



BOMBAY BISTRO

WEST VILLAGE, NYC

WEEKEND BRUNCH

Starters

Bombay Rocket Salad 15

baby arugula mix greens, figs and toasted walnuts, lemon wine dressing

Yorkshire Short Rib sliders 15

slow braised short ribs served with pullman bread and pickles

* Chili Cheese Naan 11

Burrata, fennel tomato Grits chutney

Poached Eggs & 12

Poached eggs, semolina grits (Upma)

Chaat – 'Tangy' Street Favorites 8

'Chaat': crisps with chutneys, potatoes & chickpeas & seasonings

Paani-Puri – crisp filled tamarind-mint water, 8

Dahi-Puri – crisp filled with seasoned dahi, (yogurt) 9

Crispy Aloo Tikki / Chaat 9 / 11

spinach-stuffed mashed potato cakes, pan-fried / chaat mushy peas

Chicken Samosas 11

seasoned ground chicken, fried in folded pastry dough

Eggs & Griddle

* Classic Bombay Masala Omelette 14

3-eggs, cilantro, tomatoes, onions, potato hash brown & rocket salad

add: Chili Cheese / Masala Chicken +2 / 3

* Viceroy's Brunch Platter 18

Bacon, baked beans, sausages, fried eggs, spinach potato hash Brown, toast

Colonial French Toast 15

Pullman toast, house-made berry reduction, fresh cream, fruits and maple syrup

Lunch

Bombay Fish and Chips 18

Fresh atlantic cod, mushy peas

Chana Bhatura 15

Seasoned Chickpeas, laccha onion, fried leavened bread

* Butter Paneer 19

tandoor-fired paneer tikka, creamed tomato sauce

Chicken Tikka Masala 24

tandoor-fired chicken tikka, creamed tomato sauce

Biryani - "The Royal Rice"

slow-stewed rice with meats or vegetables, cashewnuts, spices and herbs – baked with covered naan, served with raita

Lamb Biryani 24

Chicken Biryani 22

Shrimp Biryani 25

(Vegetarian option available) 21

Bombay Harbour - Open Sandwiches

Naan sandwiches topped with your favourite choice of kababs, tikkas, or veggies, and pickled onions and peppers served with masala fries.

Paneer Tikka 13

marinated & barbecued soft artisanal cheese, tomato chutney, olives & baby greens spicy mayo

Chicken Tikka 15

Clay oven chicken, tangy tomato, pickles yogurt saffron marinade

Lamb Seekh Kabab 15

spiced lamb skewers, minty yogurt, lachha vegies

add: Fried egg for +3

Sides

Masala Fries 7

English Baked Beans 5

Crisped Bacon 5

Cauliflower Foogath 5

Toast Pullman White / Multi Grain 5

Crispy Okra 9

House Black dal & saffron rice 12

Little Munkey's Brunch 10

Served with kids Mango Lassi

2 Eggs, pao-buns, bacon

French Toast

Fresh fruits and cream

Pot of Masala Chai 7

slow brewed with basil, cloves, ginger, cardamom, Nutmeg, milk and sugar

** Yelp! favorites*



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Craft Cocktails

SPARKLING 14

The Classic Champagne Cocktail

Angostura bitters-soaked castor sugar cube, lemon oils and zest

Elderflower Cocktail

St. Germain Elderflower liqueur, fresh lemon juice, a dash of club soda, lemon zest

ORIGINAL CLASSICS 15

The Bombay Bramble

Bulldog Gin, Muddled Blackberries, Crème de Mûre (blackberry liqueur), gomme, fresh lemon juice

Dark N' Stormy

Goslings Black Seal rum, ginger beer, fresh squeezed lime, sugarcane, candied ginger root

Pimm's No.1 Cup

Pimm's No. 1, Bulldog Gin, fresh lemon, ginger ale, cucumber twist, fresh orange

The Bee's Knees

Bulldog Gin, runny honey, fresh lemon juice, Regan's orange bitters, lemon peel

'Paanch' of the Week

Toast friends, old and new, with our distinctively fruity (yet spicy) Five ingredient Calcutta Cup.

