

£35 per person

or items priced individually as shown

x2 Street Food + x2 Grill + x1 Main choice of authentic curry,
served with complimentary rice & bread.

Street Food

BOMBAY POTATO WADA

6.95

Chickpea batter fried potato dumpling, served in a soft roll
with coriander and date and tamarind chutney.

(ALLERGENS: MUSTARD, GLUTEN, SULPHITES)

VEGETABLE SAMOSA

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)

BEET TIKKI CHAAT

8.95

A vibrant and delicious Indian street food, Beet Tikki Chaat
combines crispy, spiced beetroot patties (tikkis) with tangy chutneys,
plant-based yogurt, and a variety of toppings.

(ALLERGENS: MUSTARD, GLUTEN, SULPHITES)

Grill

TANDOORI SOYA CHAAP

12.95

Popular vegan dish made with soybean 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)

GREEN GLOW TIKKA

12.95

A vibrant tandoori dish featuring tofu, baby potatoes, cauliflower,
and mushrooms marinated in a smoky, green herb yogurt blend.

(ALLERGENS: CELERY, MUSTARD, SULPHITES, SOYA)

Main

RAJASTHANI JACKFRUIT VEG MASALA	16.95
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A Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasuri methi.

(ALLERGENS:)

VEGAN PESARATTU	14.95
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A crispy, savoury pancake made from ground green moong dal, ginger, and chillies. This protein-packed dish is served with a mushroom masala and coconut chutney.

(ALLERGENS: MUSTARD)

VEGAN SOY KEEMA WITH TOFU PARATHA	14.95
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A hearty, protein-packed dish with spiced soy protein keema simmered in aromatic herbs and spices, paired with soft, golden whole-wheat parathas stuffed with seasoned tofu.

(ALLERGENS: MUSTARD, GLUTEN, SULPHITES)

Sides

DESI ALOO ROAST	6.95
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Aromatic and dry spiced potato dish, where tender potatoes are roasted with traditional Indian spices, creating a crispy exterior and a soft, melt-in-the-mouth interior.

(ALLERGENS: MUSTARD, SULPHITES)

ROASTED BABY AUBERGINE	7.50
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Traditional Andhra-style curry with roasted baby aubergine.

(ALLERGENS: PEANUT, SESAME SEED)

TANDOORI ROTI	4.25
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LACHHA PARATHA	4.95
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STEAM BASMATI	4.25
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Dessert

EXOTIC COCONUT DELIGHT	7.95
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Luxuriously light coconut mousse paired with the exotic flavours of sweet pineapple and zesty passionfruit, offering a perfect balance of tropical freshness and creamy indulgence.

(ALLERGENS:)

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.