

BY MANAV TULI

Stepping into The Bombay Club by Manav Tuli is like setting off on an extraordinary culinary journey into India's glorious past. With the treasured flavors of Western India and the grace of gymkhana elegance, every dish is

 $a\ harmonious\ blend\ of\ refinement,\ thoughtful\ craftsman ship,\ and\ character.$

At The Bombay Club, we cherish the timeless essence of traditional Indian recipes, graciously passed down by the teachers who shaped our craft.

We honor the soul of each dish, treating every ingredient with the utmost respect and care.

To Start

Poppadums 38
Assortment of crisps (D·N·S·SE)

Chutney set 38 ★
Sweet lime, tomato, mint, beetroot, chili(D·N·S·SE)

Small Bites

Raj kachori 78 ← Crispy lentils, sweet and tangy chutney (D·N·V)

Soya keema dabeli 68 Tamarind chutney, caramelized onion (D·E)

Beetroot kulfi kebab 78 Sweet yoghurt, mint, pomegranate (D·E)

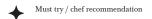
Chicken baida roti 88 Chicken mince and egg parcel (D·E)

Baked guinea fowl samosa 88 Ponion chutney (D·E)

Goan prawn balchao 118 🌶 Black tiger prawns (SF-GF)

Keema pav 108 Ground lamb, buttered milk buns (D·E)

Dabba gosht 128 **♦** *Lamb belly, egg, almond (D·E)*







Tandoor & Grills

Chestnut paneer tikka 98 ← Homemade paneer cheese, fenugreek, turmeric (D·N·V·GF)

Black pepper chicken tikka 128 Tellicherry black pepper, green cardamom (D)

> Tandoori red snapper 168 Dill leaves, yoghurt, nutmeg (D·N)

Tandoori wagyu beef cheek 218 → *Mint, cinnamon, ginger (D)*

Konkani lamb chop 188 Pomegranate, garam masala, kopra (D·S)

Tandoori lobster 328 p

Mustard, coriander, Kashmiri chilli (D·SF·GF·M)

Curries & Biryani

Smoked butter chicken 158
Caramelized tomato, mustard oil (D·N·GF·M)

Malwani prawn curry 168 🌶 Bydagi chilli, coconut, garlic (SF·GF)

Monk fish musallam 328 p

Inspired from the Royal kitchens of Mughal empire (D·N·GF)

Bohri lamb biryani 198 p Aged basmati rice, saffron, rose water (D·E)

The Bombay Club lamb korma 178 Fennel, curry leaves, coconut (D·E·GF)



Vegetables

Wild mushroom jhalfrezi 98 Cumin, bell pepper, onion (D·E·S·V)

Lehsuni saag paneer 108 Spinach, cumin, garlic (D·V·GF)

Bharli vegetable 98
Stuffed Maharashtrian seasonal vegetable (D·N·SE·V·GF)

Sweet potato masala 68 Coconut, mustard seed, curry leaf (V-GF)

Hyderabadi dal 78
A2 ghee tempering, caramelized onion, tomato (D·V)

Grains

Naan 28 Butter / garlic / plain (D·E)

Peshawari naan 38 Almonds, golden raisins, coconut (D·E·N)

Chilli cheese naan 38 ✦

Aged cheddar, green chilli (D·E)

Masala infused aged basmati rice 28 / per person Green cardamom, clove, cinnamon (D)

Side | salad

Hara salad 28
Fresh garden salad, green lime, mint (R-V-GF)

 $Raitha~28 \\ \textit{Cucumber, tomato, pomegranate (D-V-GF-M)}$

Must try / chef recommendation

Spice

Signature Dish

Spice