

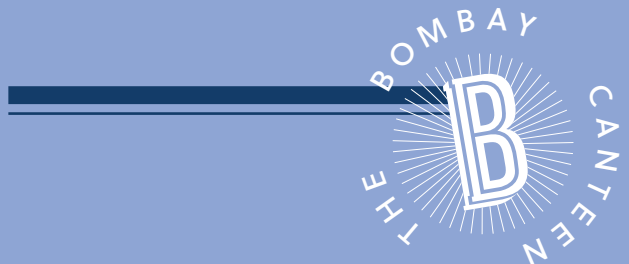
BREAKING BORDERS & BREAD

They say ten years is the true testimony of a relationship. We're thrilled to share that we've renewed our vows with Bombay and India. Like every enduring romance, ours too has evolved over this time.

Our ten-year-long discovery phase has given way to a dynamic and confident tango. Our menu, once defined by seasons and regions, has grown. The India we're now serving no longer has borders or boundaries. We celebrate this vast, amorphous and fluid idea of India that's infinitely inspiring—pushing us to push techniques, textures, ingredients and flavour. Allowing us to surprise you with the familiar and unfamiliar, but all fiercely Indian.

Bombay, our home, brimming with optimism and encouragement, allows us to dream these dreams. Hence in Bombay we will happily remain, giving you more of India to celebrate, the Bombay Canteen way.

EAT YOUR WAY THROUGH INDIA



C A N T E E N

TIFFIN BOX

Served with bread/rice, salad and dessert.

Disclaimer: Lunch break may extend well beyond an hour.



Paneer Rezala

Yoghurt curry, lime leaf oil



Banarasi Dum Aloo

Gutti aloo, panchphoran masala,
methi chutney



Chausa Dal

Burnt garlic, smoked white butter

Kolkata Chicken Chaap

Spicy yoghurt-poppy seed curry,
mango, ginger & radish slaw

Prawn Malai Curry

Coconut malai, Gondhoraj lime leaf,
pickled chillies

Aunty Poojary's Fish Ghassi

Tamarind & red chilli masala,
pearl onions, coconut cream

MONDAY-THURSDAY (12 PM-3:30 PM)



 Vegetarian

Canteen Munchies



MONDAY-THURSDAY (12 PM-7 PM)

For an appetite that's in a hurry.



Banarasi Dum Aloo Roll

Gutti aloo, pickled onions, kairi chutney



Paneer Bhurji Roll

Paneer bhurji, pickled onions, kairi chutney

Chicken Seekh Roll

Ghee roast masala, pear & radish koshimbir,
kairi chutney

Kolhapuri Mutton Roll

Saoji boti masala, pickled cucumber,
green chilli chutney

Anda Paratha

Served with potato wafers.
Add an anda to your roll

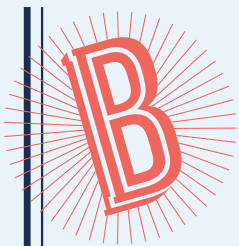


THE

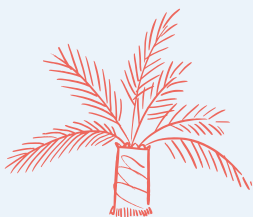
THE CANTEEN EXPERIENCE

A selection of quintessential
Canteen plates, designed
for the enthu cutlet who
wants it all.

Experience



Small plates,
big experiences!



CHHOTAS

EAT YOUR WAY THROUGH INDIA

CHHOTAS



Barley Salad

Puffed grains, pomegranate seeds,
spicy hung curd dressing



Sweet Potato Hummus

Smoked chilli, roasted green tomato,
bajra khakra



Kadhi Kachori

Monsoon saag, green mango chutney,
crispy kantola



Ragda Pattice

Carrot tikki, matar ragda,
amchoor chutney, crispies



Corn Locho

Scallion chutney, aged pepper cheese,
crispy corn



Surti 'Khawsa' Maggi

Spicy coconut broth, fried garlic,
burnt chilli chutney, crispies



Begum's Baked Brie

Peach murabba, Naga hot honey,
smoked almonds, fennel nipattu



Millet Ukad

Ambade leaf bhajji, khurasani podi,
puffed millets



Stir-Fried Morning Glory

Smoked potato purée, pao miso,
Manipuri black rice

CHHOTAS

Chilled Sea Bass ‘Sev Puri’

