

Samosas • Dosas • Mimosas

BOMBAY BUSTLE BRUNCH

MIMOSAS

(Please select house pour of Prosecco or Champagne and choose your flavour)

By glass £5 and bottle £22
for Prosecco Corte delle Calli Extra Dry

By glass £14 and bottle £84
for Laurent Perrier, 'La Cuvee', Tours-Sur-Marne, Brut

Andhra Chilli Spiced Mango

Royal Cardamom Infused Peach

Malabar Black Pepper With Strawberry

East Indian Star Anise & Summer Cherry

Kerala Curry Leaves & Ginger

Blue Butterfly Pea Flowers & Lemongrass

COOLERS

Mixed Berries Smoothie | 4.95

Dhaniya, Mirch, Kala Namak Mattha | 4.5

Jeera, Chaat Masala Nimboo Soda | 4.5

Kokum Margarita | 7.5

Rooh Afza Shandy | 6.5

Badam Milk Pinacolada | 7.5

WINES

125ml 500ml Bottle

(Please speak to your server if you would like to select wine from our full list)

2019 Albariño, Ramón Bilbao
Rias Baixas
Spain 8 29 42

2019 'Esprit Gassier',
Domaine Gassier
Côtes de Provence
France 8.5 31 45

2019 Primitivo, Trastullo
Puglia
Italy 5.5 17 25

EGGS

Pork Sorpotel | 12
Pickled Pulled Pork, Poached Egg, White Cheddar Hollandaise,
Warm Curry Leaf Brioche

Egg Appam | 12
Adipoli Shrimp, Vegetable Stew

Tameta Per Edu | 9
Salli, Fried Egg, Masala Tomato

Masala Akuri Truffle Naan | 10
Indian Spiced Scrambled Egg

GRIDDLE & GRILLS

Trio Of Dosa

Aloo Masala | 10

Duck Chettinad | 13

Bheja Pepper Masala | 13

Bombay Sandwich | 10
Layered Spiced Vegetables, Cheese, Mint Chutney

Kanchipuram Idli | 9
Rice & Semolina Cakes, Sambhar, Chutneys

Tawa Spare Parts | 12
Lamb Offals Stuffed Paratha, Roasted Tomato Chutney,
Nimbu Aachaar

Amritsari Kulcha | 11
Rassa Aloo

Kebab Platter
Non Vegetarian | 29

Vegetarian | 22

COMFORT FOOD

Samosa Papdi Chaat | 10
Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

Karwari Fish | 11
Crusted Seabass, Mint Chutney

Andhra Prawn | 14
Guntur Chilli Atlantic Cold Water Prawn, Coconut Vinegar,
Kal Dosa

Kanda Poha
Spiced Goan Chorizo | 12

Tadka Asparagus | 10

Rarah Keema Pao | 15
Pao, Spiced Lamb Mincemeat

Masala Pao | 10
Griddled Vegetable Stew, Coriander, Onion Chaat Salad

Chole Bhaturey | 22
Slow Cooked Chickpeas, Dry Mango, Deep Fried Bread, Pickle

Goan Chilli Chicken | 12
Kokum, Spring Onion, Padron Pepper

Bambaiya Ragda | 10
Crispy Potato Pattie, Dry Peas, Tamarind Chutney, Honey Yoghurt

BUSTLE CLASSICS

Officers Mess Lamb Curry | 24
Dry Chilli, Black Peppercorn, Coconut Milk

Chicken Tikka Makhani | 22
Charred Chicken, Fenugreek, Creamy Tomato Sauce

Kerala Fish Curry | 22
Coconut Milk, Tamarind, Curry Leaves

Paneer Butter Masala | 18
Charred Cottage Cheese, Peppers, Tomatoes, Fenugreek

Assorted Indian Bread Basket | 9

Konkan Pepper Crab | 23
On-Shell Devon Crab, Black Pepper, Shallots

Malabar Mutton Biryani | 21
Slow cooked Hampshire Mutton, Fried Onion, Kaima Rice

Tarkari Pulao | 18
Seasonal Vegetables, Basmati Rice, Fried Onion, Mint

Dabba Dal | 8
Overnight Cooked Black Lentils, Butter, Tempered Cumin & Garlic

Methi Aloo | 8
Fresh Fenugreek, Tempered Baby Potatoes

DESSERTS

Ragi Pancakes | 7
Millet Flour, Fresh Mango Compote, Cinnamon Maple Syrup

Sundae | 8
Royal Falooda
Chocolate Fudge

Trio of Kulfi | 7
Rose, Saffron, Rabri

Trio of Sorbet | 7
Orange & Basil, Strawberry & Black Pepper, Mango & Lime

Jalebi Cheesecake | 8
Saffron Caviar, Gram Flour, Malai

COFFEES & TEAS

Coffee | 3.95
Blend of Medium Roasted Brazilian Monsoon Malabar and
Tanzanian Coffee

Tea | 3.5
English Breakfast / Earl Grey / Jasmine / Chamomile
Fresh Mint by H.R. Higgins

Bombay Cutting Chai | 3.5

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT.

A discretionary service charge of 12.5% will be added.