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BOMBAY CLUB

BY MANAY TULL

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Western India and the grace of gymkhana elegance, every dish is a harmonious blend of refinement, thoughtful craftsmanship, and character.

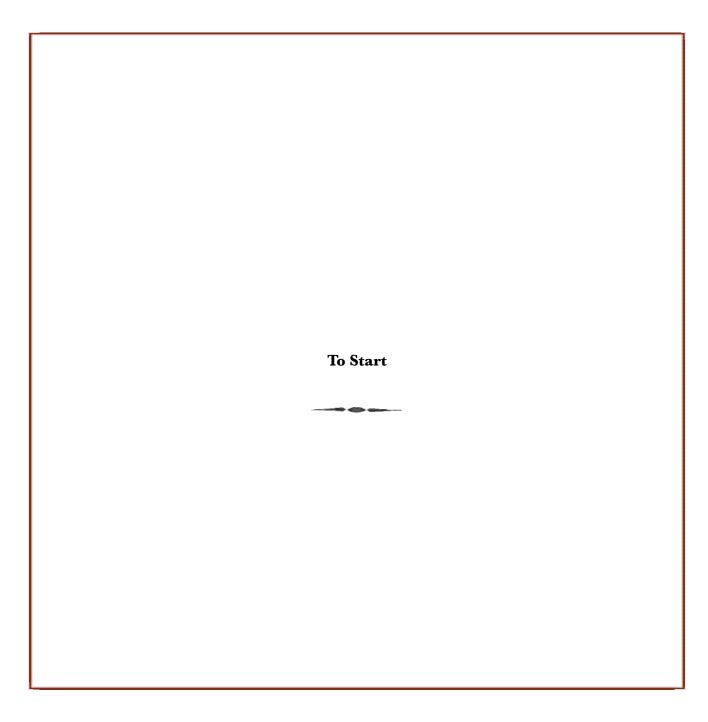
graciously passed down by the teachers who shaped our craft. We honor the soul of each

At The Bombay Club, we cherish the timeless essence of traditional Indian recipes,

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

dish, treating every ingredient with the utmost respect and care.





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



Chutney set $38 \spadesuit$ Sweet lime, tomato, mint, beetroot, chili $(D \cdot N \cdot S \cdot SE)$





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



Kebab Caju 78 Smoked chilli 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 \mathcal{P} Onion chutney $(D \cdot E)$



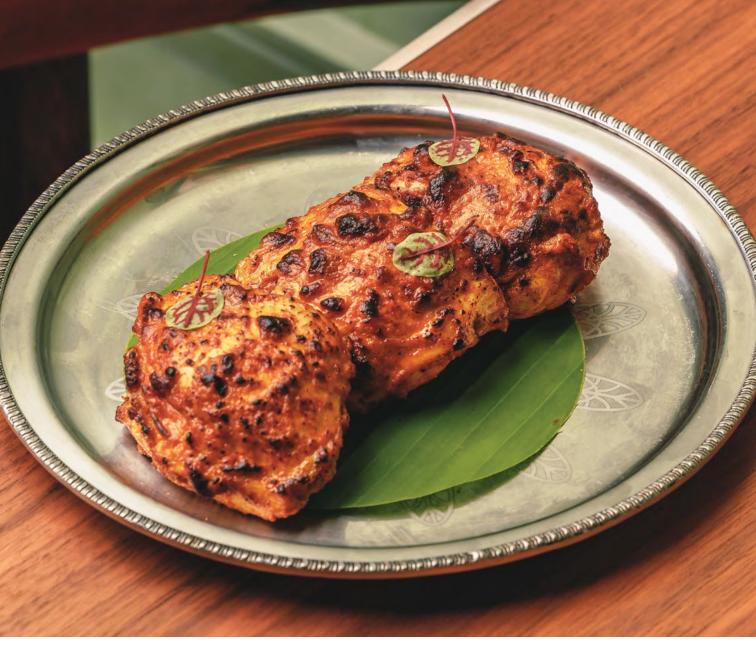


Keema pav 108 Ground lamb, buttered milk buns (D·E)





Chestnut paneer tikka 98 \bigstar 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 \bigstar Mint, cinnamon, ginger (D)



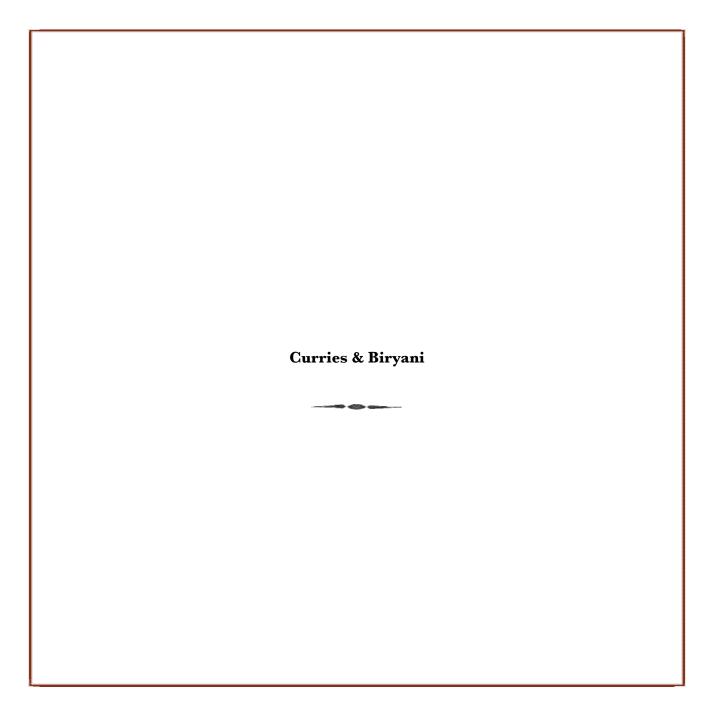
Konkani lamb chop 188 Pomegranate, garam masala, kopra ($D \cdot S$)



