



THE  
BOMBAY  
CLUB

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.*



**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)*





Kebab Caju 78  
*Smoked chilli chutney (N·V·D)*





Beetroot kulfi kebab 78


*Sweet yoghurt, mint, pomegranate (D·E)*



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





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





Goan prawn balchao 118 🍴  
*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 chilli, 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)*





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





Tandoori lobster 328 🍷

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





Tandoori tomahawk 598 🌿

*Rajasthani aloo, pickled onion, mint chutney (D·S)*

## 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 kalawan 188

*Ginger, shallots, koshambir (GF·LF)*





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



The Bombay Club lamb korma 178

*Fennel, curry leaves, coconut (D·E·GF)*



## Vegetables

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





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



Gobhi Musallam 118  
*Almonds, coriander, mint (N·V·D·GF)*





Bharli vegetable 98

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



Rajasthani aloo 78  
*Onion seeds, mustard, curry leaves (N·D·V)*





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

## Grains







Naan 28  
*Butter / garlic / plain (D·E)*





Chilli cheese naan 38 ♦  
*Aged cheddar, green chilli (D·E)*





Roti 28  
*Butter / plain (V)*





Laccha paratha 38  
(V·D)





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



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



**Side | Salad**





Hara salad 28

*Fresh garden salad, green lime, mint (R·V·GF)*





Raitha 28

*Cucumber, tomato, pomegranate (D·V·GF·R)*

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten Free Dish (GF),  
Contain Sesame (SE), Contain Shellfish (SF), Contain Dairy (D), Contain Egg (E), Contain Soy (S),  
Vegan (VG), Raw (R), Lactose Free (LF), Locally Sourced (LS), Certified Sustainable (CS)



All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fees



