

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, mustard, carom channa, pomegranate, mint & tamarind chutney	15
	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

	CHARGRILLED 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
	BANDRA BHAI BABY CHICKEN (HALF/FULL)	Mustard, mint chutney, raita, pickled salad	23/33
	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
	SCOTTISH SULA VENISON	Yoghurt, mustard, turmeric potatoes, bagara sauce	36

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

TANDOORI ROTI/LACHHA PARATHA	4.5
 PAHLI HILL FLAKY FLAT BREAD	5
PLAIN/BUTTER/GARLIC/CHILLI NAAN	7
PESHWARI NAAN	8
CHILLI/GARLIC CHEESE KULCHA	8
 CHEF'S BREAD BASKET	14



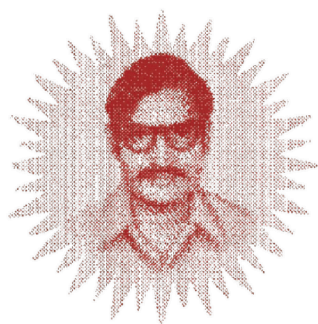
CHEF'S SPECIAL



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)7
- Lime Juice, Black Salt/Sugar Syrup, Soda Water
- GRAPE FRUIT MOJITO7
- Grapefruit Juice, Sugar Syrup, Mint & Grapefruit Soda
- POMEGRANATE9
- Pomegranate Molasses, Foamer, NLL First Light, Lime
- ORIGINAL MANGO LASSI9
- Yogurt, Mango Pulp, Milk, Saffron, Lime
- RUBY SPRITZ9
- Wild Chai Ruby Fort, triple sec, lemonade, Lyres

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 LASSI16
- Desi Daru Mango Vodka, Yoghurt, Mango, Sugar, Lime, Briottet Mangue
- A clarified mango lassi with vodka, inspired by Punjab's legendary smugglers. smooth, rich, and deceptively strong
- PHANTOM16
- Mijenta Blanco, Orange Chilly Cordial, Absinthe, Tajin, Lime
- Phantom Singh, the elusive smuggler never caught. Like him, this cocktail is bold, mysterious, and unpredictable
- DELHI MULE16
- Hapusa Gin, Khoosh Bitters, Ginger, Tonic, Lime
- Like an Old Delhi sexologist, the Delhi Mule is bold, mysterious, and layered
- DANCHO DON16
- Makers Mark, Jade Perique Tabac, Demerara, Dr. Hostetter's, Angostura, Oak Wood
- 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
- VEERAPAN16
- Spiced Ten to One Rum, Cinnamon & Jaggery, Lime
- 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 RUN16
- Mijenta Reposado, Pepper Infused Mezcal, Cinnamon, Jaggery, Coke, Lime
- A tribute to Kerala's pepper smugglers
- MEMON MARTINI16
- Desi Daru Original Vodka, Yuzu Puree, Cointreau, Lime
- A bold, citrusy tribute to the Memon underworld, once kingpins of gold and electronics smuggling
- BABA BUDAN16
- Desi Daru Original Vodka, Cafe Solo, Hazelnut Syrup, Coffee
- A cocktail honouring Baba Budan's legendary smuggling of seven coffee beans from Yemen to India hidden in his beard
- NATWARLAL16
- Salcombe Gin, Cointreau, Butterfly-Pea, Sugar, Lime
- 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

Publicly voted
"London's favourite Indian
restaurant 2025"

