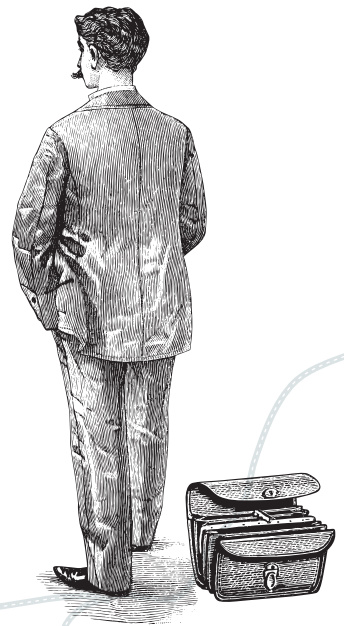


YOUR CULINARY JOURNEY ACROSS INDIA BEGINS HERE

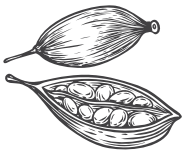
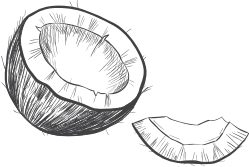





Re-discover India through an explosion of flavour. Sample small plates or indulge in large ones, from an eclectic selection of ingredients and pairings that infuse the familiar with the unexpected. Satisfy those cravings for good conversation and great food, through an exciting adventure that serves 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.

<div>अ</div> <div>Anardana Sundried wild pomegranate seeds, that grow in the Southern Himalayas</div> <div></div>		<div>म</div> <div>Mirch ka Thecha Hand pounded green chili and peanut Maharashtrian relish from Bombay</div>	
		<div>अ</div> <div>Aam Papad Indian fruit leather made from sundried mango in Amritsar</div>	
<div>प</div> <div>Podi A coarse chilly lentil condiment from Southern India, famously referred to as gunpowder</div> <div></div>	<div>च</div> <div>Chaat Masala A tangy street spice made of ten roasted spices</div> <div></div>	<div>क</div> <div>Kebab Chini The Indian all spice with a flavour that tastes like a combination of nutmeg, cinnamon and cloves</div> <div></div>	
<div>प</div> <div>Panch Phoran Bengal's five spice blend of pounded fenugreek, cumin, onion seeds, mustard and fennel seeds</div> <div></div>	<div>क</div> <div>Kashundi A fermented mustard seed and dried mango paste from Kolkata</div>	<div></div>	
	<div>ब</div> <div>Black Stone Flower Black soft edible lichen with an earthy aroma, used to season meat in India.</div>	<div>य</div> <div>Yellow Chilli Made from dried yellow peppers grown on the hills of Northern India</div>	
<div>द</div> <div>Doon Chetin A creamy Kashmiri yoghurt and walnut chutney dip</div>	<div></div>	<div>स</div> <div>Shikaar Masala A hunter's spice blend of 8 robust spices, used by the Rajput warriors to roast meats</div>	

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 common kitchen environment. Our fish and meat dishes may contain bones.

