

# BREAKING BORDERS & BREAD

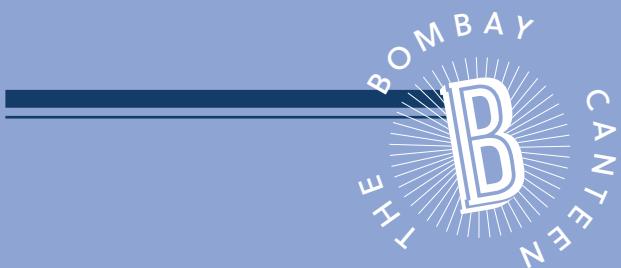
They say seven years is the true testimony of a relationship. We're thrilled to share that we've renewed our vows with Bombay and India. Like every enduring romance, ours too has evolved over this time.

Our seven-year-long discovery phase has given way to a dynamic and confident tango. Our menu, once defined by seasons and regions, has grown.

The India we're now serving no longer has borders or boundaries. We celebrate this vast, amorphous and fluid idea of India that's infinitely inspiring—pushing us to push techniques, textures, ingredients and flavour. Allowing us to surprise you with the familiar and unfamiliar, but all fiercely Indian.

Bombay, our home, brimming with optimism and encouragement, allows us to dream these dreams. Hence in Bombay we will happily remain, giving you more of India to celebrate, the Bombay Canteen way.

EAT YOUR WAY THROUGH INDIA



C A N T E E N

# TIFFIN BOX

Served with bread/rice, salad and dessert.

**Disclaimer:** Lunch break may extend well beyond an hour.

◊ **Gutti Aloo Roast**

Cilantro & coconut masala,  
toasted poppy seeds, curry leaves

◊ **Beetroot Makhani Paneer**

Roasted beet curry, lime leaf oil

◊ **Chana Masala**

Spicy tomato masala,  
sweet potato, toasted chilli oil

**Telangana Chicken Curry**

Spicy tamarind & poppy seed masala,  
coconut cream, roasted tendli

**Prawn Malai Curry**

Coconut malai, gondhoraj lime leaf,  
pickled chillies

**MONDAY-THURSDAY (12 PM-4 PM)**



◊ Vegetarian

# Canteen Munchies



**MONDAY-THURSDAY (12 PM-7 PM)**  
For an appetite that's in a hurry.

## ◊ **Gutti Aloo Roll**

Cilantro & coconut masala, toasted poppy seeds

## ◊ **Paneer Bhurji Roll**

Paneer bhurji, pickled onion, kairi chutney

## ◊ **Chana Masala Roll**

Kairi chutney

## **Anda Paratha**

## **Chicken Seekh Roll**

Ghee roast masala,  
kohlrabi slaw, kairi chutney

## **Khasi Pork Pao**

Sesame pork belly, Naga chilli salsa, cabbage slaw

## **Kerala Mutton Masala Roll**

Slow cooked mutton, shallots

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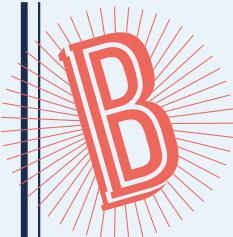
◊ Vegetarian

## THE CANTEEN EXPERIENCE

A selection of quintessential Canteen plates, designed for the enthu cutlet who wants it all.

vegetarian / non-vegetarian

All food items are cooked in refined sunflower oil, mustard & coconut oil.



# SHOTAS

Small plates,  
big experiences!



