



BOMBAY IRANI BOMBAY CAFE BOMBAY BAR
Thriving Baking since 2011

Bombay Irani. Bombay Cafe. Bombay Bar.

SodaBottleOpenerWala is our tribute to this city of dreams that dreams of food. Welcome to the wonderful, chaotic, bustling, colorful, quirky, cluttered, eccentric and so-real world of SodaBottleOpenerWala.

Take a trip down the hustling-bustling streets of Bombay from your seat at our table. Bombay Irani Cafés. Old-school gymkhanas. As-popular-as-film-stars street-food vendors. The Bombay we know and love is full of food stories. Come tuck into the city on a plate at SodaBottleOpenerWala.

Come in thirsty, and the drinks will leave you spoilt for choice, as does the Irani Bakery Menu; serving everything freshly baked that morning and sold by the piece.

SMALL PLATES

No one can eat just one.

Angry Fries (250 gms) (V, CR)	360
We stole this recipe from our favorite neighbour. Plain fries, tossed in traditional Maharashtrian thecha spices; served with house cheese blend and thecha spread.	
Palak Patta Pakoda Chaat (337 gms) (V, CR)	400
Crispy spinach leaves, lightly coated in batter and fried; topped with peshwari and delicious house-made chutney.	
Corn Cheese-ling Bhel (300 gms) (VIG)	430
Bombay-inspired cheese-ling and crispy corn bhel; tossed in a chatpata chutney.	
Spiced Corn Ribs (200 gms) (VG)	430
No trip to Bombay is complete without bhutte on the beach! We're serving up corn ribs coated in house-made spice mix and zesty sour cream on the side.	
Chilli Cheese Pav (245 gms) (V, CR)	435
Straight from the streets! The spicy kick of green chilies, topped with rich, gooey melted cheese; served on a soft buttery pav with garlic thecha.	
Aloo Tuk (200 gms) (V, CR)	465
Smashed potatoes, crisped and fried, tossed in a house-made spice mix; served warm. This Bombay inspired snack is a lip-smacker!	
Broccoli Mozzarella Bite (350 gms) (V)	605
Roasted broccoli in mozzarella cheese, mustard and Parmesan sauce. Eat your veggies and love them too!	
Irani Berry Burrata Chaat (240 gms) (V, CR)	660
Creamy burrata served on a bed of coriander leaves; topped with Iranian berry compote and pomegranate and drizzled with pomegranate molasses. Brittanian Uncle would not have been amused.	
Vegetable Seekh Kebab (337 gms) (V, CR)	685
Mixed vegetable seekh kebab made in clay oven, served with Pita & Housemade	
Smoked Chicken Mini Cutlet (150 gms) (E, NV)	545
Proof that everything does not taste better when served on salt. Sometimes, it needs to be an inn. Egg coated, butter fried smoked chicken cutlet; served on a bed of roasted tomato sauce and topped with mint yogurt and salt.	
Andhra Chilli Chicken (150 gms) (NV, CR)	545
Chicken tossed in a spicy green chili masala and curry leaf	
Parsi Mutton Pattice (150 gms) (E, NV)	630
A Sunday lunch favourite! Egg coated, butter fried spiced mutton pattice; served on sautéed tomato sauce with mint yogurt.	
Naan Chaap Sliders (240 gms) (NV, CR)	605
Take a stroll down bustling Bohri Mahalla and you can smell naan chaap in the air! Our version features fluffy mini buns stuffed with 'tala hua' mutton, crumbled feta and sumac onion.	
Mutton Pepper Fry (320 gms) (NV)	655
Mutton cooked with spices and freshly ground black pepper - a classic from the Shetty bars of Bombay.	
Tareli Macchi Tawa Fry (150 gms) (NV)	605
Kab Army approved! Tawa-fried fish coated with house-made masala. It'll make you want to do the hula dance.	
Skillet Prawns (200 gms) (NV, CR)	660
Prawns overcooked in onion masala; then cooked in green chili butter; served with toasted pav. It's a winner!	

Fish Kaliwada (220 gms) (NV)	605
In Bombay's San Kolavada, a lot of Parsi dishes came along with the refugees during partition and some were developed in the catering they cater the poor. Fish Kaliwada is one of the creations from this small pocket of Bombay, which has now become popular worldwide.	
Methi Fish Tikka (220 gms) (NV)	605
Colombo Bhaaji marinated with fenugreek, cream cheese and yogurt and then baked.	
Kundlupuri Prawn (413 gms) (NV)	605
Prawns fried in a Kundlupuri masala from Kundlupuri in Karnataka and topped with curry leaves.	

KHARI PIZZA

An Irani icon meets an Italian classic. Delicious toppings on our home-made flaky and buttery khari.

