



## Wines by the Glass

Sparkling Wine 200ml

**Lunetta Prosecco Brut Cavit.** Italy 10.50  
"Little Moon". Aromas of Apple and peach, crisp fruit flavours and a clean finish

White 175ml/250ml

**Los Gansos Sauvignon Blanc.** Chile 7/10  
Gooseberry, grapefruit, and green apples with hints of herbs in the aroma

**Principato, Pinot Grigio.** Italy 8/11  
Delicate, floral and fruity aromas with a hint of stone fruit. Palate is crisp with citrus characters and a limey and lightly spicy finish

**Soldier`s Block Chardonnay.** Victoria, Australia 8/11  
Clean and crisp with tart citrus and apple flavours like Chablis. The Oaked versions have riper and more tropical fruit

**Riesling Feinherb Abtei Himmerod.** Mosel, Germany 9/12  
Fresh citrus and notes of green apples are predominant. Enchants with its finesse, fresh acidity and a long finish

Rosé 175ml/250ml

**White Zinfandel Rose.** Burlesque, USA 8/11  
Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish.

Red 175ml/250ml

**Montepulciano d`Abruzzo Pasqua.** Italy 7/10  
Gentle tannins, excellent structure, offers sensations of ripe red fruits as well as spicy hints

**Grovers La Reserve Shiraz Cabernet.** Nandi Hills, India 10.5/13.5  
Grace and splendour on the palate with chocolate, coffee beans and vanilla flavours. Long, ample, and almost magical

**Pacifico Sur Reserva Merlot.** Chile 8.5/11.5  
A soft, juicy, plummy, medium-bodied red wine with plum and sweet spice notes on the nose and the palate

**Tamari Malbec.** Argentina 8/11  
A soft, juicy, plummy, medium-bodied red wine with plum and sweet spice notes on the nose and the palate



## Champagne & Sparkling

- Lunetta Prosecco Brut Cavit.** Italy 35  
"Little Moon". Aromas of Apple and peach, crisp fruit flavours and a clean finish
- Crémant de Bourgogne Château de L'hestrange.** France 55  
H M queen Elizabeth II's 90th Birthday 2016 Special Cuvee, A sparkling wine fresh, elegant, and mineral. The perfect bubbly to celebrate!
- Moët & Chandon Impérial Brut.** Champagne, France 100  
Vibrant intensity of green apple and citrus fruits, freshness of mineral nuances and white flowers, elegance of blond notes. Body of Pinot Noir, suppleness of Pinot Meunier, the finesse of Chardonnay.
- Dom Pérignon 2013.** Champagne, France 300  
Elegant, full-bodied and classic, Dom Pérignon 2013 is a well-balanced vintage that represents the Maison's absolute commitment to creative and harmonious assemblage, highlighting the resonance between pinot noirs and chardonnays.

## White Wines

- Los Gansos Sauvignon Blanc.** Chile 28  
Gooseberry, grapefruit, and green apples with hints of herbs in the aroma
- Principato, Pinot Grigio.** Italy 30  
Delicate, floral and fruity aromas with a hint of stone fruit. Palate is crisp with citrus characters and a limey and lightly spicy finish
- Soldier`s Block Chardonnay.** Victoria, Australia 30  
Clean and crisp with tart citrus and apple flavours like Chablis. The Oaked versions have riper and more tropical fruit
- Riesling Feinherb Abtei Himmerod.** Mosel, Germany 35  
Fresh citrus and notes of green apples are predominant. Enchants with its finesse, fresh acidity and a long finish
- Gavi CA 'Bianca.** Italy 37  
Pretty aromas of flora, citrus and green apple combined with more complex hints of frangipane. Apple and lemon characters
- Sancerre Domaine Michel Girard.** Loire, France 52  
Made from Sauvignon Blanc Grapes, dry, fruity with powerful floral aromas and lemony impression
- Chablis Domaine William Fevre.** Burgundy, France 57  
Stylish, rich, deftly oaked Chablis. Aromas of buttered toast yet with classic mineral tones, and fresh lemon on the finish
- Kendall-Jackson Vintner's Reserve Chardonnay 2019.** California, USA 65  
Rich undertones of vanilla and toast to the vibrant tropical aromas and flavours of pineapple mango and papaya
- Pouilly-Fuisse Bouchard Pere & Fils 2019.** Burgundy, France 85  
Exotic aromas and flavours with a lovely touch of oak that adds a slightly nutty character to the lush, ripe chardonnay fruit



