



Samosas • Dosas • Mimosas

BOMBAY BUSTLE BRUNCH

MIMOSAS

(Please select house pour of Prosecco or Champagne and choose your flavour)

By glass £5 and bottle £22

for Prosecco Corte delle Calli Extra Dry

By glass £14.5 and bottle £84

for Laurent Perrier, 'La Cuvee', Tours-Sur-Marne, Brut

Andhra Chilli Spiced Mango

Royal Cardamom Infused Peach

Malabar Black Pepper With Strawberry

East Indian Star Anise & Summer Cherry

Kerala Curry Leaves & Ginger

Blue Butterfly Pea Flowers & Lemongrass

COOLERS

Mixed Berry Smoothie | 4.95

Dhaniya, Mirch, Kala Namak Mattha | 4.5

Jeera, Chaat Masala Nimboo Soda | 4.5

Kokum Margarita | 7.5

Rooh Afza Shandy | 6.5

Badam Milk Pinacolada | 7.5

WINES

125ml 500ml Bottle

(Please speak to your server if you would like to select wine from our full list)

2017 Pieno Sud Bianco, IGT Sicilia 5.5 17 25
Italy

2018 Monroc, Vin De France, Languedoc-Roussillon 5.5 17 25
France

2016 Tempranillo, Valdemoreda 5.5 17 25
Spain

EGGS

Ghotala | 12

Lamb Keema, Liver, Brain, Egg, Sourdough Toast

Baida Roti | 9

Lincolnshire Sausage, Lachha Onion, Basil Chutney

Tameta Per Edu | 8

Salli, Fried Egg, Masala Tomato

Masala Akuri Truffle Naan | 10

Indian Spiced Scrambled Egg

GRIDDLE & GRILLS

Trio Of Dosa

Aloo Masala | 10 

Duck Chettinad | 13

Bheja Pepper Masala | 13

Egg Appam | 12

Adipoli Shrimp, Vegetable Istaw

Kanchipuram Idli | 9 

Rice & Semolina Cakes, Sambhar, Chutneys

Bacon Paratha | 14

Streaky Bacon, Junglee Maas, Homemade Lemon Pickle

Amritsari Kulcha | 11 

Rassa Aloo

Kebab Platter

Non Vegetarian | 29

Vegetarian | 22 

COMFORT FOOD

Samosa Papdi Chaat | 10 

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

Bohri Lamb Samosa | 12


Garlic – Chilli Chutney, Bohri Spice

Lobster Tail & Scallop Khichdi | 18

Slow Cooked Red Lentils & Rice, Edamame Beans, Fresh Tumeric

Kanda Poha

Spiced Goan Chorizo | 12

Tadka Asparagus | 10 

Rarah Keema Pao | 15

Pao, Spiced Lamb Mince, Chunks

Masala Pao | 10 

Griddled Vegetable Stew, Coriander, Onion Chaat Salad

Chole Bhaturey | 22 

Slow Cooked Chickpeas, Dry Mango, Deep Fried Bread, Pickle

Malabar Chicken Wings | 11

Onion, Curry Leaves, Ginger

Bambaiya Ragda | 10 

Crispy Potato Pattie, Dry Peas, Tamarind Chutney, Honey Yoghurt

BUSTLE CLASSICS

Malabar Lamb Curry | 24

Dry Chilli, Peppercorn, Coconut Milk

Chicken Tikka Makhani | 22

Charred Chicken, Fenugreek, Creamy Tomato Sauce

Kerala Fish Curry | 22

Coconut Milk, Tamarind, Curry Leaves

Paneer Butter Masala | 18 

Charred Cottage Cheese, Peppers, Tomatoes, Fenugreek

Tarkari Pulao | 18 

Seasonal Vegetables, Basmati Rice, Fried Onion, Mint

Dum Keema Biryani | 21

Slow Cooked Minced Hampshire Lamb, Basmati Rice, Fried Onion, Mint

Dabba Dal | 8 

Overnight Cooked Black Lentils, Butter, Tempered Cumin & Garlic

Methi Aloo | 8 

Fresh Fenugreek, Tempered Baby Potatoes

Assorted Indian Bread Basket | 9

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT.

A discretionary service charge of 12.5% will be added.

DESSERTS

Ragi Pancakes | 7

Millet Flour, Fresh Mango Compote, Cinnamon Maple Syrup

Sundae | 8

Royal Falooda
Chocolate Fudge

Trio of Kulfi | 7

Rose, Saffron, Rabri

Trio Of Sorbet | 7

Orange & Basil, Strawberry & Black Pepper, Mango & Lime

Jalebi Cheesecake | 8

Saffron Caviar, Gram Flour, Malai