

# Brunch Menu



Served Sunday  
10:00am - 1:00pm

# Traditional Indian Brunch



## Dosa

A traditional South Indian pancake made from rice and lentil batter, fermented overnight.

Our Dosas are served with spiced lentil broth – sambar, roasted tomato chutney and coconut chutney.

<b>MASALA DOSA (V)</b>	8.95
Filled with potato masala and curry leaves - <i>can also be served as a vegan option.</i> (Allergens: Dairy, Mustard)	
<b>SPICY EGG DOSA</b>	9.95
Dosa served with a coating of spiced egg. (Allergens: Dairy, Egg, Mustard)	
<b>KEEMA DOSA</b>	10.95
Dosa served with a filling of spicy curried minced lamb. – <i>Optional extra with fried egg or poached egg on top</i> (Allergens: Dairy, Mustard)	

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## Something Sweet



<b>CHOCOLATE BROWNIE</b>	3.95
Home baked brownies, using the finest quality Belgian chocolate with no nuts. (Allergens: Dairy, Egg, Gluten)	
<b>FRESH FRUIT SALAD (V)</b>	4.95
Seasonal fruit salad. – <i>Optional extra with Greek yoghurt</i> (Allergens: None)	
<b>NUTELLA NAAN (V)</b>	7.95
Warm hazelnut chocolate spread on top of Indian whole-wheat flat-bread (freshly baked in an earthen clay oven) with strawberries and bananas. (Allergens: Dairy, Nuts, Gluten)	

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## Vegan Brunch



<b>MASALA DOSA</b>	7.95
Filled with mashed potatoes and curry leaves. (Allergens: Mustard)	
<b>FRESH FRUIT SALAD</b>	4.95
Seasonal fruit salad. (Allergens: None)	

# Signature Brunch



<b>MASALA OMELETTE</b>	8.95
An Indian style spiced omelette, with onion, tomato, chilli & coriander, served with buttered toasted bap and tomato chutney. – <i>Optional extra with cheese</i> (Allergens: Dairy, Egg, Gluten)	
<b>BACON &amp; EGG NAAN</b>	10.95
Fried, free-range egg (runny yolks) and bacon in an Indian flat-bread (freshly baked in an earthen clay oven) with spicy tomato chutney. – <i>Brown wholemeal bread option available on request</i> (Allergens: Dairy, Egg, Gluten, Sulphites)	
<b>SAUSAGE &amp; EGG NAAN</b>	10.95
Pork sausage and fried free-range egg (runny yolks) in an Indian flat-bread (freshly baked in an earthen clay oven) with spicy tomato chutney. – <i>Brown wholemeal bread option available on request</i> (Allergens: Dairy, Egg, Gluten, Sulphites)	
<b>KHEEMA SHAKSHUKA</b>	10.95
Egg poached with slow cooked lamb in a tomato-based stew, served with toasted sourdough bread. (Allergens: Egg, Gluten)	
<b>CHANNA SHAKSHUKA</b>	10.95
Egg poached in tomato based chickpea masala, served with toasted sourdough bread slice. (Allergens: Egg, Gluten)	
<b>ROYALE BOMBAY (SMOKED SALMON KULCHA)</b>	12.95
Indian flat-bread filled with cream cheese, chives and smoked salmon (freshly baked in an earthen clay oven), garnished with cream cheese and smoked salmon on top. – <i>Optional extra with poached egg and hollandaise sauce on top</i> (Allergens: Dairy, Egg, Fish, Gluten)	
<b>FLORENTINE BOMBAY (SPINACH &amp; GOATS' CHEESE KULCHA) (V)</b>	12.95
Indian flat-bread stuffed with spinach and goats' cheese (freshly baked in an earthen clay oven), garnished with cream cheese and chives on top. Can also be served as a vegetarian option. – <i>Optional extra with poached egg and hollandaise sauce on top</i> (Allergens: Dairy, Egg, Gluten)	
<b>MASALA OMELETTE NAANWICH</b>	9.95
NAANWICH, 'Naanwich' naan-bread sandwich with masala omelette and salad leaves, perfect for breakfast. Served with spicy tomato chutney and freshly made mustard mayo sauce. (Allergens: Dairy, Egg, Gluten, Mustard)	

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## Sides



<b>2 PORK SAUSAGES</b> (Allergens: Gluten, Sulphites)	3.95
<b>2 BACON RASHERS</b> (Allergens: Sulphites)	2.45
<b>2 FRIED, POACHED OR SCRAMBLED FREE-RANGE EGGS</b> (Allergens: None)	3.95
<b>SOURDOUGH BREAD (WITH BUTTER) (V)</b> (Allergens: Dairy, Gluten)	1.50



Mango Lassi

# Brunch Drinks



## Lassi & Smoothies

<b>MANGO LASSI</b>	6.95
Lassi (blended yogurt drink), refreshing, pro-biotic drink - perfect for the morning. <i>(Allergens: Dairy)</i>	
<b>BOMBAY AVOCADO SMOOTHIE</b>	6.95
Fresh avocado blended with Greek yogurt, organic matcha, milk and honey. <i>(Allergens: Dairy)</i>	
<b>BOMBAY STRAWBERRY &amp; BANANA SMOOTHIE</b>	6.95
Fresh strawberries and banana blended with Greek yogurt, strawberry puree and milk. <i>(Allergens: Dairy)</i>	

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## Morning Cocktails

Make the day an extra special celebration with our morning cocktails.  
Our bar team will welcome your classic cocktails on request. Feel free to ask.

<b>CARIBBEAN SUNRISE</b>	10.95
Malibu Coconut Rum, Bacardi White Rum, pineapple juice, lime juice, fresh mint, fresh ginger and cinnamon syrup.	
<b>BLOODY MARY</b>	9.95
Premium Vodka, tomato juice, Worcestershire sauce, Tabasco, fresh lime juice, salt and pepper.	
<b>ESPRESSO MARTINI</b>	10.95
Freshly brewed Espresso, Vodka and Coffee Liqueur.	
<b>TERRY'S ORANGE</b>	7.95
Tia Maria, fresh orange juice and caramel syrup.	

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## Morning Mocktails

<b>PLANTER'S PUNCH</b>	6.00
Pineapple juice, lime juice, fresh mint, fresh ginger and cinnamon syrup.	
<b>VIRGIN MARY</b>	5.50
Fresh tomato juice, Worcestershire sauce, Tabasco, fresh lime juice, salt and pepper.	