

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
	SAMOSA CHAAT Yoghurt, carom channa, mint & tamarind chutney	16
	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, coriander & mint salad	21
	PAHLI HILL TANDOORI CHICKEN TIKKA Cucumber, coriander & mint salad	24
	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
	CAROM CHANNA	10
	TENDER JACKFRUIT	12
	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



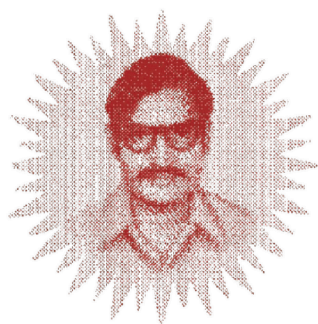
CHEF'S SPECIAL



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

7
- GRAPE FRUIT MOJITO

Grapefruit Juice, Sugar Syrup, Mint & Grapefruit Soda

7
- POMEGRANATE

Pomegranate Molasses, Foamer, NLL First Light, Lime

9
- ORIGINAL MANGO LASSI

Yogurt, Mango Pulp, Milk, Saffron, Lime

9
- RUBY SPRITZ

Wild Chai Ruby Fort, triple sec, lemonade, Lyres

9

BEERS

- On tap-schooner
- BRAYBROOKE HELLES LAGER 4.2%

7
- STONE & WOOD PACIFIC ALE 4.4%

7
- Bottled Beers
- WHITE RHINO LAGER 4.8%

7
- WHITE RHINO IPA 5.5%

7
- LUCKY SAINT LAGER 0.5%

7

COCKTAILS

- KINGPIN LASSI

Desi Daru Mango Vodka, Yoghurt, Mango, Sugar, Lime, Briottet Mangue

16

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

Mijenta Blanco, Orange Chilly Cordial, Absinthe, Tajin, Lime

16

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

Hapusa Gin, Khoosh Bitters, Ginger, Tonic, Lime

16

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

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

16

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

Spiced Ten to One Rum, Cinnamon & Jaggery, Lime

16

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

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

16

A tribute to Kerala's pepper smugglers
- MEMON MARTINI

Desi Daru Original Vodka, Yuzu Puree, Cointreau, Lime

16

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

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

16

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

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

16

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

