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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), (G)	
<b>Caesar Salad, Peanut Chicken</b>	45
Romaine leaves with Caesar dressing topped with peanut chicken (D), (N), (G)	
<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), (G)	
<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), (D)	
<b>Beetroot Tikki, Radish &amp; Pinenut Chutney</b>	55
Blend of mashed beetroot and spices shaped into pattie served with radish and pinenut chutney (D), (N)	
<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 (D), (G)	
<b>Dil Black Cod, Creamy Caviar</b>	75
Flaky black cod paired with creamy sauce topped with delicate caviar (D), (G)	
<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.

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

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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 Biryani</b>	100
Fragrant rice layered with spiced prawns, sealed and slow cooked (D)	
<b>Lamb Dum Biryani</b>	105
Fragrant rice layered with spiced lamb, sealed and slow cooked (D)	
<b>Chicken Dum Biryani</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 Biryani</b>	65
Fragrant rice layered with spiced seasonal veggies, sealed and slow cooked (D)	
<b>Biryani Rice / Saffron Rice / Jeera Rice</b>	55
(D)	
<b>Steamed Rice</b>	35
<b>Tandoori Roti / Pyaz Mirch ki Roti / Lachha 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 Kulcha</b>	12
(G)	
<b>Mix Veg / Boondi / Pomegranate Raita</b>	25
(D)	

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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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