

SEAFOOD TASTING Menu



Bombay Story

INDIAN KITCHEN & BAR

...



Seafood Specials



- LOBSTER MOLLY TIKKI** 11.99
A crunchy crust with a rich and creamy lobster filling, cooked in a subtly spiced Kerala-style coconut sauce.
(Allergens: Dairy, Eggs, Gluten, Fish)
- MOONGODI MACHHI** 11.99
Rajasthani Moongodi (soaked and ground yellow lentil) and spices-crusted fried mackerel fish.
(Allergens:)
- SARSON MACHHI TIKKA WITH TRUFFLES MUSHROOM STUFFED APPE** 12.99
Yellowfin tuna marinated with yellow mustard, wild garlic and mixed spices with truffle mushroom stuffed in fluffy rice and white lentil dumpling.
(Allergens: Dairy, Fish, Mustard)
- MALABAR CHEMEEN WITH SPICY DOSA** 12.99
Malabar prawn curry from Kerala on the South West coast of India made with mustard seeds, chilli, tomato, tangy tamarind and lots of aromatic spices. Dosa is a thin, savoury, fermented crepe made from rice and lentils.
(Allergens: Dairy, Fish)

Tandoori & Grill



- TANDOORI BURNT GARLIC WILD PRAWNS** 17.95
Wild tiger prawn on the shell in the classic marination of red chilli, yoghurt, garam masala and smoked garlic.
(Allergens: Crustaceans, Dairy, Mustard, Sulphites)

Authentic Curry



- SPICED MONKFISH IN GREEN MANGO** 19.95
Traditional raw mango, fish curry from Alleppey (Kerala Southern India) using aromatic spices, fresh coconut and mango puree. It is characterised by its unique taste and real Indian village home feel.
(Allergens: Fish, Mustard)

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.

