

नया फैशन और ईमानदार

#NEWFASHIONEDANDHONEST



चख लो मुंबई का स्वाद

Taste the flavors of Mumbai

खबरदार

NO SMOKING

MOOMBAI & CO

CAFÉ AND BAR



ये है बॉम्बे मेरी जान

Moombai & Co café and Bar takes you on a journey back to the traditional Irani-Parsi cafés, fusing together the magic of olden day Mumbai with the modern vibrancy of Dubai.

We bring you a café style menu offering traditional Parsi cuisine with all of your favourite dishes reminiscent of an Indian Auntie's dearly loved recipes.

We've created our own set of rules just like they would in a traditional Parsi café and of course rules are always made to be broken...

Good food, good fun, good hospitality - whatever the occasion, whoever you're with, everyone is invited.

SMALL PLATES

We help you to build your appetite with small portions of starters so that we take you through the essence of all the sections.

Pani Puri (V) - 25

Small hollow puffed crisp bread stuffed with spiced potato mix. Pour it with our homemade tangy flavored water. Take in one shot to build your appetite.

Bhel Puri (V, N) - 25

From the Mumbai Chowpatty beach with puffed rice, vegetables, crisps and a tangy tamarind sauce.

Chole Samosa (V) - 30 🌶️

Spiced potato encased savory pastry with chickpea curry.

Vada Pao (V, N) - 35

Easiest food you can find ever in Mumbai. Pao buns stuffed with gram flour and potato dumplings.



PEPPER CALAMARI

Onion Bhajji (V) - 35

Crispy onion fritters with mint chutney.

Akuri Cheese Toast (V) - 35

Scrambled eggs on toast, topped with cheese. Make it more special as when it comes to eggs, it's always been special with Bombay Parsi cafés.

Anda Bhurji - 35

Any time snack, Indian version of scrambled eggs. Comes with buttered pao.

Tareli Kolmi (SH) - 70 🌶️

Ginger and garlic marinated prawns flavored with curry leaves, fried to order.

Pepper Calamari (SH) - 65

Crisp fried squids with black pepper and pimentos. Served on a bed of buttered kulcha. Just lemon required for company.

Keema Pao - 60

Minced lamb cooked on slow fire, a fairy tale affair with the bun since ages.



CHAAP LABABDAR

BOMBAY BARBEQUE STRAIGHT FROM TANDOOR

It's the Bombay barbeque which makes people crave for it even at midnight. A passionate attempt to recreate the magic and experience of barbeque.

Tandoori Broccoli (V) - 55

Marinated broccoli florets deep fried with gram flour coating and charred in clay oven.

Bharwan Mushroom (V, N) - 55

Button mushroom stuffed with spiced cheese and tangy mango chutney, charred in clay oven.

Ajwaini Paneer Tikka (V) - 60

Cottage cheese cubes marinated with spiced hung yoghurt and caraway seeds.

Murgh Malai Tikka - 70

A delicate chicken preparation in white marinade with yoghurt and cheese, finished with butter and kebab masala.

Tandoori Chicken - 75 🌶️

Yoghurt and spice marinated chicken cooked in clay oven.

Lahsooni Macchi - 70

Fish cubes with roasted garlic marinade and the golden spice turmeric.

Hari Mirch Ka Jhinga (SH) - 85 🌶️

Mumbai is known for its "THECHA" - a ground chilly mix with garlic and spices. Jumbo prawns marinated in thecha before it sees the open charcoal fire.

Parda Sheekh Kebab - 80 🌶️

Lamb mince skewers covered with chopped peppers, onion and coriander. Let's make it colorful before cooking it in clay oven.

Chaap Lababdar - 90 🌶️

Lamb chops marinated with natural tenderizers and coriander chili mix. Cooked to perfection.

(V)Vegetarian, (N)Nuts, (SH)Shellfish, (🌶️)Spicy

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the server.
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NO FLIRTING

SALADS

Go healthy way, choose the greens and some proteins, tossed with Indian spice and kept light.

We added this to the menu to add value to your dining experience.

Corn, Green Mangoes Kachumber (V) - 25

A salad to go with every meal, freshly diced greens and soft corn nibbles tossed with vinegar.

Green Salad (V) - 25

Thin slices of cucumber, onion, radish and tomatoes. Drizzled with chilly cumin dressing.

