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From the shores of old Bombay to the heart of Sharjah, our cuisine carries stories shaped by sea, spice, and heritage. Rooted in family traditions and coastal flavours, each dish is crafted with quiet elegance.



Welcome to Bombay House  
**Where every flavour remembers home.**



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**SMALL PLATES**

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<b>Samosa Chaat, Wild Berries Chutney</b>	35
Crunchy samosa with wild berry chutney (G), (D), (N)	
<b>Crispy Kale, Aloo Bhujia</b>	40
Crispy kale leaves with trio chutney topped with aloo bhujia (D)	
<b>Kadak Roomali Roti, Avocado &amp; Mango Salsa</b>	35
Crispy roomali roti with a twist of mexican salsa (G)	
<b>Papad Tray, Assorted Dips</b>	35
Assortment of papad with dips (D)	
<b>Caesar Salad, Peanut Chicken</b>	45
Romaine leaves with Caesar dressing topped with peanut chicken (D), (N)	
<b>Cumin Spiced Watermelon, Feta Cream</b>	40
Cumin flavoured watermelon with sweet and sour feta cream (D)	
<b>Lentil Soup, Garlic Bread</b>	50
A wholesome blend of tender lentils and aromatic served with Garlic bread (G), (D)	

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**VEGETARIAN APPETIZERS**

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<b>Sundried Tomato Paneer Tikka, Olive &amp; Apple Salsa</b>	55
Cottage cheese stuffed with sundried tomato served with olive and apple salsa (D)	
<b>Paneer Kurchan, Potato Crisps</b>	50
Wheat taco topped with grilled cottage cheese & potato crisps (G), (D)	
<b>Soya Chaap, Garlic Toum</b>	45
Grilled soya chaap served with a creamy garlic dip (D)	
<b>Pickled Broccoli Stack, Carrot Hummus</b>	50
Pickled broccoli served with carrot hummus (D), (N)	
<b>Vegetable Seekh Kabab, Rocket Salad</b>	50
Melange of mashed vegetable and aromatic herbs deep fried on skewers (G)	
<b>Beetroot Croquette, Radish &amp; Pinenut Chutney</b>	55
Blend of mashed beetroot and spices shaped into pattie served with radish and pinenut chutney (D)	
<b>Wild Mushroom and Truffle Kulcha</b>	55
Stuffed Indian flat bread filled with savoury mix of wild mushroom and truffle (G), (D)	
<b>Spinach &amp; Corn Empanada</b>	55
Crunchy pocket filled with cheesy spinach and sweet corn (G), (D)	

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**NON-VEGETARIAN APPETIZERS**

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<b>Gun Powder Prawns, Lemon Khichdi</b>	70
Crispy prawns coated with gunpowder masala served on a lemon flavoured risotto khichdi (G), (D)	
<b>Dil Black Cod, Creamy Caviar</b>	75
Flaky black cod paired with creamy sauce topped with delicate caviar (G), (D)	
<b>Steamed Patrani Fish</b>	70
Coriander, Mint & coconut marinated fish wrapped in banana leaf and steamed	
<b>Braised Raan, Crispy Zaatar Potato</b>	100
Slow cooked tender lamb legs paired with crispy zaatar potatoes (D)	
<b>Grilled Lamb Chops, Mint Raita</b>	85
Barbeque and labneh marinated lamb chops complemented by mint raita. (D)	
<b>Lamb Adana Kebab, Garlic Toum</b>	85
Lamb minced and aromatic herbs grilled on skewers served with garlic dips (G), (D)	
<b>Classic Chicken Tikka, Sumac Onion</b>	55
Spice marinated chicken served with tangy sumac onions (D)	
<b>Fenugreek Chicken, Rocket Salad</b>	60
Chicken marinated with fenugreek spice served with baby rocket leaves salad (D)	
<b>Malai Truffle Chicken Tikka, Parmesan Chips</b>	65
Creamy tender chicken infused with truffle served with parmesan chips (D), (N)	
<b>Chicken Kurchan Taco, Pickled Onion</b>	65
Spiced chicken kurchan tucked into a soft shell wheat taco with pickled onions (G), (D)	

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. All meat products are HALAL.

