



SOUTH
Bombay
BAR
ALL DAY DINING & COCKTAILS



— *Food Menu* —

Dear Guest,

A warm welcome to you from all of us at South Bombay Bar.

Please sit back, unwind and meet friends. We are open all day, serve food and drinks and will look after you. In our endeavour to blur borders and boundaries across the sea link, we are presenting an experience that celebrates our city as a whole, keeping in tact Her sacrosanct history, culture, inclusive and cosmopolitan nature. This is where everything and everyone unites in the truest spirit of being at ease and celebrating life; each day, all day!

We are open from noon till midnight and will plate a platter of experiences through our operating hours. From eating a wholesome lunch to a quiet dinner or a party all night; versatility is our core. You want something special done? Please ask. We will try our best to do it for you.

In the kitchen, legendary Chef Patron Rakesh Talwar Weaves his magic & lets the flavours of his food speak for themselves.

Be it a VT station mural, the map of the bay on our ceiling or the present day fast paced chic life that all of us are embraced by, South Bombay Bar has created nooks that'll creatively transport you to nostalgia balanced by the flavours of today's contemporary world. We hope you enjoy this journey with us.

Don't forget to laugh! It is, after all, food for the soul.

Love,

All of us at South Bombay Bar.

Bar Bites



CORN BHEL KACHUMBER WITH QUINOA PUFFS

Kachumber with corn bhel,
topped with Quinoa puffs

(J)

— 275 —

ZAVERI BAZAAR KHICHIYA PAPAD PIZZA

Khichiya Papad topped
with Pudina Chutney,
Tomato Sauce, Mozzarella
Cheese & Veggies

(J)

— 275 —

GARLIC & THYME MARINATED OLIVES, SPICY FETA

Pitted Green Olives
marinated in
Malgapuddi Masala
mixed with Spicy Feta

— 275 —

WASABI PEANUT

Fried peanuts tossed
in wasabi

— 275 —



SOUP

GREEN PEA

Classic Green Pea
combined with herbs and
Indian Spices with a
necklace of vegetables.

— 245 —

SMOKED TOMATO & FENNEL

Tomatoes cooked in our brick
oven to attain a smokey
flavour, pureed on a stove top
with fennel, herbs & spices.

(J)

— 245 —

RAW MANGO & LEMONGRASS

Raw Mangoes simmered
with Lemongrass, Indian
Spices and cooked till rich
and sour.

(J)

— 245 —



SIDES

ASSORTED PAPAD PLATTER

Platter of Masala
Papad, Roasted Papad
& Fried Papad

(J)

— 175 —

TOPI MASALA PAPAD

Hat shaped papad stuffed
with chopped Onions
& Tomato masala

(J)

— 175 —

VEG RAITA

Curd mixed with vegetables,
salt and chilli powder

— 125 —

PLAIN CURD

Plain Curd

— 95 —

Add CHK 65 Add PRAWNS 95



HEATHLY WEALTHY & WISE

GOT MY ROOTS INTACT

— 445 —

Root vegetable and
mixed green tossed
with honey mustard dressing

THE GREEN ENVOLUTION

— 445 —

Oriental wok tossed warm
health green salad

THAT THECHAWALLA SALAD

— 445 —

Exotic vegetables oven roasted
in a hand pounded
spicy green chilli pickle

STIR IT UP

— 445 —

Continental style stir fry
quinoa and exotic herb veggies

QUINOA IT UP

— 445 —

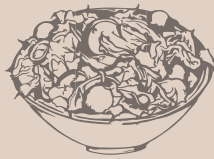


 (J) JAIN

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Appetizers Veg



TOMATO SESAME CHUTNEY PANEER TIKKA

Paneer Marinated in a rich tomato & sesame chutney, cooked in the Tandoor

(J)

— 375 —

SRIRACHA PANEER TIKKA BAO

Paneer Tikka & Sriracha, stuffed into a Bao

— 375 —

BLUE CHEESE NAAN

Naan Bites covered in Blue Cheese

(J)

