वदनि कवळ घेता नाम घ्या श्रीहरीचे ।
सहज हवन होते नाम घेता फुकाचे ।
जिवन करि जिवित्वा अन्न हे पूर्णब्रह्म ।
उदरभरण नोहे जाणिजे यज्ञकर्म ॥१॥

DADAR

Bombay Kitchen & Bar

Take a bite, remember the divine.
This simple act brings peace and grace.
Blessed is the food received with gratitude,
and eaten with a heart full of devotion.

UNTIL YOU WAIT

CUMIN KHICHIYA WITH MANGO CHUTNEY
Crispy cumin-flavoured rice poppadum served with a tangy-sweet mango chutney. (VE) 3.95

CHANA JOR GARAM WITH LIME
Spiced, crunchy black chickpeas enjoyed with a squeeze of fresh lime for an extra zing.(VE) 2.95

BOMBAY MIX
A spicy, crunchy medley of sev, nuts, and lentils - the classic Indian snack with a bold kick. (VE) 2.95

SMALL PLATES

ASHOK VADA PAU
Bombay street favorite - a spicy, deep-fried potato dumpling with layers of flavours, chutneys and crunchy bits, tucked in a soft home-made pau (bun). Served with red ghati masala (VE) 4.95

PLAZA THEATRE KANDA BHAJI
Crispy deep fried onion fritters made with chickpea flour and spices. Served with sweet and spicy mint yogurt. (Can be made VE with tamarind sauce) 4.95

VEG SAMOSA
Fried short crust pastry filled with a spiced potato mix, served with home-made sweet and spicy mint sauce. (Can be made VE) 5.25

AVOCADO AND PANEER ROLL
Soft and creamy mixture of avocado and paneer with a crispy outer crust, served with tamarind sauce (V) 6.95

JACKFRUIT CHILLI
Tender fried jackfruit bites tossed with onion & peppers in a spicy chilli sauce. (S)(VE) 7.25

CHILLI CHICKEN
Fried chicken thigh tossed with onion & peppers in a spicy chilli sauce. 7.95

CHICKEN LOLLIPOP
A bold Indo-Chinese classic - crispy, spiced chicken wings tossed in a fiery red chilli sauce. 6.95

FISH 65
A fiery South Indian classic - spiced fish fingers tossed with onion, green chillies, and curry leaves. 7.25

SEABASS RAWA FRY
A Bombay coastal favourite, reimagined - seabass marinated in home-made masala, crusted with spiced semolina. 7.95

PRAWNS KOLIWADA
Bombay's iconic coastal snack. Juicy prawns, layered in spices, and finished with that signature Koliwada crunch. 7.25

CHAAT AND TIFFINS

DADAR SPECIAL CHAAT
A triple crunch delight - achappam, golden samosa, and our home-made crunchy topping, layered with sweet & tangy sauces and a burst of pomegranate. (V) 6.95

OOLI BHEL
Light, crunchy puffed rice, peanuts, and Bombay mix tossed with diced onion, tomato & raw mango salad, finished with a tangy tamarind dressing. (VE) 4.95

MISAL PAU
A spicy, lentil sprouts curry, topped with sev mix and onions, served with soft home-made pau (bun) . (VE) 7.95

CHOWPATY PAU BHAJI
A flavourful mix of mashed vegetables in a thick gravy served with soft, buttered home-made pau (bun). (V) 7.95

BEZAWADA PUNUGULU
Crispy, golden fried dumplings made with rice and lentil batter, served with home-made tomato chutney. (V) 5.95

GRILLS

GRILLED SOYA TIKKA
Soya chaap, onions, and peppers marinated in spicy tandoori marination, charred to a caramelized crust with smoky, aromatic layers . (VE) 7.25

ACHARI PANEER TIKKA
Paneer, onions, and peppers marinated in tangy pickling spices, charred to a caramelized crust with smoky, aromatic layers & a creamy center. (V) 7.25

CHAR GRILLED LAMB CHOPS
Tender lamb chops seasoned with aromatic spices and grilled to perfection. Dairy-free and full of flavour. 12.95

CHICKEN TIKKA
Boneless chicken thigh marinated in a delicate blend of Kashmiri chili, toasted spices, and citrus, then grilled over charcoal to impart a subtle smoky aroma. 7.55

MALAI TIKKA
Chicken breast marinated in a luscious blend of cream and mature cheddar, enhanced with subtle spices. Grilled for a smoky, velvety finish, tossed with butter & home-made spice mix. 7.55

GREEN GRILLED PRAWNS
Prawns marinated in a vibrant herb and green chili paste, grilled to be charred. Fresh marinade highlights the natural sweetness of the seafood giving balanced heat, earthiness and zest. 11.95

TANDOORI CHICKEN 2.0
Our upgraded Tandoori - skin-on half chicken marinated in spiced yogurt, grilled to perfection. Don't expect the usual red, it's all about bold flavour. 12.25

LAMB SEEKH KEBAB
Minced lamb blended with fresh herbs & spices. Expertly skewered & grilled to achieve a crispy outside & moist, flavourful inside. 8.95

BIRYANI

CHICKEN | LAMB | JACKFRUIT
12.95 13.95 11.95

Delicately layered basmati rice infused with saffron and warm spices & fresh herbs, enclosing slow-braised meat/jackfruit that's tender & richly aromatic. We recommend enjoying the biryani with our home-made raita, which perfectly balances the rich spices and enhances the flavours.