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**VEGETARIAN MAINS**

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<b>Paneer Tikka Masala, Cocktail Onions</b>	75
Grilled paneer cubes cooked in onion tomato gravy topped with tangy cocktail onion (D), (N)	
<b>Cottage Cheese Kofta, Makhani Sauce</b>	70
Cottage cheese kofta cooked in a creamy & rich tomato gravy (D), (N)	
<b>Stuffed Portobello Mushroom, Pepper Sauce</b>	75
Stuffed portobello caps cooked with coconut and pepper sauce (D)	
<b>Chargrilled Vegetable, Fried Okra</b>	60
Assorted vegetable tossed in Indian spices topped with crispy okra (D), (N)	
<b>Tofu &amp; Eggplant Peanut Salan</b>	65
Eggplant shell stuffed with tofu bhurji served with peanut sauce (N)	
<b>Butternut Squash Kofta, Creamy Spinach</b>	65
Sweet and spiced butternut squash served with creamy spinach (D), (N), (G)	
<b>Stuffed Padron Chilli, Kadhi</b>	65
Mildly spicy chillies stuffed with spiced potato served with tangy and sweet kadhi (D), (G)	
<b>Amritsari Choley, Chilli Oil</b>	65
Slow cooked chickpeas cooked in onion and tomato gravy topped with smoked chilli oil (D)	
<b>Dal Makhani / Dal Tadka</b>	45
Dal makhani cooked in butter and cream / Dal tadka tempered with ghee and spices (D)	

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**NON-VEGETARIAN MAINS**

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<b>Butter Garlic Prawns, Basil Moilee</b>	85
Succulent butter garlic prawns served with a coastal coconut and basil curry (D)	
<b>Raw Mango Fish Curry, Lotus Chips</b>	80
Tangy raw mango fish curry served with crispy lotus chips (D)	
<b>Lamb Shank, Nihari Sauce</b>	90
Slow braised lamb shank drenched in rich nihari sauce (D)	
<b>Smoked Lamb, Chilli Oil</b>	95
Rajasthani lamb curry cooked in red chilli paste and smoked with charcoal (D)	
<b>Bhunna Keema, Barista</b>	90
Bombay-style lamb mince cooked with spices and topped with golden fried onion (D)	
<b>Truffle Chicken, Crispy Kale</b>	85
Tender chicken infused with earthy truffle-flavoured sauce paired with golden crisp kale (D), (N)	
<b>Butter Chicken, Sumac Dust</b>	95
Classic butter chicken served with a citrusy twist (D), (N)	
<b>Chicken Tikka, Tak-a-Tak Masala</b>	85
Smoky grilled chicken simmered in onion tomato spiced sauce (D), (N)	
<b>Murgh Boti, Potato Salli</b>	85
Classic Parsi chicken curry with sweet and sour taste topped with potato chips (D)	

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**RICE/BREAD/SIDES**

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<b>Prawns Dum Briyani</b>	100
Fragrant rice layered with spiced prawns, sealed and slow cooked (D)	
<b>Lamb Dum Briyani</b>	105
Fragrant rice layered with spiced lamb, sealed and slow cooked (D)	
<b>Chicken Dum Briyani</b>	100
Fragrant rice layered with spiced chicken, sealed and slow cooked (D)	
<b>Chicken &amp; Berry Pulav</b>	75
Sweet and sour berry tossed with chicken and fragrant rice (D)	
<b>Vegetable Dum Briyani</b>	65
Fragrant rice layered with spiced seasonal veggies, sealed and slow cooked (D)	
<b>Briyani Rice / Saffron Rice / Jeera Rice</b>	55
(D)	
<b>Steam Rice</b>	35
<b>Tandoori Roti / Pyaz Mirch ki Roti / Laacha Paratha / Pudina Paratha</b>	10
(G)	
<b>Plain Naan / Butter Naan</b>	10
(G)	
<b>Garlic Naan / Cheese Naan / Cheese Garlic Naan</b>	10
(G)	
<b>Olive Kulcha / Aloo Kulcha / Tomato and olive kulch</b>	12
(G)	
<b>Mix Veg / Boondi / Pomegranate Raita</b>	25