— 375 —

KECAP MANIS GLAZED PANEER SQUARES

Paneer squares tossed in an Indonesian Soy Sauce & Asian Spices

(J)

— 375 —

MEXICAN POTATOES

Homestyle wedges cooked in an oven, seasoned with Mexican spices & seasoning

— 375 —

TANDOORI WASABI BROCCOLI

Broccoli marinated in a spicy Wasabi base, cooked in the Tandoor

— 375 —

CHEESY JALAPENO STUFFED MUSHROOM

Mushrooms stuffed with a spicy cheesy, herb filled malai mixture, cooked in the Tandoor

— 375 —

CRISPY CORN TEMPURA

Sweet Corn, deep fried in tempura batter, filled with herbs & spices

(J)

— 375 —

BEETROOT GALOUTI

Mashed beetroot combined with Indian spices, cooked in mouth melting Galouti Style

— 375 —

COCONUT CHILLI LIME MUSHROOM

Mushroom tossed in a mixture of coconut milk, chilli, seasoning & lime

— 375 —

STUFFED CHEESY BABY POTATOES

Baby Potatoes stuffed with a spicy cheesy mix, cooked in the Tandoor

— 375 —

SMOKED GOAT CHEESE SAMOSA

Samosa stuffed with smoked goat cheese mixed with

(J)

— 375 —

WOK TOSSED CHILLI GARLIC POTATOES

Thin sliced potatoes cooked in an Asian inspired, homemade style Chilli Garlic sauce

— 375 —

ZA'ATAR HUMMUS WITH GLUTEN FREE CRISPS, CORIANDER FALAFEL

Classic TSK Hummus, seasoned with Za'atar powder served with Coriander Falafel & Crisps

— 375 —

CHEF RECOMMENDATION

Pav Bhaji Toastada

(J)

— 375 —

Delhi Wale Chole Kulcha

(J)

— 375 —

Cheese Centre Corn Croquette

(J)

— 375 —

Paneer Bhurji Quesadilla

(J)

— 395 —

Fennel smoke chili baby potato

— 375 —

Nachos With Salsa

(J)

— 345 —

Fried Aloo Chaat

— 375 —

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Appetizers Non Veg



BLUE CHEESE CHICKEN TIKKA

Succulent pieces of chicken marinated in a Malai and Blue Cheese mix, cooked in the Tandoor

— 475 —

SRIRACHA CHICKEN TIKKA BAO

Chicken Tikka & Sriracha, stuffed in a bao

— 475 —

KALONJI CHICKEN TIKKA

Chicken Marinated in a rich mixture of Malai, Spices & Onion Seeds

— 475 —

CHEDDAR BACON KULCHA

Kulcha Bites stuffed with a sinful bacon & cheddar.

— 475 —

CHICKEN TIKKA NAAN BITES

Naanlettes stuffed with Chicken Tikka & spices, cooked in the Tandoor

— 475 —

CFC - CHETTINAD FRIED CHICKEN

Fried Chicken in south indian style

— 475 —

DHUNGAR BUTTER CHICKEN SAMOSA

Samosa stuffed with smoked Butter Chicken

— 475 —

MUTTON KHEEMA NAAN

Naan bites stuffed with a cheesy mutton mix & spices

— 475 —

TOMATO SESAME CHUTNEY CHICKEN TIKKA

Chicken Marinated in a rich tomato & sesame chutney, cooked in the Tandoor

— 475 —

TAWA TOSSED TELlichERRY PEPPER LAMB

Classic Lamb seekh cooked in the Tandoor, then tossed in a spicy tellicherry sauce