Paneer Bhurji (250 gms) (V)	605
Classic Paneer Bhurji made with seasoned cottage cheese and topped with cashew nuts and minimal cheese on Khari.	
Johnny's Spicy Sausage (250 gms) (NV)	625
Chicken sausage, jalapeno, bocconcini and onion. No pizza delivery guy here.	
Frankly My Lamb (250 gms) (NV)	655
Hand pulled lamb, bird chili, bell pepper, and jalapeno. Frankly says relax, and order this.	

BREACH CANDY TO PRITHVI CAFÉ

AD & Sabs' fast favourites.

Bambai Vada Pav 2Pcs (240 gms) (V)	260
A staple you'll find on every street! Two spicy potato vada, served with tangy chutney and thecha pav.	
Cheesy Bambai Vada Pav 2Pcs (280 gms) (V)	375
A blasphemously delicious variation! Two cheese stuffed vada on cheesy thecha pav with tangy chutney. We're 100% sure AD pushed for this one.	
Ragda Pattice (280 gms) (V, CR)	380
A street gem, made with potato patties; topped with spiced and dried white pea curry, house chutney, and sev.	
Kanda Bhajiya (200 gms) (VG)	430
Thinly sliced onions; battered, deep-fried and served with mint coriander chutney. Don't kiss and tell.	
Dal Pakwan (250 gms) (V, CR)	415
A combination of moth and split yellow lentils cooked on low heat; garnished with pickled ginger, green chills, roasted cumin; served with crispy pakwan. Yummy! Yummy!	
Mae n' Cheese (350 gms) (V)	515
Mozzarella pasta cooked with a creamy cheese sauce and baked to crusty perfection. Childhood nostalgia!	
Veg Cheese Club Sandwich (250 gms) (V)	360
Layered grilled Sandwich with lettuce, tomato, cucumber, bell peppers, Cheese & Chutney; served with fries.	
Unclassical Eggs Kejriwal (250 gms) (E, NV)	465
Inspired by Devi Prasad Kaurwal's favourite dish at The Wellington Sports Club in Bombay. Sunny-side up eggs on toast with cheesy mushrooms and chopped green chilies.	
Russie's Favourite Chicken Wings (250 gms) (NV)	545
Inspired from Russia's frequent travels to Kerala for vacations, we bring to you these saucy chicken wings tossed in curry leaves.	
Chicken Kheema Baida Roti (170 gms) (E, NV, CR)	545
Roshti rot stuffed with spiced chicken kheema and eggs; served with onion and mint chutney. It's a delicious chicken and egg situation.	
Chicken & Fried Egg Club Sandwich (250 gms) (E, NV)	465
Layered grilled Sandwich with lettuce, tomato, cucumber, chicken & Cheese; served with fries.	
Colonial Fish & Chips (250 gms) (E, NV)	750
Crum-fried fish and chips; served with fries and house-made tartar sauce. Long live the Queen's crown!	

RUSTOM'S FAVOURITES

Bombay Irani Café Fare.

Bun Maska / Bun Maska Jam (90 gms) / (100 gms) (V)	110
Aloo Aunty's Veg Cutlet (170 gms) (VG)	430
<i>A traditional recipe with a mix of vegetables stuffed with patni chutney. Tastes best with raspberry soda.</i>	
Classic Akuri (170 gms) (F)	490
<i>Everybody's favourite Parsi style soft and luscious scrambled eggs; served with toasted pav.</i>	
Paneer Akuri (170 gms) (V) 	575
<i>It's a vegetarian version of the classic Parsi akuri, made with scrambled cottage cheese and topped with cashew nuts.</i>	
College Canteen Bun Omelette (300 gms) (F)	510
<i>A masala cheese omelette sandwiched between a buttered bun. It's first class.</i>	
Chicken Kheema Par Eedu (300 gms) (E, NV)	605
<i>You know what's better than a fried egg? Taco! Two fried eggs served on mildly-spiced chicken kheema; topped with green chili cheese fondue and crunchy salad.</i>	
Chicken Farcha (200 gms) (E, NV)	545
<i>Marinated bits of chicken fried in a classic Parsi-style egg batter, served with green chutney. Crunchy munch!</i>	

A PERSIAN FEAST

An unusual, delicious expedition for your stomach.

