

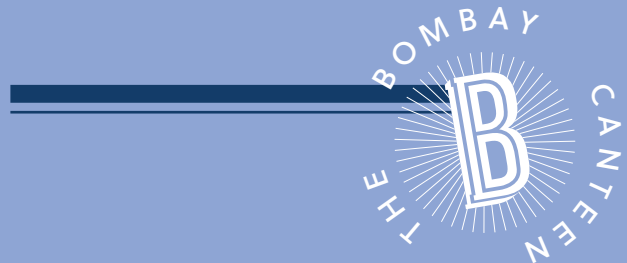
BREAKING BORDERS & BREAD

They say seven 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 seven-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.



Gutti Aloo Roast

Cilantro & coconut masala,
toasted poppy seeds, curry leaves



Beetroot Makhani Paneer

Roasted beet curry, lime leaf oil



Chana Masala

Spicy tomato masala,
sweet potato, toasted chilli oil

Telangana Chicken Curry


Spicy tamarind & poppy seed masala,
coconut cream, roasted tendli

Prawn Malai Curry

Coconut malai, gondhoraj lime leaf,
pickled chillies

MONDAY-THURSDAY (12 PM-4 PM)



 Vegetarian

Canteen Munchies



MONDAY-THURSDAY (12 PM-7 PM)
For an appetite that's in a hurry.



Gutti Aloo Roll

Cilantro & coconut masala, toasted poppy seeds



Paneer Bhurji Roll

Paneer bhurji, pickled onion, kairi chutney



Chana Masala Roll

Kairi chutney

Anda Paratha

Chicken Seekh Roll

Ghee roast masala,
kohlrabi slaw, kairi chutney

Khasi Pork Pao

Sesame pork belly, Naga chilli salsa, cabbage slaw

Kerala Mutton Masala Roll

Slow cooked mutton, shallots

🌿 Vegetarian



THE

**THE CANTEEN
EXPERIENCE**

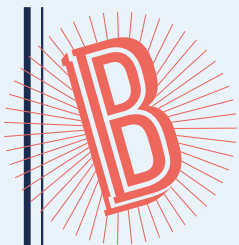
A selection of quintessential
Canteen plates, designed
for the enthu cutlet who
wants it all.

Canteen

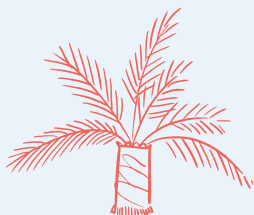


vegetarian / non-vegetarian

All food items are cooked in refined sunflower oil,
mustard & coconut oil.



Small plates,
big experiences!



EAT YOUR WAY THROUGH INDIA

CHHOTAS

CHHOTAS



Barley Salad

Puffed grains, pomegranate seeds,
spicy hung curd dressing



Charred Gobi Hummus

Tender coconut salad, lime leaf,
oatmeal khakhra



Amiri Khaman

Chilli yogurt mousse,
raw mango kachumber,
toasted seeds, coconut chips



Roasted Hara Chana Salad

Hara chana hummus, pickled tendli,
toasted almonds, pao papad



Charred Carrots

Pickled onions, goat milk cheese,
toasted pistachios



Begums Baked Brie

Persimmon jam, smoked almonds,
red corn crackers, Naga hot honey



Corn Locho

Scallion chutney, aged pepper cheese,
crispy corn



Stir-fried Morning Glory

Smoked potato purée, pao miso,
Manipuri black rice



Gucchi Girda

Haak, whey yakhni, kohlrabi,
poppy seed girda



Turnip Tikki Chaat

Raw papaya chutney,
charred chilli kachumber, crispies

CHHOTAS

Chilled Seabass "Sev Puri"

Nimbu chunda, kairi chutney,
pickled chillies

Podi Bf Tartare**

Dosa crisps, tamarind dressing,
smoked egg yolk

Eggs Kejriwal

Single fried egg, melted cheese,
green chilli chutney

Chettinad Prawns "Ali-Yolio"