— 475 —

ZA'ATAR NAAN WITH KHEEMA

Naan seasoned with Za'atar powder, topped with Mutton Kheema & Sour Cream

— 475 —

ROASTED GARLIC - THYME MARINATED CHICKEN TIKKA

Chicken infused with marination of garlic & thyme, cooked in the Tandoor

— 475 —

TANDOORI WASABI PRAWN

Prawn marinated in a spicy Wasabi base, cooked in the Tandoor

— 645 —

MALABARI PRAWNS

Prawn cooked in a South Indian Style Sukha Masala, topped on mini uttapam

— 645 —

KOLIWADA FISH BITES

Morsels of Fish fried in a spicy Indian style batter

— 645 —

CHEF RECOMMENDATION

Tulsi chicken quesadilla

— 445 —

Chilli Garlic Chicken Tikka

— 445 —

Coriander Cumin Chicken Tikka

— 445 —

Chicken Tikka Pop Corn

— 445 —

Asian



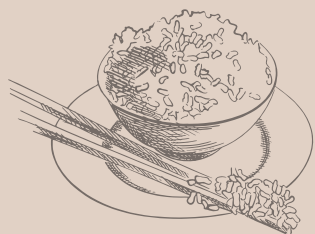
APPETIZERS VEG.

Dragon roll (J)	395
Paneer Blackpepper sauce (J).....	395
Creamy corn with herb butter sauce (J).....	395
Mushroom & Corn Dim sum.....	395
Beans & Baby corn dim sum (J).....	395
Singapore veg fingers (J).....	375
Paneer and Babycorn Chilli (J).....	345



MAIN COURSE VEG

Veg Manchurian gravy (J)	425
Kung pao veg. (J)	425
Veg chilli mushroom	395
Paneer & vegetable with burnt garlic sauce.....	425
Veg green thai curry	425



APPETIZERS NON VEG

Chilli chicken	425
Teriyaki chicken wings	395
Asian Butter garlic chicken.....	425
Basil chicken/prawns	425/595
Crispy chicken.....	425
Chicken sesame dim sum	445
Chilli garlic prawn dim sum	595



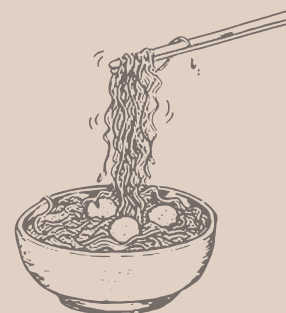
MAIN COURSE NON-VEG

Chicken in hunan sauce.....	475
Chicken hot garlic sauce	475
Fish in chilli oyster sauce.....	495
Prawns in green garlic sauce	595
Chicken red thai curry	425



RICE AND NOODLES

Steam rice.....	295
Mushroom broccoli fried rice (J).....	395
Singapore style fried rice (J).....	425
Veg korean rice (J).....	425
Shanghai noodles (J)	445
Burnt garlic noodles.....	495
Malaysian noodles (J).....	425
Classic Pot rice with gravy	595
Stir fried exotic veg with rice (J).....	575



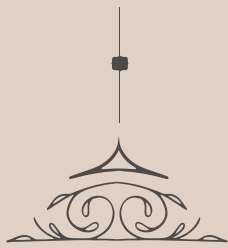
Add Egg 65 Add CHK 65 Add PRAWNS 95

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Italian



SAUCE

Arabiatta / Alfredo / Pesto

(Select one)

Chicken Tikka Alfredo ■ 525

Classic Alfredo Pasta mixed with Tandoor cooked Chicken Tikka

Paneer Tikka Alfredo (J) ■ 525

Classic Alfredo Pasta mixed with Tandoor cooked Paneer Tikka

Chilli Lamb Kheema Mutter ■ .. 625

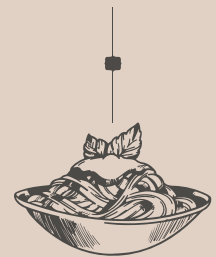
Spaghetti pasta mixed with Chilli lamb kheema, peas in a spicy Tomato Sauce

Veg Lasagne ■ 525

Layered pasta with a mix of mince exotic veg cooked in a rich tomato sauce

Chicken Lasagne ■ 595

Layered pasta with a mix of mince chicken & corn cooked in a creamy, cheesy sauce



PASTA

Penne / Spaghetti (Multi Grain)

(Select one)

■
EXOTIC
VEG
(J)
— 525 —

■
CHICKEN
— 525 —

■
PRAWN
— 595 —

MASALA FRIES

Fries seasoned with a sweet chilli & peri peri seasoning mix



— 245 —

KHEEMA MUTTER FRIES

Fries topped with cheese sauce, lamb kheema and spices



— 325 —

GARLIC CHEESE BREAD

Garlic bread topped with mozzarella

(J)



