Fermentation and pickling represent an ancient culinary tradition with roots dating back to 2030 BC in India. Pickling emerged as a highly effective method of preserving food, particularly during the monsoon season when fresh produce was scarce.

Over time, pickling evolved to encompass fermentation, unlocking a delightful transformation in flavour and texture.

At Bombay Borough, we honour this Indian tradition by crafting all our pickles and spices in-house. Inspired by these timeless techniques, fresh pickles, fermented ingredients, we take pride in elevating flavours and textures by incorporating the art of fermentation to the dishes on your plate.



**KAR
NATAKA**





FURIKAKE PRAWNS

Combining soft yet crispy thatte idlis with the depth of furikake, succulent prawns and spicy gunpowder, with our Furikake Prawns, we are paying an ode to the flavours of South Asia. The first key element in this ensemble is thatte Idli, a popular breakfast dish from the southern Indian state of Karnataka. The larger circumference and thickness, combined with a softer, pillow-like texture sets it apart from traditional Idli.

On the other side of the culinary spectrum lies furikake. Known for its rich umami flavour, furikake is a versatile Japanese seasoning and a dry condiment, composed of bonito flakes, seaweed, chillies, and sesame seeds.

At **alob**, we bring these two vibrant cultures together with our Furikake Prawns. Experience the savoury allure of Furikake-seasoned prawns topped with slightly smoky and salty Tobico which is roe of the flying fish, all atop a bed of toasted Thatte Idli cubes. A burst of umami and savoury notes complementing the spicy and creamy gunpowder mayonnaise make this dish an explosion of flavours and textures, awaiting you to try it!

SMALLS

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 for more.

REGIONAL MEZZE BOARD ^(N) ^(D) ^(J)

Pakwan, Jerusalem naan bagel, crackers with pigeon pea hummus, avocado pachadi, fermented chilli-garlic butter, mango chutney
65

^(b) FROYO PAPDI CHAAT ^(N) ^(D) ^(J)

Home-churned sweet curd, crunchy papdi, chaat chutneys
65

SPINACH PATTI CHAAT ^(N) ^(D) ^(J)

Mint foam, tamarind glaze, toasted pecans
65

ROASTED TOMATO SOUP ^(D) ^(J)

Heirloom tomatoes, grilled cheese croutons, fermented peppercorns
50

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

Goloko Farms burrata, arugula, soured rhubarb, aged chilli dressing
75

^(b) AAM PAPAD PANEER ^(GF) ^(D) ^(N)

Gorkeri pickle sauce, crisp lotus stem, aam papad
75

CHEESE CHILLI KULCHA ^(N) ^(D) ^(J)

Almond chilli, gooseberry achar, mint chutney
75

^(b) 1000 LAYERED POTATOES ^(GF) ^(D)

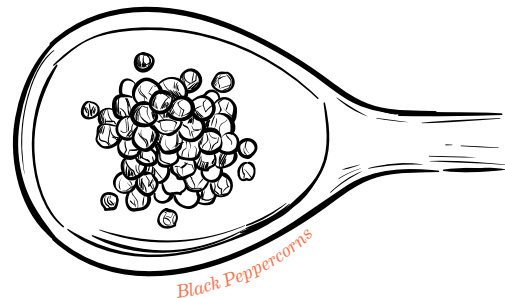
Nalla karam podi, curry leaf crema
70

POTLI SAMOSA ^(G) ^(D) ^(VE)

Green peas and potato pouches, pepper salsa, calamansi aioli
65

TANDOOR ROASTED CORN ^(D) ^(J)

Togarashi cheese dust, nimbu mirch espuma
65



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MANIPURI SINGJU SALAD [ⓓ] [Ⓝ] [Ⓞ]

Carrot and red cabbage chiffonade, roasted peanut, tamarind chilli dressing
Confit chicken | AED 90
65

GALOUTI BUN KEBAB [Ⓝ] [ⓓ]

Lamb galouti, American cheese raclette, potato crisps
85

SILIGURI CHICKEN SKEWERS [ⓓ] [Ⓞ]

Momo chutney, in-house fermented slaw, garlic aioli
85

🍛 HALEEM KULCHA [Ⓝ] [ⓓ]

Slow-cooked lamb, saffron glaze, birista onion, toasted pistachios, preserved lemon
90

CHANGEZI CHICKEN DONUT [Ⓝ] [ⓓ]

Yuzu lemon aioli, red cheddar, vermicelli crust
85

EAST INDIAN CHICKEN KARAGE [ⓓ]

