

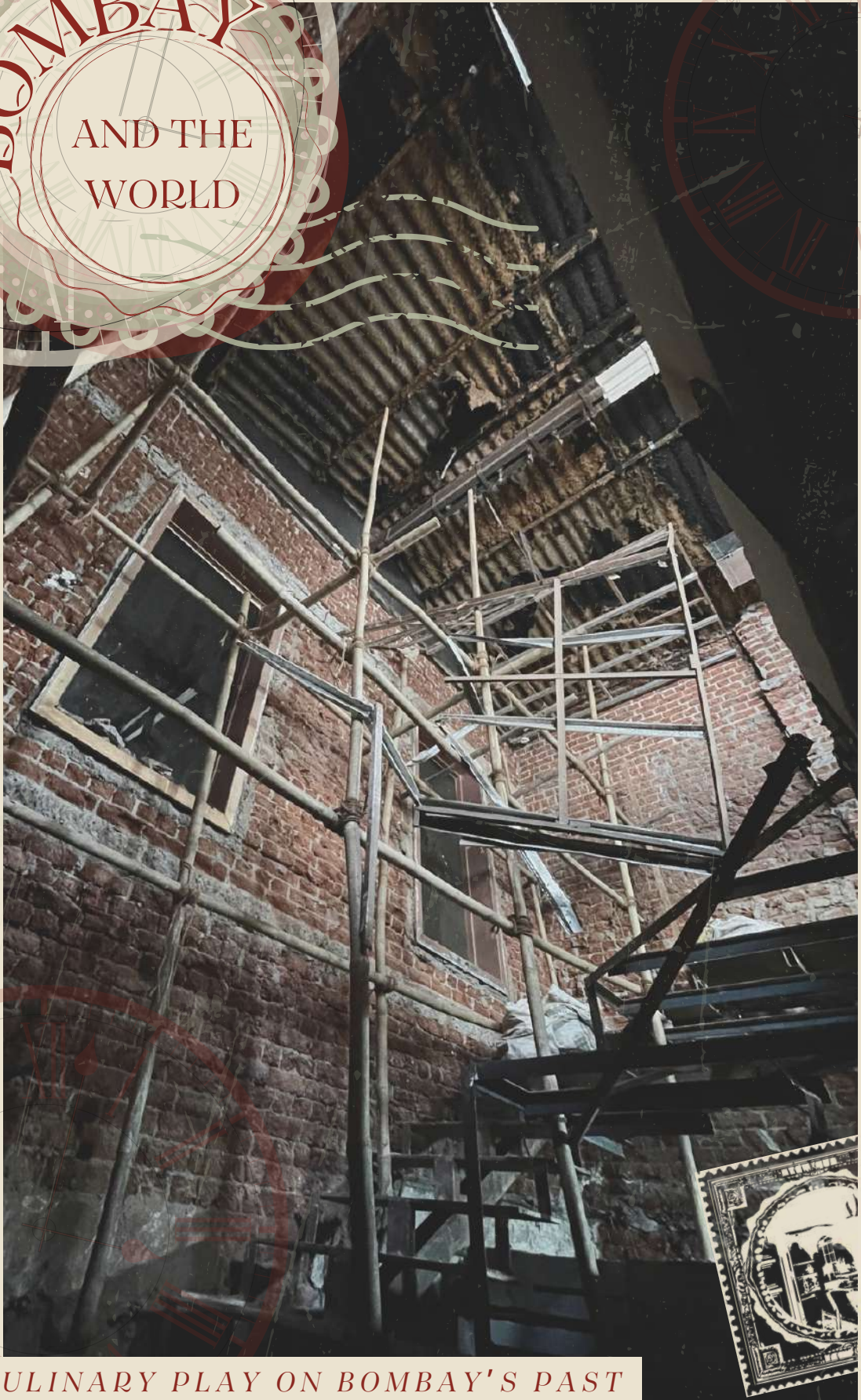


RESERVATIONS@CIRQABOMBAY.COM  
CALL/WA: +91 9619493388 // +91 9619493344

@CIRQADININGROOM

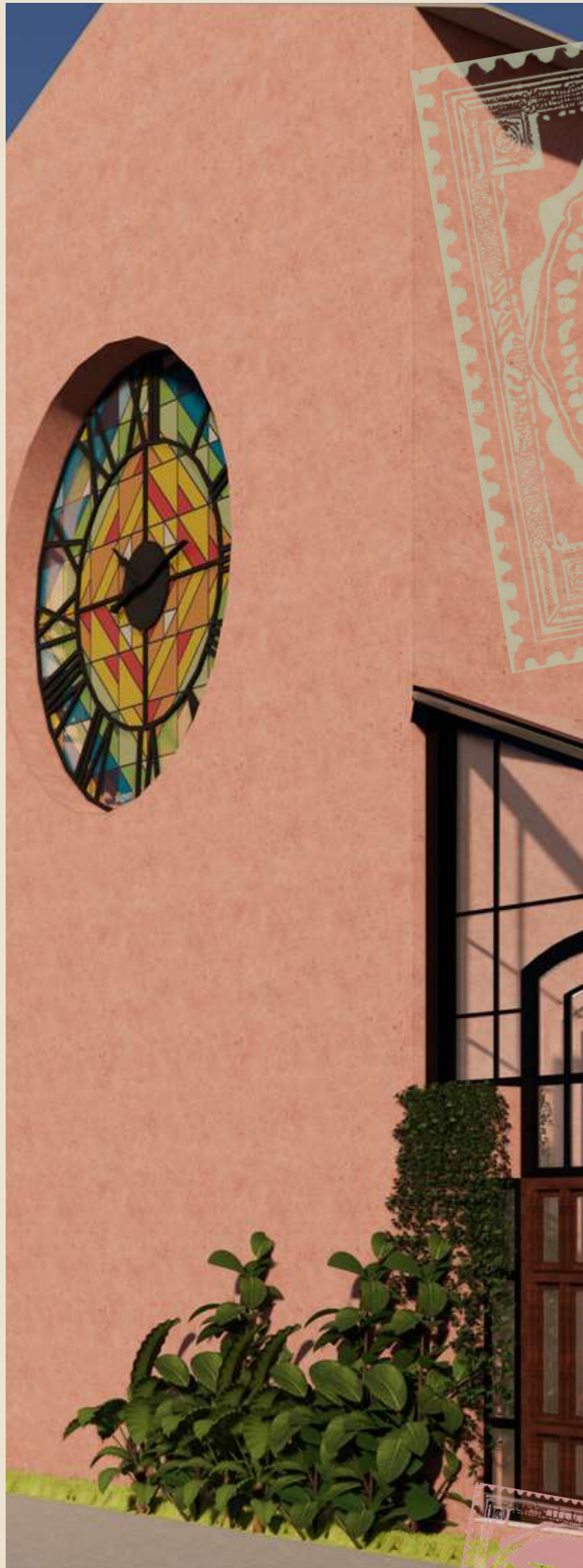
# BOMBAY

AND THE  
WORLD



A CULINARY PLAY ON BOMBAY'S PAST





## OUR DREAM ?

To warm the palates and hearts of all the people who call - or have called - this city home. Paired with an ambition to take Mumbai's food, or at least our take on it, beyond India and into the world.

Without pretention, we dream to share the story of the people who have come to Bombay. We draw upon inspirational flavours rooted in the city, flavours that now transcend borders. With love and care poured into every single dish, we hope that each bite feels like a warm embrace for guests.

Our menu echoes the cultural diversity of Mumbai, paying homage to various migrant traditions. Nodding to history while never getting too serious. In the same way that we love sharing food with family and friends, we want guests to feel they can just sit back and savour our dishes over great conversation. Our menu is packed with nostalgic favourites, interlaced with Eastern influences. nodding to the grills of Persia but also to the handpulled noodles of Tangra in Kolkata, in parallel to Bombay's inclination toward not-always-so-Italian pasta. And let us not forget the city's ever-lasting appreciation for butter and bread - all playfully pulled together in an offering crafted for the hungry diners of today's bustling Mumbai.

Join us in Lower Parel as we transport you to the heart of this culinary adventure!

... WHILE LOOKING  
TO THE FUTURE

# TEASERS

## VEG

### CHABENA

Mixed nuts, thai chilli

### CHURAN MAKHANA

Because, what better companion for drinks than Makhana ?