Batata Harra & Hummus (300 gms) (VG)	430
<i>Luscious batatas topped with crispy garlic chickpeas; served with batata harra, olives and pita lavash. A definite crowd pleaser!</i>	
Go Green Galouti Kebab (350 gms) (V) 	685
<i>Meat-in-mouth straight-to-stomach veggie galouti; served with hummus, pita and salad.</i>	
Tandoori Pomfret (220gm) (NV, CR) 	645
<i>Pomfret fish marinated in parsi style homemade tandoori masala, and served with green chutney.</i>	
Coriander Pesto Cottage Cheese (450 gms) (V)	720
<i>Charred cottage cheese-marinated in coriander pesto, topped with olive and walnut tapenade; served with pita and salad. We're not sure where we stumbled across this recipe, but we absolutely love it!</i>	
Chelo Kebab (350 gms) (NV, CR) 	720
<i>Chalo, chalo, chalo. Spiced kebabs served with sumac dum rice, tomato chili onion and fried egg on top.</i>	
+ Chicken	740
+ Mutton	740
Chicken Shish Tazuk Kebab (350 gms) (F, NV, CR)	720
<i>We took this one straight from our Persian neighbour's recipe book. Charred tender chicken; served with hummus, egg poeandue and salad.</i>	
Adana Kebab (350 gms) (F, NV) 	740
<i>Deliciously fragrant mutton sochli served on a crispy egg poeandue. A gift from Persia!</i>	

SIDES & BREADS

AKA the good stuff.

Pav (1) (50 gms) (V)	55	Egg Parantha (1) (70 gms) (E)	110
Maska Pav (1) (60 gms) (V)	65	Hummus (120 gms) (V)	110
Thecha Pav (1) (60 gms) (V)	65	Add Chicken (80 gms)	80
Pita Bread (1) (60 gms) (V)	85	Fried Egg/Boiled Egg (2pcs)	75
Gehu Nu Rotlis (2) (60 gms) (V)	75	Add Cheese (70 gms)	110
Parantha (1) (60 gms) (V)	75	Steamed Rice (250 gms) (V)	205
Laccha Parantha (1) (60 gms) (V)	130	Dhansak Rice (250 gms) (V)	260
Irani Naan (1) (130 gms) (V)	145	Saffron Rice (250 gms) (V)	260
Add Butter	25		

MAINS

The best Bombay has to offer.

Coconutwadi Dal (470 gms) (V) 	465
<i>A local Goan twist to the traditional Parsi dal.</i>	
Bombay Pav Bhaji (300 gms) (V)	510
<i>Sardar Uncle approved street-style pav bhaji; served with buttered pav.</i>	
Tawa Paneer Masala (300 gms) (V)	605
<i>Derived from the tawa culture of Bombay and cooked in patni masala, this culturally mixed dish truly embraces this gorgeous, inclusive city.</i>	
Lasooni Palak Paneer (400 gms) (V)	570
<i>Fresh paneer tossed in roasted garlic & palak gravy.</i>	
Paneer Bombae (400 gms) (V) 	605
<i>Bombay's popular street food, cooked in an onion and almond based gravy with whole spices and sprinkled with almond slivers.</i>	
Parsi Roast	605/685/835
<i>A quintessential Parsi dish made in traditional roasted masala, jamun chole ji.</i>	
Veg Masala (350 gms) (V)	
Chicken Masala (350 gms) (NV)	
Mutton Masala (350 gms) (NV)	
Every Day Sunday Dhansak	660/720/855
<i>A Sunday afternoon staple in every Parsi home. This classic Parsi dish of creamy lentils and vegetables is paired with caramelised basmati rice and tender kebabs.</i>	
Veg Dhansak (500 gms) (V)	
Chicken Dhansak (500 gms) (NV)	
Mutton Dhansak (500 gms) (NV)	
Berry Pulao	625/720/855
<i>Layered, fragrant saffron rice studded with nuts, tart berries and fried onion.</i>	
Veg (450 gms) (V)	
Chicken (450 gms) (NV)	
Mutton (450 gms) (NV)	
Salli Chicken (350 gms) (NV)	685
<i>Chicken morsels cooked in Parsi-style gravy with tangy Kolah vinegar and sweet jagery; topped with potato sali.</i>	
Salli Boti with Mutton (400 gms) (NV)	835
Bahri Kheema Pav (300 gms) (NV)	720
<i>A classic Irani Café specialty. Ours is a Bahri style mildly spiced version made using house ground mutton mince, served with pav.</i>	
Chicken Sanju Baba (400 gms) (NV, CR)	685
<i>Bollywood's very own Sanju Baba is honoured to name this dish. Chicken on the bone cooked in an onion-based gravy with whole spices and almond slivers.</i>	
Mutton Sanju Baba (400 gms) (NV, CR) 	785
<i>Bollywood's very own Sanju Baba is honoured to name this dish. Mutton on the bone cooked in an onion-based gravy with whole spices and almond slivers.</i>	
Dal Gosht (350 gms) (NV) 	760
<i>Traditional curry made with slow-cooked mutton along with a combination of lentils making it a hearty meal!</i>	
Parsi Curry (400 gms) (NV)	605/720/800
<i>Tangy, mildly-spiced curry made with coconut milk and kokum; served with steamed rice.</i>	
Veg (400 gms) (V)	
Prawn (400 gms) (NV)	
Fish (400 gms) (NV)	
Parda Biryani (400 gms) (F, NV, CR)	855
<i>Built off an ancient dish popular in Arabia, Persia and the Indian subcontinent, parda 'pulao' was a favourite amongst hungry caravanners travelling across the ancient Silk Road. Our biryani version features fragrant rice, layered mutton kheema and tela hus gosht encased in a roti.</i>	
Noor Mohammadi's Nalli Nihari (320 gms) (NV, CR)	835
<i>The dish might have originated in the royal kitchens of Lucknow in the 18th century, but it took Noor Mohammadi to put it on Bombay's food map in 1923. Inspired by this culinary institution, our Nalli Nihari boasts mutton shank and bone slow-cooked in its own stock with home-made spices.</i>	
Patra Ni Macchi (400 gms) (NV, CR)	645
<i>Fish slathered with sweet and sour coriander coconut chutney; wrapped in a banana leaf and served with lemon rice.</i>	





