



À la Carte Menu



PLEASE SCAN THE QR CODE
TO VIEW OUR MENU ONLINE



WE KEEP THE MENU AS UP-TO-DATE AS POSSIBLE WITH INFORMATION ON THE 14 MAJOR ALLERGENS, AND OUR EASY-TO-USE ALLERGEN GUIDE IS AVAILABLE FOR YOU TO USE. OUR FOOD AND DRINKS ARE PREPARED WHERE CROSS CONTAMINATION MAY OCCUR, AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,
AND ALL PRICES INCLUDE VAT AT THE CURRENT RATE.

Vegan Menu



Starters

ASSORTED MINI PAPADS VE 4.65

A crispy selection of hand-rolled wafers in a variety of flavours, served with homemade chutneys.

ALLERGENS: GLUTEN, SULPHITES

VEGETABLE SAMOSAS VE 6.95

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and date & tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

BOMBAY BATATA WADA PAO VE 6.95

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

ALLERGENS: MUSTARD, GLUTEN, SULPHITES

Mains

TRUFFLE INFUSED SEEKH KEBABS VE 13.95

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

RAJASTHANI JACKFRUIT AND VEG MASALA VE 16.95

A flavourful Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasoori methi.

ALLERGENS: NONE

Sides, Breads & Rice

SPINACH AND CORN (MAKAI PALAK) VE 7.50

Inspired by Awadhi cuisine from Lucknow, this dish features tender corn and fresh spinach puree cooked with aromatic spices and finished with a fragrant garlic tempering.

ALLERGENS: GLUTEN

ROASTED AUBERGINE MASALA VE 8.50

This flavourful Andhra-style recipe features ground masala made from peanuts, sesame seeds, coconut, and whole spices. Baby aubergines are cooked in a savoury onion and tomato base.

ALLERGENS: PEANUT, SESAME SEED

ALOO ROAST VE 7.50

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

ALLERGENS: MUSTARD, SULPHITES

COURGETTE CHANA MASALA VE 7.50

Slow cooked chickpeas with courgette and corn, Anglo Indian style.

ALLERGENS: SULPHITES, GLUTEN

TANDOORI ROTI VE 4.50

Whole wheat flat bread baked in a clay oven.

ALLERGENS: GLUTEN

FREE FROM GLUTEN ROTI VE 5.50

This flat bread is made with high quality, gluten free chapati flour and baked in a clay oven.

ALLERGENS: NONE | ASK SERVER FOR AVAILABILITY

LACHHA PARATHA VE 4.95

A classic Indian layered flat bread, made with whole wheat and baked in a clay oven.

ALLERGENS: GLUTEN

STEAMED BASMATI VE 4.50

ALLERGENS: NONE

Dessert

EXOTIC COCONUT DELIGHT VE 8.95

Luxuriously light coconut mousse paired with sweet pineapple and zesty passionfruit.

ALLERGENS: SOYA

Nibbles

ASSORTED MINI PAPADS

4.65

A crispy selection of hand rolled wafers in a variety of flavours, served with home-made chutneys, including a rich prawn chutney.

ALLERGENS: MUSTARD, CRUSTACEANS, FISH, MOLLUSCS, SULPHITES, GLUTEN | [VEGAN OPTION AVAILABLE](#) ALLERGENS: GLUTEN, SULPHITES

CRISPY LOTUS WITH TRUFFLE SEA SALT

5.95

Indulge in our crispy lotus chips, seasoned with a unique blend of Indian spices and a hint of truffle sea salt, paired perfectly with a sweet mango creamy dip.

ALLERGENS: DAIRY, SULPHITES

Street Food



ROYAL KACHORI

10.75

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

ALLERGENS: DAIRY, GLUTEN, SULPHITES



AVOCADO AND LOTUS CRUNCH CHAAT

9.95

Golden-fried avocado balls served with crisp lotus root chips and spiced yogurt, finished with tamarind and fresh coriander chutney.

