

VEGAN TASTING *Menu*



Bombay Story
INDIAN KITCHEN & BAR

...

Street Food



AVOCADO DUMPLINGS CHAATS	7.95
Crispy fried avocado balls served with beetroot pastries and topped with date & tamarind chutney and fresh coriander chutney. <i>(Allergens: Gluten, Sulphites)</i>	
TOFU SABUDANA MYSORE BONDA	6.95
South Indian delicacy; dumplings made up of tapioca and bean curd, served with fresh coriander and coconut chutney. <i>(Allergens: Soya)</i>	
VEGETABLE SAMOSA	6.50
Samosa pastry filled with spiced vegetables, served with sliced chickpeas, fresh coriander chutney and date & tamarind chutney. <i>(Allergens: Gluten, Sulphites)</i>	
BOMBAY BATATA WADA PAO	6.95
Chickpea batter fried potato dumpling, served in a soft roll with dates & tamarind chutney and fresh coriander chutney. <i>(Allergens: Gluten, Mustard, Sulphites)</i>	
SHAKARKANDI AUR CASSAVA TIKKI	8.95
Spiced patties made from tapioca and sweet potato, served with crispy lotus stem, tamarind dates, fresh coriander chutney and plant-based sweet yoghurt. <i>(Allergens: Gluten, Sulphites)</i>	

Tandoori



VEGAN TRUFFLE INFUSED SEEKH KEBAB	11.95
Made with all natural plant based ingredients. Bombay Story's special vegan kebabs with truffle oil and baked in a clay oven. <i>(Allergens: Celery, Plant based protein, Sulphites, Non GMO, Soya)</i>	
SILBATTA KI SOYA SHAMMI KEBAB	11.95
Traditional vegetarian recipes of soya chunks, slowly cooked with lentils, flavoured with hand pounded spices by mortar and pestle. <i>(Allergens: Sulphites, Gluten, Soya)</i>	
WILD MUSHROOM GALOUTI	11.95
Lucknow's famous melt-in-the-mouth kebab is made with wild mushroom, flavoured with aromatic spices and rose petals, served on saffron bread. <i>(Allergens: Sulphites, Gluten)</i>	
BEETROOT & VEGAN CHEESE KEBAB	11.95
Spiced beetroot flavoured with hand pounded spices, stuffed with vegan cheese and fried until crispy. <i>(Allergens: Gluten)</i>	

Main Course



KATHAL KOFTA CURRY	15.95
Jackfruit dumplings simmered in a spiced onion and tomato based curry. <i>(Allergens:)</i>	
KOLHAPURI VEGETABLES	14.95
Seasonal vegetables in a thick spiced gravy, coconut and hand pounded spices from the city of Kolhapur in Maharashtra. <i>(Allergens:)</i>	
KHUMB HARA PYAAZ	15.95
Button mushrooms tossed with onions and tomato masala, finished with generous spring onion. <i>(Allergens: Sulphites)</i>	
VEGAN BIRYANI	16.95
Bombay Story's special chef vegan biryani, slow cooked with exotic vegetables and jackfruit. <i>(Allergens:)</i>	

Side Dishes



COURGETTE CHANA MASALA	6.95
Slow cooked chickpeas with courgette, corn and mushrooms. Anglo Indian style. (Allergens: Sulphites)	
ALOO PALAK PUDINA	6.95
Roasted baby potatoes with curried spinach and mint. (Allergens: Mustard, Sulphites)	
BHINDI DO PYAZA	8.95
Stir fried okra (Indian style) with carom seeds, Indian spices, onions & tomatoes. (Allergens: Sulphites)	
LASOONI DAL TADKA	7.95
Yellow lentil tempered with red chilli, garlic and cumin. (Allergens:)	

Desserts



CHOCOLATE MOUSSE WITH CHERRY SORBET	7.75
Decadently delicious vegan chocolate cherry mousse made with dried cherries, dark chocolate and chickpeas. Rich, creamy and perfectly textured dairy-free, gluten-free mousse, served with cherry sorbet. (Allergens:)	
MANGO SORBET	6.25
(Allergens:)	
CARAMEL GULKAND KHEER	6.75
Traditional Indian rice pudding made with plant-based milk. Served with blueberry compote. (Allergens: Nuts)	

***A discretionary 12.5% service charge will be added to your bill,
and all prices include VAT at the current rate.***

***We keep the menu as up-to-date as possible with the 14 major allergens information,
and our easy-to-use allergen guide is available for you to use on the food sections.
Our food and drinks are prepared where cross contamination may occur,
and our menu descriptions do not include all ingredients.***