Warm Shrimps and Beetroot Salad (SH) - 65

Baby shrimps with thin slices of roasted beetroot with mix greens and raw mango cumin vinaigrette.

Chicken Tikka Salad (N) - 55

Crunchy lettuce with smoky chicken tikka strips tossed with tomato & fenugreek mayo.

Kachumber Raita with Pomegranate (V) - 20

Hung yoghurt mix with greens and pomegranate, flavored with roasted cumin.



SHRIMPS BEETROOT



BUTTER CHICKEN

CURRIES AND MORE

Curries are called to be the soul of Indian cuisine, here we present you some more than curries which not only satisfies your taste buds but the soul too.

Aloo Gobhi Adraki (V) - 60

Ginger spiked potato and cauliflower preparation.

Bheeda Par Eeda (V) - 65

Even the okra haters will love this when our chefs going to top the sautéed okra with eggs.

Mattar Mushroom (V) - 65

Green peas and mushroom tossed with onion tomato masala.

Paneer Hari Mirch (V) - 70

Cottage cheese tossed with roasted green pepper, green chili and spinach gravy.

Paneer Tikka Masala (V, N) - 70

Cottage cheese, bell peppers, onion charred in clay oven and tossed with spiced tomato gravy.

Veg Kolhapuri (V, N) - 65

A famous dish from the city of Kolhapur, a mélange of seasonal vegetables in a thick spicy mix.

Dal Fry (V) - 50

Yellow lentil tempered with ginger, garlic, onion, tomatoes and mild spices.

Moombai & Co Black Dal (V) - 50

A delicacy for which we are proud of. Black lentils cooked with tomatoes, cream and butter and left to simmer on slow fire for hours.

Patra Ni Macchi - 85

All-time parsi favorite delicacy, green chutney topped fish wrapped in banana leaves for steaming.

Coconut Prawns Curry (SH) - 95

Jumbo prawns simmered in coconut and coriander chutney.

Sali Marghi - 85

(TOP 50 Best Dishes of 2017 - DUBAI)

A simple homemade chicken curry, still the best with straw potatoes.

Butter Chicken (N) - 80

A star item on the menu always, butter chicken. Choice of tender chicken thigh or chicken curry cut preparation in tomatoes and fenugreek leaves velvety gravy.

Bhuna Gosht - 90

Lamb cooked on a slow fire with our secret spice mix.

Mutton Dhansak - 90

Tender lamb cubes cooked with lentils and vegetables, comes along with the brown rice.



COCONUT PRAWNS CURRY

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NO COMBING HAIR

MOOMBAI & CO

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BIRYANI

Meat or vegetable layered with basmati rice along with lots of flavors and aromas. An earthen pot full of traditional biryani left to share traditional way. Grab your share from our earthen pot.

Shrimps Biryani (SH, N) - 95

Spiced shrimps and aromatic long grain basmati rice cooked on dum with lots of fried onion.

Chicken Berry Biryani (N) - 85

Tender chicken and aromatic long grain basmati rice cooked on dum with lots of berries.



MILD  SPICY

CHICKEN BERRY BIRYANI

Zaffran Gosht Biryani (N) - 95

An all-time classic, tender lamb with lots of saffron - the king of spices. Layered with rice and cooked till perfection.

Vegetable Biryani with Apricots (V, N) - 80

A mélange of vegetables layered with aromatic long basmati grain rice. Topped with spiced apricots.

Dum Ke Chawal (V) - 25

Plain basmati rice cooked on dum flavored with cloves and clarified butter. Also known as KHUSHKA.

Jeera Rice (V) - 40

Basmati rice tempered with cumin and ghee.

ROTI AND ROTLI



NAAN

Selection of breads cooked on different cooking ware to give you a unique experience in each of them which also reflects the diversity of Indian cuisine and culture.

Rotli (V) - 15

Thin whole wheat bread cooked on cast iron griddle, finished with clarified butter.

Tandoori Roti (V) - 15

Clay oven baked whole wheat bread.

Laccha Paratha (V) - 15

Tandoori bread just like a flaky savory pastry.

Roomali Roti (V) - 15

Thin like paper and folded like handkerchief bread, which is an art in itself. Baked on “ULTA TAWA”.

Garlic and Cheese Naan (V) - 20

Naan does not need a liner now, but imagine when your favorite naan bread comes with a filling of cheese and crusted with garlic.

Plain Naan (V) - 15

Clay oven baked flat leavened bread.

