





## SMALL PLATES

	CRISPY KHAKHRA, Mustard & birds eye chilli pickle	7
	HARA KEBAB, Spinach, ginger, rosevale potato, bird eye chilli & tamarind chutney	15
	PAPADI CHAAT, Yoghurt, delica pumpkin, datterini tomato, pomegranate, mint & tamarind chutney	15
	BOMBAY BHAJI, Bombay bun, rosevale potato, cauliflower & spring peas	16
	ANDHRA CALAMARI, Guntoor chilli chutney, lemon & delica pumpkin	17
	MANGALORE BUN & CRAB SUKKHA, Fennel seeds, ginger, coconut milk & curry leaves	17
	COORG PORK SHOULDER, Black pepper, cloves, coriander seeds, curry leaves & kachampuli vinegar	19

## TANDOOR & GRILL

	CHARGILLED BROCCOLI, Cream cheese, toasted almond, rose petals & roasted red pepper chutney	19
	ACHARI PANEER TIKKA, Mustard, bombay onion, pahli hill pickle & tempered mango chutney	20
	PORTOBELLO MUSHROOM, Shallots, raw mango, green chilli, curry leaves & pachadi	21
	TANDOORI MALAI CHICKEN, Cream cheese, mace, cardamom, pickled salad & pepper chutney	21
	PAHLI HILL TANDOORI CHICKEN TIKKA, Cucumber, coriander & mint salad	24
	GALOUTI CHOTI ROTI, Lamb, mace, cardamom, naan, kashmiri chilli, raw papaya & sprouted moong salad	26
	TANDOORI MONKFISH, Turmeric, mustard, smoked paprika & british blistered corn	31
	KANDHARI LAMB CHOPS, Yoghurt, mustard, kashmiri chilli, mint chutney & south indian tadka carrot salad	35



## MAINS

	PAPER DOSA, Sambar, turmeric potatoes, tomato chutney & coconut chutney	21
	PALAK PANEER/ALOO, Spinach, fresh ginger, chillies, plum tomato, brown onion & fenugreek leaves	21
	PANEER MAKHANI, Plum tomatoes, cashews, cream & fenugreek leaves	26
	HOMESTYLE CHICKEN CURRY, Yoghurt, star anise, coriander seeds & fennel	27
	BUTTER CHICKEN, Plum tomatoes, cashews, cardamom & fenugreek butter	30
	MANGALOREAN FISH CURRY, Wild Halibut, green mango, ginger & coconut	31
	WILD SEA BASS STEAMED IN BANANA LEAF, Raw mango, mint, coriander & straw potatoes	31
	LAMB SHANK NIHARI, Yoghurt, star anise, cinnamom & fried onion	33
	CORNISH LAMB BIRYANI, Smoked paprika & cucumber raita, banana chilli salan	33

## SIDES

	DAL TADKA	8
	AUBERGINE BHARTA	11
	BLACK DAL	14
	OKRA MASALA	14
	SAFFRON RICE	8
	GUNTOOR CHILLI & GARLIC CHUTNEY	3
	MANGO CHUTNEY	3
	PAHLI HILL PICKLE	3
	SEASONED YOGHURT	3

## BREADS

	BOMBAY BUN	2
	TANDOORI ROTI/LACHHA PARATHA	4.5
	PAHLI HILL FLAKY FLAT BREAD	5
	PLAIN/BUTTER/GARLIC NAAN	7
	PESHWARI NAAN	8
	CHILLI CHEESE KULCHA	8
	CHEF'S BREAD BASKET	14

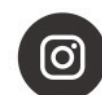


CHEF'S SPECIAL

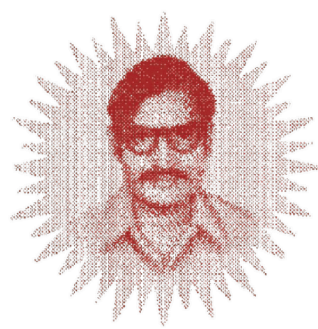


CAN BE VEGAN  
(INFORM SERVER)

All dishes come as they're ready. Our menu is designed to share. We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service charge.







DRINKS BY

# BANDRA BHAI

## THE STORY

Bandra was once a quiet Catholic fishing village, long before it became one of Bombay's most vibrant neighbourhoods.

Back in the early 90s, when India's economy was still closed, everyday luxuries were hard to find. This gave rise to thriving underground smugglers who could get you anything from rare whiskies and gold watches to Japanese TVs, often hidden behind photo studios or curious shopfronts.

Our bar and cocktails are a tribute to that spirit  
A celebration of the secret hustle, the forbidden indulgence, and the timeless charm.

## NON-ALCOHOLIC

### NIMBU SODA (SALTY/SWEET/MIXED)

Lime Juice, Black Salt/Sugar Syrup, Soda Water

### GRAPE FRUIT MOJITO

Grapefruit Juice, Sugar Syrup, Mint & Grapefruit Soda

### POMEGRANATE

Pomegranate Molasses, Foamer, NLL First Light, Lime

### ORIGINAL MANGO LASSI

Yogurt, Mango Pulp, Milk, Saffron, Lime

### YUZUPHORIA

Yuzu Puree, Peach Syrup, Foamer, Lime Juice

## BEERS

On tap-schooner

BRAYBROOKE HELLES LAGER 4.2%

BOMBAY BICYCLE IPA 4.4%

Bottled Beers

WHITE RHINO LARGER 4.8%

WHITE RHINO IPA 5.5%

LUCKY SAINT LAGER 0.5%

## COCKTAILS

### KINGPIN LASSI

16

**Desi Daru Mango Vodka, Yoghurt, Mango, Lime, Sugar**

A clarified mango lassi with vodka, inspired by Punjab's legendary smugglers. smooth, rich, and deceptively strong

### PHANTOM

16

**Mijenta Reposado, Orange Chilly Cordial, Lime Juice, Absinthe**

Phantom Singh, the elusive smuggler never caught. Like him, this cocktail is bold, mysterious, and unpredictable

### DELHI MULE

16

**Hapusa Gin, Khoosh Bitters, Ginger, Lime, Tonic**

Like an Old Delhi sexologist, the Delhi Mule is bold, mysterious, and layered

### DANCHO DON

16

**Makers Mark, Jade Perique Tabac, Demerara, Dr. Hostetter's, Angostura, Oak Wood**

In the dimly lit corners of Old Delhi, the Dhancho Don sat back with a 'sutta' in one hand and a deal in the other

### VEERAPAN

16

**Spiced Ten to One Rum, Cinnamon & Jaggery, Lime**

Inspired by India's notorious bandit, this daring cocktail blends spiced rum, cinnamon, and jaggery syrup, balanced by fresh lime. Rich, fiery, and unpredictable

### MALABAR RUN

16

**Mijenta Reposado, Pepper Infused Mezcal, Cinnamon, Jaggery, Coke, Lime**

A tribute to Kerala's pepper smugglers

### MEMON MARTINI

16

**Desi Daru Original Vodka, Yuzu Puree, Cointreau, Lime**

A bold, citrusy tribute to the Memon underworld, once kingpins of gold and electronics smuggling

### BABA BUDAN

16

**Desi Daru Original Vodka, Cafe Solo, Hazelnut Syrup, Coffee**

A cocktail honouring Baba Budan's legendary smuggling of seven coffee beans from Yemen to India hidden in his beard

### NATWARLAL

16

**Salcombe Gin, Cointreau, Butterfly-Pea, Sugar, Lime**

A shape-shifting gin drink, a deadly couple just like the master conman himself. Butterfly pea gin morphs from blue to pink with a squeeze of lime