— 275 —

GARLIC BREAD

Bread coated in a rich garlic butter, seasoned with chilli flakes



— 225 —

SWEET POTATO

Fried with Truffle oil & Parmesan



— 295 —

CHEESY FRIES

Fries topped with cheese sauce



— 295 —

CHILLI CHEESE GARLIC BREAD

Garlic bread with bell peppers and mozzarella

(J)



— 295 —



SIDE KICKS

HUMBLE FRENCH FRIES

French Fries



— 225 —

CAJUN SPICED FRIES

Fries seasoned with Cajun spice



— 225 —

LEMON CHILLI FRIES

Fries seasoned with Lemon Chilli spices



— 225 —

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MARGHERITA

Homemade Plum Tomato
Sauce & Mozzarella

■ (J)

— 475 —

FIAMMA

Slow Roasted Onions
& Chilli Flakes

■

— 525 —

POPEYE'S FAVORITE

Spinach & Burnt
Garlic

■

— 525 —

ORTOLANA

Roasted Veggies &
Mushroom

■ (J)

— 525 —

THE GOD FATHER

Mozarella, Cherry Tomato
& Arugula

■ (J)

— 545 —

AMERICANO

Olives, Jalapeno
& Red Pepper

■ (J)

— 575 —

FARMER'S DELIGHT

Corn, Mushroom, Capsicum
& Onions

■

— 575 —

THE INDIAN CLASSIC PTP

Paneer Tikka, Onion, Coriander,
Green Chilli

■ (J)

— 595 —

■ (J) JAIN



PIZZA

10in

EXTRA TOPPINGS

Sundried Tomatoes, Capers, Peppers,
Jalapeno, Xtra Cheese,
Asparagus, Broccoli, Cottage Cheese

— 65 —

BBQ Chicken, Sixteen Spice
Chicken, Pepperoni, Chicken Tikka,
Shrimp, Fish, Hot Salami

— 95 —

THE HERBY HANCOCK

Herbed Cottage Cheese,
Cherry Tomatoes & Onions

■

— 595 —

MEDITERRANEAN

Roasted Eggplant, Sundried Tomatoes,
Onions, Parmesan & Jalapeno

■

— 595 —

FOUR SEASONS

Mushrooms, Asparagus,
Broccoli & Peppers

■ (J)

— 625 —

THE 4 CHEESER

■ (J)

— 625 —

MUMBAI KA DON

Chicken Tikka, Onions, Coriander,
Green Chilli

■

— 625 —

MEXICANA

Hot Salami, Jalapeno
& Chilli Corn

■

— 625 —

ITALIAN MAFIA

16 Spice Chicken,
Cherry Tomatoes, Basil, Onion

■

— 695 —

BBQ CHICKEN

Barbeque Chicken,
Onions & Peppers

■

— 625 —

THE GOD FATHER II

Lamb Mince, Orange Cheddar,
Roasted Garlic, Olive,
Jalapenos, Chilli Flakes

■

— 675 —

AL PACINO

Pepperoni & Cheese

■

— 675 —

SEA FOOD

Alfredo Sauce; Shrimp & fish

■

— 675 —

FOUR X 4

Four types of Meat
& 4 types of Cheese

■

— 745 —

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Mains

(Pre-plated, Served with Portion of Rice or Bread)

EXOTIC VEG CHOP MASALA

A minced mix of exotic vegetables, cooked in a rich red Indian gravy



— 545 —

PANEER LONDONWALA

Pieces of Paneer Tikka, cooked in the Tandoor, tossed in a classic Tikka Masala gravy



— 545 —

ACHARI PANEER

Paneer cooked in a rich red Indian gravy, pronounced with the flavour of Achar



— 545 —

DUM COOKED CHEESY GRAVY

Indian vegetables cooked in Spinach & Cheese Gravy



— 545 —

CHICKEN LONDONWALA

Pieces of Chicken Tikka, cooked in the Tandoor, tossed in a classic Tikka Masala gravy