## Rosé

- White Zinfandel Rose.** Burlesque, USA 30  
Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish
- Henri Gaillard Côtes de Provence.** France 36  
Pale, raspberry-pink wine that is very drinkable. Delicate aromas are followed by lovely, sweet fruit from Grenache grapes. Clean and good depth.

## Red Wines

- Montepulciano d`Abruzzo Pasqua.** Italy 28  
Gentle tannins, excellent structure, offers sensations of ripe red fruits as well as spicy hints
- Grovers La Reserve Shiraz Cabernet.** Nandi Hills, India 38  
Grace and splendour on the palate with chocolate, coffee beans and vanilla flavours. Long, ample, and almost magical
- Pacifico Sur Reserva Merlot.** Chile 34  
A soft, juicy, plummy, medium-bodied red wine with plum and sweet spice notes on the nose and the palate
- Tamari Malbec.** Argentina 30  
Intense rich bouquet of blackcurrant, vanilla and spices. Velvety tannins, with a subtle, initial presence and a seductive and lingering finish
- Rioja Vega Crianza.** Spain 36  
Notes of red fruits and liquorice and subtle hints of toast, spices and cinnamon. Silky, pleasant and enveloping on the palate
- Genetie 'Illuminé' Pinot Noir.** Bourgogne, France 47  
Delicate, peppery, strawberry fruit, appealing nervy fruit and mouth-watering, dry tannins and elegant red fruit.
- Saint-Emilion Château Moulin des Graves.** Bordeaux, France 46  
Mouth filling, rich wild fruits are kept structured and tight with sweet tannins. Rich plummy fruit throughout, this is a medium-bodied, food-friendly Bordeaux
- Marques de Riscal Rioja Reserva.** Spain 46  
Balsamic aroma with notes of ripe fruit in the mouth. It's fresh, light, and persistent with soft and round tannins
- Châteauneuf-du-pape Closerie de Vaudieu 2015.** France 86  
Ripe black fruit aromas balanced by lightly herbal, oaky notes. The palate is generous with dark plum and black characters and plump textures
- Charmes de Kirwan Margaux 2019.** France 95  
Outstanding elegance and truly charming wine from Chateau Kirwan a 3rd Classified Growth in Margaux
- Barolo Bussia Dardi le Rose 2017.** Piemonte, Italy 130  
Ripe meaty nose with hints of dried figs, leather, spice, and appealing berry aromas. Complex with warm, plummy and an herbal, spicy fine tannic



**Beer**

**Half/Pint**

**Bombay Delight Lager**

4/6.5

Classic pilsner made specifically for Bombay Delight - crisp, clean, with a touch of malty sweetness

**Bottled Beer / Cider (330ml)**

**Unity Lager**

5

Perfumed aromas, hints of peach and lemon skin, delicate champagne like bubbles, a creamy mouthfeel, and a crisp finish

**White Rhino IPA**

5.5

Brewed by India's first craft brewery. Perfect balance between bitterness and sweetness, with subtle fruity and malty notes

**Blushing Bride APA**

5.5

Memories of summer in a glass. Fragrant orange blossom married beautifully with verdant, citrusy British and American hops. A juicy, tropical refreshment

**Zen Pale Ale**

5.5

British Pale Ale infused with single batch Kabusecha Japanese green tea. Fruity, delicate and crisp. Refreshing with green tea undertones

**Aspall Cyder**

5.5

A crisp, medium dry cyder with the aroma of fresh green apples

**Asahi Zero Alcohol**

5.5

Dry, crisp and refreshing taste. Asahi super dry 0.0% is brewed with precision to very high quality standards under the supervision of Japanese master brewer