Honey-chilli chutney, confit garlic
85

TANGRA CRISPY CHILLI LAMB [ⓓ] [Ⓝ]

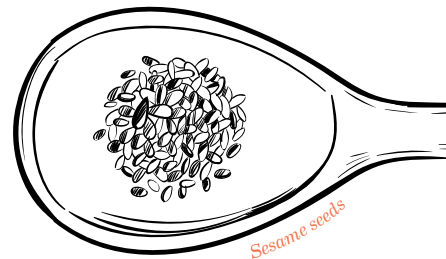
Chilli sauce, tempered pokchoy, sesame, chilli crackle
95

🍛 FURIKAKE PRAWNS [Ⓝ] [ⓓ]

Thatte idli toast, gunpowder mayo, tobico
95

PULLED CHICKEN GOLGAPPA [Ⓝ] [ⓓ]

Chaat chutneys, greek yoghurt
85



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LAHORI LAMB CHOPS

Lahori cuisine, influenced by Punjabi and Mughlai cuisines is known for its rich and robust flavours. From exquisite curries to flavour-packed street food dishes, the food of Lahore has fascinated people for centuries.

ib's Lahori Lamb Chops pays a culinary homage to the spirit of Undivided Punjab with contemporary ingredients and modern techniques. In this culinary escapade, we are bringing you the flavours of Lahori masala with grass-fed Australian lamb chops, one of the most superior-quality lamb meat varieties, known for being mild tasting and naturally lean. The spicy Lahori masala, a harmonious blend of authentic Punjabi ingredients, complements the tender meat perfectly. The chops are marinated in the spice mix and grilled, then smoked with cherry wood.

The result is succulent and smoky meat, embodying the vibrant lanes of Lahore. Charred Padron peppers and saffron potato mash provide a perfect balance to the otherwise spicy and smoky notes of the dish, bringing the beauty of Lahore on your plate!



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 & flavourful.

ANARDANA PANEER ^(N) ^(D) ^(GF) ^(J)

Cedar wood wrap, pomegranate molasses, Bengal tomato chutney
85

TANDOORI MOCK MEAT ^(N) ^(D) ^(GF) ^(J)

Soya chaap, makhan malai, cashew nuts, cheddar, wheat crisp
80

HIMALAYAN SPICED MUSHROOMS ^(D) ^(GF)

Enoki mushrooms, Lakhori chilli, masala parmesan crisps
80

SMOKED AUBERGINE SHAMMI ^(D)

Dukkah cream, tomato jam
75

🍴 RAJPUTANA MURG SOOLA ^(D) ^(GF)

Charcoal-roasted chicken kebab, fermented chilli butter, sirka foam, Bhavnagari chilli
125

MALAI CHICKEN ROAST ^(N) ^(D) ^(GF)

Fermented tellicherry pepper, mint labneh
125

🍴 KASHMIRI NAAN KEBAB ^(N) ^(D)

Minced lamb, doon chetin, roasted walnuts
165

LAHORI LAMB CHOPS ^(N) ^(D) ^(GF)

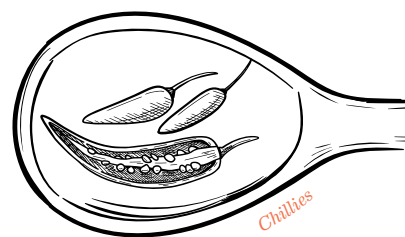
Grass-fed Australian lamb chops, padron peppers, saffron potato mash, cherry wood smoke
175

🍴 BAKED SALMON ^(D) ^(GF)

Norwegian salmon in a terracotta shell, chilli kokum vatan
160

BENGAL GRILLED PRAWNS ^(D) ^(GF)

Daab chingri style, coconut mayo, nimbu mirch foam
165



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GOA





GOAN MEEN SORAK

From the bylanes of Goa to your plate, here we're presenting one of the lesser-known culinary treasures from the region, Sorak. Known to be one of the simplest of Goan curries, Sorak is a monsoon classic that's made with traditional ingredients like kokum, coconut, tamarind and other spices.

Our Goan Meen Sorak features Atlantic cod, which is known for its slightly sweet taste and large flakes that melt in your mouth. Rooted in Goan tradition, we have the spicy chilli kokum curry with **alB**'s progressive spin of tempered edamame and the vibrance of cherry tomatoes. The succulent cod interlaces with the spicy and creamy curry in a delectable harmony. The added element of tempered edamame and cherry tomatoes add a layer of texture and fresh flavours, elevating the curation to a different level.