Garlic Naan (V) - 15

Naan bread crusted with chopped garlic and baked.

Butter Naan (V) - 15

Naan bread topped with lots of butter.

Mirchi Ka Paratha - 20

Chili and onion stuffed whole wheat bread, baked in tandoor.

PUDDINGS

Significant dessert known as MITHAI in Indian culture, to tempt you further we have few chosen classics from our favorite list.

Classic Caramel Custard - 35

A delicious traditional dessert with creamy caramel over silky custard.

Chocolate Pudding - 45

Mouth watery soft chocolate mud cake with hot chocolate sauce. Chocolatey it is.

Baked Gulab Jamun (N) - 40

Mini sweet milk solids dumplings topped with thickened milk to bake.

Pistachio Biscuit Crisps with flavored Ice Creams (N) - 40

Thin pistachio biscuits crumbled everywhere with scoops of your choice of ice cream.

Bhapa Doi - 45

Rose flavored steamed yoghurt, saffron dust and berries.

Kulfi Falooda (N) - 45


Creamy reduced frozen milk dessert with sweet noodles, basil seeds and rose syrup.

Kulfi Platter (N) - 95

A selection of seasonal flavored frozen milk solid sticks with chilled fruits.



KULFI PLATTER

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NO PICKING THE NOSE



MUNNABHAI M.B.B.S

CLASSICS WITH DESI TADKA

CLASSIC COCKTAILS WITH INDIAN TWIST

Munna Bhai M.B.B.S - 60

A Parsi twist on a classic whiskey sour, house raspberry cordial & cherry heering added to the classic recipe.

Bollywood Jhatka (Daiquiri) - 55

Saffron infused rum, apricot brandy and fresh peach & vanilla chutney with lime juice.

Gini ka Jaadu (Gimlet) - 65

English style gin, in-house tulsi bitters, citrus and elderflower tonic. Fizzy, refreshing, tall & gorgeous it's like a JEE JEE BHOY.

SHARABI GALLI

COCKTAILS INSPIRED BY THE INDIAN STREET CLUB

Crime Master Gogo - 60

Irish whiskey blend with Assam chai & orange cold brew, chamomile honey syrup & dash of lavender bitter.

PK Hai Kay - 55

Vodka, aperol, our in-house grapefruit & jasmine shrub. Finished with hops and grapefruit bitters. Served in a sealed glass botal.

Gullabo - 55

It's a two types of rum blended with gulkand, ginger-cardamom syrup and a touch of naani's home-made mango chutney. Served in a chaat masala rimmed glass.



PK HAI KAY

CHAI AUR COFFEE.... YOU'LL LIKE IT!

Every cocktail is made using our in-house (cold drip coffee and house chai).

Tara Chandi - 70

Cognac, cointreau and cinnamon coffee dusted with chandi (edible silver leaves).

Baba Budan Martini - 60

There was a man in 1600 A.D. who discreetly brought the coffee to India from Yemen - What a guy! We create this martini with our cold brew coffee, gold rum, vanilla syrup, chocolate and chilli bitters.

Chai Martini - 55

This classic sweet & spicy tea is drunk in many parts of India. It mixes vodka and malibu with aromatic scents, masala chai and simple dash of syrup with sprinkle of nutmeg.



CHAI MARTINI



IPL CHAMP

BOTTLE AGED COCKTAILS

Bottle aged classic cocktails on our top shelf.

Bombay Bungalow - 95

Bourbon whiskey, combined with Moombai & Co vermouth, bitter liqueur served over on the rocks.

Crawford Market - 90

Blended bourbon complimented with carefully steeped earl grey tea and Nagpur harvested orange zest. A drink with a kick that gets smoother as the ice melts down with time.

IPL Champ - 85

Slow, stirred London dry gin, elder flower liqueur, green chartreuse and orange bitters.



CRAWFORD MARKET

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STRICTLY NO DAARU
(NON ALCOHOLIC)

Chandan ka Sharbat - 40
Chandan ka sharbat is a refreshing drink made with sandalwood and essence of saffron.

Nimboo Paani/Soda - 25
Most refreshing classic Indian soda with fresh lime soda with a pinch of jaljeera.

Ananas ka Rus - 35
Freshly squeezed pineapple juice shaken with chat masala balanced with citrus juice. Chat patta ke saath maaza!!

