



BOMBAY DREAMS
INDIAN CUISINE

VEGAN MENU

STARTERS

Bhalla Chana Chaat	92
Lentil dumplings with chickpeas seasoned with whole spices, served with tamarind and spicy mint chutney	
Bharwa Mirch Pakora	92
Green peppers stuffed with seasoned potatoes, coriander, fresh ginger, fresh coriander leaves served with spicy mint chutney	
Chukandar Ke Kebab	98
Beetroot soft patties cooked on tawa over a slow fire, served with mint chutney	
Sarson Ke Phool	138
Tandoori cauliflower and broccoli in homemade mustard marinade, traditional spices served with mint and coriander chutney	

MAINS

Hyderabadi Khatti Dal	132
Delicious tangy lentil preparation with aromatic spices tempered with curry leaves, dry red chilies and mustard seeds	
Baingan Ka Bharta	128
Tandoori roasted mashed eggplants cooked with onions, tomatoes and garlic	
Palak Papad Bhaji	138
Fresh spinach cooked with garlic, cumin, whole spices topped with roasted popadums	
Pindi Chole	128
Chickpeas cooked with fresh onions, tomatoes, ginger and coriander	
Achari Aloo Gobi	128
Cauliflower and potatoes cooked with tomatoes, onions and spiced with homemade pickles	
Subz Kofta	138
Vegetable dumplings cooked with fresh herbs in a gravy made of traditional spices	

BASMATI SELECTION

Vegetable Biryani	148
Basmati rice cooked with fresh seasonal vegetables and spices	
Kashmiri Pulao	148
Basmati rice cooked with dried fruits and saffron	
Tamatar Dhaniya Kesar Pulao	138
Basmati rice cooked with fresh tomatoes, coriander and flavoured with saffron	
Peas Pulao	68
Basmati rice cooked with fresh green peas	
Steamed Rice	62

BREADS

Besan Ki Roti	48
Gram flour bread with chopped onions and coriander	
Jowar Bajra Ki Roti	48
Sorghum and pearl millet bread	
Ragi Ki Roti	48
Finger millet bread	

*All the above items are gluten free

Plus 10% service charge



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