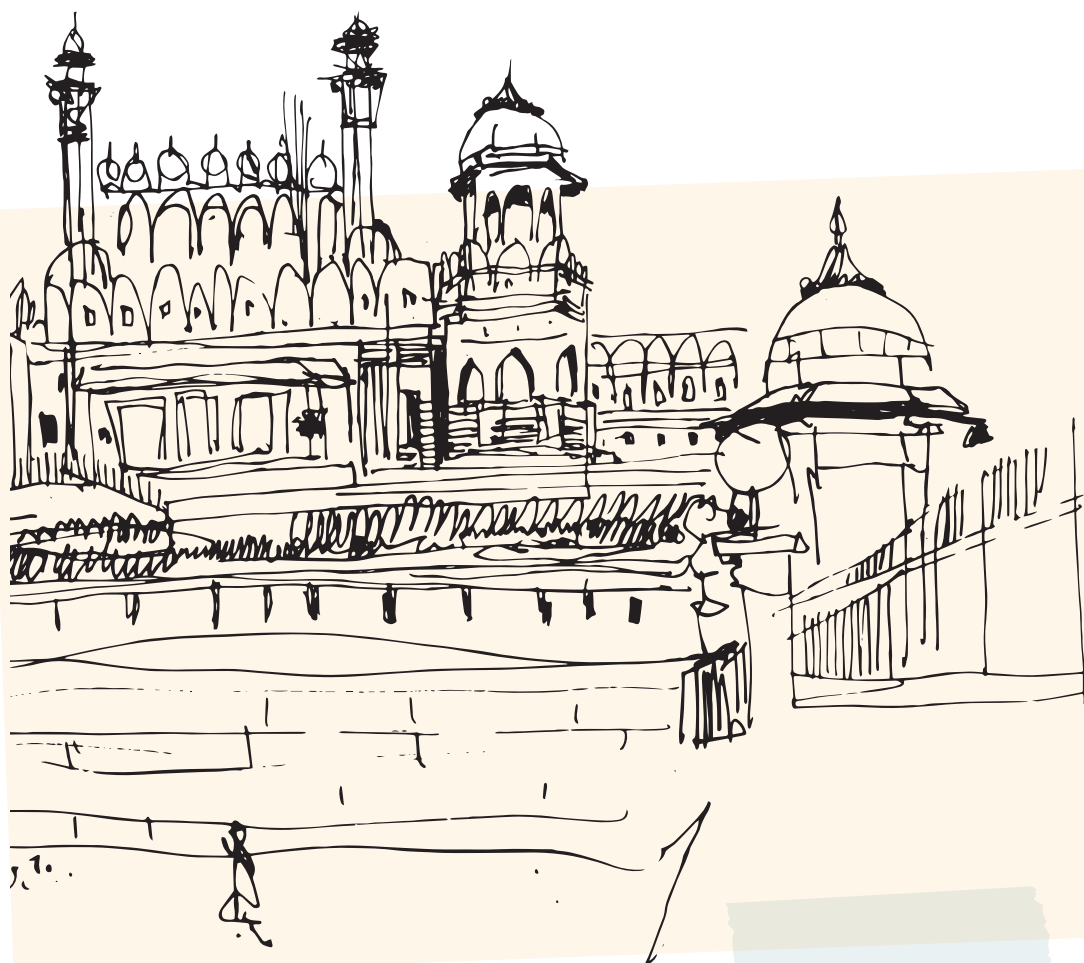


We're committed to endeavour towards the cause of Food And Nutrition For All. We'll be donating a meal to a child in need every time you dine with us, in partnership with the Akshay Patra Foundation. We thank you for your valuable support.



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 **ਭੋ** 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.*



HOT KADHI SAMOSA CHAAT



Don't let the word 'Smalls' fool you: these appetizers are big where it counts, in taste and flavour. This is a selection that will leave you wanting more.

RAILWAY TOMATO SOUP 🌱

No train journey in India is complete without a tomato soup and bread sticks. This delicious plum tomato soup originated in India during the British Raj.
245

CYCLE WALA SOUP 🌱

With a humble set up on the cycle, the cycle wala soup vendor dishes up the most delicious Indo Chinese soup. Inspired by this, our soup is a must try, with a harmonious balance of spice and umami.
255
(Add Chicken- 20)

🍛 PAPAD BOWL 🌱

Assorted crunchy papads, best paired with our range of homemade chutneys and dips.
275

CHOWPATTY CORN CHAAT 🌱

Tender corn and potato, drizzled with imli-mirchi chutney and crunchy peanuts.
275

BOMBAY BHEL 🌱

Bombay's favourite street food made with puffed rice and peanuts, tossed with tamarind & mint chutney.
275

HOT KADHI SAMOSA CHAAT 🌱

Crushed potato samosa, served with yoghurt and besan Jaipur kadhi. Topped with crisp aloo bhujia and chaat ki chutneys.
355

AAM PAPAD PANEER 🌱

Paneer and lotus stem tossed with special sundried mango and street food spices, directly sourced from Amritsar, Punjab.
445

CHILLI CHEESE KULCHA 🌱 🌶️

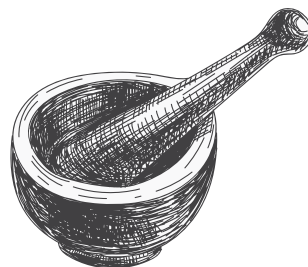
Mini kulchas stuffed with a chilli cheese mix, a unique way to sample Bombay's famous chilli cheese toast.
395

GUNPOWDER POTATOES 🌱

Baby potatoes tossed in incredibly flavourful, homemade 'masala podi' from Chennai in South India.
345

BANARASI CHAAT 🌱

Inspired by the famous tamatar chaat of Varanasi, crisp aloo tikki topped with tamatar and nimki – a flavourful combination of sweet and tart, with crunchy savoury crisps.
395



**SMOKED MADRAS
LOLLIPOP**



MUSHROOM PEPPER TACO 🌱

Spiced Southern India style mushrooms, tempered with black pepper and curry leaves. Served taco style with a 'gongura' pickle aioli.
345