— 545 —

RAJASTHANI LAAL MAAS

Mutton cooked in traditional Rajasthani style in a thick spicy red gravy



— 545 —

ACHARI CHICKEN

Chicken cooked in a rich red Indian gravy, with a pronounced flavor of Achar



— 545 —

LASOONI MURGH

Chicken cooked in a rich Onion gravy, garnished with Burnt Garlic



— 545 —

GAVRAN CHICKEN

Spicy traditional Indian Chicken, cooked in a dark red Indian gravy



— 545 —

MURGH KALI MIRCH

Chicken cooked in a rich Cashew gravy, treated with black pepper for a pungent flavour



— 545 —

FIRST CLASS RAILWAY STYLE MUTTON CURRY

Mutton cooked in a spicy traditional Indian red curry



— 575 —

GOAN FISH/ PRAWN CURRY

Spicy orange goan style



— 625/645 —

RATATOUILLE ENVELOPE

Vegetables cooked in tomato base sauce mixed with cheese & served with mashed potato



— 525 —

PERI PERI ROASTED CHICKEN STEAK

Rosemary Infused chicken roasted on a grill, served with potato wedges, veggies and a spicy peri peri sauce



— 575 —



GLOBAL

LEMON BUTTER FISH WITH INDIAN TADKA

Fish marinated with mustard, lime butter garlic sauce, topped with curry leaves & red chilli tadka



— 645 —

GRILLED CHICKEN BREAST

Grilled chicken served with a creamy sauce, on a bed of mashed potatoes and roasted courgette with Broccoli & Coriander Sauce



— 575 —

GAMBAS PIL PIL

Prawn cooked in olive oil, garlic, white wine, chilli flakes & seasoning, served with garlic bread



— 695 —

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Rice



DAL TADKA

Traditional Yellow dal boiled and cooked with Indian spices & Onion Tomato masala

■ (J)

— 425 —

RAJMA MASALA

Rajma cooked in a thick traditional Indian village style

■ (J)

— 425 —

Bacon biryani ■ 425

Traditional Biryani, masala with Bacon

Steamed rice ■ 295

Cumin tempered rice ■ 395

Steamed rice mixed with ghee, whole jeera & Indian spices

Dhabewali dal khichdi ■ (J) 345

Traditional Dal Khichdi cooked SBB style

Tandoori jhinga khichdi ■ 525

Dal Khichdi mixed with Tandoori Prawn

Biryani ■ (J) Veg 375

Classic Biryani, covered with a Chicken 425

thin naan, cooked in an oven Lamb 445

Prawn 495

Street style khepcha rice ■ 375

Asian Inspired Chilli Galic sauce, mixed with rice, veggies and Indian Spices

PESHAWARI CHOLE

Chole cooked in an orange red gravy with Indian spices

■ (J)

— 425 —

DAL MAKHANI

Rich black dal cooked with Indian spices, Butter & cream

■

— 425 —

BREADS

Tandoori Roti/ Naan/ Para ■ 70/85/90

Bajra Roti ■ 80

Jawar Roti ■ 80

Three Pepper Naan ■ 95

3-Cheese Kulcha ■ (J) 175

Waterchestnut Shitake Naan ■ 125

"VadaPav Masala" Parantha ■ 125

Green Chilli Garlic Naan ■ 125

Methi Laccha Parantha ■ 115

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KACHI KAIRI CHEESECAKE

Cold set cheesecake, made
of mascarpone cheese
flavoured with Raw Mango

— 445 —

SEX..... IN A TEA POT

Goey Chocolate Brownie
with Orange Zest

— 445 —

PINACOTTA

Panna Cotta with
a Pina Colada Flavour

— 445 —

BLUEBERRY KULFI

Chef's favourite

— 375 —

GULAB JAMUN

Mini dough balls deep
fried in flavoured
sugar syrup

— 245 —

ICE CREAM

Vanilla /
Chocolate

— 245 —

TIRAMISU

Mascarpone cheese &
whipped cream flavoured
with rich italian coffee,
layered with coffee sponge
& ladyfingers