Prawn oil, ginger, garlic, tamarind

Khasi Pork Taco

Grilled sesame pork belly,
rice bhakri, Naga chilli salsa

Ghee Roast Chicken Seekh

Pear & kohlrabi koshimbir

Chicken Jhol Momos

Cilantro & charred ginger broth,
braised mustard greens, green chilli oil

Syrian Marrow Masala

Pulled short rib,
toasted fennel & coconut masala,
radish slaw

Andhra Bheja Fry

Spicy gongura masala, pickled shallots

Canteen Lardo Naan

Guava cheese, hau chilli,
stracciatella, walnuts

CHHOTAS

Lamb Chop Barrah Kebab

Smoked green garlic marinade,
aubergine raita, papdi val kachumber

Tandoori Octopus

Spicy almond cream,
pomelo & green wheat kachumber



FLOYD'S KULCHA CLUB



Jodhpuri Pyaz Kulcha

Green garlic chutney &
cow's milk tomme cheese

Add Bacon Lardons

Butter Garlic Crab Kulcha

Soft cooked egg, pickled onions

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BREAKING BORDERS & BREAD

*Just
because
we
love it!*



Slow-cooked Pork Belly Thukpa

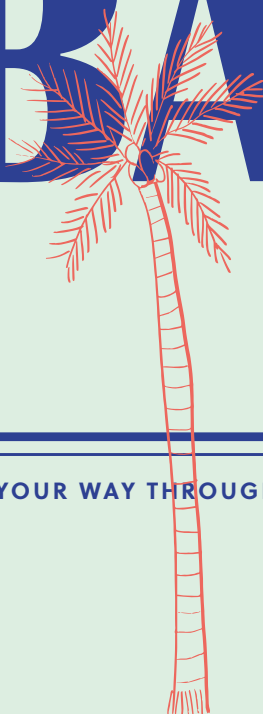
Bacon broth, handmade noodles,
radish greens, egg yolk, crackling furikake

Extra Noodles

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

🍴 Vegetarian

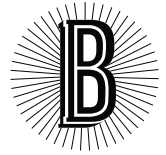
BADAS BADAS BADAS



EAT YOUR WAY THROUGH INDIA

Gather around to divide,
share and conquer.

BADAS



Malai Kofta

Roasted beet curry, goat cheese kofta,
lime leaf oil



Banarasi Kala Chana Masala

Spicy tomato masala,
sweet potato, toasted chilli oil



Gutti Aloo Roast

Cilantro & coconut masala,
toasted poppy seeds, curry leaves



Safed Dal

Slow-cooked urad dal, white beans,
mixed sprouts, chilli butter

Prawn Malai Curry

Coconut malai, gondhoraj lime leaf,
pickled chillies

Roasted Himalayan Trout

Fennel & green chilli masala,
bathua salad

Telangana Chicken Curry

Spicy tamarind & poppy seed masala,
coconut cream, roasted tendli

Yakhni Pulao

Slow cooked lamb shoulder,
yoghurt & mace masala,
charred ponkh raita

SIDES

Maska Pao

Maska Pao (GF)

Steamed Rice

Malabar Paratha

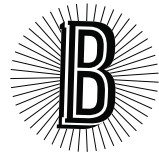
Garlic Sourdough
Naan

Multigrain Chur Chur
Mirchi Paratha

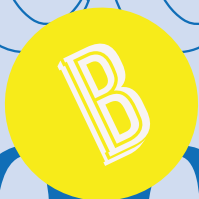
Rice Bhakri

Methi Tawa
Kulcha (GF)

Makki Roti Jaggery
Butter

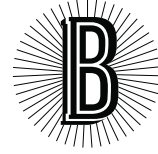


Sweet
Sweet
Sweet
Sweet



DISH

IT'S A GOOD DAY TO DESSERT.



SWEET DISH



Guava Tan-Ta-Tan

Guava caramel, red chilli ice cream



Coffee Rasgulla Sundae

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



Black Carrot Toffee Pudding

Persimmon & whiskey ice cream,
cardamom custard sauce

Strawberries & Cream

Hibiscus sorbet, lime nimish,
almond nankhatai

NOTE

EAT YOUR WAY THROUGH INDIA

The server knows the secrets

Sr No.

Date

SPICE / PRESERVES / BOTANICALS

www.thebombaycanteen.com
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