



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 Maharashtrian relish from Bombay</p>	
<p>Podi A coarse chilly lentil condiment from Southern India, famously referred to as gunpowder</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>Black Stone Flower Black soft edible lichen with an earthy aroma, used to season meat in India.</p>
<p>Doon Chetin A creamy Kashmiri yoghurt and walnut chutney dip</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.

Smalls

All day

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.

CITRUS RASAM 250

Madras spiced broth brewed with tamarind and citrus.

CHICKEN AND ALMOND SOUP 250

Hearty murg and badam soup.

COCONUT & QUINOA SALAD 250

Spring greens, chickpeas and cherry tomatoes in a Cochin inspired coconut dressing along with the crunch of mix seeds.

SOUTHERN SNACK BOWL 245

Kerala chips, Madras curry fries, spiced murukku and mini Mysore spiced idlis.

AVOCADO & ANAAR PAKWAN CRISP 325

Crisp Sindhi tostado-style Pakwan topped with avocado, pomegranate and a touch of lime.

SAGO POTATO POPS 245

Fried dumplings, 'vadas' of sabudana and spiced mashed potatoes served with 'mirch ka thecha' aioli.



Government taxes as applicable. We levy a 10% service charge.

BB Bombay Borough Signature GF Gluten Free V Vegan V Vegetarian

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 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.



Smalls

All day

BB AAM PAPAD PANEER 395

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

Ingredient - Aam Papad from Amritsar in Punjab

BB CHILLI CHEESE KULCHA 345

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

CORN SCRAMBLE WITH KADAK TOAST 325

Crushed corn with a masala twist - inspired by 'Bhutte ka Kees'. Indore's street delicacy.

BB GUNPOWDER POTATOES 325

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

Ingredient: Podi spice from Chennai in Southern India

BAMBAIYA VADA PAO 245

Batata vada inside a baked pao, sprinkled with Bombay "Ghati" masala and green chutney.

Ingredient - "Ghati" masala, Maharashtra's homemade spice mix

SPICY EGG THOKU WITH KHARI 345

Pickled boiled eggs, scrambled with tamil spices. Delicious with savoury puff pastry biscuits.

PULLED CHICKEN PURIS 345

Delhi spiced chicken, in semolina puffed puris, drizzled with sweet & sour chutneys.

GONGURA CHICKEN WITH DOSAI 425

Tossed chicken with pickled sorrel leaves and Andhra spices. Served on mini dosai.

Ingredient: Gongura, sorrel leaves from Andhra

KOCHI CHICKEN SLIDERS 345

Kerlan spiced fried chicken, curry leaf & black pepper aioli.

STREET FRIED CHICKEN 425

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

SALLI KHEEMA SLIDERS 425

Irani cafe style mutton mince with crisp potato straws.

BB CALCUTTA CLUB FISH FRY 615

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

FIERY THECHA PRAWN 615

Prawns tossed with the fiery 'mirch ka thecha', a coarsely-pounded green chilli chutney with crunchy peanuts.

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PARSI KHEEMA KULCHA FLAT BREAD



Every country has a version of flat breads. Bombay Borough artisanal kulcha flat breads are perfectly leavened and handmade, cooked in the smoking hot tandoor and served with fabulous toppings inspired from across India.

ROASTED TAMATAR  **325**

Garlic roasted tomatoes, chili onion jam, baby spinach and crumbled burrata.

TANGRA CHICKEN **395**

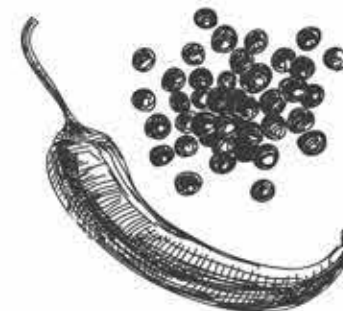
Fried chicken strips, citrus chilli cream, sesame nut crunch and spring greens.

SPICED MUSHROOM  **325**

Pan tossed mushrooms, pickling aioli, cream cheese feta and nut crumble.

PARSI KHEEMA **475**

Sweet & spicy mince lamb, fried egg, Parsi chutney and crisp potato straws.



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 Bombay Borough Signature  Gluten Free  Vegan  Vegetarian

BANANA LEAF WRAPPED FISH



Hot Plates & Street Grills

ANARDANA TIKKA PANEER 445

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

Ingredient: Anardana from Uttaranchal in the Southern Himalayas

BANANA LEAF GRILLED PANEER 445

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

MUSTARD MANGO BROCCOLI 395

Charred broccoli marinated in 'aam kasundi' - Bengali mango mustard.