## Bombay Delight Signature Cocktails

<b>Bombay Delight</b>	11.95
Bombay Gin, Dry Martini, Lemon Twist, Passion Fruit	
<b>The Godfather (सरकार)</b>	12.95
Black Label, Amaretto, Power	
<b>The Vodka-bulary</b>	12.95
Grey Goose, Lychee, Elderflower	
<b>Chilli Jam Martini</b>	13.50
Birds eye chilli, Strawberry Jam, Vodka, Archers, Pineapple Juice	
<b>Junebug</b>	12.95
Malibu, Midori Melon Liqueur, Banana, Pineapple	
<b>Berrykiss</b>	12.95
Grey Goose, Chambord Raspberry, Strawberry, Cranberry	
<b>Your choice</b>	12.95
Option: Absolut Vodka or Bombay Gin?: Lychee, Blood Orange	
<b>Ooh la la</b>	12.95
Bombay Gin, Basil, Passionfruit	
<b>Pear Me</b>	12.95
Bombay Gin, Rosemary, Pear, Tonic Water	
<b>Mango-tini</b>	12.95
Absolut, Elderflower, Lychee, Mango	



## Martini

### **Espresso Martini**

11

Vodka, Kahlua, Espresso

### **Passionfruit Martini**

11

Passionfruit, Vodka, Passoa, Caviar

### **French Martini**

11

Vodka, Chambord, Vanilla, Pineapple

### **Pornstar Martini**

12

Passionfruit, Vodka, Passoa, Vanilla, Prosecco, Caviar

### **Strawberry Martini**

11

Fresh Strawberry, Vodka, Dry Martini

### **Woo Woo Martini**

11

Vodka, Archers, Cranberry

## Classic Cocktails

### **Mojito**

11

Bacardi Rum, Mint, Lemon Twist

### **Manhattan**

12

Bulleit Bourbon Rye, Martini Rubino, Luxardo Maraschino

### **Whiskey Sour**

12

Makers Mark, Lemon Twist, Option: With or without egg white?

### **Classic Margarita**

11

Tequila, Cointreau, Lemon Twist

### **Pina Colada**

11

Bacardi, Pineapple, Coconut, Cream (D)

### **St-Germain Spritz**

12

St-Germain, Prosecco, Lemon Twist

### **Long Island Tea (LIT)**

12

Vodka, Bacardi, Bombay Gin, Tequila, Cointreau, Coca-Cola

### **White Russian**

11

Vodka, Kahlua, Cream (D)

### **Kir Royal**

10

Cassis, Prosecco

### **Cocktail Tree x 6**

60

Pornstar Martini or Espresso Martini

### **Negroni**

12

Bombay Gin, Martini Rubino, Campari

### **The Old Fashioned**

10

Makers Mark Bourbon, Angostura bitter, Orange

### **Amaretto Sour**

12

Disaronno, Cherry, Option: With or without egg white?

### **Cosmopolitan**

11

Vodka, Cointreau, Cranberry

### **On Bombay Beach**

13

Vodka, Archers, Chambord, Orange, Cranberry

### **Spritz Veneziano**

12

Aperol, Prosecco, Orange

### **Tequila Sunrise**

10

Tequila, Orange, Grenadine

### **White Lady**

12

Bombay Gin, Cointreau, Lemon Twist

### **Moscow Mule**

10

Vodka, Ginger Ale, Lemon Twist

### **Cocktail Tree x 12**

120

Pornstar Martini or Espresso Martini

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## Whiskey

Dewars White Label	4
Chivas Regal Scotch 12yrs	4
Jim Beam Red Stag	4
Famous Grouse Scotch	4
Southern Comfort	4
Jameson Irish Whiskey	4.5
Jack Daniels	4.5
JW Red Label Scotch	4
Makers Mark	4.5
Monkey Shoulder	5
Aberfeldy	6
JW Black Label Scotch 12 yrs	5.5
JW Blue Label Scotch	15
Royal Salute 21 yrs	15
Aberfeldy	

## Single Malt

Glenfiddich 12 yrs	6
Glenmorangie 10 yrs	6
Talisker	6
Laphroaig 10 yrs	6
Monkey Shoulder	7
Oban 14 yrs	10
Lagavulin 16 yrs	11
Macallan 18 yrs	25

