



BOMBAYWALLA

INDIAN STREET KITCHEN

MEAL DEALS

INDO-CHINESE SPECIAL 25

STARTER

Chicken Momos

MAINS

Chilli Chicken & Indo-Chinese Fried Rice

BOMBAY MALAYALEE 20

LAMB SUKKA & MALABAR POROTTA (2x)

COLABA SPECIAL 22

STARTER

Bombay Chaat

MAINS

Chicken Malvani & Masala Pilau Rice

PURAN POLI 15

Puran Dal & Poli (2x)

CHOLE BHATURA 16

Chole & Bhatura (2x)

CHEF'S THALI

AVAILABLE EVERY DAY TILL 3PM

The chef's choice plate with two curries, dal, raita, rice, and poori.

Veg Thali 14 Non-veg Thali 15.5

THE PAV-WALLA

Pav in Marathi means bread roll.

Once the humble lunch of Bombay's textile mill workers in the 1850s, it has since evolved into an iconic street-food sensation.

This selection of pav-based favourites captures the spirit and bold flavours of Mumbai's vibrant food scene.

Vada Pav ✓ 6
Bread roll stuffed with a fried potato dumpling, coconut chutney & dry garlic chutney.
Add Cheese (+1)

Chicken Tikka Pav 6.5
Delicious chicken tikka with tomato and red onion served in a breakfast roll.
Add Cheese (+1)

Keema Pav 7
A breakfast roll filled with a robust spiced-up lamb mince topped with tomato and red onion.
Add Cheese (+1)

Pav Bhaji 8.5
The most popular dish to come from Mumbai! A spicy mashed vegetable curry served with a couple of bread rolls. Perfect for a light meal.
Extra Pav (+50p each)

POORI

A popular deep-fried whole wheat bread loved for its light, crisp texture and irresistible taste.

Poori Masala ✓ 10
Fragrant spiced potato and onion masala served with two freshly fried pooris.

Keema Poori 12
Minced lamb cooked with aromatic spices, served with two golden pooris.

STREET CHAAT

A vibrant selection of Mumbai's favourite roadside snacks bursting with tangy, spicy, and savoury flavours that capture the true spirit of the city's streets.

Chinese Bhel ✓ 5
Indo-Chinese street food fusion! Fried noodles, spring onions, cabbage and peppers tossed with soy, schezwan, tomato and chilli sauces.

Pani Puri ✓ 6
Crisp hollow puris filled with spiced mashed potatoes and chilled tangy tamarind water — Bombay's ultimate street-side favourite.

Bombay Chaat GF 7
Crushed potato dumplings layered with yogurt, tomato, mint, and tamarind chutneys, finished with a sprinkle of Bombay mix.

Samosa Chaat 8.5
Warm homemade samosa topped with chilled yogurt, a melange of tangy, spicy chutneys and crushed chickpea noodles.

FRANKIE WRAPS

A Mumbai street food favourite — flatbreads rolled with spiced fillings, fresh salad, and tangy sauces for a burst of flavour in every bite.

Chicken Tikka & Red Onion Wrap 8

Minced Lamb & Green Pea Wrap 9

Paneer & Pepper Wrap 8

Vegan Vegetable Wrap ✓ 8

✓ - VEGAN | GF - GLUTEN FREE

Please advise us of any food allergies or intolerances before ordering.

STARTERS

Aloo Vada ✓ GF	5
Potato fritters battered and fried in gram flour.	
Veg Tikki ✓ GF	5
Spiced vegetable patties shallow-fried for a crispy bite and soft centre.	
Onion Bhajj ✓	5
Crunchy fritters with onions, spinach, and aromatic spices.	
Cheese Mushrooms GF	5.5
Button mushrooms stuffed with cheese and lightly grilled for a smoky finish.	
Vegetable Samosa ✓	7
Crisp pastry filled with seasoned potatoes and green peas — a street food favourite.	
Koliwada Chicken Pakora GF	6.5
Boneless chicken marinated in coastal spices, dipped in gram flour, and fried to perfection.	
Chicken Momos	7
Steamed dumplings filled with spiced minced chicken — soft, juicy, and flavourful.	

CURRIES

Chicken Malwani GF	12
Spicy chicken on the bone, simmered in coconut milk with hot Malvani masala.	
Butter Chicken GF	13
Tandoori chicken cooked in a rich, delicately spiced tomato and cream sauce with butter.	
Indo-Chinese Chilli Chicken GF	14
Crisp batter-fried chicken and peppers tossed in a fiery blend of garlic, soy, and chillies.	
Kolhapuri Lamb Curry GF	14
A superbly rich and spicy lamb dish with aromatic roasted spices and coconut.	
Lamb Sukka GF	14
Lamb pan-fried with spices, curry leaves, and green chillies for a dry-style, aromatic finish.	
Keema Mattar GF	14
Minced lamb and green peas slow-cooked in a rich, spiced gravy for deep, hearty flavour.	