Ingredient: Kasundi from Kolkata

HOT PLATE MUSHROOM 395

Stuffed mushrooms served in a tellicherry pepper cheese sauce, dusted with chilli nut flakes.

Ingredient: Tellicherry pepper from Kerala

RAJPUTANA MURG SOOLA 495

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

IDUKKI ROAST DRUMSTICKS 495

Spice rubbed, roasted chicken with a peppered tamarind glaze and "murukku" crumbs.

Signature street plates and kebabs are flash fried on the Tawa or grilled on "sigris" - open charcoal grills. The result is always fresh, robust and flavourful.

KASHMIRI NAAN KEBAB 695

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.

KOLHAPURI LAMB CHOPS 1950

12 hour marinated Australian lamb chops, grilled and smoked in a special blend of sundried roasted chilli, ground spices and burnt garlic. Robust and earthy.

BANANA LEAF WRAPPED FISH 645

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

PANCH PHORAN FISH TIKKA 645

Fish rubbed with turmeric and roasted in 'panchphoran' Bengal's five spice blend.



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 suburbs, they sprang up around the film studios, then the theatres and cinema halls.





db BOMBAY LUNCH HOME VEG CURRY 495

Mixed seasonal vegetables simmered in Mumbai's coastal masala with a rich and complex blend of over 20 spices. Served with a banana leaf rice.

CHATKA CHHOLE KULCHEY 495

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

MALABAR CHICKEN WITH PARATHA 535

Slow cooked coconut chicken with roasted onion, malabar black pepper and cinnamon.

db MARIO'S MANGO PRAWNS AND COCONUT RICE 625

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

KONKAN SOFT SHELL CRAB 685

Coastal spiced, rawa crumbed crab served with chilli rassa and steamed rice

Ingredient: Kokum from the coastal belt of Maharashtra.

Biryani, the one-pot meal is elevated when vegetables and meats, herbs and spices, are layered with rice and 'Dum' slow-cooked for hours.

db PARDA SUBZ BIRYANI 435

Slow cooked vegetable biryani garnished with caramelized onions.