### LOTUS ROOT CRISPS

Crispy lotus root chips with a chilli-lime seasoning

## NON-VEG

### CHICKEN 66

Deep-fried chicken morsels, chilli and fennel, curry leaf

### BACON JAM KHARI

A savoury Khari with bacon jam and cream cheese frosting

# SIGNATURE SMALLS

## VEG

### BHAVNAGRI CHILLI TOMATO

Khorda-stuffed chillies, confit tomato, coriander cream

### KATHAL CURRY WONTON

Raw jackfruit curry dumplings, topped with yuzu-macerated tomato, on a white onion sauce

### THE FIRST DUMPLING (MANTI)

Aromatic cabbage and carrot, steamed, tomato chilli butter and Turkish yogurt

### FIVE-STAGE CABBAGE

Five-stage cooked cabbage, roasted cauliflower, tempered raw papaya, yellow pepper sauce

### CRISPY ROOT CHAAT

Sweet potato, purple yam, beetroot, tangy tamarind, green chutney, sweet curd

### LABNEH FROM BOMBAY

Zucchini, bell pepper, sweet potato in peri peri sauce, blistered tomatoes, smoked labneh with charred corn and dukkah

### PANISSE & PINDI CHOLE

Chickpea panisse, pindi chole, coriander and mint sauce, chilli XO, pickled shallots

### CHEESE POT PIE

Baked soft matured cheese encased in filo pastry, fig compote, hot honey

## NON-VEG

### BOMBAY FRIED FISH

Bombay fish selection in CIRQA's flaky crust, served with housemade hot sauce

### CLAMS\* IN GREEN PEPPER SAUCE

Green XO sauce, green peppercorn, cilantro

*\*SWAP FOR PRAWNS*

### TODDY SHOP PRAWNS

Prawns Pollichathu, seared and steamed inside banana leaf, ghee idli

### GOODNESS CRAB

Deep-fried soft shell crab, coconut podi dredge, XO aioli

### WINGS OF FURY

Fried rice\* stuffed signature wings, tamarind chilli glaze

*\*OPTION: REMOVE RICE*

### THE FIRST MUTTON DUMPLING (MANTI)

Aromatic lamb mince steamed, tomato chilli butter and Turkish yogurt

### NIHARI FEATURING FOCCACIA

Slow-cooked mutton curry with fresh dipping housemade bread

### BUFF PUFF

Soon to be award-winning phyllo meat pie with picante tongue and cheek

We cater to all dietary requirements and offer Jain and Vegan options.  
Government taxes applicable. We levy 10 per cent service charge.

# FIRE-KISSED AND GRILLS

VEG

## **KHUMANI BADAM KI SEEKH**

Apricot, almonds and vegetable mixture, ghee, garlic-mulberry creme fraiche

## **GRILLED OYSTER MUSHROOMS**

Barbecued mushrooms, teriyaki glaze, scallions

NON-VEG

## **KUNDUZ SMOKED CHICKEN**

Afghani style barbecued chicken, saffron, cream and cheese, toum

## **METHI MORINGA PRAWNS**

Cajun-rub grilled prawns, fenugreek and moringa dust

## **KOOBIDEH & LABNEH**

Hand-pounded lamb mince, barbecued on flat skewer, sumac, chilli toum

We cater to all dietary requirements and offer Jain and Vegan options.  
Government taxes applicable. We levy 10 per cent service charge.



# BREADS AND BAKES

*Made with love by our in-house bakers*

## **TRY THESE SHROOMS ON TOAST**

Coarse mushroom pate finished with truffle aroma and dill. On housemade bread

## **STRACCIATELLA AND VINO TOAST**

Spiced stracciatella, roasted grapes and wine reduction, finished with dukkah, truffle aroma

## **SAY KIM CHEESE**

Grilled cheese Hokkaido milk bread, house kimchi, umami goodness

## **TADKA CORNBREAD**

Charred corn salad, raw mango emulsion, thecha, Tadka yoghurt

## **KOFTA PIDE**

Vegetable Kofta, harissa, chilli toum, pickles, greens

## **GARDEN PESTO FLATBREAD**

Cheese-stuffed, zucchini, leeks, confit garlic, black garlic aioli, parmesan

## **MUSHROOM FLATBREAD**

Cheese-stuffed, mushroom pate, green apple, rocket, smoked almonds

## **PRAWN SESAME TOAST**

Spiced prawn mince, kardi, wasabi and curry leaf aioli, shrimp furikake

## **KODOVA PORK AND TINGMO BUN**

Coorgi-spiced, kachampuli-braised pork belly with steamed buns, pickled shallots

## **PULLED LAMB PIDE**

Baharat spiced lamb, slow-cooked and smoked

## **SEAFOOD PIDE**

Smoked cheese, mackerel pate, sardines, shrimp and squid, greens and capers



We cater to all dietary requirements and offer Jain and Vegan options.  
Government taxes applicable. We levy 10 per cent service charge.