## Cognac

Martell VS	4.5
Hennessy VS	5.5
Remy Martin V.S.O.P	5.5
Remy Martin XO	18
Courvoisier	5
Hine Rare V.S.O.P	7

## Vodka

Eristoff	4
Absolut	4.5
Grey Goose	5.5
Belvedere	5.5

## Rum

Bacardí Carta Blanca	4
Bacardí Caribbean Spiced	5
Bacardí Spiced	4.5
Bacardí Coconut	4
Old Monk	6.5

## Gin

Bombay Sapphire	4.5
Bombay Presse	5
Gordons	4
Gordons Pink	4
Wimbledon Garden Gin	5.5
Hapusa India	5.5

## Aperitif & Liquor

Cointreau	4.5
Campari	4
Jägermeister	4
Drambuie	4.5
Baileys	3.5
Disaronno	4
Tia Maria	3.5
Kahlua	3.5
Sambuca	3.5
Archers	3.5
Chambord	4.5
Casis	3.5
Aperol	3.5
Passoa	3.5
Midori	3.5
Pimms	3.5
St-Germain	4.5

## Tequila

Jose Cuervo Gold	4
Tequila Rose	5
Patron Silver	6
Patron Reposado	7

**All our spirits are served in multiples of 25ml, unless otherwise stated. Mixers include: Elderflower Tonic, Soda, Tonic, Bitter Lemon Tonic, Ginger Ale, Lemonade, Cola, Juice for £2**

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## Mocktails

<b>Blueberry Smash</b>	7	<b>Our Choice</b>	7
Fresh Blueberries, Fresh Mint, Lemonade		Lychee, Blood Orange, Soda	
<b>Virgin Mango-tini</b>	7	<b>Coco-punch</b>	7
Mango, Lychee, Elderflower		Coconut, Mint, Pomegranate (D)	
<b>Apple Mojito</b>	7	<b>Passionfruit Mojito</b>	7
Muddled fresh mint, Apple, Lemon Twist		Muddled fresh mint, Passionfruit, Lemon Twist	
<b>Fiery Tango</b>	7	<b>Sunrise</b>	7
Apple, Strawberry, Lemonade		Orange, Mango, Pineapple, Grenadine	
<b>Coco Banana</b>	7	<b>Nimbu Pani</b>	6.5
Banana, Coconut, Mango, Pineapple, Cream (D)		Sweet and salted fresh lime juice served chilled	
<b>Masala Thumbs Up</b>	7	<b>Masala Limca</b>	7
Muddled fresh mint with roasted cumin and black salt		Muddled fresh mint with roasted cumin and salt	

## Soft Drinks and Coolers

<b>Coke   Coke Zero   Lemonade</b>	3
<b>Thumbs Up   Limca</b>	4
<b>Soda Water   Tonic Water   Ginger Ale   Bitter Lemon Tonic   Elderflower Tonic</b>	3
<b>Appletiser (275ml)</b>	4.5
An expertly blended and luxurious apple juice that elevates every moment	
<b>Still Water   Sparkling Water</b>	4
<b>Mango Lassi</b>	5
<b>Juices</b>	4
Orange   Apple   Mango   Cranberry   Pineapple   Passionfruit	

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## Soup

**Tomato Dhaniya Sorba** 🌶️🌶️ VG 7

A very refreshing light in consistency spicy tomatoes and coriander soup

**Butternut Squash Soup** 🌶️ 7

Oven roasted creamy butternut squash simmered to perfection (D)

## Appetisers

**Tiltala Jhinga** 🌶️🌶️ 9.5

Crispy succulent king prawns coated with de-shelled sesame seeds & gram flour (GF, D, Ss)

**Sticky Tamarind Wings** 🌶️🌶️ 8

Chicken wings marinated with ginger, garlic and tossed in signature tamarind sauce

**Chilli Paneer** 🌶️🌶️🌶️ V 8

"Indo Chinese" style paneer with bell peppers, spring onions & shredded chillies (G, D, S)

**Chilli Garlic Mogo** 🌶️🌶️ VG 6.5

Cassava chips tossed with garlic, chilly & lemon juice

**Hara Bhara Kabab** 🌶️ V 8

Mouth-watering kabab made with spinach, peas, paneer, and fresh green spices (G, D, N)