TIKKA KEBAB BIRYANI 555

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

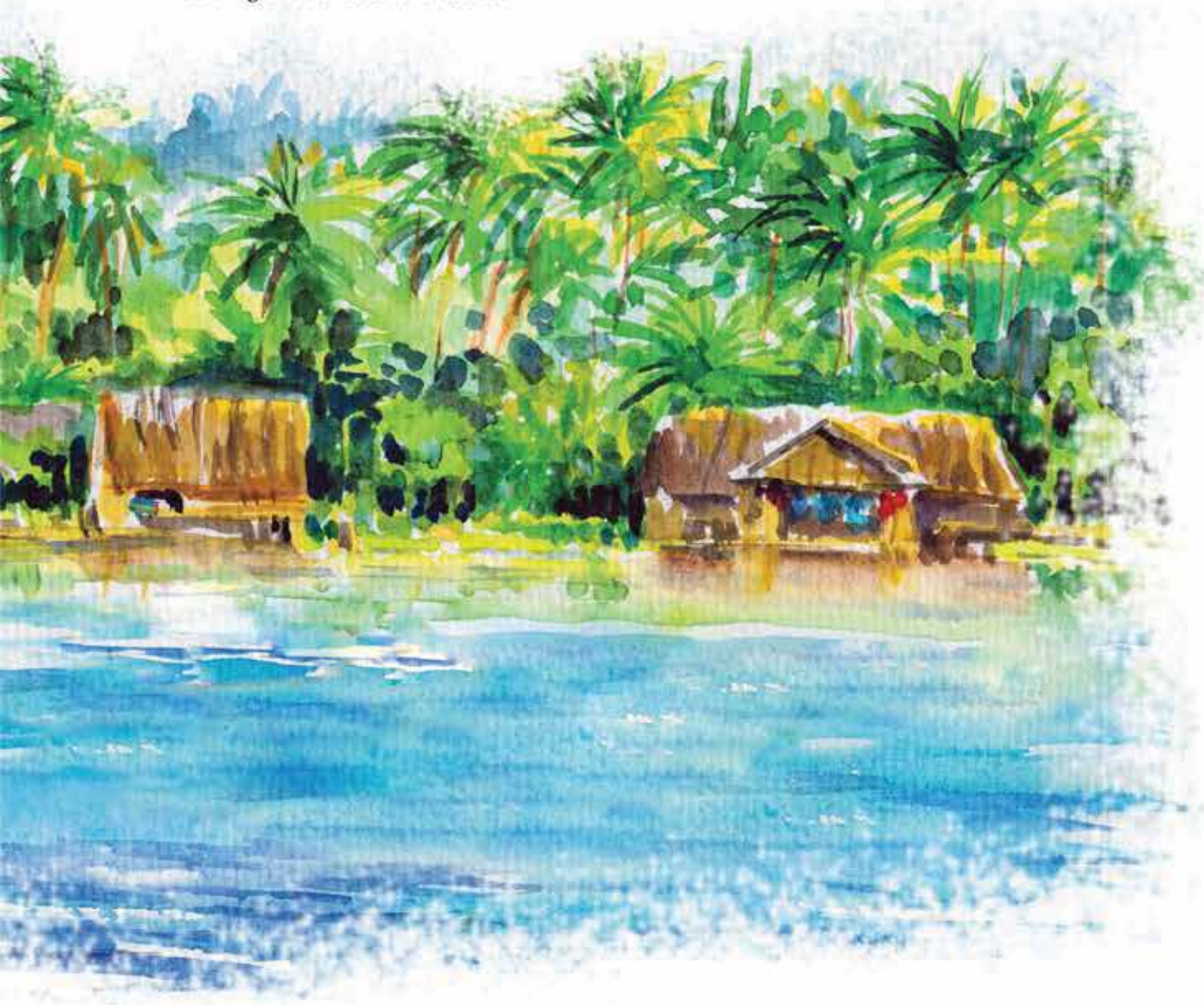
MUTTON APRICOT NAWAB BIRYANI 635

Fragrant rice and marinated lamb cooked 'Dum Pukth' style with aloo bukhara, Lucknowi spices and a hint of rose water.



TODDY SHOP FISH CURRY

They say that curry made with kudampuli stays fresh longer. And traditionally this fish curry is made in a 'manchatii or clay pot. Nothing beats the flavour of food cooked in an earthen pot. The mantra is, the older the pot, the better it gets. Seasoning the manchatii is key, as is knowing how to cook with it. Place a plantain leaf in the manchatti before pouring oil will prevent the curry from sticking to the vessel. Another plantain leaf to cover the curry enhances it's taste.



Big Plates

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

BB PANEER SIRKA PYAZ 495

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.

PANEER TIKKA BUTTER MASALA 495

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

CANTEEN VEGETABLES 445

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

MUSHROOM ROAST 445

Mushrooms cooked, village style in a southern coconut spice masala with crushed peppercorns and roasted fennel.

CHICKEN TIKKA BUTTER MASALA 525

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

BB TAWA STREET CHICKEN 525

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

BB SMOKED JODHPUR MUTTON 595

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

BB BOMBAY DABBA GOSHT 595

Lamb marinated in yogurt, brown onions and green cardamom, baked Bombay 'Bohri' style, topped with a fried egg.

TODDY SHOP FISH CURRY 625

Tangy fish curry cooked with 'kudampuli' black tamarind, red chillies and fresh coconut. Popular at toddy shops, the coastal drinking dens in south India.

Ingredient: Kudampuli from Kerala in Southern India

DUM KE KALI DAL



Breads & Accompaniments

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

AMRITSARI POTATO KULCHA 125

Spiced potato kulcha topped with dollops of butter.

ROOMALI ROTI 110

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

NAAN

Traditionally made with refined flour and baked in the tandoor.

Plain 100

Butter 110

WHOLE WHEAT TANDOORI ROTI 90

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

CHUR CHUR PARATHA 125

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

DUM KE KALI DAL 345

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

AMCHUR ALOO 295

Potato tossed with cumin, crushed coriander and 'amchur' dry mango dust.

BANANA LEAF COCONUT RICE 150

Rice steamed in coconut milk.

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 Bombay Borough Signature  Gluten Free  Vegan  Vegetarian

