



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 craftsmanship, 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.



scan to see digital menu

### **To Start**

Poppadums 38
Assortment of crisps  $(D \cdot \mathcal{N} \cdot S \cdot SE)$ 

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

## **Small Bites**

Raj kachori 78  $\bigstar$  Crispy lentils, sweet and tangy chutney  $(D \cdot \mathcal{N} \cdot V)$ 

Kebab caju 78 Smoked chili chutney (N·V·D)

Beetroot kulfi kebab 78 Sweet yoghurt, mint, pomegranate  $(D \cdot E)$ 

Chicken baida roti 88 Chicken mince and egg parcel  $(D \cdot E)$ 

The Bombay Club guinea fowl samosa 88 Ponion chutney (D·E)

Goan prawn balchao 118 J Black tiger prawns (SF·GF)

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



#### **Tandoor & Grills**

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

Chicken sooley 138

Mathania chili, fried shallots (N·GF·D·LS)

Tandoori jhinga 178 Dill leaves, green mango (D·SF·GF)

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

Tandoori tomahawk 498 Rajasthani aloo, pickled onion, mint chutney (D·S)

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

Tandoori lobster 328 Austard, 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)

Fish kalwan 188 Ginger, shallots, koshambir (GF·LF)

Bohri lamb biryani 198  $\mathcal{P}$ Aged basmati rice, saffron, rose water  $(D \cdot E)$ 

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



## **Vegetables**

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

Gobhi mussalam 118 Almonds, coriander, mint  $(N \cdot D \cdot V \cdot GF)$ 

Lehsuni saag paneer 108 Spinach, cumin, garlic  $(D \cdot V \cdot GF)$ 

Bharli vegetable 98

Stuffed Maharashtrian seasonal vegetable ( $D \cdot N \cdot SE \cdot V \cdot GF \cdot VG$ )

Rajasthani aloo 78

Onion seeds, mustard, curry leaves  $(N \cdot D \cdot V)$ 

Hyderabadi dal 78

A2 ghee tempering, caramelized onion, tomato  $(D \cdot V \cdot CS)$ 

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#### Grains

Naan 28 Butter / garlic / plain (D·E)

Roti 28
Butter / plain (V)

Laccha paratha 38 Layered whole wheat bread  $(V \cdot D)$ 

Chilli cheese naan 38  $\star$  Aged cheddar, green chilli (D·E)

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

> Vegetable pulao 68 Aged basmati rice, vegetables, fried shallots (V·D)

# Side | salad

Hara salad 28 Fresh garden salad, green lime, mint  $(R \cdot V \cdot GF)$ 

Raitha 28

Cucumber, tomato, pomegranate  $(D \cdot V \cdot GF \cdot M)$ 