ALLERGENS: DAIRY, GLUTEN, SULPHITES

BOMBAY BATATA WADA PAO

6.95

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

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES



CHICKEN PAPDI CHAAT

9.50

A traditional street snack found all over India. Small, tangy, chicken tikka pieces, with fresh coriander, date and tamarind chutney, beetroot, yoghurt and onions. Served on crunchy wheat crisps.

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES

KEEMA PAO CHILLI MASALA

10.75

Hot and spicy curried lamb mince, served with soft buttered bread roll with coriander chutney.

ALLERGENS: DAIRY, GLUTEN, SULPHITES | [GLUTEN-FREE OPTION AVAILABLE](#)

VEGETABLE SAMOSAS

6.95

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and date & tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

Please also see
our Chef's Specials

Tandoori & Grill

APPLEWOOD CHICKEN TIKKA

12.95

Chicken breast marinated in yoghurt, smoked Applewood cheese, coriander-stem and roasted spices. Served with smoked pepper chutney and coriander chutney.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

NILGIRI MURCH TIKKA

12.95

Chargrilled boneless chicken thighs from Nilgiri (southern region), famous for its green herbs and spices. Served with smoked pepper and coriander chutney.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

RAJPUTANA LAMB CHOPS

18.95

Inspired by the royal cuisine of Rajasthan, these Welsh lamb chops are marinated in ginger, cumin, and aromatic Rajasthani sula masala, then grilled to perfection. Served with a refreshing mint yogurt.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

LAMB SEEKH KEBAB

14.95

Minced lamb, marinated with green chilli, coriander and cumin, then grilled. Served with tangy pineapple chutney.

ALLERGENS: DAIRY, SULPHITES

TANDOORI BURN GARLIC WILD PRAWNS

18.95

Wild tiger prawns in the shell with the classic marination of red chilli, yoghurt, garam masala and smoked garlic.

ALLERGENS: CRUSTACEANS, DAIRY, MUSTARD, SULPHITES

KASUNDI MALAI PANEER TIKKA

12.95

Chargrilled Indian cottage cheese, marinated in a rich blend of Kasundi mustard sauce and cream. Grilled to perfection, this dish is a fusion of bold and smooth taste.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

TRUFFLE INFUSED SEEKH KEBABS

13.95

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

CHARGRILLED BROCCOLI FLORETS

9.95

Tender broccoli florets, marinated in a spicy red chilli, cumin, and creamy yogurt, then chargrilled for a smoky flavour. With pineapple and coriander chutney.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

Salads

ROYAL GARDEN SALAD

6.95

A vibrant mix of fresh mango, cucumber, and cherry tomatoes on a bed of crisp greens, topped with crunchy pumpkin seeds, and drizzled with a zesty yoghurt dressing.

ALLERGENS: DAIRY, MUSTARD

ADD TANDOORI CHICKEN

+ 5.00

ALLERGENS: DAIRY, MUSTARD, SULPHITES

ADD TANDOORI SALMON

+ 6.00

ALLERGENS: DAIRY, MUSTARD, FISH, SULPHITES

PAPAYA AND GREEN MANGO SALAD

6.95

Raw papaya and crisp green mango, tossed with juicy pomegranate seeds, fresh herbs, and a zesty honey-mustard and ginger dressing. Bright, tangy, and lightly spiced.

ALLERGENS: MUSTARD, SULPHITES

TANDOORI ONION SALAD

2.45

The perfect accompaniment to any of our Tandoori and Grill dishes.

ALLERGENS: SULPHITES

Biryanis

CHICKEN DUM BIRYANI

19.95

Fragrant basmati rice and spiced chicken thighs, slow-cooked and sealed for rich, layered flavour.

ALLERGENS: DAIRY

HYDERABADI LAMB BIRYANI

20.95

Welsh lamb and basmati rice, slow-cooked with warming spices in true Hyderabad style.

ALLERGENS: DAIRY

VEGETABLE BIRYANI

17.95

A mix of seasonal veg, paneer, and basmati rice cooked with aromatic spices.