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**DESSERTS**

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<b>Kesar Rasmalai</b>	35
Soft paneer dumplings soaked in saffron-infused milk topped with nutse (D), (N)	
<b>Ghewar, Malai Rabadi</b>	45
Traditional honeycomb ghewar soaked in syrup served with chilled rabadi (D), (N),(G)	
<b>Gondhoraj Cheese Cake</b>	60
A infusion of rich cream cheese ,aromatic zest of gondhoraj lime (D), (G)	
<b>Kulfi Falooda</b>	55
(D), (N)	
<b>Assorted Ice Cream</b>	50
(D)	

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(G) Gluten, (D) Dairy, (N) Nuts

A handpicked collection of refreshing and aromatic drinks that capture the spirit of India-each crafted to elevate your dining experience. From traditional coolers to modern mocktails, these beverages are the perfect pairing for our bold and vibrant flavors.

**SPICY MARTINI**

*(PASSION FRUIT PUREE, LEMON JUICE, VANILLA SYRUP, GREEN CHILLI)*

A sultry blend of passion fruit and spice, shaken to awaken your senses-no spirits, just spirit.

**BERRY ELIXIR**

*(BLUEBERRY PUREE, BLACK TEA, LIME JUICE, PEACH SYRUP)*

A fizzy fusion of berries and brew-where tangy lime and peachy charm steal the show.

**CITRUS WAVE**

*(CRANBERRY, LEMON JUICE, PINEAPPLE, GRAPEFRUIT, ELDER FLOWER SYRUP)*

A citrus symphony with cranberry depth-lifted by pineapple and a whisper of elderflower.

**GUAVA DELIGHT**

*(GUAVA JUICE, GREEN CHILLI, WHITE & BLACK SALT)*

A punchy twist on tropical tradition—guava meets chilli with a salty swagger.

**CUCUMBER FRESH AURA**

*(GREEN APPLE, CUCUMBER, MINT LEAVES, LEMON JUICE)*

A cool crush of cucumber and mint—brightened by green apple and a citrusy lemon lift.

**MALT GINGER FIZZ**

*(AMERICAN MALT, LEMON JUICE, GINGER, GINGER ALE)*

American Malt meets zesty ginger and lemon, lifted by ginger ale for a bold, sparkling twist.

**VIRGIN LIBRA***(DARK CANE, FRESH LIME JUICE, COKE)*

Celestial refreshment where sweet meets sour—Libra's spirit, reborn without spirits.

**VIRGIN AMARETTI SOUR***(ALMOND AMARETTI, PINEAPPLE JUICE, LEMON JUICE, SUGAR SYRUP)*

Sweet almond whispers meet a sour spark, a classic reborn without the spirit.

**PINA COLODA***(PINEAPPLE JUICE, COCONUT CREAM)*

A tropical delight made with creamy coconut and refreshing pineapple juice, blended to perfection and served chilled—an ideal non-alcoholic escape to paradise!

**VIRGIN MARRY***(TOMATO JUICE, WORCESTERSHIRE SAUCE, TABASCO, SALT & BLACKPEPPER)*

A fiery blend of tomato, spice, and citrus—classic brunch vibes without the booze.

**SHIRLEY TEMPLE***(GINGER ALE/SPRITE, GRENADINE SYRUP, MARASCHINO CHERRY)*

A bubbly blend of grenadine and lemon-lime fizz—topped with a cherry and childhood nostalgia.