Lassi - Sweet/Salted/Mango - 35
Churned yogurt drink with choice of sweet, savory and mix of mango.

Masala Cola - 25
A lavish sprinkle of masala powders with cola, topped with ice.

Ice Golas
Gola’s, are the Indian version of the “Snow Cone”. Bring back that child in you... Sip, lick, mmmm!!

Regular Gola - 20
Alcoholic Gola - 30

Kala Khatta | Mixed Fruits | Berry | Nimboo

DESI AUR FIRANGI

VODKA	Chota	Bada
Skyy	40	80
Absolut Blue	45	90
Russian Standard Platinum	50	100
Belvedere	65	130
Grey Goose	65	130
Ciroc	55	110

GIN	Chota	Bada
Bombay Sapphire	40	80
Bulldog Gin	45	90
Plymouth Gin	50	100
Tanqueray	45	90
Hendricks	55	100
Star of Bombay	65	130
William Chase	65	130
Tanqueray 10	55	110
Opihr	65	130
Portobllo Road	55	110

RUM	Chota	Bada
Bacardi Superior	40	80
Old Monk Dark Rum	40	80
Bacardi Spiced Rum	50	100
Bacardi Oro	45	90
Clement Premiere Canne	55	110
Malibu	40	80
Cachaca 51	40	80

TEQUILA	Chota	Bada
El Jimador Blanco	40	80
El Jimador Reposado	45	90
Patrón Citronge	50	100
Patron XO Café	55	110
Patrón Silver	65	130
Herradura Plata	50	100

AMERICAN	Chota	Bada
Elijah Craig 12 yrs	40	80
Rittenhouse Rye	45	90
Bulliet	55	110
Jack Daniel's No.7	55	110
Woodford	60	120
Knob Creek Rye	65	130
Makers Mark	65	130

INDIAN SINGLE MALT	Chota	Bada
Paul John Peat	75	150
Amrut Indian Single Malt	80	160

SCOTTISH SINGLE MALT	Chota	Bada
Jura Origin 10 yrs	70	140
Laphroaig 10 yrs	70	140
The Glenlivet 12 yrs	75	150
Glenmorangie 10 yrs	70	140
Ardbeg 10 yrs	75	150

WHISKY	Chota	Bada
Dewar's White label	40	80
Black Dog	40	80
Chivas Regal 12 yrs	60	120
JW Black label	60	120
Monkey Shoulder	65	130
Ballantine’s 12 yrs	55	110
Chivas Regal 18 yrs	110	220
JW Double Black label	70	140
JW Gold Label	80	160
JW Blue label	225	450
Jameson Irish	50	100
Yamazaki Reserve	95	190
Nikka from the Barrel	70	140

BRANDY	Chota	Bada
Hennessey VS	55	110
Remy Martin VSOP	75	150

LIQUEURS	Chota	Bada
Sambuca	45	90
Jägermeister	45	90
Amaretto	45	90
Kahlua	45	90
Baileys	45	90

DRAUGHT BEER	Chota	Bada
Kingfisher Lager	30	42
London Pride	35	45



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BOTTLE BEER

	Chota	Bada
Kingfisher Lager	40	
Cobra	45	
Heineken	41	
Corona	49	
Hoegaarden	50	

BOTTLE CIDER

Strongbow	40	
Thatcher's Gold	55	

CHAMPAGNE

Dom Perignon		2500
Veuve Clicquot		600

SPARKLING WINE

Jacob's Creek Chardonnay	55	295
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RED WINE

Bantry Bay Merlot	40	190
Grover's Art Cabernet-Shiraz	50	250
Jacob's Creek Cab-Sauvignon		290
De Bortoli Windy Pinot Noir	65	325
Ruffino Chianti		420
Sula Dindori Shiraz		550
Terrazas De Los Andes Malbec		585
Berry Bros. & Rudd Margaux		820

WHITE WINE

Bantry Bay Colombard-Sauvignon	40	190
Nederburg Pinot Grigio		210
Sula Chenin Blanc		230
Trivento Reserve Chardonnay	55	275
Grover's Art Sauvignon Blanc	50	250
Jacob's Creek Pinot Grigio		290
Enrico Serafino Gavi Di Gavi		450
Berry Bros. & Rudd Chablis		520

ROSE WINE

Bantry Bay Rose	40	190
Emotivo Pinot Grigio		220
Santa Digna Cabernet		260



DARU WALA (MEANS BOOTLEGGER)