Irani BAKERY

Biscuits & Cookies

- **Khari Biscuit (2 pieces)** 65
Flaky-buttery dried puff biscuits.
- **Ginger Biscuit (6 pieces/200 gms)** 65/290
Thin slices of ginger flavoured biscuits, baked in the classic Irani bakery way.
- **Nankhatai (2 pieces/200 gms)** 65/290
Inspired from the Dotivala bakery in Surat, this brittle biscuit is a mix of gram flour and refined flour with ghee.
- **Shrewsbury Biscuit (2 pieces/200 gms) (With Egg)** 65/290
A butter biscuit from Shrewsbury in the UK and made popular in India by Kayani Bakery in Pune in 1955.
- **Palmier Cookies (2 pieces/200 gms)** 65/290
A classic french pastry cookie topped with caramelised sugar. Flaky, buttery, delicious.
- **Almond Biscotti (2 pieces/200 gms) (With Egg)** 65/290
A Crunchy italian almond cookie, baked twice for extra crispyness.
A perfect accompaniment to our Phetelli Coffee.
- **Sugar Free Jaggery & Oats (2 pieces/200 gms)** 65/290
Guilt free cookies that are an any time snacks; come rain or sunshine!
- **Dried Cranberry Cookies(2 pieces/200 gms) (With Egg)** 65/290
A buttery cookies with dried cranberry.

*Our products are made in an environment that may contain wheat, egg, dairy, soy or fish allergens.
Please inform your server in case you are allergic to any items.
Govt. taxes as applicable.

Irani BAKERY

Dessert (Eggless)

Parsi Dairy Kulfi (100 gms)

It's the OG Parsi Dairy Kulfi from Bombay.

375

Jeroo Auntie's Chocolate Mousse (120 gms)

Rich in dark chocolate, this is Jeroo Auntie's recipe, who prefers her mousse to be more chocolaty.

375

Berrylicious Chocolate Cake (120 gms)

Frenny's favourite chocolate cake layered with mixed berries.

375

Faluda Kulfi (150 gms) NEW

Popular chilled street desert made with layers of kulfi, ice-cream, faluda & sweetened condensed milk flavoured with rose syrup & garnished with sabja seed. No Diet Subja please!

470

Fruit Custard Tart (120 gms) NEW

Shortcrust pastry tart with classic custard, topped with seasonal fruit, inspired by Hazi Ali fruit ice cream.

470

Dessert (With Egg)

Mawa Cake (80 gms)

Delicious and moist cake made from wheat flour, beaten eggs and khoya.

225

*Add on Vanilla Ice-Cream

65

Lagan Nu Custard (140 gms)

The Parsi wedding custard made from eggs, milk and sugar and flavoured with cardamom, nutmeg and chironji seeds.

285

Caramel Custard (120 gms) NEW

A club favourite, yummy, caramel-covered custard.

285

Two-in-one Toffee Pudding (190 gms)

A cream cheese blended crust with a toffee custard, baked and served with a crisp khari.

295

Flourless Chocolate Brownie (150 gms) NEW

The no flour brownie in an absolute must try! Served with vanilla ice-cream. Yum! Yum! Yum!

395

Matunga Coffee Cake (Contains Alcohol) (120 gms)

Rich coffee chocolate cake made using the famous filter coffee from Matunga, Bombay. Served with mascarpone cream and whisky-caramel sauce.

395

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