



BOMBAY CAFÉ

मुंबई **STUDENT** कॅफ़े
LUNCH

STUDENT LUNCH MENU

— Served Monday to Friday 12pm to 4pm —

— Option 1 —

TWO-THALI CURRIES FOR £10 PER PERSON

CHOOSE TWO CURRIES

DUM BIRYANI (GF)

Slow cooked Awadhi lamb in spiced stock & layered with rice. An abiding café favourite.

HANDI LAMB (GF)

A rich, slow cooked leg of lamb, potato, carrot & cardamom curry.

KEEMA MATAR (GF)

Minced lamb simmered with garden peas, garlic & ground spices, enriched with cream.

ALOO GOBI (VGN, GF)

A Cauliflower & potato curry made with jeera seeds, green chillies, onion seeds & tomatoes.

ROGAN JOSH (GF)

Slow-cooked lamb, onions, peppers & tomatoes, Kashmiri style with yoghurt.

LAMB MADRAS (GF)

Everyone's favourite old style curry originally from Madras (Tamil-Nadu).

BUTTER CHICKEN

Tandoor chicken & tomatoes, cashews & green cardamom in mildly spiced butter sauce.

KORMA (GF)

From Turkish origin, braised chicken in mildly spiced sauce made with yoghurt & ground cashews.

RAILWAY CHICKEN (GF)

A rich, savoury chicken curry of tomato, garlic & North Indian spices.

CHICKEN TIKKA MASALA

Tandoor chicken tikka with a mixed spice, tomatoes, coriander & creamy yoghurt sauce.

KOFTA CURRY (GF)

Iranian kofta meatballs in our café curry sauce.

CHICKEN MALBARI (GF)

South Indian curry with fresh coconut, fennel seeds, curry leaves, green chilli & cinnamon.

SAAG PANEER (V, GF)

A classic jalfrezi dish of spiced spinach, studded with cubes of fried creamy paneer cheese.

DAAL MAKHANI (V, GF)

Overnight cooked black lentils & red kidney beans, tomato purée, fresh ginger & cream.

BOMBAY POTATOES (V, GF)

Baby potatoes cooked with onions, mustard seeds & curry leaves.

GARLIC LAMB BHUNA (GF)

A deep rich tender lamb curry of tomatoes, onion & garlic flavoured with fenugreek.

GARLIC CHILLI CHICKEN (GF)

A garlicky & spicy south Indian speciality, flavoured with curry leaves, garlic, tomato & onion.

CHANA MUSHROOM (VGN, GF)

North Indian chickpea, mushroom & tomato curry.

— Option 2 —

NAAN ROTI WRAP

CHOOSE ONE WRAP

— One From the grill —

SMOKED CHICKEN TIKKA

Our own whisky chip smoked chicken, doused in our tikka dry rub served with homemade mint chutney.

TULSI CHICKEN TIKKA

Chicken pieces marinated with yoghurt, methi, ginger, garlic and basil, chargrilled over open coals.

TANDOORI CHAAT (V)

Take a skewer and pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar and cumin then grill.

SEEKH KEBAB

Minced lamb marinated with lime, coriander & cumin, grilled over coals served with mint sauce.

**PLUS A PORTION OF MASALA FRIES OR JEERA RICE
AND A SOFT DRINK PER PERSON**