

HUSTLE

BOMBAY EATING HOUSE

WE'RE NEW, WE'RE DIFFERENT, AND HOPEFULLY FAMILIAR!!

Our ethos is simple - we want to create a new experience in food, both in flavour and in concept.

Our driving force is good freshly cooked food to tantalise senses, lure taste buds and challenge perceptions of Indian food. Our food is cooked using fresh ingredients and served with passion. We're independent and have a very clear love of our product and your experience.

SMALL PLATES (VEGETARIAN)

Funky Far Far (vg) 3

Semolina snack

Pani Puri (vg) 6.5

Semolina, shells, potato chickpeas, tamarind infused water.

Bombay Bhel Puri (vg) 6.5

Puffed rice, onion, potato tangy sweet chutneys.

Aloo Papri Chaat 6

Crunchy wheat crisps topped with potato, chickpeas, sweet yoghurt & chutneys.

Vegetable Samosa (vg) 4.5

Crispy filo triangles filled with warmly spiced vegetables.

Pau Bhaji with Buttered Crumpets (vg) 7.5

Seasonal vegetables mashed and blended special spices served with hot buttered crumpets, onions and lemon.

Hakka Chilli Paneer 7

Chinese warm paneer salad.

Turkish Manti 8

Soya dumplings dressed in garlic yogurt drizzled in chilli infused olive oil.

T.F.C. (vg) 7

Crispy fried tofu tossed in special spice mix.

MAINS PLATES (VEGETARIAN)

Saag Aloo (vg) 6

Spinach with potatoes curry.

Butter Peas Paneer 8

Paneer, peas in a spicy creamy cashew nut- based sauce.

Akuri Tofu or Egg (vg) 8

Spiced egg or tofu with peppers and chilli.

Punjabi Kadhi Pakora Curry 8

Fried onion fritters cooked in a tangy yoghurt sauce.

Baluchi Chole (vg) 8

Wholesome chickpeas curry.

House Black Dhal (vg) 8.5

Creamy Black Dhal.

Rajma Chawal (vg) 10

Red kidney beans with saffron rice.

Tarka Dhal (vg) 8

Classic lentil curry.

Vegetarian Haloumi Noodles 8.5

Noodles with fried haloumi cheese.

SMALL PLATES (NON-VEGETARIAN)

Pakistani Lamb Doner Bread 8.5

Crunchy lettuce, cucumber, onions, tahini yoghurt chilli sauce.

Chicken Wrap 8

Crunchy lettuce, cucumber, onions, tahini yoghurt chilli sauce.

Keema Shepherd's Pie 8.5

Old fashion favourite! Spiced lamb mince topped with creamy mash.

Lamb Samosa 4.5

Crispy filo parcel filled with warmly spiced lamb mince, potato.

Chicken Lollipop 6

Spiced and fried chicken wings.

KFC Karachi Fried Chicken 8.5

Crispy fried chicken breast strips fried and tossed in a special spice mix.

Chicken Tikka 7

Chicken breast pieces marinated roasted and served with a mix salad.

Lamb Seekh Kebab 7.5

Minced lamb seasoned with fresh chilli, ginger, garlic, coriander served satay style.

Chapli Beef Kebab 7

Afghan traditional spiced patty served with chutney and salad.

MAINS PLATES (NON-VEGETARIAN)

Butter Chicken 11

Chicken tikka, creamy cashew base gravy lightly spiced.

Masala Roast whole baby Chicken with rice 12

Whole chicken roasted in warm spices.

Lahori Achari Chicken 10

Mango pickle infused Chicken Curry.

Railway Lamb Curry 11

Lamb potatoes curry.

Indo-Chinese Noodles 9.5

Lamb or chicken

Desi Lamb Pasta 9.5

Spicy Tomatoes base lamb pasta.

Keema Muttar 8

Spiced lamb mince with fresh peas.

Masalafied Sirloin Steak with Fries 14.5

Steak served with chips and black peppercorn sauce.

Masalafied Chicken Steak with Fries 13

Chicken steak served with chips and black peppercorn sauce.

Masalafied Lamb Steak 14

Lamb steak served with fries.

12.5% service charge will be added to your bill for eat in. The above prices are for collection and delivery.

Dishes may contain or have been in contact with nuts. Before ordering, let your server know of any allergies or dietary requirements.

SIDE HUSTLE / SALADS

Bombay Potatoes (vg) 5

Fragrantly spiced potatoes.

Curly Fries (vg) 5

Fried seasoned masala spices.

Masala Fries (vg) 5

Fried seasoned masala spices.

Fattoush Salad (vg) 5

Tomatoes, cucumber, onion, crispy bread, lettuce, pomegranate juice.

Kachumber Salad (vg) 5

Tomatoes, cucumber, onion, radish, lettuce.

DESSERTS

Gulab Jamun 4

Rose and Saffron Rasgulla 4.5

Sooji Halwa 4

Semolina dessert.

Gajrela (Carrot Halva) 4.5

Sweet carrot dessert topped with pistachio.

Hustle Falooda 4.5

Kulfi: Pistachio, Malai or Honey Rose 3.5

DRINKS

Still Water Bottle 3

Sparkling Water 3

Salted Lassi 3

Mango Lassi 4

Coke 3

Diet Coke 3

7Up 3

Thumbs Up Cola 3.5

Limca 3.5

Lemon Soda 3

Redbull 3.5

Appletiser 3

Orange Soda 3

Kat Kombucha 3.5

RICE AND BIRYANI

Plain Steamed Rice 4.5

Fluffy basmati steamed rice.

Vegetable Pilau 6.5

Basmati Rice with vegetables.

Chicken Tikka Biryani 11

Marinated chicken with basmati rice.

Lamb Biryani 11

Marinated lamb with basmati rice.

BREADS

Simply Roti 2

Homemade flatbread.

Butter Roti 2.5

Homemade flatbread with butter.

JUICES

Carrot (with Gigner) 5

Raw juice (carrot, orange, apple) 5.5

Tropical juice (mango, apple, carrot, ginger) 5.5

Mango Juice 3.5

Guava Juice 3.5

Turnip juice 3.5

CHAI & TEAS

Hause Masala Chaii 2.5

Kashmiri Pink Tea 2.5

English Breakfast Tea 2.5

Peppermint Tea 2.5

Chocolate Chaii 3

COFFEE (HARRODS)

Espresso 2.5

Double Espresso 3.5

Latte Macchiato 3.5

Americano 3

Cappuccino 3.8