**Samosa Chaat** 🌶️🌶️ V "Ask for vegan" 7.5

Crispy samosa with chickpeas, Fresh onion & tomato in a mint, tamarind sauce (G, D)

**Crispy Calamari** 🌶️🌶️ 9

Deep fried calamari marinated with ginger, garlic & lemon juice (E, Mo)

**Avocado Chat** 🌶️🌶️ "Ask for vegan" 8

Ripe avocado folded with potatoes, tamarind, green chutney finished with lime juice (D)

**Onion Bhaji** VG 🌶️🌶️ 6.5

Flavoursome onion fritters folded with gram flour, carom seeds & green herbs

**Shami Kabab** 🌶️🌶️ 9

Finely minced lamb, gently spiced & fried, served with mint chutney (E)

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Straight from Tandoor

<b>Tandoori Jhinga</b> 🌶️🌶️	11/18
King prawns with mustard oil, coriander & "stone grinded" Kashmiri chilli (cF, D, M)	
<b>Salmon Tikka</b> 🌶️🌶️	11/18
Marinated salmon chunks grilled & slightly fumed in a charcoal oven (F, D, M)	
<b>Chicken Tikka</b> 🌶️🌶️	8/13.5
Tender off-bone chicken, "marinated overnight" in natural yoghurt & Kashmiri chillies (D, M)	
<b>Barrah Lamb Chops</b> 🌶️🌶️	10/18
Marinated middle neck lamb chops with stoned ground spices & dusted with Himalayan salt (D, M)	
<b>Murg Malai Tikka</b> 🌶️	8/13.5
Chicken marinated in cream, green cardamom & white spices, grilled in a charcoal oven (D, N)	
<b>Murgh Hariyali Tikka</b> 🌶️🌶️	8/13.5
Marinated Chicken breast with fresh green spices hung yogurt & grilled in a charcoal oven (D, M)	
<b>Trio of chicken tikka</b> 🌶️🌶️	16
Amazing 3 varieties of chicken tikka marinated with various spices and hung yogurt (D, M, N)	
<b>Seekh Kabab</b> 🌶️🌶️	8/13
Minced lamb, marinated with ginger garlic juice, mint, coriander & green chillies (D, M)	
<b>Achari Paneer Tikka</b> 🌶️🌶️ v	8/13.5
Coated with an intoxicating mix of pickling spices & hung yogurt (D, M)	
<b>Tandoori Mushroom</b> 🌶️🌶️ v	8
Cheese stuffed mushroom with malai marination (D, N)	
<b>Tandoori Broccoli</b> 🌶️🌶️ v	8
Broccoli marinated in natural yogurt and Kashmiri chillies, grilled in a charcoal oven (D, M)	
<b>Non-Veg Platter</b> 🌶️🌶️	40
Murgh tikka, Murgh malai tikka, Seekh kabab, Salmon tikka, Lamb Chops (D, M, N, F)	
<b>*Catch of the Day!</b>	TBC
Please ask our crew to explore the seafood trolley	

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## Seafood Curry

### **Keralan Scallops Curry** 🌶️🌶️ 18

Scallops cooked in coconut milk with onion tomato, sun dried red chilli and ground fennel seeds (Mo, D)

### **Jhinga Dil Bahar** 🌶️ 17

Delicious heart winning king prawns cooked with onion, tomato & coconut milk (cF, D)

### **Jhinga Masala** 🌶️🌶️ 16

King prawns gently cooked with onion, garlic, tomato & finished with fresh curry leaf (cF, D)

### **Monkfish Alleppey** 🌶️🌶️ 18

One of the Keralan fish delights with the twist of coconut & raw mango (F, D)

## Chicken Curry

### **Chefs Signature Murg Hariyali Masala** 🌶️🌶️ 16.5

Mouth-watering chicken cooked in coconut milk & freshly stone blended green herb sauce (D, M)

### **Murg Tikka Masala** 🌶️ 14

Chicken cooked in a clay oven & finished with tikka masala sauce (D, M, N)