10 / gl ~ 90 / bowl (serves 12 to 14 glasses)

CLASSICS WITH A TWIST 15

Royal Enfield Sidecar

D'usse VSOP Cognac, Combiar orange, gomme, fresh lemon, flamed orange zest, sugar rim

Lady Luck

Milano Vodka, Lychee, Strawberry, St Germain, Lime Juice

Raj Spiced Old Fashioned

Lagavulin 16yr. mist, Old Overholt Rye, Indian-spiced gomme, Angostura bitters, Regan's orange bitters, orange & lemon peels

The Sahibs Manhattan

Old Overholt Rye, Sweet vermouth, Angostura bitters, Brandied Cherrie, Orange peel

Wines

WHITE & SPARKLING

Chandon Brut Classic, California

Refreshingly soft, yet dry wine. Apple and pear characteristics (187 ml) 15

Prosecco, Glera, Stellina di Notte, Veneto, IT 14 / 65

Light and delightful with enticingly delicate spring flower notes & delicate aromas

Rosé, Fleur de Mer 2017, Côtes de Provence, FR 12 / 44

Medium-bodied, with lavender and violet floral notes with hints of ripe citrus & raspberry

Pinot Grigio, Torresella 2017, Veneto, IT 12 / 44

Light with intense aromas of stone fruit, ripe citrus notes, and a delicately smooth finish

Grüner Veltliner, Windspiel 2017, Steinagrund, AUT 13 / 48

Fresh green apple, kiwi, honeysuckle notes with crisp acidity

Sauvignon Blanc, Saget la Petite Perriere 2017, Loire, FR 14 / 52

Clear with savory freshness and notes of white peach, lychee fruit and green apple

Viognier, Nord Sud, Laurent Miquel 2017, Languedoc, FR 13 / 48

Hints of delicate apricot and orange blossom yet also revealing a slight citrus character

Chardonnay, Storypoint Vineyards 2015, Lake County, CA 14 / 52

Stainless steel fermented. Clean notes of honeysuckle, white peach, melon & vanilla

RED

Gamay, Louis Jadot 2017, Beaujolais Villages, FR 13 / 48

Light & fruit-driven on the palate. Fresh candied aromas of black currant & strawberries

Pinot Noir, Rêgnard 2017, Côte de Beaune, Burgundy, FR 17 / 64

Lively and tannic with a beautiful freshness and dark fruit notes

Malbec, Achaval Ferrer 2016, Mendoza, ARG 16 / 60

Young intense violet color. Clean & bright with notes of plums, red fruits & soft tannins

Merlot, Chateau Soverain 2016, Napa Valley, CA 12 / 44

Medium-bodied with soft acidity. Intensely with dark red fruit, brown spice & chocolate

Bordeaux Supérieur, Chateau Trocard 2016, Medoc, FR 18 / 68

Medium-bodied with rich, bold concentration, giving focus to juicy fruit forward flavors

Cabernet Sauvignon, Terrazas 2017, Mendoza, ARG 15 / 56

High-altitude terroir. Rugged aromas of cassis & blackberry with a chunky & tannic finish

Super Tuscan, "Tre" Brancaia 2015, Tuscany, IT 17 / 64

Dense, fresh, balanced - both powerful, and soft at the same time with fine tannins

Non-alcoholic Beverages

Lassi (smoothies) – Mango / Pepper 4

Tea / Coffee 4

Pot of Masala Chai 7

Sodas / Juices 4

Coconut Water 4

Sparkling / Still Mineral Water 5

Beer

1947 Independence Lager - Harrisburg, PA (4.7%) 6

Carlsberg Elephant Strong Lager - Denmark (7.2%) 7

Samuel Smith 'Delhi Durbar' India Ale - Tadcaster, Eng. (5%) 9

Ommegang Nirvana IPA - Cooperstown N.Y. (6.5%) 7

Bira g1 Blonde- New Delhi, India (4.9%) 8

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Anchor Steam Amber - San Francisco, CA (4.9%) 8