KURKURI GOBI 🌱

Crispy cauliflower florets tossed in a tamarind peanut sauce with a light crunch of Kolhapur red chilli thecha.
395

🌶️ GUNTUR PODI CHICKEN

Hot and spicy South Indian-style fried chicken tenders, tossed in freshly ground podi masala. Served with a drizzle of curry leaf dip.
495

🌶️ NAGA GHOST PEPPER WINGS

Smoked and roasted spicy chicken wings flavoured with 'Bhoot Jolokia', a hot Naga Chilli from Northeast India.
495

STREET FRIED CHICKEN

Crunchy fried chicken dusted with sesame seeds, served with a 'Byadgi chilli' honey dip.
525

SMOKED MADRAS LOLLIPOP

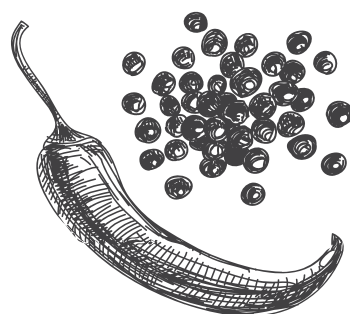
Tandoor roasted chicken lollipops with chilli tamarind sauce and madras podi.
495

SPICED FISH FRY TACO

Punjabi-style spiced crisp batter fried fish with a lemon cabbage kachumber and an alphonso ananas salsa, served on an Indian tortilla, taco style.
525

🌶️ FIERY THECHA PRAWN

Prawns tossed with the fiery 'mirch ka thecha', a coarsely-pounded green chilli chutney with crunchy peanuts, garnished with freshly grated coconut.
595



**KASHMIRI NAAN
KEBAB**



Hot Plates & Street Grills

Signature street kebabs are flashed on the tawa or on sigris - open charcoal grills. The result is always fresh, robust and flavourful.

ANARDAANA TIKKA PANEER

Spice rubbed roasted paneer, with anardaana crumble using dried pomegranate from Uttaranchal.
495

PARAATH PANEER

Paneer piccatas infused with poppy seeds, yellow chilli powder and a signature spice mix.
525

HIMALAYAN SPICED MUSHROOMS

Stuffed mushrooms tandoor grilled and spiced with 'lakhori' yellow chilli from Lakhora, a small village in North India.
495

AGRA SUBZ SEEKH

Charcoal-grilled vegetable kebabs, sprinkled with kebab masala, served with imli-pudina pyaz and roti.
495

ROASTED SHAKARKANDI

Chunks of sweet potato, chargrilled with warm Indian spices and topped with chilli tamarind chutney & fresh pomegranate.
375

CHARMINAR MURG BOTI WITH BUTTER ROOMALI

A rustic, street-style chicken boti kebab served on buttered roomali, inspired from popular street food of Hyderabad.
545

RAJPUTANA MURG SOOLA KEBAB

Coarsely ground, robust spices or 'shikaar masala' flavour these kebabs cooked on large flaming skewers, reminiscent of the Rajput warriors.
575

MALAI CHICKEN ROAST

Classic malai kebab rubbed with black pepper butter, using 'tellicherry pepper' from the Malabar coast of India.
575

GALAWATI KEBAB

Originally created for the old Nawabs of Lucknow, mutton mince finely ground and combined with aromatics makes this Awadhi delicacy a street favourite.
675

KASHMIRI NAAN KEBAB

Hand-ground, mutton mince seekh infused with the flavours of 'kabab chini' from Kashmir, served on a saffron-brushed naan, accompanied by 'doon chetin', a Kashmiri-inspired creamy yogurt dip.
745

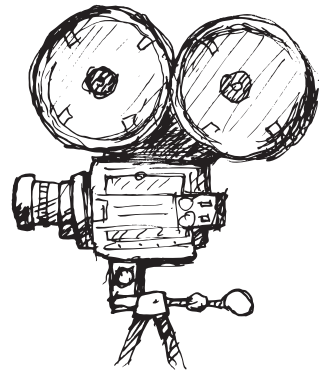
BANANA LEAF WRAPPED GRILLED FISH

Fish in a Kerala spiced tomato masala with pounded fennel seeds and curry leaf.
695