Nimbu chunda, kairi chutney,
pickled chillies

Podi Bf Tartare**

Dosa crisps, tamarind dressing,
smoked egg yolk

Eggs Kejriwal

Single fried egg, melted chesse,
green chilli chutney

Chettinad Prawns ‘Ali-Yolio’

Prawn oil, ginger, garlic, tamarind

Ghee Roast Chicken Seekh

Pear & radish kosimbir

Prawn Toastie

Green chilli & raw mango hot sauce

Pork Birria Taco

Spicy rassa, jowar bhakri,
pickled cucumbers

Tandoori Lamb Chops

Curry leaf & black pepper masala,
Madras cucumber pachadi

Kerala Bone Marrow & Bf Roast**

Caramalised pearl onions,
black pepper & coconut masala,
pickled pineapple

Duck Momos

Smoked Naga chilli oil



FLOYD'S KULCHA CLUB



Pindi Chole Kulcha

Whipped white butter,
imli chutney

Butter Garlic Crab Kulcha

Soft cooked egg, pickled onions

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BREAKING BORDERS & BREAD

*Just
because
we
love it!*

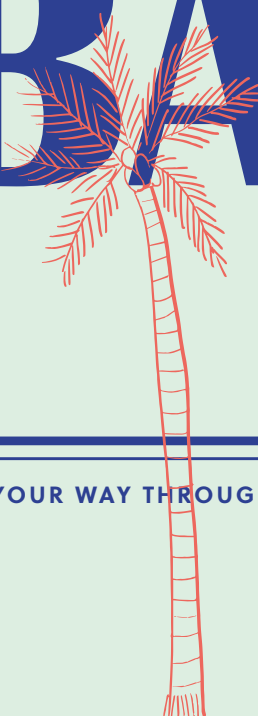


Kolhapuri Mutton 'Claypot Rice'

Indrayani rice 'khurchan',
confit egg yolks, braised greens,
lamb bone broth, Saoji boti masala,
tamarind sauce, pickled cucumber salad

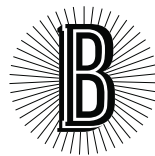
Our on-and-off love affair with off-the-menu indulgences.

BADAS BADAS BADAS



EAT YOUR WAY THROUGH INDIA

Gather around to divide,
share and conquer.



🌿 **Monsoon Vegetables & Green Mango Sambhar**

Jeera samba rice, buffalo milk ghee, crispy red amaranth leaves, vadams

🌿 **Banarasi Dum Aloo**

Gutti aloo, panchphoran masala, methi chutney

🌿 **Morel Rezala**

Yoghurt curry, khatta meetha kaddu, lime leaf oil

🌿 **Chausa Dal**

Burnt garlic, smoked white butter

Kolkata Chicken Chaap

Spicy yoghurt-poppy seed curry, mango, ginger & radish slaw

Prawn Malai Curry

Coconut malai, Gondhoraj lime leaf, pickled chillies

Aunty Poojary's Fish Ghassi

Tamarind & red chilli masala, pearl onions, coconut cream

SIDES

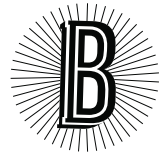
Maska Pao

Maska Pao (GF)

Steamed Rice

Malabar Paratha

Garlic Sourdough
Naan

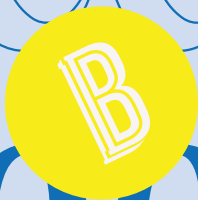


Multigrain Chur Chur
Mirchi Paratha

Methi Tawa
Kulcha (GF)

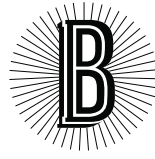
Brown Butter
Roomali Roti

Sweet
Sweet
Sweet
Sweet



DISH

IT'S A GOOD DAY TO DESSERT.



SWEET DISH



Coffee Rasgulla Sundae

Rum - mascarpone ganache,
salted caramel ice cream,
toasted almond brittle



Gadbad Falooda

Rose & pistachio kulfi, strawberry jelly,
candied pistachios

Stone Fruit Melba Tart

Buckwheat, stewed apricots,
charoli frangipane,
charred corn ice cream

Canteen Black Forest Cake

Warm chocolate cake,
cherry stracciatella ice cream,
milk chocolate custard

NOTE

EAT YOUR WAY THROUGH INDIA

The server knows the secrets

Sr No.	Date

SPICE / PRESERVES / BOTANICALS