



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 £14.5 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 Berry 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)

2017 Pieno Sud Bianco, IGT Sicilia
Italy 5.5 17 25

2018 Monroc, Vin De France, Languedoc-Roussilon
France 5.5 17 25

2016 Tempranillo, Valdemoreda
Spain 5.5 17 25

EGGS

Pork Sorpotel | 12
Pulled Pork, Poached Egg, Pickling Spices, Warm
Curry Leaf Brioche

Egg Appam | 12
Adipoli Shrimp, Vegetable Stew

Tameta Per Edu | 8
Salli, Fried Egg, Masala Tomato

Masala Akuri Truffle Naan | 9
Indian Spiced Scrambled Egg

GRIDDLE & GRILLS

Trio Of Dosa

Aloo Masala | 9 

Duck Chettinad | 11.5

Bheja Pepper Masala | 13

Bombay Sandwich | 9 
Layered Spiced Vegetables, Cheese, Mint Chutney,
Gram Flour Vermicelli

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

Tawa Spare Parts | 12

Lamb Kidney, Brain, Liver, Sweetbread, Roasted
Tomato Chutney, Paratha

Amritsari Kulcha | 11 
Rassa Aloo

Kebab Platter

Non Vegetarian | 29

Vegetarian | 22 

COMFORT FOOD

Samosa Papdi Chaat | 9 
Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

Karwari Fish | 10
Seabass, Chilli, Semolina

Andhra Prawn | 12.5
Atlantic Cold Water Prawn, Guntur Chilli, Coconut Vinegar, Dosa


Kanda Poha
Spiced Goan Chorizo | 12
Tadka Asparagus | 10 

Rarah Keema Pao | 13.25
Pao, Spiced Lamb Mince, Chunks

Masala Pao | 9 
Griddled Vegetable Stew, Coriander, Onion Chaat Salad

Chole Bhaturey | 19.5 
Slow Cooked Chickpeas, Dry Mango, Deep Fried Bread, Pickle

Goan Chilli Chicken | 10.5
Kokum, Spring Onion, Padron Pepper

Bambaiya Ragda | 9 
Crispy Potato Pattie, Dry Peas, Tamarind Chutney, Honey Yoghurt

BUSTLE CLASSICS

Officers Mess Lamb Curry | 21.25
Dry Chilli, Black Peppercorn, Coconut Milk

Chicken Tikka Makhani | 19.5
Charred Chicken, Fenugreek, Creamy Tomato Sauce

Kerala Fish Curry | 19.5
Coconut Milk, Tamarind, Curry Leaves


Paneer Butter Masala | 16 
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 | 19
Slow cooked Hampshire Mutton, Fried Onion, Kaima Rice

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

Dabba Dal | 7.25 
Overnight Cooked Black Lentils, Butter, Tempered Cumin & Garlic

Methi Aloo | 7.25 
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

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.