The result is a blend of classic Goan flavours with a modern element. Goan Meen Sorak is a nod to Goan tradition, reinvented for today's discerning palates!

BIG PLATES & BIRYANIS

Portions that will please your hearty appetite, these curries and biryanis from across India are great for sharing.

PULLED JACKFRUIT KOFTA (N) (D) (J)

Andhra koorra, almond crust, toasted sesame peanuts
85

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

Malwani spice, romanesco cauliflower, asparagus, rice noodle crisps
90

PANEER SIRKA PYAZ (N) (D) (GF)

Vinegar-soaked pearl onions, onion tomato masala
85

🌱 CHATKE CHOLE (N) (D) (GF)

8-hour pot roasted chole masala, pickled onions
85

🌱 TRUFFLE METHI MALAI (N) (D)

Wild mushroom seekh, tempered edamame
95

KASHMIRI WINTER VEGETABLE BIRYANI (GF) (N) (D) (J)

Yakhni style, cashews, pomegranate, birista onion
110

🌱 MARIO'S MANGO PRAWN CURRY (N) (D) (GF)

Goan ambot tik masala, raw mango, appalam
130

JODHPUR MUTTON (N) (D) (GF)

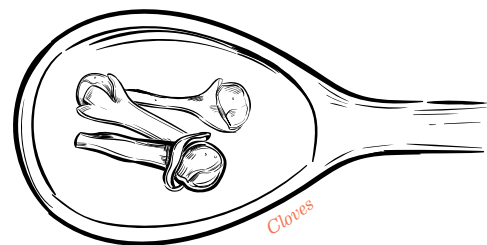
Clove smoked lamb, mathaniya chillies
130

🌱 LAMB CHOP NIHARI (N) (D) (GF)

Sous vide grass-fed Australian lamb chops, lamb stew, burnt garlic, lemon oil
135

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

Punjabi makhani sauce, dried fenugreek
125



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BIG PLATES & BIRYANIS

Portions that will please your hearty appetite, these curries and biryanis from across India are great for sharing.

CHICKEN BHORTA ^N ^D ^{GF}

Kolkata dhaba style, pulled chicken, cured egg yolk
120

KERALA FISH CURRY ^N ^D ^{GF}

European seabass, tamarind-chilli curry, kadumpuli
125

GOAN MEEN SORAK ^D ^{GF}

Atlantic cod, chilli kokum curry, tempered edamame, cherry tomato
135

TIKKA KEBAB DUM BIRYANI ^N ^D

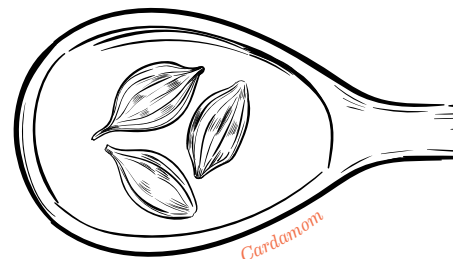
Chicken tikka kebabs, crusted nuts parda, burhani raita
125

LAMB DUM BIRYANI ^N ^D

Slow-braised lamb, crusted ginger-chilli parda, pomegranate mint raita
135

COASTAL PRAWN BIRYANI ^D

Fresh jumbo prawns, banda masala, kokum sour cream
125



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UTTAR PRADESH





WINTER VEGETABLE YAKHNI BIRYANI

India stands as a vital hub for rice cultivation, boasting a history that spans centuries. Among its many traditional treasures is Buddha rice, also known as Kala Namak rice. This ancient variety, characterized by its black husk and enchanting fragrance, is believed to be a gift from Buddha to the people of Kapilvastu, now located in Uttar Pradesh, North India.

At **db**, we present our rendition of this culinary gem, showcasing the rich heritage of Indian rice. The Kashmiri Vegetable Yakhni Pulao features a wholesome pilaf which is a flavourful medley of rice and fresh vegetables like broccoli, potatoes, peas, carrots, and cauliflower. To complement the rich flavours of the pulao, we have Kashmiri winter radish raita that adds a refreshing touch to the orchestration.

With subtle and hearty flavours, every bite into the Winter Vegetable Yakhni Pulao is like paying a flavourful tribute to the diverse culinary tapestry of India.

