# BREAKING BORDERS & BREAD

They say ten years is the true testimony of a relationship. We're thrilled to share that we've renewed our vows with Bombay and India. Like every enduring romance, ours too has evolved over this time

Our ten-year-long discovery phase has given way to a dynamic and confident tango. Our menu, once defined by seasons and regions, has grown.

The India we're now serving no longer has borders or boundaries. We celebrate this vast, amorphous and fluid idea of India that's infinitely inspiring—pushing us to push techniques, textures, ingredients and flavour. Allowing us to surprise you with the familiar and unfamiliar, but all fiercely Indian.

Bombay, our home, brimming with optimism and encouragement, allows us to dream these dreams. Hence in Bombay we will happily remain, giving you more of India to celebrate, the Bombay Canteen way.





### CANTEEN

## **TIFFIN BOX**

Served with bread/rice, salad and dessert.

Disclaimer: Lunch break may extend well beyond an hour.

Malai Kofta Summer gourd kofta, pumpkin curry, lime leaf oil	580
<ul> <li>Dum Aloo</li> <li>Gutti aloo, panchphoran masala,</li> <li>papad chura</li> </ul>	580
Toor Dal Makhani Burnt garlic, smoked white butter	570
Chicken Ishtew Summer vegetables, coconut cream, curry leaves	670
<b>Prawn Malai Curry</b> Coconut malai, Gondhoraj lime leaf, pickled chillies	690
Shetty Hotel-Style Fish Pulimunchi Tamarind-chilli masala, baby methi-radish salad	690





MONDAY-THURSDAY (12 PM-7 PM) For an appetite that's in a hurry.

Ŷ	Dum Aloo Roll Gutti aloo, pickled onions, kairi chutney	490
Ŷ	Paneer Bhurji Roll Paneer bhurji, pickled onions, kairi chutney	520
	Chicken Seekh Roll Ghee roast masala, pear & radish slaw, kairi chutney	590
	Mutton Pepper Fry Roll Military hotel style black pepper masala, pickled shallots, coconut chilli chutney	670
	Anda Paratha	390

Served with potato wafers. Add an anda to your roll for Rs.90

## THE CANTEEN EXPERIENCE

A selection of quintessential Canteen plates, designed for the enthu cutlet who wants it all.

2900 / 3300 per guest for vegetarian / non-vegetarian.

The above prices are exclusive of 10% service charge and taxes. All food items are cooked in refined sunflower oil, mustard & coconut oil.





Small plates, big experiences!



EAT YOUR WAY THROUGH INDIA

## **CHHOTAS**

φ	Barley Salad Puffed grains, pomegranate seeds, spicy hung curd dressing	540
φ	Carrot Thoran Coconut & curry leaf khakra, heirloom tomato salad, black poppy seeds	580
φ	Canteen Dahi Bhalla Amchoor chutney, pomelo, pickled melon, lychee and crispies	590
φ	<b>Aloo Tikki Chaat</b> Crispy smashed tikki, pumpkin chutney, bael murabba	590
φ	Corn Locho Scallion chutney, aged pepper cheese, crispy corn	650
φ	Summer Greens 'Seyal Pao' Leftover bread pasta, slow braised greens, smoked pao miso cream	690
φ	Begum's Baked Brie Mulberry chutney, Naga hot honey, smoked almonds, fennel mathri	720
φ	<b>Bajra Khichdi</b> Green tomato chutney, king oyster mushrooms, puffed millets	640
φ	Stir-Fried Morning Glory Smoked potato purée, pao miso, Manipuri black rice	590

## **CHHOTAS**

Chilled Sea Bass 'Sev Puri' Nimbu chunda, kairi chutney, pickled chillies	640
Podi B**f Tartare Dosa crisps, tamarind dressing, smoked egg yolk	640
<b>Eggs Kejriwal</b> Single fried egg, melted chesse, green chilli chutney	390
<b>Chettinad Prawns 'Ali-Yolio'</b> Prawn oil, ginger, garlic, tamarind	670
<b>Ghee Roast Chicken Seekh</b> Pear & radish koshimbir	630
<b>Pork Birria Taco</b> Spicy rassa, jowar bhakri, pickled cucumbers	640
<b>Grilled Chicken Wings</b> Poha stuffing, bhujing rassa, pickled cucumbers	650
Mysore Mutton Chops Spicy cilantro & coconut masala	890
B**F Short Rib & Bone Marrow Kachori Smoked onion & chilli curry, tadka dahi	770
<b>Squid 'Kheema Pao'</b> Chive brioche, tomato masala, quail egg	650



# FLOYD'S KULCHA CLUB

Jackfruit Kulcha Sweet potato shoestring fries, Rajkot chutney	630
Butter Garlic Crab Kulcha Soft cooked egg, pickled onions	850

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### Kolhapuri Mutton 'Claypot Rice'

Indrayani rice 'khurchan', confit egg yolks, braised greens, lamb bone broth, Saoji boti masala, tamarind sauce, pickled cucumber salad 1350 | Serves 2 2350 | Serves 4

Our on-and-off love affair with off-the-menu indulgences.

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Gather around to divide, share and conquer.

## **BADAS**



φ	<b>Malai Kofta</b> Summer gourd kofta, pumpkin curry, lime leaf oil	720
ψ	<b>Dum Aloo</b> Gutti aloo, panchphoran masala, papad chura	680
φ	<b>Toor Dal Makhani</b> Burnt garlic, smoked white butter	670
	<b>Chicken Ishtew</b> Summer vegetables, coconut cream, curry leaves	780
	Prawn Malai Curry Coconut malai, Gondhoraj lime leaf, pickled chillies	910
	Shetty Hotel-Style Fish Pulimunchi Tamarind-chilli masala, baby methi-radish salad	910



## **SIDES**

Maska Pao	150	Multigrain Chur Chur Mirchi Paratha	180
Maska Pao (GF)	150	Jowar Bhakri	160
Steamed Rice	190	Methi Tawa	170
Malabar Paratha	180	Kulcha (GF)	
Garlic Sourdough Naan	190		



**DISH**IT'S A GOOD DAY TO DESSERT.



## **SWEET DISH**

ψ	Coffee Rasgulla Sundae Rum - mascarpone ganache, salted caramel ice cream, toasted almond brittle	590
ψ	Chilled Coconut Phirni Pandan ice cream, candied water chestnut, passion fruit shaved ice	620
ψ	Gadbad Falooda Rose & pistachio kulfi, strawberry jelly, candied pistachios	590
	My Uncle's Birthday Cake Dark chocolate roll cake, salted popcorn ice cream, potato chips, peanut chikki	590

NOTE

EAT YOUR WAY THROUGH INDIA

ST NO.

SPICE / PRESERVES / BOTANICALS

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