

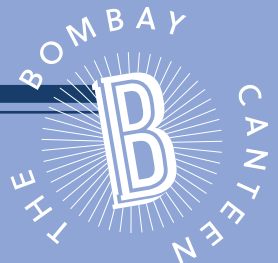
BREAKING BORDERS & BREAD

They say nine 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 nine-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



CANTEEN

TIFFIN BOX

Served with bread/rice, salad and dessert.

Disclaimer: Lunch break may extend well beyond an hour.



Lasaniya Batata

Gutti aloo, spicy charred chilli masala



Green Tomato Korma

Summer melon & malai paneer kofta,
lime leaf 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-3:30 PM)



Vegetarian

Canteen Munchies



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



Lasaniya Batata Roll

Gutti aloo, spicy charred chilli masala



Paneer Bhurji Roll

Paneer bhurji, pickled onion, kairi chutney

Chicken Seekh Roll

Ghee roast masala
kohlrabi slaw, kairi chutney

Khasi Pork Pao

Sesame pork belly, Naga chilli salsa, cabbage slaw

Andhra Mutton Masala Roll

Slow cooked mutton, shallots

Anda Paratha

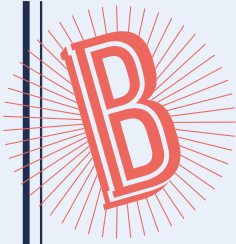
THE

**THE CANTEEN
EXPERIENCE**

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

Experience

THE
CANTINE
EXPERIENCE



Small plates,
big experiences!



CHHOTAS

EAT YOUR WAY THROUGH INDIA

CHHOTAS

- 🌿 **Barley Salad**
Puffed grains, pomegranate seeds,
spicy hung curd dressing
- 🌿 **Summer Gourd Chokha**
Kairi khakhra, roasted tomato oil
- 🌿 **Amiri Khaman**
Chilled yogurt mousse,
raw mango kachumber,
toasted seeds, coconut chips
- 🌿 **'Ragda Pattice'**
White bean ragda, raw banana tikki,
khaman chutney
- 🌿 **Millet Upma**
Grilled King Oyster mushroom,
garlic podi, sweet lime chutney
- 🌿 **Begums Baked Brie**
Bengal quince murabba,
toasted pistachio, Naga hot honey,
fennel nippattu
- 🌿 **Summer Greens Patta Chaat**
Crispy leaves, tamatar chutney,
palak stem chutney, pickled dahi
- 🌿 **Corn Locho**
Scallion chutney, aged pepper cheese,
crispy corn
- 🌿 **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 cheese,
green chilli chutney

Ghee Roast Chicken Seekh

Pear & radish koshimbir

Chettinad Prawns ‘Ali-Yolio’

Prawn oil, ginger, garlic & tamarind

Chicken Jhol Momos

Cilantro & charred ginger broth,
poi saag, green chilli oil

Syrian Marrow Masala

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

Khasi Pork Taco

Grilled sesame pork belly, rice bhakri,
Naga chilli salsa

Toddy Shop Chicken

Tamarind ranch, curry leaves

CHHOTAS

Bheja Pepper Fry

Spicy pepper masala, pickled shallots

Dabba Gosht

Smoked lamb shoulder, baked egg,
macaroni

FLOYD'S KULCHA CLUB



Smoked Beetroot Kulcha

Goat's milk feta, toasted poppy,
mustard greens

Butter Garlic Crab Kulcha

Soft cooked egg, pickled onions

--	--	--

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.

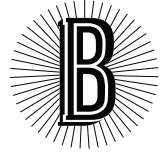
BADAS BADAS BADAS



EAT YOUR WAY THROUGH INDIA

Gather around to divide,
share and conquer.

BADAS



🌿 **Green Tomato Korma**
Summer melon & malai paneer kofta,
lime leaf oil

🌿 **Lasaniya Batata**
Gutti aloo, spicy charred chilli masala,
besan chutney

🌿 **Himachali Bhatt Ki Dal**
Slow cooked black soy beans,
burnt garlic, fermented radish

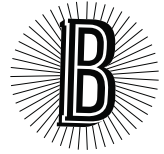
🌿 **Wild Mushroom Brinji**
Jeera samba, roasted cashew nuts,
eggplant pachadi

Prawn Malai Curry
Coconut malai, Gondhoraj lime leaf,
pickled chillies

Grilled Himalayan Trout
Corn milk kheru, charred kaji lemon,
raw mango koshimbir

Telangana Chicken Curry
Spicy tamarind & poppy seed masala,
coconut cream, roasted tendli

SIDES



Maska Pao

Maska Pao (GF)

Steamed Rice

Malabar Paratha

Garlic Sourdough
Naan

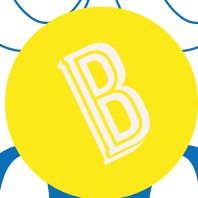
Multigrain Chur Chur
Mirchi Paratha

Thalipeeth

Rice Bhakri

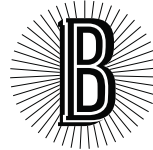
Methi Tawa
Kulcha (GF)

Sweet
Sweet
Sweet
Sweet



DISH

IT'S A GOOD DAY TO DESSERT.



SWEET DISH

SUMMER SPECIAL

Not Your 'Aam' Experience

Choice of mango
Froyo
Experience Platter

 **PB&J Kulfi**
Salted peanuts, dark chocolate,
blueberry jam

 **Coffee Rasgulla Sundae**
Rum - mascarpone ganache,
salted caramel ice-cream,
toasted almond brittle

Jigarthanda 'Tres Leches'
Caramelized condensed milk,
almond gum, nannari sharbat sorbet

EAT YOUR WAY THROUGH INDIA

The server knows the secrets

Sr No.

Date

SPICE / PRESERVES / BOTANICALS

www.thebombaycanteen.com

📍 thebombaycanteen