ACCOMPANIMENTS

CHEESE SANDWICH CROUTONS [Ⓧ] [Ⓝ]

Toasted bite-sized croutons filled with cheese
25

ROTI [Ⓧ] [Ⓝ]

Whole wheat tandoori bread cooked on the sides of a tandoor

Plain

20

Butter

22

ROOMALI ROTI

Thin and soft refined flour bread cooked on a special 'ulta' tawa
25

NAAN [Ⓧ] [Ⓝ]

Traditionally made with refined flour and baked in the tandoor

Plain

20

Butter

22

Garlic

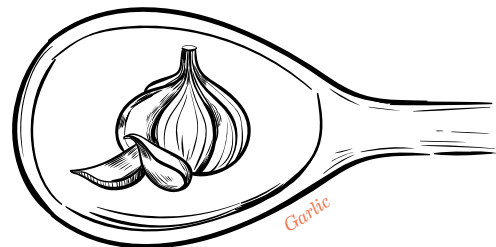
22

AMRITSARI POTATO KULCHA [Ⓧ]

Spiced potato kulcha topped with dollops of butter
25

बि CHUR CHUR PARATHA [Ⓧ] [Ⓝ]

Crispy, flaky, layered & hand-crushed - a house speciality
25



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ACCOMPANIMENTS

STEAMED RICE

Ⓛ Ⓜ Ⓝ Ⓟ Ⓠ

Long-grain basmati rice
30

BANANA LEAF COCONUT RICE

Ⓛ Ⓜ Ⓝ Ⓟ Ⓠ

Rice steamed in coconut milk
35

POT RICE

Pickled vegetable pot rice Ⓛ Ⓜ Ⓝ Ⓟ

85

Tadka vegetable pot rice Ⓛ Ⓜ Ⓝ Ⓟ

75

Truffle cheese pot rice Ⓛ Ⓜ

95

DAAL

Ⓛ Ⓜ Ⓝ Ⓟ

Yellow

65

Black

70

RAITA

Ⓛ Ⓜ Ⓝ Ⓟ

Greek-style yoghurt

Moringa

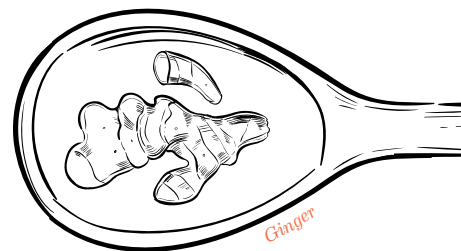
30

Burhani

30

Anar Mint

25



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KULFI POP BAR

Take a nostalgic stroll down the sun-kissed streets of India, where children and even the adult folks eagerly pursued the elusive 'Kulfi Wala', local street vendors selling sweet and seasonal flavoured Indian ice creams, enticed by the promise of these cold and creamy sweet treats. Come summer or winter or just about any season, these street-kulfis have been a constant part of India's rich culinary culture.

Our kulfis transcend mere childhood memories; they encapsulate the essence of this quintessential Indian classic by fusing familiar flavours with distinctive ingredients. Employing molecular gastronomy techniques, we elevate the humble frozen Indian ice-cream with a progressive spin, turning each bite into a gourmet celebration of nostalgia.



DESSERTS

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

db MALAI JAMUN ^(N) ^(D) ^(J)

Saffron-pistachio mousse, gold dust
85

db KULFI POP BAR ^(D) ^(N) ^(GF) ^(J)

Indian frozen ice-cream with a progressive spin

Bagalkot Mango

Malai kulfi, white chocolate, mango rabdi, Bagalkot's badami mangoes, black rice puffs, cashewnuts
85

Lonavala Cooper Chocolate Fudge

Kulfi, dark chocolate dip, peanut ganache, crispy rice treats, walnuts
90

Amritsari Falooda

Malai kulfi, rabdi, phirni, falooda
90

KAAPI RASGULLA ^(N) ^(D) ^(J)

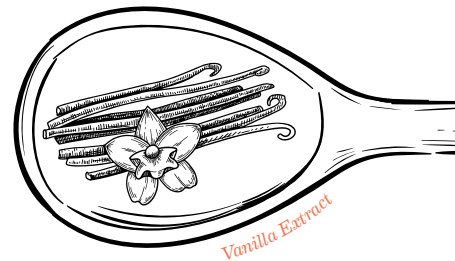
Salted caramel ice cream, cocoa crunch
80

ANGLO INDIAN PERDU ^(N) ^(D)

Fermented plums, home-churned crème anglaise ice cream
80

CHOCOLATE FONDANT ^(N) ^(D)

Sticky date ganache, honeycomb, vanilla ice cream
80



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