

## BREAKFAST &amp; LUNCH

<b>Parsi Omelette</b> — A beautifully crafted three-egg omelette, enriched with finely chopped onion, tomato, fresh coriander, and melted cheese w bread.	22
<b>Classic Akuri</b> — A traditional Parsi-style soft scramble, delicately cooked with spring onions, fresh coriander, and a touch of black pepper for gentle warmth w bread.	22
<b>Kejriwal Eggs</b> — Two fried eggs on chili cheese toast. A modern favorite of the Willingdon Club in Bombay, reputedly named for the member who kept asking for the dish, since he was not allowed eggs at home.	20
<b>Bombay Benny</b> — Two poached eggs over wilted spinach on crispy potato cake. Smoky Mushroom 22   Streaky Bacon 25   Smoked Salmon 27	
<b>Tropical Sourdough Avo Toast</b> — Toasted artisan sourdough layered with fresh guacamole, creamy feta, and a sprinkle of chopped cilantro. Add Egg +3	22
<b>Bombay French Toast</b> — Assorted seasonal fruits & mascarpone cheese, Pistachio, Banana, Bacon w Jaggery Syrup	25
<b>Dosas</b> — A delicate rice and lentil crepe, crisp on the outside and soft inside, rolled with flavorful fillings and paired with chutneys & sambar — a timeless classic with a modern twist. (GFA, DFA, VEA) Choose From: Plain 21   Masala 24   Cheese 26   Egg 26   Butter chicken 26	
<b>Bombay Naan Wraps</b> — Freshly baked, handcrafted bread brushed with butter and drizzled with sriracha mayo, then wrapped around your choice of filling. Choose From: Chicken Tikka   Bacon & Egg   Paneer Tikka	20
<b>Parathas</b> — Hand-rolled, whole-wheat flatbreads served with raita — rustic tradition meets modern dining. Choose From: Aloo 13.9   Gobi 15.9   Paneer 15.9	
<b>Chole Kulche</b> — A North Indian street food favorite — spiced chickpea curry, and tandoori-baked stuffed kulcha served with fresh onions & mixed pickles. Choose From: Aloo   Gobi   Paneer	23
<b>Chole Bhature</b> — Golden fried bhature paired with spicy, tangy chickpeas — the ultimate North Indian street feast that's bold, hearty, and full of flavor. Served with fresh onions and mixed pickles.	23

## BOMBAY CHAAT BITES

<b>Pani Puri</b> — Crispy hollow puris filled with spiced potato, chickpeas, served with tangy mint-coriander water and sweet tamarind chutney. (DF)	12
<b>Dahi Puri</b> — Crispy puris filled with spiced potatoes, topped with yogurt, tangy chutneys, and a sprinkle of sev.	12
<b>Papdi Chaat</b> — Crispy wafers topped with spiced potatoes, chickpeas, yogurt, tamarind chutney, and a sprinkle of sev – the perfect sweet, spicy, and crunchy street favorite.	12
<b>Samosa Chaat</b> — Crumbled samosas & chickpeas served with yogurt, tamarind chutney, and sev, a delicious street food favorite.	15
<b>Paneer Pakora</b> — Tender paneer coated in a seasoned gram flour crust, fried crisp and paired with mint and tamarind chutneys.	20
<b>Vegetable Samosa</b> — Handcrafted pastry pockets stuffed with spiced potatoes, peas, and herbs, served with chef's signature chutneys. (2 pieces)	12

## INDO-CHINESE FAVORITES

<b>Veg Hakka Noodles</b> — Stir-fried noodles tossed with garlic, mixed vegetables, and soy Indo-Chinese street favorite with aromatic spices.	24
<b>Veg Fried Rice</b> — Stir-fried rice with mixed vegetables, soy sauce, and aromatic spices, a perfect Indo-Chinese delight.	22
<b>Chicken Fried Rice</b> — Stir-fried rice with tender chicken, mixed vegetables, soy sauce, and aromatic spices.	24

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements. Please let us know any dietary requirements you may have.

DFA= Dairy Free Available | VEA= Vegan Available | GFA= Gluten Free Available.