	180 ml	Bottle
Skyy	190	750
Absolut Blue		800
Grey Goose		1500
Bombay Sapphire	190	750
Bacardi Superior	190	750
Bacardi Spiced Rum	210	800
Old Monk	190	750
Patron Silver		1100
El Jimador Blanco		750
Patron Café		850
Jack Daniels No 7	285	1100
The Glen Livet 12 yrs		1650
Dewar's White Label	190	750
Chivas Regal 12 yrs	340	1450
Chivas Regal 18 yrs		2450
JW Black Label	340	1450

Mixers included:
Soda | Tonic | Ginger Ale | Pepsi | Diet Pepsi | Sprite | Juices

WATER

Premium Still	18	25
Premium Sparkling	18	25

SODA & COLA

Pepsi		22
Diet Pepsi		22
7up		22
Homemade Limca		22
Thomas Henry		25
Tonic Elderflower		

JUICES

Cranberry Tomato Mango Pineapple Apple	22
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Fresh Juices

Orange Pomegranate Green Apple	25
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MASALA CHAI

CHAI SHOP

Paani Cum Chai Zafrani Masala	10
English Earl Grey Chamomile	
Green Sencha Darjeeling	22

Coffee House

2 oz	18
4 oz	20
8 oz	25

Specialty Cold Brew

Cinnamon Cardamom Ice Chai	25
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किसमे कितना है दम

WHAT DOES YOUR SIGN SAY?

AQUARIUS

20 Jan - 18 Feb



Stop being selfish today! Listen to your friends and order together, sharing is caring. Today is your new day and you will make changes, let your creativity and imagination flow.

Tip: Skip the meal in the late evening hours, and opt for a night outing with your loved ones.

PISCES

19 Feb - 20 Mar



People born today under this sign love the joy of food. They get truly creative, adore specific meals and appreciate food as a way to declare love and show people in their life how much they care for them.

Tip: Drink plenty of water and have regular detox diets.

ARIES

21 Mar - 19 Apr



Today you tend to order spicy food, hot and energizing. You do not have time for long meals because you are busy but don't eat too fast, we know it's your habit so try to enjoy our way of cooking your meal.

Tip: Eat slowly and avoid your cell phone while eating!

TAURUS

20 Apr - 20 May



Taurus representatives are true gastronomes. Today your huge appetite will let you order big portions - that doesn't mean you'll eat them all but we feel your Instagram is hungry for some food pictures as well.

Tip: Try replacing sweets with fresh fruit.

GEMINI

21 May - 20 Jun



Enjoy the good conversation during lunch. Perhaps eating is not among your favorite activities today, but you like cooking. So try our home-made Keema Pao. It is a great option to start your meal.

Tip: Form an eating routine and have a meal at the same time, every day.

CANCER

21 Jun - 22 Jul



Today you hate sharing your food with others, don't be stressed! We understand this feeling. Watch out your sensitive stomach and have some control over your Indian food orders.

Tip: Learn to control your appetite when you are nervous or afraid.

LEO

23 Jul - 22 Aug



You want your meal to be cooked at a luxurious restaurant we understand that! But look at the surroundings here, don't you think you are in the right place. Order today our Berry Berry Biryani and share with us your feedback.

Tip: Consume a lot of fruit and vegetables.

VIRGO

23 Aug - 22 Sept



Oops! Your daily sign is saying that you are on diet today! Enjoy the salad. Your sensitive stomach will not allow you to eat what you want. Be careful of the irresistible taste here.

Tip: Eat light, small meals to avoid stomach discomfort.

LIBRA

23 Sept - 22 Oct



You are a true food lover; even today your sign says that you like food more than yourself. Every meal is a feast for you and even when you don't eat much, you will prefer small portions of everything followed by fine wine or a fancy beer.

Tip: Moderately consume chocolate and sweets if you want to have a good figure.

SCORPIO

23 Oct - 21 Nov



Scorpios love high calorie food and they often get hungry, even at night. An empty refrigerator and the absence of spices can literally make them furious. Today you cannot pretend to like something that is not prepared according to your taste.

Tip: Avoid alcohol and junk food, and drink large.

SAGITTARIUS

22 Nov - 21 Dec



Stop being curious, but guess what? Being curious at Moombai & Co will let you experience many great things. Today we feel you will eat the spiciest dish in the menu, you can even ask the chef to add more spices.