**VIRGIN COSMO***(BOTANICALS, CRANBERRY JUICE, LEMON JUICE, ORANGE SYRUP)*

A spirited blend of sea-inspired botanicals and orchard fruits—vibrant, zesty, and alcohol-free.

**VIRGIN GIMLET***(BOTANICALS, ELDER FLOWER SYRUP, TONIC WATER)*

A breezy blend of sea-inspired botanicals and floral sweetness—effervescent, aromatic, and alcohol-free.

**DIRTY MARTINI***(BOTANICALS, OLIVE BRINE)*

A zero-proof twist on the iconic martini—herbal depth meets briny bite, minus the booze.

“A celebration of bold spices, vibrant colors, and timeless Indian flavors.”

**MASALA CHAAS (D)**

*(MINT, YOUGURT, GINGER, GREEN CHILLI, BLACK SALT, ROASTED CUMIN POWDER, BLACK PEPPER, CURRY LEAVES)*

This North Indian Delight is not your average buttermilk. Masala chaas brings the heat and the chill.

**SHIKANJI MOJITO**

*(SHIKANJI MASALA, ROASTED CUMIN PWD, SUGAR SYRUP, BLACK SALT, LEMON JUICE, SODA)*

Bold, bubbly, and unapologetically chatpata—this masala lemonade hits every nostalgic note.

**THANDAI (D), (N)**

*(THANDAI SPICES, CHILLED MILK)*

A chilled blend of tradition, spice, and festive delight.”

**RAW MANGO DELIGHT**

*(RAW MANGO PULP, MINT LEAVES, SUGAR, ROASTED CUMIN PWD, BLACK SALT)*

Raw mango and mint crushed with spice—cumin and black salt bring the street-side swagger.

**MANGO MINT SURPRISE (D)**

*(MANGO PUREE, MINT LEAVES, YOUGURT, VANILLA SYRUP)*

A creamy mango lassi reimagined—lifted with minty freshness and a whisper of vanilla.

**BOMBAY HOUSE CHAI LATTE (D)**

*(CARDMON, CLOVES, BLACK PEPPER, GINGER, STAR ANISE, SUGAR, FRESH TEA LEAVES, MILK)*

Signature drink with the blend of Indian spice and milk.

**ICED COFFEE (D)**

*(COFFEE SHOT, MILK, MIX INDIAN SPICES, VANILLA SCOOP)*

Signature drink with blend of coffee with Indian spice

“A celebration of bold spices, vibrant colors, and timeless Indian flavors.”

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**WATER**

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ACQUA PANNA STILL (L/S)	22/12
SAN PELLEGRINO SPARKLING (L/S)	24/14
BOMBAY HOUSE EAULA STILL (L/S)	12/6
BOMBAY HOUSE EAULA SPARKLING (L/S)	16/8

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**HOT BEVERAGES**

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CAPPUCCINO (D)	25
ESPRESSO S/D	18/24
AMERICANO	22
RISTRETTO	15
HOT CHOCOLATE (D)	29
MASALA TEA (D)	29
PEPPERMINT TEA	25
FRUIT TEA	25
ENGLISH BREAKFAST TEA	25
KARAK TEA	25
CHAMOMILE TEA	25
GREEN TEA/ MINT	25
GINGER & LEMON TEA	20
JASMINE SILVER NEEDLE TEA	25

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**HEALTHY JUICES**

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**đ 39**

**BODY CLEANSER**  
(APPLE, BEETROOT, CARROT, GINGER)

**IMMUNITY BOOSTER**  
(CARROT, ORANGE, LEMON, GINGER)

**HEART REGULATOR**  
(LEMON, GINGER, BEETROOT, POMEGRANATE)

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**FRESH JUICES**

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**đ 29**

ORANGE  
WATERMELON  
PINEAPPLE  
GRAPEFRUIT  
CARROT  
APPLE

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**SOFT DRINKS**

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**đ 19**

FANTA  
COKE / COKE ZERO  
Sprite / SPRITE ZERO  
GINGER ALE  
TONIC WATER