



Bombay's FESTIVE CHEF SPECIAL'S

Starters

AMRITSARI SALMON TIKKA

14.50

Fresh salmon marinated in classic Amritsari spices and yogurt, then grilled in clay over high heat for an authentic smoky flavour. Served with coriander chutney and onion salad, celebrating the rich culinary heritage of Amritsar, Punjab.

ALLERGENS: FISH, DAIRY, MUSTARD, SULPHITES

Mains

BRAISED KASHMIRI BEEF RIBS

22.95

Slow-braised beef short ribs in a rich Kashmiri-style rogan masala.

Tender ribs are marinated in warm spices and finished in a deep red gravy of chilli oil, browned onions and yogurt. Served with garlic potatoes and brussels sprouts.

ALLERGENS: DAIRY, MUSTARD

Desserts

CHAI MASALA TRES LECHES WITH FIGS, ROSE AND SAFFRON

8.50

An Indian-inspired twist on the Latin American classic – soft sponge soaked in three milks, infused with chai masala, topped with saffron cream, fresh figs, and a delicate hint of rose.

ALLERGENS: DAIRY, EGGS, GLUTEN, NUTS | NUT-FREE OPTION AVAILABLE ON REQUEST.

