

# TANDOOR TAKEOVER MENU AT BOMBAY BUSTLE

## **JOSH KATZ FROM BERBER & Q** **CAULIFLOWER SHAWARMA | 13**

Taking cues from the East, Josh has given his signature cauliflower shawarma the tandoor treatment featuring roasted cauliflower brushed in a shawarma-spiced butter of tahini, sumac, pomegranate molasses and pine nuts.

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## **Z FROM WUNS** **PRAWN FRIED RICE STUFFED SQUID | 15**

Taking influences from her native Cantonese culinary heritage, Z has been influenced by a traditional dish from the city of Guangzhou. The dish features squid which has been marinated in Z's signature Cantonese barbeque sauce before being cooked and stuffed with prawn fried rice, sesame oil and toasted rice salsa.

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## **IVAN FROM NATIVE** **WOOD PIGEON KEBAB | 14**

Renowned for cooking with foraged foods and game meat, wild food pioneer Ivan has chosen to showcase tandoor wood pigeon. The pigeon is marinated in an Indian spice blend and served alongside home-made beetroot hummus, burnt chilli, dukka seed mix and garlic naan.

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## **NICHOLAS BALFE FROM SALON** **WILD MALLARD | 16**

Nicholas Balfe has put an Eastern spin on a seasonal classic with his tandoor roasted mallard. Nicholas enjoys cooking with wild duck and it's deep and rich flavour lends itself to tandoor cooking. The mallard leg is deep fried and served with tandoor roasted pumpkin dal, pickled elderberries and all spice herbs.

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## **SURENDER MOHAN FROM BOMBAY BUSTLE** **TANDOORI PATRA NI MACHI | 18**

Surender has prepared a famous and popular fish delicacy originating from the Parsi community who settled in Mumbai from Iran. His dish features fresh Seabream marinated with coriander, mint, coconut and served alongside traditional Pathia sauce.

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Please speak to your server for allergens information.  
Dishes may contain traces of allergens/nuts despite our persistent efforts.  
A discretionary service charge of 12.5% will be added to your bill.  
Wine measures are 90ml per course and 50ml for desserts.  
Prices include VAT. Vegetarian 