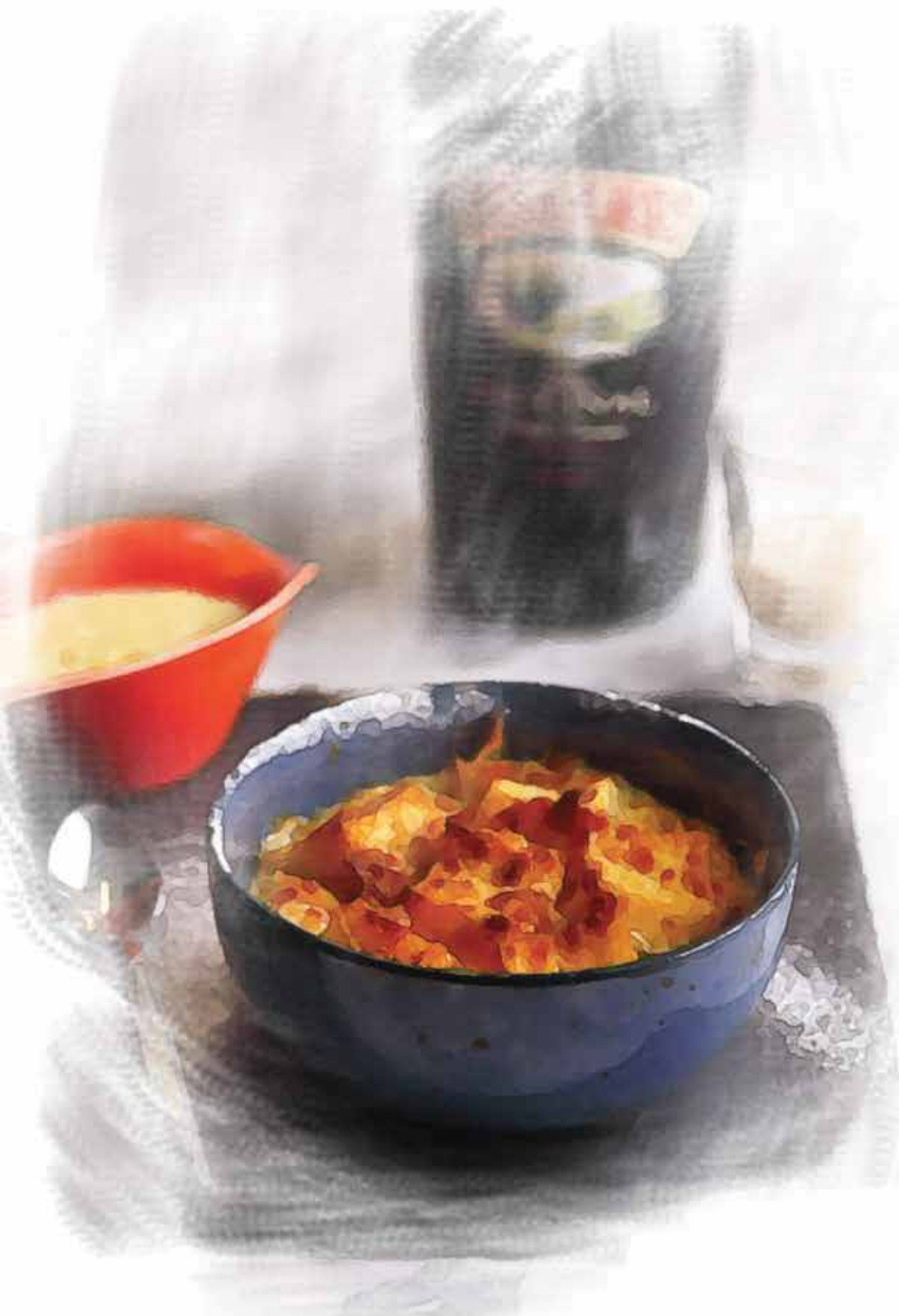


AMRITSARI KULFA

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.

ANGLO-INDIAN BREAD PUDDING



Desserts

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

BB AMRITSARI KULFA 355

Kulfi and creamy rabdi on a bed of 'badam' almond phirni, finished with falooda and a dash of rose syrup - served Amritsari style.

CHOCOLATE VANILLA MESS 355

A delicious mess of chocolate brownie, vanilla crumb soil and caramelised nuts - fudgy and crunchy. Served with a dollop of vanilla ice cream. A must try!

MISHTI DOI PRALINE CHEESE CAKE 355

Kolkata's favourite fermented sweet yoghurt with creamcheese and 'Gur Chikki' - jaggery nut crumble.



BB ANGLO-INDIAN BREAD PUDDING 355

Made the traditional way, and baked to a warm, golden brown. Served with a vanilla custard.

RAS-E-AAM 355

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

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BB Bombay Borough Signature   

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.



Chai

Coffee

bb 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 and fragrant herbs and spices, our very own BB 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.

bb TEA BOX

Specially curated, fine loose leaf teas from 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.

CAPPUCCINO 195

CAFÉ LATTE 195

AMERICANO 145

ESPRESSO 145

Government taxes as applicable. We levy a 10% service charge.

bb Bombay Borough Signature Gluten Free Vegan Vegetarian