VEGETARIAN

Puran Dal ✓ GF	8.5
A light, soupy lentil dish of chana dal, gently spiced and slow-cooked for delicate flavour.	
Bombay Dal ✓ GF	9.5
Delicately spiced yellow lentils with cumin, coriander, and lemon — simple comfort food.	
Channa Masala ✓ GF	9.5
Chickpeas simmered in a medley of spices with a subtle tang for bright, bold flavour.	
Bombay Potatoes ✓ GF	9.5
Potatoes tossed with onions and ground spices.	
Aubergine Masala ✓ GF	11
Spiced aubergines in a rich coconut cream, ground peanut and tomato masala sauce.	
Cauliflower Manchurian ✓	11.5
Cauliflower florets tossed in a tangy, soy and chilli sauce. An Indo-chinese speciality!	
Vegetable Kofta ✓	11.5
Spiced vegetable dumplings simmered in a sauce of onions and tomato.	
Paneer Butter Masala GF	12
Cubes of paneer cheese cooked with tomato, yoghurt, butter and cream.	

TANDOORI GRILL

Served with Curry Sauce

Paneer Tikka GF	12.5
Tandoori-marinated cottage cheese, charred with chunks of peppers and onions.	
Bombaywalla Chicken Tikka GF	14
Soft succulent chicken breast with our own special marinade and tandoori roasted.	
Chicken Malai Tikka GF	14
Cream, cheese and cardamom marinated chicken breast pieces grilled in the clay oven.	

HOUSE BIRYANI

Served with House Raita

Substitute with Curry Sauce (+2)

A fragrant basmati rice dish layered with aromatic spices and fried onions, slow cooked for deep, balanced flavour.

Vegetable Biryani GF	12.5
Chicken Biryani on the bone GF	14
Lamb Biryani GF	16

SOUTH INDIAN SPECIALS

All served with Sambar (lentil and vegetable curry) and Coconut Chutney.

Thattu Dosa ✓ GF	10
Three soft pancakes of ground rice and lentils.	
Ghee Dosa GF	10
A crisp rice and lentil crêpe lightly brushed with fragrant ghee.	
Cheese & Onion Dosa GF	12
Golden dosa layered with red onions and melting cheese.	
Masala Dosa ✓ GF	12.5
A rice and lentil crêpe stuffed with spiced potatoes.	
Chicken Tikka Dosa GF	14
Tandoori chicken filled in a rice and lentil crêpe.	
Keema Dosa GF	16
Well-spiced ground lamb rolled in a rice and lentil crêpe.	
Idli Sambar ✓ GF	14
Steamed savoury rice cakes.	

A BIT EXTRA !

Black Pepper Poppadom ✓ GF	1.5
Chutneys / Dips ✓ GF	1.5
Spicy Pumpkin Tamarind Coriander Mint	
Homemade Chilli Pickle ✓ GF	4
Red Onion Salad ✓ GF	3.5
Green Chilli Fry ✓ GF	2.5
House Raita GF	3.5
Poppadoms + Chutneys ✓ GF	5.5
Two black pepper poppadoms with two chutneys to share.	

UTTA-PIZZA

Our unique 8-inch gluten-free Indian fusion pizza with a base made of a blend of rice and lentil flours.

These utta-pizzas are enhanced with coconut, herbs, and aromatic spices, for a delicious, nutritious, and guilt-free treat.

Veggie Utta-Pizza GF	10
Peppers, onions, tomatoes, cheese and black pepper.	
Chicken Tikka Utta-Pizza GF	12
Tandoori chicken, red onions, peppers, cheese and chilli flakes.	
Spicy Mince Utta-Pizza GF	14
Minced lamb, garlic, peppers, green chillies, cheese.	

SIDES

Poori x2 ✓	4
Poli ✓	4
Bhatura ✓	4
Malabar Parotta ✓	3.5
Plain Naan ✓	4
Butter Naan	4.5
Chilli Cheese Naan ✓	5
Garlic Parsley Naan	5
Add Cheese (+1)	
Mango Peshawari Naan	6
Basmati Rice ✓ GF	3.5
Masala Pilau Rice ✓ GF	4
Vegetable Fried Rice ✓ GF	6
Basmati rice tossed with shredded vegetables.	
Add Chicken (+2.5)	
Indo-Chinese Noodles ✓ GF	8
Rice noodles stir-fried with carrot, beans, peppers and spring onions.	
Add Chicken (+2.5)	

SPECIAL FRIES

Masala Fries ✓ GF	4.5
Masala Cheese Fries GF	5.5
Topped with cheese, garlic, coconut & chillies.	
Chicken Tikka Fries GF	8
With cheese.	

DESSERTS

Gulab Jamun with ice cream	6.6
Mango Kulfi	5
Vanilla Ice Cream GF	5

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