CALCUTTA CLUB FISH FRY

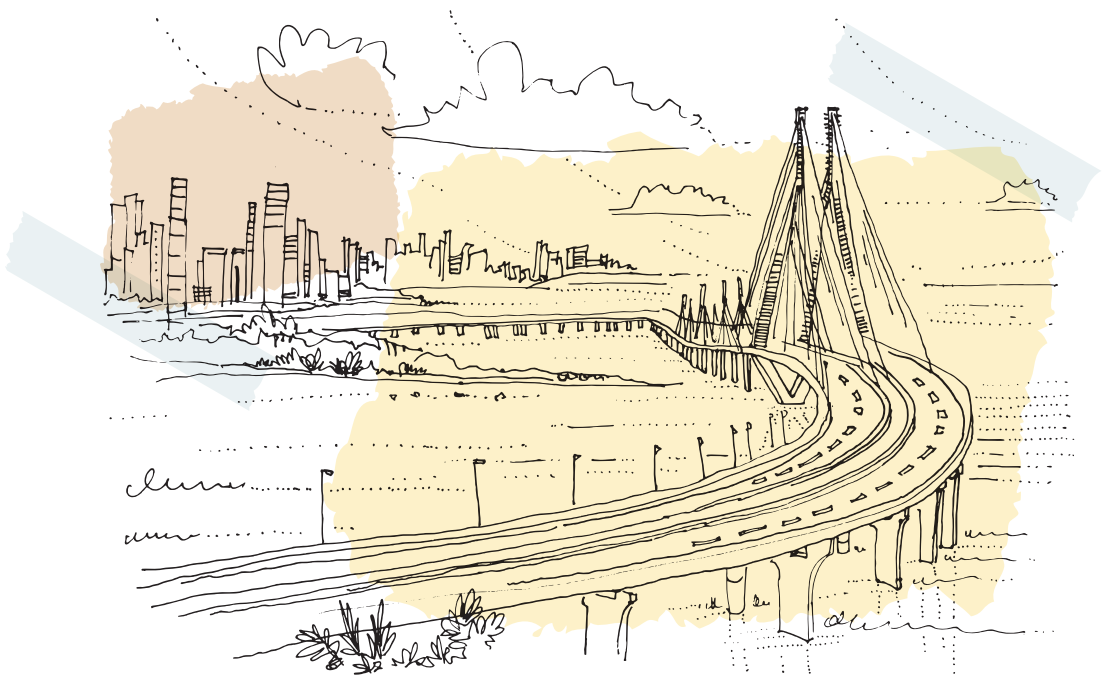
Kolkata fish fry inspired by the British classic Fish n Chips, served with Bengal's famous 'kashundi' mustard dip, and grilled ananas-Alphonso salsa.
675





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.



**SURAT STREET
KHAYSA**



Big Plates & Biryani

Portions that will please the hearty appetite, these curries and biryanis also make for great sharing.

BOMBAY LUNCH HOME VEG CURRY AND BANANA LEAF RICE

Mixed seasonal vegetables simmered in Mumbai's coastal masala, a rich and complex blend of over 20 spices, best eaten with fragrant rice steamed in tender banana leaves.

525

CHATKA CHHOLE KULCHEY

Chickpeas cooked in the tin, the asli Punjabi way; the chhole masala is a secret family recipe. Garnished with roasted and crushed pomegranate, and served with tandoori aloo kulchas.

525

PULLED JACKFRUIT MASALA WITH CURRIED BUTTER PAROTTA

Spiced and tempered pulled jackfruit masala with roasted coconut and Guntur chilli flakes. Served with curried butter parotta.

525

NILGIRI VEGETABLE CURRY

Mix vegetables in a southern spiced, green coconut kurma with pearl onions.

495

SURAT STREET KHAVSA

A combination of Indian and Burmese flavours, tempered noodles, coconut curry, crushed papdi, spring greens and fried chilli garlic chutney. This Burmese inspired dish travelled to Surat with the traders who sailed to Burma for teak.

525

PANEER SIRKA PYAZ

Tawa-tossed paneer with 'sirka pyaz' or vinegar-soaked pearl onions, in a masala tempered with cumin and chillies. An accidental creation of a wayside eatery, tawa cuisine was born around the time of partition in Punjab's refugee camps.

545

PANEER TIKKA BUTTER MASALA

Barbequed paneer and green peppers in a homemade tamatar-makhanwala gravy.

565

CANTEEN VEGETABLES

Seasonal vegetables and paneer in a caramelized onion gravy prepared with exotic spices.

495

JAIPUR KOFTA

Cottage cheese dumplings in a rich creamy almond and cashewnut gravy with a subtle fragrance of 'Ruh Gulab' or rose water.