Tandoori lobster 328 🖋 Mustard, coriander, Kashmiri chilli (D·SF·GF·M)



Tandoori tomahawk 598 $\prescript{\mathcal{P}}$ Rajasthani aloo, pickled onion, mint chutney (D·S)





Smoked butter chicken 158

Caramelized tomato, mustard oil (D·N·GF·M)



Malwani prawn curry 168 🖋 Bydagi chilli, coconut, garlic (SF·GF)



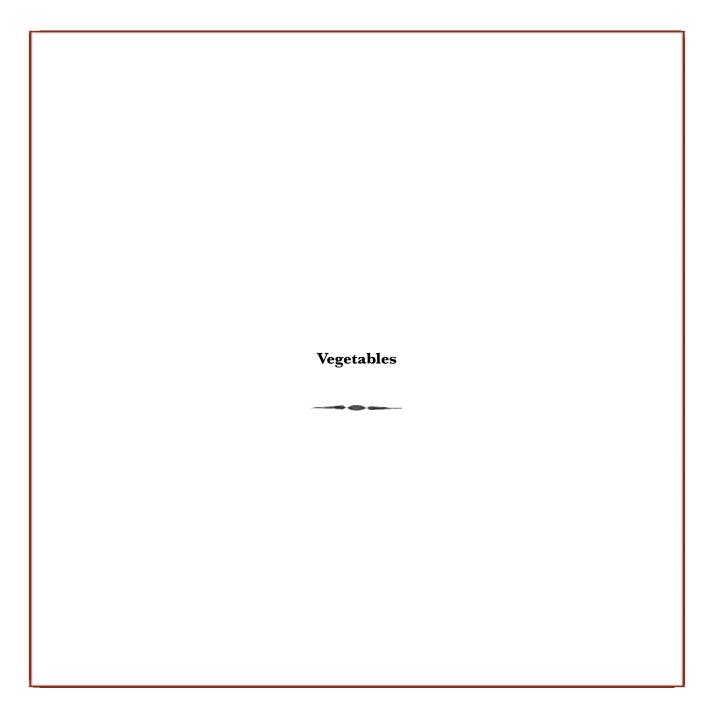
Fish kalawan 188 Ginger, shallots, koshambir (GF-LF)



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



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







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



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



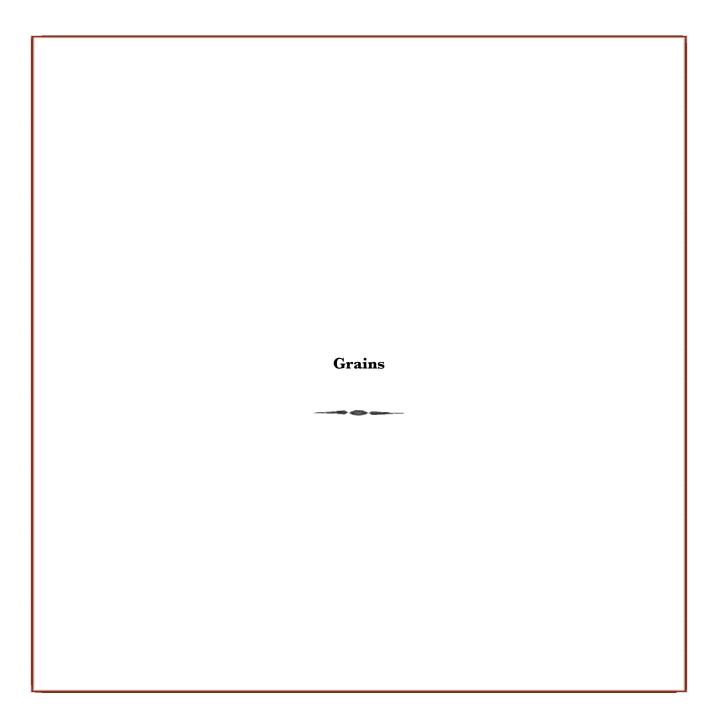
Bharli vegetable 98 Stuffed Maharashtrian seasonal vegetable (D·N·SE·V·GF)



Rajasthani aloo 78 Onion seeds, mustard, curry leaves $(N \cdot D \cdot V)$



 $\begin{array}{l} {\rm Hyderabadi\ dal\ 78} \\ {\it A2\ ghee\ tempering,\ caramelized\ onion,\ tomato\ (D\cdot V\cdot CS)} \end{array}$





Naan 28 Butter / garlic / plain ($D \cdot E$)



Chilli cheese naan 38 \bigstar Aged cheddar, green chilli ($D \cdot E$)



Roti 28 Butter / plain (V)



Laccha paratha 38 $(V \cdot D)$



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



Vegetable pulao 68 Aged basmati, vegetables, fried shallots ($V \cdot D$)





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



Raitha 28 Cucumber, tomato, pomegranate ($D \cdot V \cdot GF \cdot R$)

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 Secretain de la company de la

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