SALAD

KAIRI PATTA SALAD
Refreshing green mango tossed with mixed greens, onions, cherry tomatoes, and a crunchy roasted seed mix. (VE) 4.25

Lacha Onion with Lime (VE) 2.95

SIDES

Basmati Rice (VE)	3.25
Indrayani Rice (Indian Sticky Rice) (VE)	3.50
Pulao Rice (V)	3.95
Raita (V)	2.95
Grilled Veg	3.95
Potato Side - Jeera/Spinach/Peas	4.95

BREADS

Naan (V)	2.95
Butter Naan (V)	2.95
Garlic Naan (V)	3.25
Cheese Naan (V)	3.95
Aloo Kulcha (V)	3.75
Tandoori Roti (VE)	2.95

BIG PLATES

BOMBAY BUTTER CHICKEN
Tandoor-roasted chicken breast in a silky tomato and cashew gravy, enriched with cream, fenugreek, and warm spices. A harmonious balance of depth, sweetness, and subtle heat. 13.55

CHICKEN SUKKA
A semi-dry western coastal chicken dish cooked with roasted spices and curry leaves. 12.55

COMFORT CHICKEN CURRY
A homestyle chicken curry cooked in a mildly spiced onion-tomato gravy. Warm, hearty, and soul-satisfying Just like mom used to make. 12.55

LAMB BHUNA MASALA
Tender lamb simmered in a robust, caramelized onion and spice gravy with layered complexity. 13.95

DADAR SPECIAL KALA LAMB CURRY
Traditional lamb curry from Bombay, with a rich gravy of charred onions and coconut. Served with a choice of rice/bread. Enjoyed with a twist of lime. 16.95

GOMANTAK PRAWN CURRY
A coastal delicacy, featuring juicy prawns simmered in a fiery coconut curry. Made with our home-made Malwani spice mix and infused with wild mangosteen (kokum) giving it a tangy punch . 12.95

FISH MOILEE
Fish gently simmered in a lightly spiced coconut milk gravy with curry leaves and mustard seeds. 12.95

DADAR SPECIAL KOFTA CURRY
Soft spinach dumplings, stuffed with creamy cottage cheese, nuts and raisins , served in a rich creamy tomato based gravy. Served with a choice of rice/bread.(V) 15.95

SOYA CHAAP MASALA
Juicy tandoor-grilled soya chaap tossed in a thick onion-tomato masala gravy - bold, vibrant, and full of flavour. (VE) 12.95

BROCCOLI, MANGETOUT & PEAS MOILEE
Medley of greens gently cooked in a fragrant coconut milk gravy with ginger, curry leaves, and mustard seeds. (VE) 10.95

PANEER BEMISAAL
Soft paneer cubes simmered in a luxurious, creamy cashew-tomato gravy with aromatic spices. (V) 12.35

MAKHANA PALAK PANEER
A wholesome blend of soft paneer, roasted popped lotus seeds (makhana), and creamy spinach gravy. (V) 11.95

PINDI CHOLE
A Punjabi classic of slow-cooked chickpeas in a dark, spiced reduction of dried pomegranate, amchoor, and black cardamom. (V) 9.55

DAL MAKHANI
A slow-cooked blend of whole black lentils enriched with butter and cream. Velvety, smoky, and indulgently spiced. (V) 8.55

DADAR'S LITTLE DINERS

(Served with a choice of bread or rice)

BUTTERLICIOUS PANEER
Soft cottage cheese pieces cooked in a creamy, buttery tomato sauce - mild, smooth, and super tasty! (V) 8.95

CHEEKY BUTTER CHICKEN
Soft chicken pieces cooked in a creamy, buttery tomato sauce - mild, smooth, and super tasty! 8.95

CHEESY MALAI TIKKA
Chicken breast marinated in a luscious blend of cream and mature cheddar, enhanced with subtle spices. Grilled for a smoky, velvety finish. 8.95

S - Spicy, VE - Vegan, V - Veg

FOOD ALLERGY NOTICE
For your safety, please inform your server of any allergies. We do our best to minimize cross-contamination but cannot guarantee food and drinks are completely allergen-free. Scan the QR code to view allergens.

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A discretionary 10% service charge will be added to your bill. This amount is shared in full among our hardworking team at Dadar. If you feel the service was not up to the mark, just let us know, we'll gladly remove it.