



THE BOMBAY CLUB

— JUMEIRAH MARSA AL ARAB —

BY CHEF MANAV TULI

Stepping into The Bombay Club by Manav Tuli is like setting off on an extraordinary culinary journey into India's glorious past. With the treasured flavors of Western India and the grace of gymkhana elegance, every dish is a harmonious blend of refinement, thoughtful craftsmanship, and character. At The Bombay Club, we cherish the timeless essence of traditional Indian recipes, graciously passed down by the teachers who shaped our craft. We honor the soul of each dish, treating every ingredient with the utmost respect and care.



JUMEIRAH MARSA AL ARAB • UMM SUQEIM • DUBAI

A KISMET MENU • JUMEIRAH MARSA AL ARAB

HOW TO READ THIS MENU

Every code below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

 Vegan

THE LINE BENEATH A DISH

Poppadums *(D)(N)(S)(SE)*

Please inform your server of any allergies before ordering.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(D) Dairy

(E) Egg

(GF) Gluten Free

(LF) Lactose Free

(LS) Locally Sourced

(CS) Certified Sustainable

(N) Nuts

(S) Soy

(SE) Sesame

(SF) Seafood

TO START

Poppadums <i>(D)(N)(S)(SE)</i>	38
Assortment of crisps	
Chutney set <i>(D)(N)(S)(SE)</i>	38
Sweet lime, tomato, mint, beetroot, chili	
 Masala roasted nuts <i>(N)(GF)(LF)</i>	38

SMALL BITES

Raj kachori <i>(D)(N)(S)</i>	78
Crispy lentils, sweet and tangy chutney	
Kebab caju <i>(N)(S)(D)</i>	78
Smoked chili chutney	
Beetroot kulfi kebab <i>(D)(E)</i>	78
Sweet yoghurt, mint, pomegranate	
Chicken baida roti <i>(D)(E)</i>	88
Chicken mince and egg parcel	
The Bombay Club guinea fowl samosa <i>(D)(E)(N)</i>	88
Onion chutney	
Goan prawn balchao <i>(SF)(GF)(LF)</i>	118
Black tiger prawns	
Keema pav <i>(D)(E)</i>	108
Ground lamb, buttered milk buns	



VEGETARIAN



VEGAN

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TANDOOR & GRILLS

 Chestnut paneer tikka <i>(D)(N)(GF)</i> 98 Homemade paneer cheese, fenugreek, turmeric
 Tandoori romanesco <i>(GF)(LF)(CS)</i> 108 Coriander, tulsi, green chili
Chicken sooley <i>(N)(GF)(D)(LS)</i> 138 Mathania chili, fried shallots
Tandoori jhinga <i>(D)(SF)(GF)</i> 178 Dill leaves, green mango
Goan fish recheado <i>(GF)(LF)</i> 178 Peppercorn, garlic, sherry vinegar
Tandoori wagyu beef cheek <i>(D)(GF)</i> 218 Mint, cinnamon, ginger
Tandoori tomahawk <i>(D)(S)(GF)</i> 598 Rajasthani aloo, pickled onion, mint chutney
Konkani lamb chop <i>(D)(S)(GF)</i> 188 Pomegranate, garam masala, kopra
Tandoori lobster <i>(D)(SF)(GF)</i> 328 Mustard, coriander, Kashmiri chilli

CURRIES & BIRYANI

Smoked butter chicken <i>(D)(N)(GF)(LS)</i> 158 Caramelized tomato, mustard oil
Bohri chicken biryani <i>(D)(E)</i> 168 Aged basmati rice, saffron, rose water
Malwani prawn curry <i>(SF)(GF)</i> 168 Bydagi chilli, coconut, garlic

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TANDOOR & GRILLS

CURRIES & BIRYANI · CONTINUED

Mangalore fish curry <i>(GF)(LF)</i> Ginger, shallots, kokum	188
Bohri lamb biryani <i>(D)(E)</i> Aged basmati rice, saffron, rose water	198
Satara lamb curry <i>(GF)(LF)</i> Black cardamom, byadgi chili, coconut	178

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VEGETABLES, GRAINS & SIDES

VEGETABLES

	Wild mushroom jhalfrezi <i>(D)(S)</i> Cumin, bell pepper, onion	98
■	Tender jackfruit kofta <i>(N)(S)(SE)(LF)(CS)</i> Coconut, peanut, sundried tomato	108
■	Mewari paneer <i>(D)(N)</i> Homemade paneer cheese, prunes, apricot	118
	Kathiyawadi vegetable <i>(D)(GF)</i> Curry leaves, hing, tomato	98
■	Rajasthani aloo <i>(N)(D)</i> Onion seeds, mustard, curry leaves	78
■	Hyderabadi dal <i>(D)(CS)</i> A2 ghee tempering, caramelized onion, tomato	78

GRAINS

	Naan <i>(D)(E)</i> Butter / garlic / plain	28
■	Roti Butter / plain	28
■	Laccha paratha <i>(D)</i> Layered whole wheat bread	38
	Chilli cheese naan <i>(D)(E)</i> Aged cheddar, green chilli	38
⊙	Masala infused aged basmati rice Green cardamom, clove, cinnamon (per person)	28
	Vegetable pulao <i>(D)</i> Aged basmati rice, vegetables, fried shallots	88



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VEGETABLES, GRAINS & SIDES

SIDE | SALAD

- | | | |
|---|---|----|
|  | Hara salad <i>(R)(GF)</i>
Fresh garden salad, green lime, mint | 28 |
| | Raitha <i>(D)(GF)</i>
Cucumber, tomato, pomegranate | 28 |
|  | Nimbu Pyaz <i>(GF)(CS)</i>
Silver onion, green chilli, green lime | 28 |

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