ALLERGENS: DAIRY, MUSTARD

Authentic Curry

OLD DELHI BUTTER CHICKEN

18.95

Delhi's famous household dish, also known as Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

NH19

18.95

Succulent chicken boneless thighs, slow cooked. A rustic chicken curry inspired by the Dhabas (roadside eateries) that line India's National Highway 19 (NH19).

ALLERGENS: NONE

MALAI PRAWN CURRY

19.95

Calcutta style prawns with first press coconut curry, a popular dish throughout Bengal.

ALLERGENS: CRUSTACEAN, DAIRY, EGG, FISH, GLUTEN, MOLLUSCS, MUSTARD

SPICED MONKFISH IN GREEN MANGO

21.95

Traditional raw mango, fish curry from Alleppey (Kerala Southern India) using aromatic spices, fresh coconut and mango puree. It's characterised by its unique taste and real Indian village home feel.

ALLERGENS: FISH, MOLLUSCS, MUSTARD

LAMB BHUNA

21.95

Slow-cooked Welsh lamb, a traditional recipe from the Punjab region, simmered in a medium-hot, thick gravy with aromatic spices, bell peppers, onions, and ginger.

ALLERGENS: DAIRY

KAALA BEEF (BLACK BEEF)

21.95

A beloved Maharashtrian specialty, Kaala Beef is a robust curry made with tender beef slow cooked in a dark, flavourful gravy. The deep, smoky colour and rich taste come from a unique blend of roasted spices, grilled onions, and dry-roasted coconut, delivering a smoky, rich taste.

ALLERGENS: DAIRY | [DAIRY-FREE OPTION AVAILABLE](#)

RAJASTHANI JACKFRUIT AND VEG MASALA

16.95

A flavourful Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasoori methi.

ALLERGENS: NONE

PANEER BUTTER MASALA

17.95

Delhi style tandoori paneer tikkas in a rich tomato and fenugreek sauce.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

VEGETABLE MALAI KOFTA CURRY

17.95

Golden-fried dumplings of paneer and seasonal vegetables, simmered in a luxurious, spiced cream sauce. Indulgent, comforting, and completely meat-free.

ALLERGENS: DAIRY

Side Dishes

OKRA MASALA FRY (DAHI BHINDI) V

8.95

Tender okra cooked in a spiced, tangy yogurt gravy with onions and aromatic spices. This semi-dry North Indian dish is creamy and full of authentic home-style goodness.

ALLERGENS: DAIRY, MUSTARD, GLUTEN | [VEGAN OPTION AVAILABLE](#)

SPINACH AND CORN (MAKAI PALAK) V

7.50

Inspired by Awadhi cuisine from Lucknow, this vegetarian dish features tender corn and fresh spinach puree cooked with aromatic spices and finished with a fragrant garlic tempering.

ALLERGENS: DAIRY, GLUTEN

ALOO ROAST VE

7.50

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

ALLERGENS: MUSTARD, SULPHITES

ROASTED BABY AUBERGINE MASALA VE

8.50

This flavourful Andhra-style recipe features a ground masala made from peanuts, sesame seeds, coconut, and whole spices. Baby aubergines are cooked in a savoury onion and tomato base for a rich, nutty, and aromatic finish.

ALLERGENS: PEANUT, SESAME SEED

COURGETTE CHANA MASALA VE

7.50

Slow cooked chickpeas with courgette and corn, Anglo Indian style.

ALLERGENS: SULPHITES, GLUTEN

 DAL BOMBAY V

8.95

A luxurious, slow-cooked dal makhani, simmered for 12 hours with whole black lentils in a rich, creamy gravy. This dish offers a smooth, velvety texture, making it the perfect accompaniment to naan or rice.

ALLERGENS: DAIRY

BEET RAITA V

3.95

A refreshing yogurt-based side with grated beetroot, blended with spices for a creamy, earthy, and mildly spiced flavour.