Tip: Avoid overeating and make a rule - one meal equals one full plate, not more.

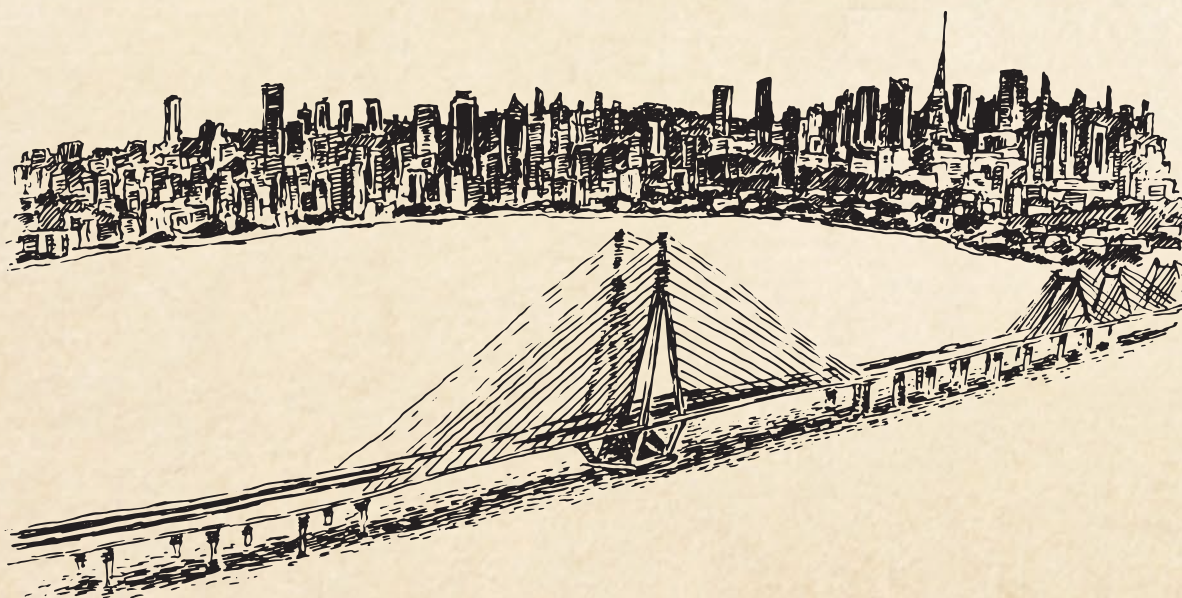
CAPRICORN

22 Dec - 19 Jan



You have worked hard today, so you deserve to relax and chill. Quality is always more important than quantity. In the evening you will be attending a family dinner. But today you are traditional, so you like homemade food. Therefore, order some from the small plates and keep some space for the desserts.

Tip: Be careful when adding salt to your food. It can become your organism's worst enemy.



@MoombaiDXB

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THE TIFIN BOX



@MoombaiDXB

जम के खाओ

FLAVORS THAT YOU HAVE NEVER TASTED BEFORE

Our tiffin is a traditional three tier lunch box from India. In our colorful tiffin boxes build your own meal by choosing one item from each of the section for just **AED 45**.

TIER 1

Choose one from the below

Onion Bhajji

(Onion Fritters)

Anda Bhurji

(Spiced Scrambled Eggs)

Paneer Bhurji

(Spiced Scrambled Cottage cheese)

Lahsooni Macchi

(Garlic flavored fish cubes cooked in clay oven)

Murgh Malai

(Tender Chicken Marinade with cheese marinade)



TIER 2

Choose one from the below

Veg Kolhapuri

(A mélange of seasonal vegetables in a thick spicy mix)

Paneer Tikka Masala

(Cottage cheese with spiced tomato gravy)

Yellow Dal

(Tempered yellow lentil)

Chicken Curry

(Homestyle spiced Chicken curry)

Butter Chicken

(Chicken Tikka in Makhani Gravy)

Rarra Gosht

(Minced Lamb and lamb cubes cooked together)



TIER 3

Choose one from the below

Roti

(Whole wheat bread)

Naan

(Flat leavened bread)

Steam Rice

(Steamed Basmati Rice)

BIRYANI COMBO

Vegetable Biryani

Raita, Kachumber

Chicken Berry Biryani

Raita, Kachumber

Don't forget to relish our pistachio stuffed Gulab Jamun to leave with a sweet end.

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