### **Chicken Korma** 🌶️ 14

Chicken cooked in onion, light spices & nut based gravy finished with cream (D, N)

### **BBC** 🌶️ 15

Bombay Butter Chicken (D, M)

### **Mumbai Ka Murga** 🌶️🌶️ 15

House special tandoori chicken cooked with onion, tomato, garlic & chilli masala sauce (D, M)

### **Dhaba Chicken** 🌶️🌶️🌶️ 15

Dhaba style on bone chicken curry stands for every road trip

### **Kori Gassi** 🌶️🌶️ 16

A very famous Mangalorean chicken curry made with roasted chillies, spices and creamy coconut milk (D)

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Lamb Curry

**Chefs Signature Mahim ki Nihari** 🌶️🌶️ 24  
Slowly simmered lamb shank with a hint of saffron and rose petals, from very famous streets of Mahim Mumbai (D)

**Lamb Angara** 🌶️🌶️ 16  
Slightly fumed lamb onion, tomato, ginger, garlic & house spices cooked on slow flame (D)

**Gosht Saagwala** 🌶️🌶️ 16  
Lamb cubes cooked with spinach garlic, green herbs and house spices (D)

**Lamb Rogan Josh** 🌶️🌶️ 15  
Kashmir's special dish slowly braised in gravy for much loved spicy, warming curry (D)

**Lamb Mughlai** 🌶️ 18  
A very popular Mughlai dish, cooked in rich white nut-based creamy gravy (D, N)

**Malabar Lamb** 🌶️🌶️ 17  
Lamb leg cooked in stone ground coconut masala with onion tomato and sun dried red chillies (D)

Vegetarian

Side/Main

**Chefs Signature Dal Makhani** 🌶️ 7.5/12  
Black lentils & red kidney beans simmered with house spices and cream (D)

**Bombay Tadka Daal** 🌶️🌶️ VG 6/10  
India's most famous slowly cooked lentils finished with garlic and fresh coriander (M)

**Masala Dosa** 🌶️🌶️ 12.5  
Crispy sour pancake roll stuffed with potato and onion filling served with sambar and chutney (M, Ss, G)

**Paneer Butter Masala** 🌶️🌶️ 13  
Slightly fumed indian cheese cooked in caramelised onion, bombay style tomato sauce (D, M)

**Baghare Baingan** 🌶️🌶️ VG 10  
Hyderabadi style baby eggplant curry with tamarind, peanuts, sesame and fresh coconut (P, Ss, M)

**Bhindi Do Pyaza** 🌶️🌶️ "Ask for vegan" 6.5/11  
Okra & chutney diced onion cooked in spiced onion tomato gravy (D)

**Bombay Aloo** 🌶️🌶️ "Ask for vegan" 6/10  
Tempered baby potatoes with curry leaves and mustard folded with onion tomato masala (D)

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**Navratan Korma** 🌶️ 12  
Mix vegetables cooked in creamy nut gravy and enhanced with dry fruits and lotus seeds (D, N)

**Methi Chaman** 🌶️🌶️ 12  
Grated paneer, fenugreek & spinach is an absolute delight, all blended with house spice (D)

**Saag Aloo** 🌶️🌶️ **“Ask for vegan”** 6/10  
Fresh spinach & potatoes cooked with onion, garlic and house spices (D)

**Chana Masala** 🌶️🌶️ **“Ask for vegan”** 6/10  
Bombay's version of the famous chickpea curry of India - Super scrumptious! (D)

**Aloo Gobi** 🌶️🌶️ **“Ask for vegan”** 6/10  
Potato & cauliflower cooked in its own steam in an enclosed dished, lightly spiced (D)

**Mutter Mushroom** 🌶️🌶️ 11  
Green peas and medley of wild mushroom cooked together with house spices & finished with creamy onion tomato gravy (D)

### Chef's Special Biryani

Biryani cooked with rice, mint, caramelised onion and saffron served with cucumber raita

**King Prawn Biryani** 🌶️🌶️ (CF, D) 21

**Lamb Biryani** 🌶️🌶️ (G, D) 16.5

**Chicken Biryani** 🌶️🌶️ (G, D) 15.5

**Vegetable Biryani** 🌶️🌶️ (G, D) **“Ask for vegan”** 14

### Rice

**Mushroom Rice** VG 6

**Steam Rice** VG 4

**Pulao Rice** VG 4.5

**Coconut Rice** (M) VG 4.5

Please ask our servers for allergen information. Dishes may contain traces of allergens despite our persistent efforts. Menu prices include VAT. A discretionary service charge of 12.5% will be added.

