

VEGAN TASTING *Menu*



Bombay Story

INDIAN KITCHEN & BAR

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Street Food



BOMBAY BATATA WADA PAO 6.95

Chickpea batter fried potato dumpling, served in a soft roll with coriander and date & tamarind chutney. *(Allergens: Mustard, Gluten, Sulphites)*

VEGETABLE SAMOSAS 6.95

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and date & tamarind chutney. *(Allergens: Gluten, Sulphites)*

ROYAL KACHORI 9.95

Indian street food with crispy shells (kachori) filled with bean sprouts, dragon fruit and lentil fritters, dunked in creamy vegan yoghurt and topped with crunchy garnish, sweet and spicy chutneys. *(Allergens: Gluten, Sulphites)*

Tandoori & Grill



TANDOORI SOYA CHAAP 12.95

Popular vegan dish made with soy bean paste, shaped into chaap, and marinated with ginger, cumin, Rajasthani Sula masala, and tandoori masala, served with pineapple chutney. *(Allergens: Mustard, Sulphites, Soya)*

TRUFFLE INFUSED SEEKH KEBABS 12.95

Made with all-natural plant-based ingredients, Bombay Story's special vegan kebabs with truffle oil and baked in a clay oven. *(Allergens: Celery, Gluten, Plant-Based Protein, Sulphites)*

HARA TOFU TIKKA 11.95

Char-grilled tofu marinated in fresh herbs and spices, giving it a unique, spicy, slightly sweet, and creamy texture. *(Allergens: Celery, Mustard, Sulphites, Soya)*

Main Course



KATHAL BIRYANI 16.95

Jackfruit Biryani is made with basmati rice, unripe green jackfruit, and a variety of aromatic and fragrant spices. It is topped with fried onions, making it a show-stopper for vegetarians. *(Allergens:)*

CRISPY HOPPERS WITH VEGETABLE STEW 12.95

Hoppers are delicate, crispy pancakes made with rice and coconut milk, originally from Kerala, a state in the southwest corner of India. *(Allergens:)*

KOLHAPURI VEGETABLE CURRY 15.95

Seasonal vegetables in a thick, spiced, coconut gravy, with hand pounded spices from the city of Kolhapur in Maharashtra. *(Allergens:)*

Side Dishes



ALOO PALAK PUDINA	7.50
Roasted baby potatoes with curried spinach and mint. <i>(Allergens: Mustard, Sulphites)</i>	
ROASTED GUTTI VANKAYA	7.50
Traditional Andhra-style curry with roasted baby aubergine. <i>(Allergen: Peanut, Sesame Seed)</i>	
TANDOORI ROTI	4.25
Whole wheat flat bread baked in a clay oven. <i>(Allergens: Gluten)</i>	
LACHHA PARATHA	4.95
A classic Indian layered flat bread, made with whole wheat and baked in a clay oven. <i>(Allergens: Gluten)</i>	
STEAMED BASMATI	4.25
<i>(Allergens:)</i>	

Desserts



PLANT POWERED TRI COLOUR DELIGHT	7.95
Sabhudhana and purple yam mousse, avocado and coconut ice cream, beetroot halwa. <i>(Allergens: Nuts)</i>	

***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.***

