BOMBAY BRASSERIE
Est.1982

A La Carte Menu

Back in 1982, Bombay Brasserie was created around the idea of bringing the cuisine of this great city to London and today's menus reflect this ongoing exploration, featuring the freshest seafood, chicken, lamb and game, plus plenty to please vegetarian palates. Our menus feature a wide variety of cooking techniques, from slow-cooked curries to grills and kebabs as well as tandooris from the clay oven.

STARTERS

Vegetable rissois 15
plain flour, vegetable & Cheddar cheese, peri peri sauce **D G**

Arbi quorn kebab 17
Colocasia, quorn mince cheese & spices **E D**

Artichoke chilli fry 17
crispy sliced artichoke hearts , flour spices

Khubani paneer tikka 17
cottage cheese, apricot Chilli jam **D**

Tandoori broccoli & caulifower 17
broccoli & cauliflower, tahini yogurt **D SES**

Palak patta chaat 17
Spinach gram flour, tamarind, mint and sweetened yogurt D

Sindhi aloo tuk chaat 17
spiced jersey potatoes, tamarind & dates

Soft shell crab 18
fennel, curry leaves & ginger, coconut & shrimps sambol **C**

Shrimps kempu bezule 18
Spiced battered shrimps **C**

Tandoori prawns 39
Jumbo prawns, yogurt, green pepper, coriander, mint sauce **C D**

chicken and thyme kebab 18
chicken supreme, soft cream cheese, thyme & cardamom, mint sauce **D**

Tandoori chicken tikka 18
chicken thigh meat, yoghurt & spices, mint sauce **D**

Banjara chicken tikka 18
chicken supreme, spicy herb marinade, mint sauce **D**

Lamb seekh kebab 23
Skewered minced lamb & spices **D**

*Adraki lamb chops (2 pieces) 42
lamb chop yoghurt, ginger & spices **D**

PLATTERS FROM THE GRILL

Trio of chicken starters (3 pieces) 24
banjara, chicken tikka and chicken & thyme kebab, mint sauce D

Mixed grill non-veg platter (1 piece each) 46
tandoori prawns, banjara chicken tikka, seekh kebab, quarter tandoori chicken D

MAIN COURSES

SEAFOOD

Chingri malai curry 32
black tiger prawns, yoghurt, coconut milk & spices **C D**

Tandoori monkfish 31
mustard paste & spices, yogurt salsa F D **MUS**

*Nilgiri prawn masala 36
Coconut milk, green coriander, mint, green chilies & curry leaves **C MUS**

Nellore Fish curry 31
Halibut, mustard, poppy seeds, raw mango & tamarind **F MUS**

Tawa fish 28
Seabass, pounded spices **F**

LAMB

Tandoori nalli gosht 34
lamb shank with spices, pahadi spicy potato pickle

Bhuna gosht 31
cubes of lamb, onion, tomatoes & spices

Dhaniwal gosht 31
diced lamb, yogurt, coriander spices **D**

CHICKEN & DUCK

Tandoori chicken (half) 24
chargrilled half a spring chicken marinated in yogurt, spices & served with mint sauce **D**

Shekhawati tawa murgh 27
chicken thigh, yogurt & spices **D**

Chicken tikka makhani 27
chargrilled chicken thigh, tomatoes, cream & butter **D**

Chicken biryani 27
chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D

Bhoona battakh 29
pan roasted duck supreme, banana shallots, organic spice mix

VEGETARIAN

Gucchi mutter malai 18
morel, peas & spices **D**

Paneer makhana ke kofte 18
Cottage cheese, lotus seed, apricot, melon seeds & spices **D**

Achari bhindi 18
okra onion and tomato, pickling spices **MUS**

Potato fenugreek 18
baby potatoes, cumin, garlic & spices

Raw jackfruit and heirloom carrot sukke 18
roasted spices, lime & desiccated coconut

Baingan bartha 18
aubergine, onion, tomatoes & spices

Palak paneer 18
cottage cheese, cumin, garlic &spices D

Mango kaddu kadi 18
Yogurt, gram flour, onion seeds, cumin, garlic D

Vegetable biryani 21
Garden vegetable, mint leaves, Basmati rice & spices **D**

Vilayati Subzi 18
Exotic vegetable & pounded spices

Dal makhani 15
Black lentils ,cream, butter & spices **D**

ACCOMPANIMENTS

Lemon rice 6
Basmati, lemon, curry leaves, split bengal gram N D MUS

Saffron pulao 6
steamed basmati rice laced with aromatic saffron & ghee D

Egg paratha 9
whole wheat layered bread topped with beaten egg, chili, cooked on a skillet **E D G**

Peshwari naan 9
Stuffed bread with coconut, sultanas, pistachios and almond **D G N**

Paneer kulcha 9
cottage cheese and dry fruit D **G**

Missi roti (Gluten Free) **7**
Mixed flour caron seeds & spices

Naan butter / Garlic D **G** 7

Tandoori paratha D **G** **7**

Tomato and cucumber raita / Yogurt Salsa **D** 5

Prices include VAT and all charges. We have a no tipping policy

* Denotes spicy dish. Allergens **G**-Gluten, N-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy