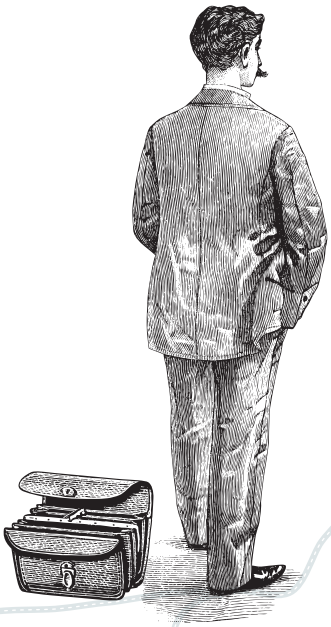
BOMBAY BOROUGH

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

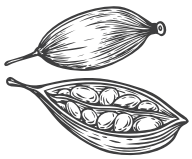


Glossary

A few introductions to some of our special ingredients from across India.

अ

Anardana
Sundried wild pomegranate seeds, that grow in the Southern Himalayas



ब

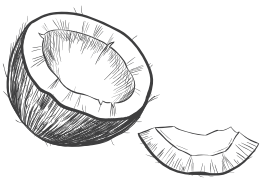
Bhoot Jolokia
Also known as ghost chilli, one of the world's hottest peppers from Nagaland in North East India.

अ

Aam Papad
Indian fruit leather made from sundried mango in Amritsar

प

Podi
A coarse chilly lentil condiment from Southern India, famously referred to as gunpowder



च

Chaat Masala
A tangy street spice made of ten roasted spices

म

Mirch ka Thecha
Hand pounded green chili and peanut Maharashtrian relish from Bombay

क

Kabab Chini
The Indian all spice with a flavour that tastes like a combination of nutmeg, cinnamon and cloves

प

Panch Phoran
Bengal's five spice blend of pounded fenugreek, cumin, onion seeds, mustard and fennel seeds

क

Kashundi
A fermented mustard seed and dried mango paste from Kolkata

ब

Black Stone Flower
Black soft edible lichen with an earthy aroma, used to season meat in India.

य

Yellow Chilli
Made from dried yellow peppers grown on the hills of Northern India

द

Doon Chetin
A creamy Kashmiri yoghurt and walnut chutney dip

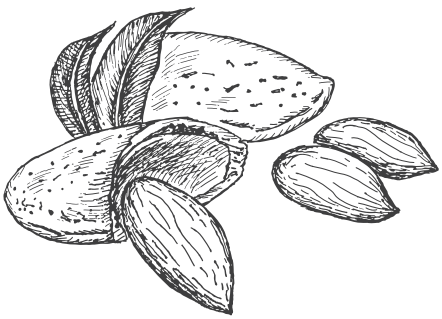
स

Shikaar Masala
A hunter's spice blend of 8 robust spices, used by the Rajput warriors to roast meats

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 be found in our gluten free dishes, due to a common kitchen environment. Our fish and meat dishes may contain bones.

The Start

Whet your appetite while you wait for your meal to unfold; these make for good conversation fillers.



CRACKLING TAMATAR SOUP — *32*

Comforting plum tomato soup. Forget the croutons, try the crackling wheat crisps.

CHICKEN AND ALMOND SOUP — *40*

Hearty murg and badam soup.

THE CHUTNEY PAPAD TOKRI — *33*

Assorted crunchy papads, best devoured with our range of homemade chutneys and relish.

CHAUNKA EDAMAME & CHESTNUTS (VE) (GF) (DF) — *30*

Edamame and chestnuts tempered with popped cumin and seasoned with Himalayan pink salt.

OKRA FRIES (VE) (GF) (DF) — *33*

Gram flour dusted okra strips sprinkled with 'chaat masala.'

TOASTED COCONUT AND QUINOA SALAD (VE) (GF) (DF) — *45*

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

BENGAL POMELO SALAD (VE) (GF) (DF) — *45*

Baby spinach, fresh fennel and mung beans sprouts with 'chikki' candied peanut brittle in a chilli lime jaggery vinaigrette.

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan

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 ab 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

AAM PAPAD PANEER (GF) — *48*

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

Ingredient: Aam Papad from Amritsar in Punjab

CHILLI CHEESE KULCHA — *50*

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

TRUFFLE TAFTAN — *55*

Mountain puffed bread, brushed with truffle oil and served with a caramelized onion walnut dip.

GUNPOWDER POTATOES (VE) (GF) (DF) — *45*

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

Ingredient: Podi spice from Chennai in Southern India

POTLI SAMOSAS (VE) (DF) — *38*

Mini pouches of green peas and potato with a plum tomato chutney.

GUNTUR PODI (GF) (DF) CHICKEN — *55*

Hot and spicy South Indian-style fried chicken tenders made with freshly ground Andhra 'podi' masala.

Ingredient: Podi spice from Guntur on India's Eastern coastal plains

NAGA GHOST PEPPER WINGS (GF) — *55*

Smoked & roasted spicy chicken wings flavoured with the 'Bhoot Jolokia'- a Naga chilli.

Ingredient: Bhoot Jolokia from Nagaland in Northeast India

SHILLONG WAGYU CHILLI STIR FRY (GF) (DF) — *85*

Inspired by tribal areas of the northeast, a spiced wagyu stir fry with spring onion and 'boriya mirch' berry chilli.

Ingredient: Boriya Mirch from Tamil Nadu in Southern India

HALEEM PÂTÉ WITH SAFFRON SHEERMAL — *65*

Slow cooked lamb pâté seasoned with a special 'Charminar' spice blend from the city of Hyderabad.

TUNA TARTARE (GF) (DF) — *75*

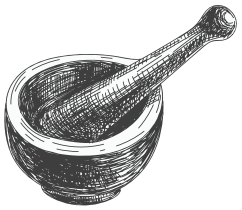
Sweet and sour green mango seasoned tuna and an avocado 'koshimbir'.

SEA BASS CEVICHE (GF) — *85*

Sea bass cured with an Anglo-Indian mango-mustard blend, alongside crisp sago pearls.

FIERY THECHA PRAWN (GF) — *75*

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



All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan

BANANA LEAF WRAPPED SEA BASS

Hot Plates & Street Grills

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

ab ANARDANA TIKKA PANEER (GF) — *60*

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

Ingredient: Anardana from Uttaranchal in the Southern Himalayas

HIMALAYAN SPICED MUSHROOM (GF) — *60*

Stuffed mushrooms spiced with 'Lakhori' yellow chilli and tandoor grilled.

Ingredient: Yellow chilli from Lakhora a small village in the Northern hills of India

CHARGRILLED ASPARAGUS (GF) (DF) — *65*

Grilled asparagus with popped cumin-tempered sago and a turmeric lime sauce

ab RAJPUTANA MURG SOOLA (GF) — *95*

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

MALAI CHICKEN ROAST — *95*

Lightly marinated in creamed yogurt, this classic kebab is rubbed with cracked 'Tellicherry' black pepper butter.

Ingredient: Tellicherry Pepper from the Malabar coast of India

ab KASHMIRI NAAN KEBAB — *125*

Hand-ground, mutton mince seekh infused with 'kabab chini', served on a saffron-brushed naan, accompanied by 'doon chetin', a Kashmiri yogurt dip.

GRILLED LAMB CHOPS (GF) — *110*

Roasted chops rubbed with an earthy marinade of Indian malt vinegar and 'black stone flower'. From the streets of the walled city of Old Delhi

Ingredient : Black stone flower from Ooty in Southern India

PANCH PHORAN CHARGILLED PRAWNS (GF) — *130*

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

ab BANANA LEAF WRAPPED SEA BASS (GF) (DF) — *130*

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

ab CALCUTTA CLUB FISH FRY — *80*

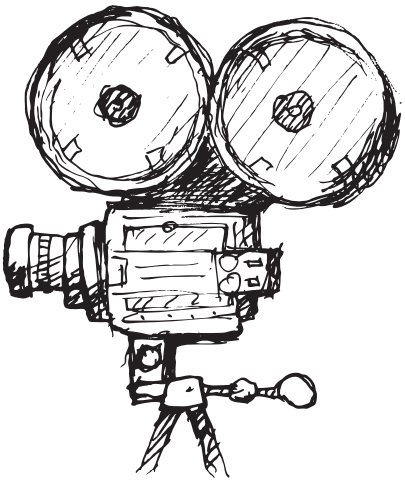
British-era Kolkata fish fry served with Bengal's famous 'kashundi' mustard dip, and 'ananas-alphonso' salsa.

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

ab Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan

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.



BOMBAY DABBA GOSHT

Specials

The right pairing enhances the taste of a every curry. A roti or kulcha brings balance, while a flavored rice adds another dimension.

BOMBAY LUNCH HOME VEG CURRY AND BANANA LEAF RICE (GF) — 85

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

CHATKA CHHOLE KULCHEY — 95

Chickpeas cooked the asli Punjabi way, with a secret chhole masala & roasted pomegranate. Served with tandoori aloo kulcha.

BOMBAY DABBA GOSHT — 125

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

CHENNAI CRAB ROTI (DF) — 125

Street shop style, shredded roti and tempered crab cooked on a hot plate with a madras coconut sauce.

MARIO'S MANGO PRAWNS AND COCONUT RICE (GF) — 145

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

Big Plates

PANEER SIRKA PYAZ (GF) — 85

Tawa-tossed paneer with 'sirka pyaz' or vinegar soaked pearl onions, in a masala tempered with cumin and chillies.

CANTEEN VEGETABLES (GF) — 75

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

CRISP OKRA SALAN (GF) — 75

Crunchy okra with a tempered tamarind, chilli and burnt onion sauce.

CHICKEN TIKKA BUTTER MASALA (GF) — 95

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

APRICOT SALLI CHICKEN — 95

Tangy chicken curry cooked Bombay Parsi style, with stewed apricot and topped with potato crisps.

SMOKED JODHPUR MUTTON (GF) — 105

Clove smoked lamb, slow cooked in the traditional brass handi, with bright-red fiery 'Marwar Mathaniya' chillies.

Ingredient: Mathaniya Chilli from Jodhpur in Rajasthan

TODDY SHOP FISH CURRY (GF) — 115

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

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan

Biryani & Pilaf

BOMBAY BERRY BIRYANI (GF) — *75*

Irani café style vegetable and saffron rice, with caramelized onions and Iranian berries.

TIKKA KEBAB BIRYANI (GF) — *95*

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

MUTTON DUM BIRYANI (GF) — *110*

Fragrant lamb and rice cooked on dum with 'potli masala', a bouquet garni of whole garam masala.

KHEEMA BIRYANI — *110*

Spiced mutton mince, and long grain basmati rice slow cooked with homemade biryani masala.

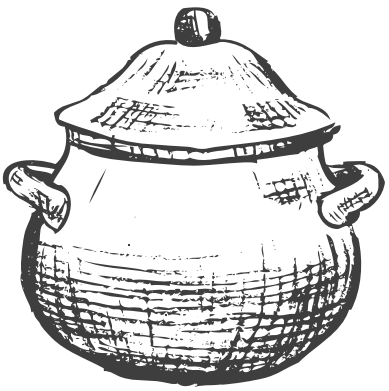
WILD MUSHROOM AND TRUFFLE PILAF (GF) — *95*

Slow cooked Indian sticky rice with wild mushrooms.

ZAFFRAN PILAF (GF) — *40*

Long grain Doon rice scented with saffron.

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



All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan

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.

PISTACHIO SHEERMAL — *25*

Saffron flavoured tandoor puffed bread with pistachios.

AMRITSARI POTATO KULCHA — *15*

Spiced potato kulcha topped with dollops of butter.

ROOMALI ROTI — *15*

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

WHOLE WHEAT TANDOORI ROTI (VE) (DF) — *15*

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

NAAN

Traditionally made with refined flour and baked in the tandoor.

Plain — *15*

Butter — *17*

CHUR CHUR PARATHA — *15*

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

DUM KE KALI DAL — *45*

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

AMCHUR ALOO (GF) — *35*

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

CHILGOZA SPINACH (GF) — *35*

Garlic tempered 'palak' with pine nuts.

TEMPERED BROCCOLI (GF) (DF) — *35*

Chilli garlic sesame tossed broccoli.

RIBBON SALAD (GF) (DF) — *30*

Fresh greens tossed in a mint lemon dressing.

HOME-MADE RAITA — *20*

Seasoned, whipped yogurt with roasted cumin powder.

BANANA LEAF COCONUT RICE (GF) — *30*

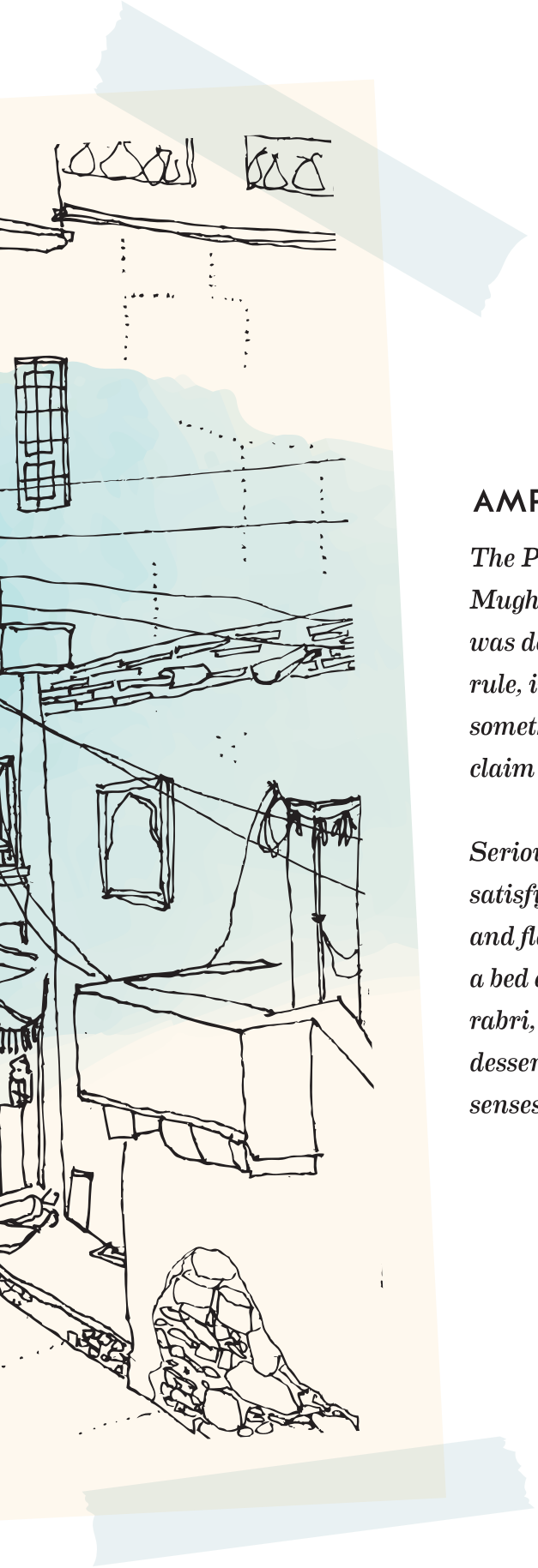
Rice steamed in coconut milk.

STEAMED RICE (VE) (GF) (DF) — *20*

Long grain basmati rice.

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan



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 ab style, something surprising.

ab AMRITSARI KULFA — *50*

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

FLOURLESS DARK CHOCOLATE BAR — *50*

Homemade and dense, with a crunch of sesame and jaggery crumble.

BOMBAY ICE CREAM SANDWICH — *50*

abelevates the ice cream sandwich and recalls childhood memories.

ab ANGLO-INDIAN BREAD PUDDING — *50*

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

RAS-E-AAM — *50*

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

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

ab Bombay Borough Signature GF Gluten Free DF Dairy Free VE Vegan

3, SUDDER STREET
KOLKATA
MIRCHU STORES
TIMES
GUEST HOUSE
TIMES
GUEST HOUSE

HIGH CHAI

Afternoon Tea Sessions
to
Evening Drinks

The time is 'In Between': a time when most restaurants close to regroup for the next service. But the doors of Bombay Borough are always open, ready to share vibrant stories and flavours from every corner of India. And the added incentive: a range of chais and cocktails for that perfect pairing.

4:00 pm - 7:00 pm

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

KARAK CUTTING CHAI — 15

A hot brew of Indian loose-leaf tea & milk cooked in a traditional brass kettle.

MASALA CHAI — 15

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 — 15

In this 'tapari', street-side brew, the fragrance of cardamom is unmistakable.

TEA BOX

A finely curated list of the best-quality loose teas from across the length and breadth of India

TEMPLE OF HEAVEN — 20

Balanced yet versatile. Green tea with 'tulsi', Indian holy basil.

FRUIT ROMANCE — 20

Fruity, sweet & refreshing with aromas of mango & melon.

KASHMIRI SAFFRON KAHWA — 20

From the valleys of Kashmir, with the richness if Indian spices and goodness of green tea.

Coffee

Roasted just right, this full bodied and strong coffee roast, has a unique roasted aroma of the aged Malabar Monsoon Roast from the Southern Coast of India.

CAPPUCCINO — 20

CAFÉ LATTE — 20

AMERICANO — 18

ESPRESSO — 15

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

Bombay Borough Signature GF Gluten Free DF Dairy Free VE Vegan

BAMBAIYYA VADA PAO

Pao & Pakora

The Pao might have arrived with the Potuguese, but we've adopted this soft bread to make it our own, and each part of India has its own take. ab brings you paowith fabulous stuffings from the different corners of our country.

ab BAMBAIYYA VADA PAO — *40*

Batata vada inside a baked pao, sprinkled with Bombay 'ghati masala' chilli garlic crumble and green chutney.

STREET STYLE SCRAMBLED EGG & MASKA PAO — *35*

Bombay's street special 'anda bhurji' and buttered pao.

ONION PAKORA (VE) (GF) (DF) — *30*

Onion fritters served with a spicy tomato and 'moongfalli' salsa.

OKRA FRIES (VE) (GF) (DF) — *33*

Gram flour dusted okra strips sprinkled with 'chaat masala.'

CHICKEN PAKORA (GF) (DF) — *40*

Batter fried chicken, served with coriander and mint chutney

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

ab Bombay Borough Signature (GF) Gluten Free (DF) Dairy Free (VE) Vegan

LAL QILA TIKKA ROLL

Bombay Toasties

CHILLI CHEESE TOASTY — 45

Cheese toast with an onion and green chilly masala, our very own 'khaugalli' - Bombay eat street special.

POTATO TOASTY — 45

Rasta style grilled 'batata bhaji' sandwich with a tangy chutney.

The British brought us the sandwich and the local additional smear of mint chutney. Bombay took it even further with a variety of ingredients that you wouldn't think could sit between two slices of bread: the results are surprisingly good.

Roti-Roll

Every country has a version of the wrap, from shawarmas and sushi rolls to quesadillas and kathis. The ab roti-roll is great on-the-go, versatile and filling.

DILLI PANEER ROLL — 45

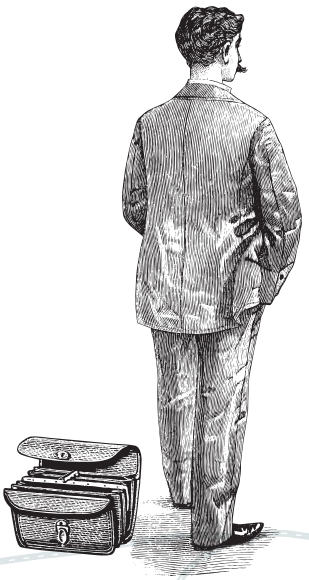
Tawa paneer stuffed roomali roti with pickled onions and 'chaat ki chutney'.

LAL QILA TIKKA ROLL — 45

Succulent chicken boti Old Delhi style, laced with mint chutney, sliced pickled onions and wrapped in a thin roomali roti.

KEBAB SALAD ROLL — 45

Chicken kebab wrapped in a roomali roti with a peppered yogurt dressing and fresh greens.

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

ab Bombay Borough Signature GF Gluten Free DF Dairy Free VE Vegan