**(Allergens - G: Gluten, cF: Crustaceans, E: Eggs, F: Fish, D: Dairy, Mo: Molluscs, M: Mustard, N: Nuts, Ss: Sesame, S: Soya, SO<sub>2</sub>: Sulphur dioxide, P: Peanuts) VG: Vegan, V: Vegetarian**



## Naan / Roti

Rumali Roti (G,D)	4	Tandoori Roti (G) "Ask for vegan"	3
Plain Naan (G) <b>VG</b>	3	Peshawari Naan (G, D, N, SO <sub>2</sub> )	5
Lachha Paratha (G, D)	4	Butter Naan (G, D)	4
Garlic Naan (G, D)	4	Garlic Coriander Naan (G,D)	4
Cheese & Chilli Naan (G, D)	5		

## Accompaniments

<b>Avocado Salad <b>VG</b></b>	5.5
Avocado and seasonal mix salad leaves with cherry tomato & cucumber tossed in house dressing (M)	
<b>Green Salad <b>VG</b></b>	5.5
House salad with seasonal green veg	
<b>Cucumber Raita <b>V</b></b>	4
Natural yogurt with fresh cucumbers, delicious and cooling (D)	
<b>Onion Salad <b>VG</b></b>	2.5
Sliced onions with green chillies and lemon wedge	
<b>Dahi <b>V</b></b>	3
Natural nutritious yogurt, indian homes are seldom without (D)	
<b>Sambar <b>VG</b></b>	5.5
The good old south indian curry that goes well with everything	
<b>Poppadoms <b>VG</b></b>	3.75
Basket of poppadoms served with beetroot, mango and mint chutney (Ss)	

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## Desserts

**Gajar Ka Halwa** (D, N, SO<sub>2</sub>) 5  
Rich, velvety carrot pudding topped with nuts & dry fruits

**Chocolate Brownie with Vanilla Ice-cream** (G, E, D, S, N) 6.5

**Selection of sorbets** **VG** 5.95  
Blood orange, lemon and raspberry

**Coconut Ice cream** (E, D) 5.95  
Old fashioned style coconut ice cream

**Rasmalai Cake** (E, G, N, D) 5.95  
Cake drenched with saffron and cardamom milk, topped with whipped cream and pistachio

**Gulab Jamun** (G, D, N) 5  
Fried dough balls made from milk solids & soaked with an aromatic sugar syrup

**Chocolate Cappuccino** (G, E, D, S) 6.5  
Warm chocolate fondant topped with chocolate ganache and served in

**Rum & Raisin Ice cream** (E, D) 6.95  
Indulgent combination of rich and creamy dairy rum-soaked raisin ice-cream

**Honey Ginger Ice cream** (E, D) 5.95  
Candied ginger and honey ice cream specially made for Bombay Delight

**St Sebastian Cheesecake** (E, D, G) 6.5  
Light creamy smooth baked cheesecake served with mix berries compote

## After Dinner Cocktails

**Bombay Alexander** 12.95  
Remy Martin V.S.O.P Cognac, Kahlua, Cream (D)

**Mudslide** 12.95  
Vodka, Kahlua, Baileys, Cream (D)

**Espresso Martini** 11  
Vodka, Kahlua, Espresso

## Cognac **50ml**

Remy Martin XO Fine Champagne 36

Remy Martin V.S.O.P 11

H by Hine V.S.O.P 14

## Teas

**Indian Masala Chai | Fresh Mint | English Breakfast Earl Gray | Green Tea** 3.5

## Coffee

**Irish Coffee** 11  
**Americano** 3.5  
**Latte | Cappuccino** 3.95  
**Espresso S/D** 2.95/3.95

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