495

DUM KE KALI DAL

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

365



**PARDA SUBZ
BIRYANI**



CHICKEN TIKKA BUTTER MASALA

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi makhani sauce.
575

COCHIN CHICKEN

Roast chicken cooked with pounded, Tellicherry pepper and caramelized onions.
545

PUNJABI COOKER CHICKEN

Marinated chicken in yogurt and ground spices, cooked in a 'chatpata' onion, tomato and cashew gravy with homemade Punjabi garam masala.
575

SMOKED JODHPUR MUTTON

Clove smoked mutton cooked with bright-red fiery 'Mathaniya Jodhpur Chillies' from Rajasthan.
675

HIMACHAL BHUNA MUTTON

Slow cooked mutton with rustic "pahadi" spices – a blend of powdered fennel, Kashmiri red chilli and coriander seeds. Delicious with chur chur paratha.
675

MARIO'S MANGO PRAWNS & COCONUT RICE

Prawns cooked in the traditional Goan 'Ambotik masala', a deep-orange, spicy and tangy gravy, offset by the sweetness of ripe mango. Served with fragrant rice steamed in banana leaves.
675

PARDA SUBZ BIRYANI

Slow cooked vegetable biryani, garnished with caramelized onions.
475

EGG TADKA BIRYANI

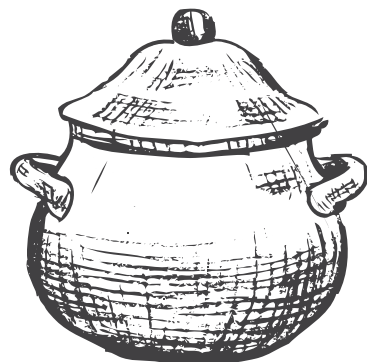
Street style tawa biryani seasoned with mustard seeds, curry leaves and fried onions.
475

TIKKA KEBAB BIRYANI

Roasted chicken kebabs, dum cooked with biryani rice, ginger juliennes and fresh mint.
595

MUTTON BOTI BIRYANI

Fragrant lamb and rice cooked on dum with 'potli masala', a bouquet garni of whole garam masala.
695





Accompaniments

The humble flatbread in its various diverse regional forms, buttery Indian breads or fragrant flavoured rice, nothing mops up a curry better.

CHUR CHUR PARATHA

Crispy, flaky, layered, hand-crushed
– a house specialty.
135

AMRITSARI ALOO KULCHA

Spiced potato kulcha topped with dollops
of butter.
135

TANDOORI ROTI

Plain

Whole-wheat wholesomeness baked
in a clay oven.
95

Butter

Whole-wheat wholesomeness baked in a clay
oven with buttery goodness.
105

ROOMALI ROTI

Plain

Delicate, handkerchief-thin, and versatile-great
with both curries and kebabs.
115

Butter

Delicate, handkerchief-thin buttery and
versatile-great with both curries and kebabs.
125

NAAN

Plain

Indian flatbread made fresh in the tandoor.
110

Butter

Fresh tandoor naan topped with a dollop of
butter.
120

Garlic

Plain naan layered with garlic bits, cooked
fresh in the tandoor.
130

MALABAR PAROTTA

Flaky South Indian flatbread cooked on a
griddle.
130

STEAMED RICE

Long grain basmati rice.
195

BANANA LEAF COCONUT RICE

Rice steamed in coconut milk.
195







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.



CHOCOLATE ROCKY ROAD



Desserts

*End your meal with something sweet, and in true **db** style, something surprising.*

db AMRITSARI KULFA

Kulfi and creamy rabdi on a bed of badami phirni, finished with falooda and a dash of rose syrup - served Amritsari style!
375

CHOCOLATE ROCKY ROAD

Dark chocolate brownie & mousse, with peanut chikki & cookie crumble with a dollop of vanilla ice-cream. This pull up cake is topped with a chocolate and salted caramel sauce.
495

ANGLO-INDIAN BREAD PUDDING

Made the traditional way, and baked to a warm, golden brown. Served with custard sauce.
375



RAS-E-AAM

East meets West in this luscious dessert. Roshogulla nestled in rich rabdi topped with 'aamras' made with Alphonso mangoes.
375

db BOMBAY ICE CREAM SANDWICH

db elevates the ice cream sandwich and recalls fond childhood memories. The Jim-Jam, Parle G and Bourbon biscuits form the base for a delicious trio of our spin on this classic.
375

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.



MASALA CHAI

Literally translating to 'spiced tea', masala chai is brewed using black tea and fragrant herbs and spices, our very own &b special chai masala.

135

BOMBAY MONSOON CHAI

In this 'tapri', street-side brew, the fragrance of adrak is unmistakable.

135

KADAK CUTTING CHAI

A strong cup of long-brewed tea leaves punched with ginger and cardamom, a Bombay favourite.

135