ALLERGENS: DAIRY

Rice, Naans & Breads

STEAMED BASMATI VE

4.50

WILD MUSHROOM KULCHA V

7.50

ALLERGENS: NONE

The marriage between Indian and western classics, truffle oil and mushroom filled Indian flatbread, baked in a clay oven.

ALLERGENS: DAIRY, EGG, GLUTEN

ZAFRANI PULAO RICE V

4.95

Fragrant basmati rice, made exotic with the addition of saffron.

ALLERGENS: DAIRY

LACHHA PARATHA V

4.95

A classic Indian layered flat bread, made with whole wheat and baked in a clay oven.

ALLERGENS: DAIRY, GLUTEN

PLAIN NAAN V

4.50

ALLERGENS: DAIRY, EGG, GLUTEN

GARLIC NAAN V

4.95

TANDOORI ROTI V

4.50

ALLERGENS: DAIRY, EGG, GLUTEN

Whole wheat flat bread baked in a clay oven.

ALLERGENS: DAIRY, GLUTEN

CHEESE CHILLI NAAN V

5.50

ALLERGENS: DAIRY, EGG, GLUTEN

FREE FROM GLUTEN ROTI V

5.50

This flat bread is made with high quality, gluten free chapati flour and baked in a clay oven.

ALLERGENS: DAIRY | [ASK SERVER FOR AVAILABILITY](#)

PESHAWARI NAAN V

5.50

ALLERGENS: DAIRY, EGG, GLUTEN, NUTS

Desserts

CHOCOLATE BRULEE WITH AMARENA SORBET

7.95

Velvety chocolate custard with a crisp caramelised top, served with Amarena cherry sorbet and a cinnamon tuile.

ALLERGENS: DAIRY, EGGS, GLUTEN | [GLUTEN-FREE OPTION AVAILABLE](#)

ALPHONSO MANGO CHEESECAKE V

7.95

Cake with Alphonso mango (the king of mangoes) for an exotic taste and superior flavours, green cardamom (the queen of spices) and rich & smooth white chocolate.

ALLERGENS: DAIRY, GLUTEN

PISTACHIO TIRAMISU

8.95

Our take on this classic Italian dessert, a magical pairing of filter coffee, Tia Maria and pistachio.

ALLERGENS: DAIRY, EGG, GLUTEN, NUTS

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

8.95

Home baked brownies, using the finest quality Belgian chocolate (with no nuts).

ALLERGENS: DAIRY, EGG, SOYA, GLUTEN

CARAMEL GULKAND KHEER WITH BLUEBERRY COMPOTE V

6.95

Traditional Indian rice pudding made from slow-cooked rice, milk and sweet preserves of rose petals.

ALLERGENS: DAIRY, NUTS | [NUT-FREE OPTION AVAILABLE](#)

SELECTION OF ICE CREAMS V

6.95

2 scoops of your choice | Chocolate | Vanilla

ALLERGENS: DAIRY

EXOTIC COCONUT DELIGHT VE

8.95

Luxuriously light coconut mousse paired with sweet pineapple and zesty passionfruit.

ALLERGENS: SOYA

Dessert Drinks

AFTER EIGHT

10.95

Dessert style cocktail with notes of chocolate and mint, Cream de Menthe, Cream de Cocoa and heavy cream. It's like drinking melted After Eight ice cream.

ALLERGENS: DAIRY

THE MACKENZIE

10.95

This creamy Baileys drink includes Amaretto, Tia Maria and Vodka, making the perfect dessert cocktail.

ALLERGENS: DAIRY

CUBANOS

13.95

This after-dinner cocktail is a sophisticated mix of Cognac, Angostura Amaro, and Suze, enhanced by Chocolate and Orange Bitters served warm with a smoky finish.

ALLERGENS: NONE

RESERVE DULONG SAUTERNES (100ML)

6.00

Bordeaux, France

ALLERGENS: SULPHITES

10YR TAWNY PORT, QUINTA DO VALLADO, PORTUGAL (75ML)

6.50

ALLERGENS: SULPHITES



Don't forget to tag us:



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