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EAT YOUR WAY THROUGH INDIA

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# CHHOTAS

## ◊ Barley Salad

Puffed grains, pomegranate seeds,  
spicy hung curd dressing

## ◊ Charred Gobi Hummus

Tender coconut salad, lime leaf,  
oatmeal khakhra

## ◊ Amiri Khaman

Chilli yogurt mousse,  
raw mango kachumber,  
toasted seeds, coconut chips

## ◊ Roasted Hara Chana Salad

Hara chana hummus, pickled tendli,  
toasted almonds, pao papad

## ◊ Charred Carrots

Pickled onions, goat milk cheese,  
toasted pistachios

## ◊ Begums Baked Brie

Persimmon jam, smoked almonds,  
red corn crackers, Naga hot honey

## ◊ Corn Locho

Scallion chutney, aged pepper cheese,  
crispy corn

## ◊ Stir-fried Morning Glory

Smoked potato purée, pao miso,  
Manipuri black rice

## ◊ Gucchi Girda

Haak, whey yakhni, kohlrabi,  
poppy seed girda

## ◊ Turnip Tikki Chaat

Raw papaya chutney,  
charred chilli kachumber, crispies

◊ Vegetarian

# CHHOTAS

## **Chilled Seabass "Sev Puri"**

Nimbu chunda, kairi chutney,  
pickled chillies

## **Podi B\*\*f Tartare**

Dosa crisps, tamarind dressing,  
smoked egg yolk

## **Eggs Kejriwal**

Single fried egg, melted cheese,  
green chilli chutney

## **Chettinad Prawns "Ali-Yolio"**

Prawn oil, ginger, garlic, tamarind

## **Khasi Pork Taco**

Grilled sesame pork belly,  
rice bhakri, Naga chilli salsa

## **Ghee Roast Chicken Seekh**

Pear & kohlrabi koshimbir

## **Chicken Jhol Momos**

Cilantro & charred ginger broth,  
braised mustard greens, green chilli oil

## **Syrian Marrow Masala**

Pulled short rib,  
toasted fennel & coconut masala,  
radish slaw

## **Andhra Bheja Fry**

Spicy gongura masala, pickled shallots

## **Canteen Lardo Naan**

Guava cheese, hau chilli,  
stracciatella, walnuts

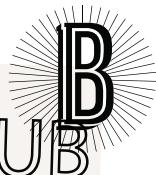
# CHHOTAS

## Lamb Chop Barrah Kebab

Smoked green garlic marinade,  
aubergine raita, papdi val kachumber

## Tandoori Octopus

Spicy almond cream,  
pomelo & green wheat kachumber



### ∅ Jodhpuri Pyaz Kulcha

Green garlic chutney &  
cow's milk tomme cheese

**Add** Bacon Lardons

### Butter Garlic Crab Kulcha

Soft cooked egg, pickled onions

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BREAKING BORDERS & BREAD

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*Just  
because  
we  
love it!*



### **Slow-cooked Pork Belly Thukpa**

Bacon broth, handmade noodles,  
radish greens, egg yolk, crackling furikake

### **Extra Noodles**

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Our on-and-off love affair with off-the-menu indulgences.

◊ Vegetarian

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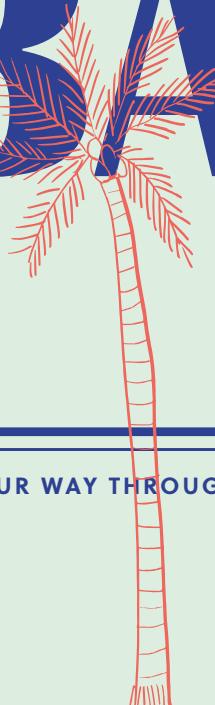
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# BADAS

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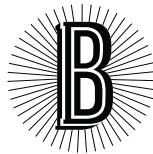
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EAT YOUR WAY THROUGH INDIA

Gather around to divide,  
share and conquer.

# BADAS



## **Malai Kofta**

Roasted beet curry, goat cheese kofta,  
lime leaf oil



## **Banarasi Kala Chana Masala**

Spicy tomato masala,  
sweet potato, toasted chilli oil



## **Gutti Aloo Roast**

Cilantro & coconut masala,  
toasted poppy seeds, curry leaves



## **Safed Dal**

Slow-cooked urad dal, white beans,  
mixed sprouts, chilli butter

## **Prawn Malai Curry**

Coconut malai, gondhoraj lime leaf,  
pickled chillies

## **Roasted Himalayan Trout**

Fennel & green chilli masala,  
bathua salad

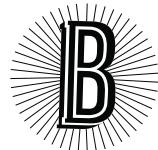
## **Telangana Chicken Curry**

Spicy tamarind & poppy seed masala,  
coconut cream, roasted tendli

## **Yakhni Pulao**

Slow cooked lamb shoulder,  
yoghurt & mace masala,  
charred ponkh raita

◊ Vegetarian



## SIDES

Maska Pao

Maska Pao (GF)

Steamed Rice

Malabar Paratha

Garlic Sourdough

Naan

Multigrain Chur Chur

Mirchi Paratha

Rice Bhakri

Methi Tawa

Kulcha (GF)

Makki Roti Jaggery

Butter

◊ Vegetarian

Sweet

Sweet

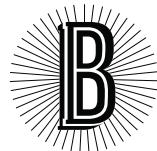
Sweet

Sweet

Sweet

DISH

IT'S A GOOD DAY TO DESSERT.



## SWEET DISH



### **Guava Tan-Ta-Tan**

Guava caramel, red chilli ice cream



### **Coffee Rasgulla Sundae**

Rum - mascarpone ganache,  
salted caramel ice-cream,  
toasted almond brittle



### **Black Carrot Toffee Pudding**

Persimmon & whiskey ice cream,  
cardamom custard sauce

### **Strawberries & Cream**

Hibiscus sorbet, lime nimish,  
almond nankhatai

**NOTE**

EAT YOUR WAY THROUGH INDIA

The server knows the secrets

Sr No.

Date

SPICE / PRESERVES / BOTANICALS

[www.thebombaycanteen.com](http://www.thebombaycanteen.com)

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