— 345 —

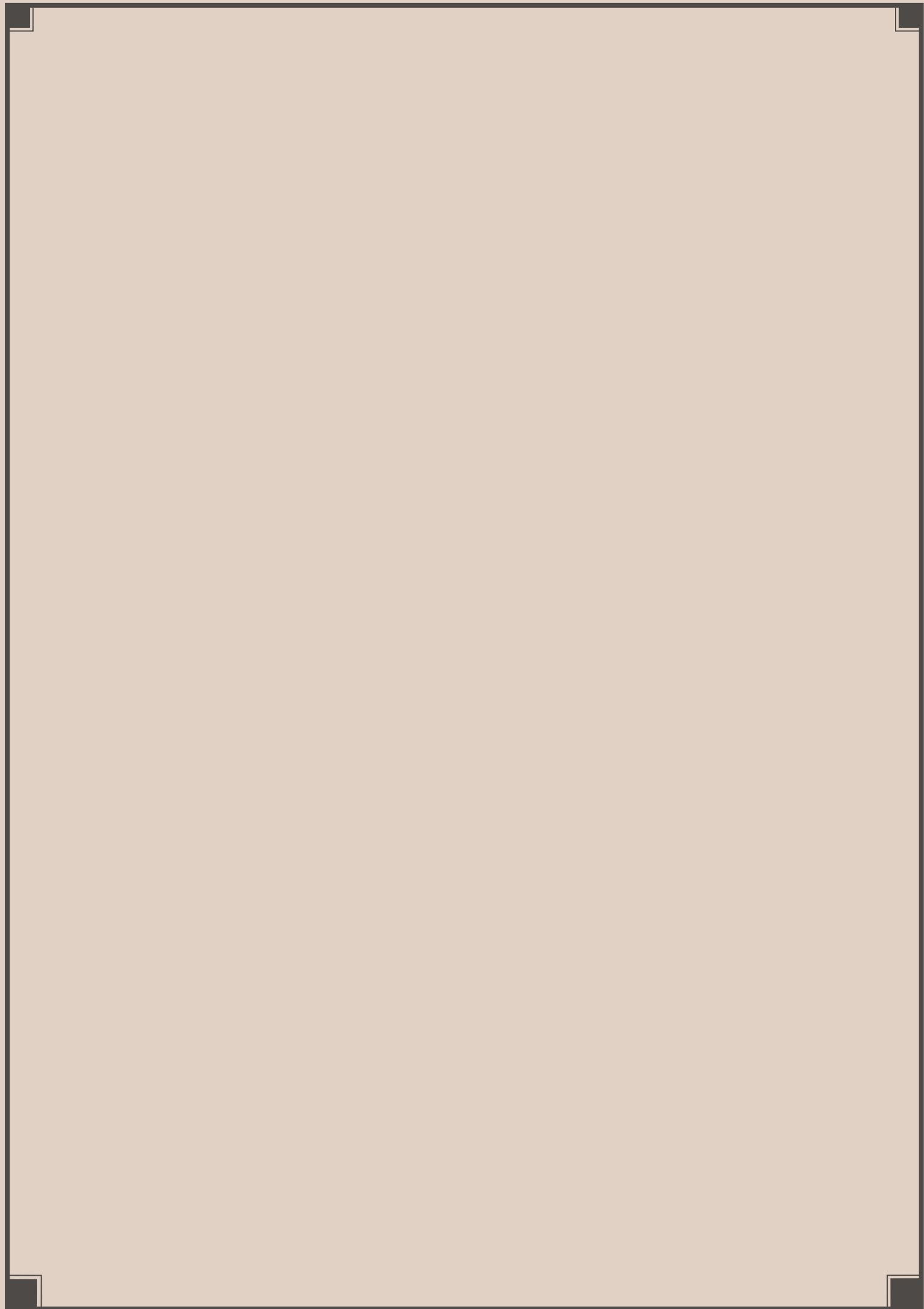


DESSERT

 All Deserts are Eggless

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