# SIGNATURE LARGE AND BOWLS

## VEG

### SALLI PANEER CASSEROLE

Baked tomato and paneer casserole,  
potato Salli

### MUSHROOM TRIP

Celestial blend of earthy mushrooms  
dancing in a creamy embrace, topped with  
macerated bell peppers

### RATATOUILLE RAVIOLI

Zucchini and bell peppers, Parmesan  
textures, basil oil

### GRANDMA'S LASAGNA

Aubergine, roasted bell peppers, pesto and  
marinara in pasta sheets

### TANGRA STREET JHOL

Vegetarian dumpling, fried noodle, braised  
bok choy and cabbage, bean sprouts in  
Shiitake broth

## NON-VEG

### MIGHTY KALIYA OMELETTE

French omelette served on lamb gravy,  
potato Salli, chilli oil

### CHETTINAD CHICKEN BIRRIA

Coconut and chilli spiced chicken, crispy  
dosa, chicken rassa

### CIRQA ROAST CHICKEN

Half a juicy chicken with a sticky glaze  
served with smashed potatoes and an asian  
slaw

### TANGRA STREET JHOL (CHICKEN&EGG)

Fried noodle, slow roasted chicken, egg,  
braised bok-choy and cabbage, bean sprouts  
in aromatic broth

### LOBSTER TAIL AND BISQUE EMULSION

Lobster tail, oven-roasted with a shellfish  
emulsion and paprika butter. Served with  
house-made ciabatta

### UN-KOLI GRILLED SALMON

Crispy skin salmon, summer vegetable  
florentine, beurre blanc

### KOSHA CHOPS

Tender mutton ribs, slow-cooked with  
poppy seeds, onion paste and red chillies,  
finished with tamarind

### MIYA BHAI BOLOGNESE

Street-style luscious mutton kheema and  
spaghetti, mint, Khamiri roti

### BUFF RAVIOLI

Miso veloute, marrow butter, cured egg yolk,  
crispy capers

We cater to all dietary requirements and offer Jain and Vegan options.  
Government taxes applicable. We levy 10 per cent service charge.



# RICE FOR LIFE

## VEG

### ULLITHEEYAL

Tangy and nutty kerala stew, aromatic spices, shallots, drumstick and potatoes

### PUMPKIN RISOTTO

Creamy pumpkin risotto topped with crispy sage leaf, green apple

### CHEF'S FRIED RICE

Teriyaki cauliflower, chilli-glazed paneer, bok choy, wok-tossed kimchi rice bowl

## NON-VEG

### FISH GASSI

Tangy coconut curry, tender fish goujons, aromatic spices, curry Leaf

### SEAFOOD RISOTTO

Arborio, flavours of the Sea, sour cream

### PIG'ANTE RICE BOWL

Char Siu pork, fermented sausage, bok choy, furikake, chicharrones, wok-tossed Jasmine rice

## SALADS AND SIDES

### TILL CHEAT DAY CIRQA SALAD

Pickled papaya, avocado, maple coconut, rocket, frilly mustard, peanut and sesame chikki, and fried onions in mint and coriander dressing

ADD CHICKEN/PRAWNS: 149

### BURRATA SALAD COMPANY

Butterhead, red wine reduction, edamame hummus, pistachio dukkah



### STIR FRIED ASIAN BEANS

Burnt garlic and chilli sauteed beans

### TRIPLE COOKED CHIPS

A classic twist on the deep fried potatoes we all love... In a Peri Peri rub

# SWEET FINISH

## PEANUT BUTTER SUNDAE

A classic sundae deconstructed, white chocolate cookies, peanut ganache, brittle, cherry jam, ice-cream and soy caramel

## ICE-CREAM SANDWICH

Because coffee + ice-cream = love.  
Encased in coffee sponge with a choco-almond coating

## COCONUT PANNACOTTA

Mango coulis, sabja, passionfruit crisp

## SRINAGAR APPLE CRUMBLE

A staple, done better than right. Macerated apples, sultanas, oats and almond crumble. Served with custard or classic ice-cream, your choice!

## THE PERFECT DATE

Sticky date pudding with rich caramel sauce, vanilla ice-cream

## BLUEBERRY ALMOND FINANCIER

Brown butter financier, lemon mascarpone cream