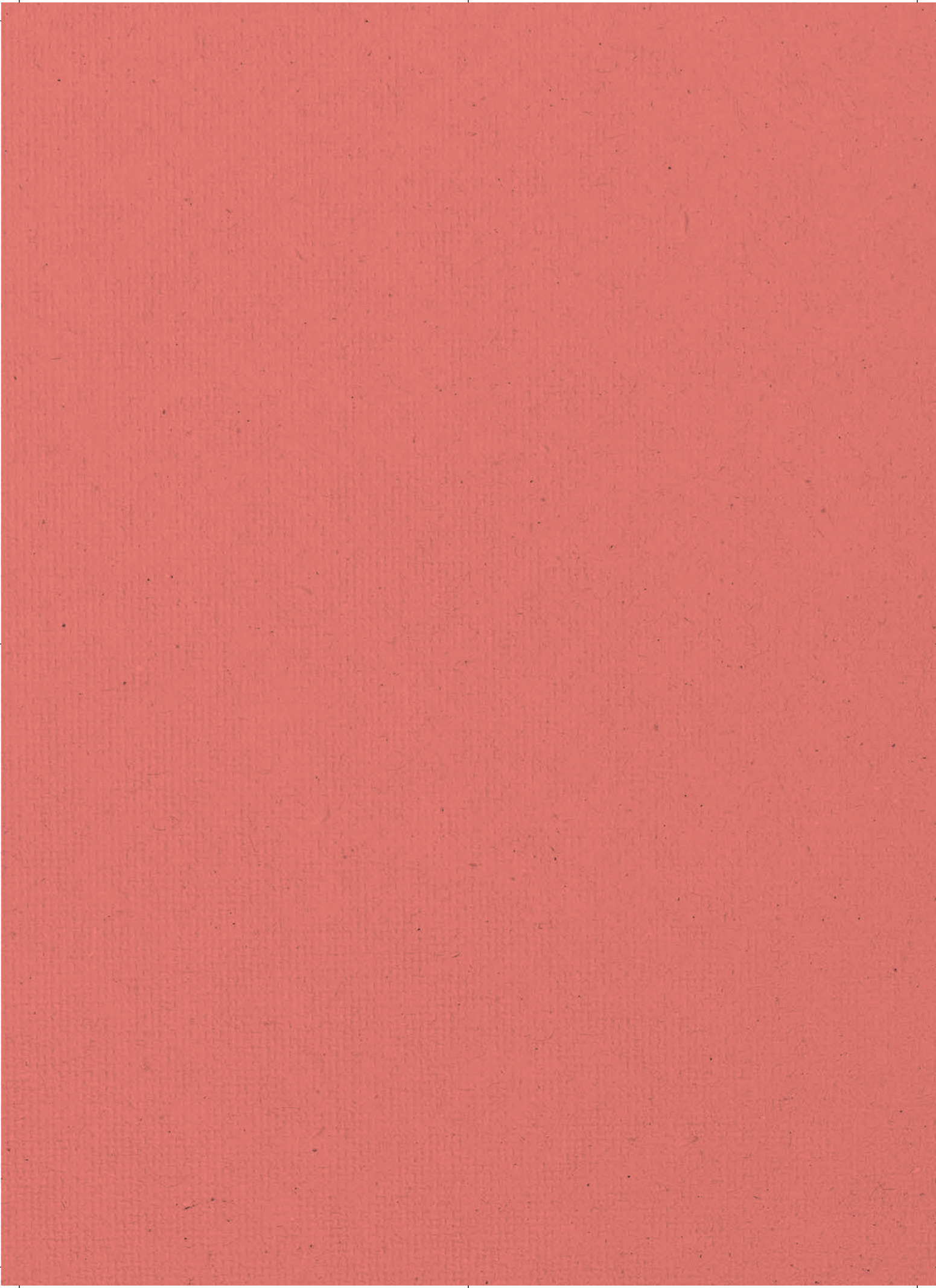


- EAT. REPEAT. EAT. REPEAT -



BOMBAY IRANI. BOMBAY CAFÉ. BOMBAY BAR.



GURUGRAM

MUMBAI

BENGALURU

KOLKATA



sodabottleopenerwala



sbowindia | #BestBaeBombay

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What is the first thing that comes to mind when you think of the city that was once seven islands? And was then captured by the Portuguese and handed over in dowry to Charles II of England? And then was taken over by the East India Company, and is now home to over 18 million people?

The food. Of course, the food.

Kyani's at Metro. Ayub's at Kala Ghoda. Hotel Deluxe at Fort. Sardar at Tardeo. Snowman's at Breach Candy. Café Madras at Matunga. K Rustom at Churchgate. Britannia & Co. at Ballard Estate. Prithvi Café at Juhu. Yazdani at Horniman Circle. Gulshan-e-Iran at Crawford. B Merwan at Grant Road. Bademiya at Colaba. Chowpati Chaat. Haji Ali Juice. Elco Paani Puri. *And on. And on.*

The Bombay we know and love is filled with food stories, and stories shared over food.

Sodabottleopenerwala is our tribute to the food and the stories of the city we know and love so much. Come visit. And if you see us when you're here, come join our table.

- AD & Sabs

We do not levy a service charge, but if you had a fab time, feel free to request an addition. Our team works hard and will be over the moon!





Nothing comes between a Bombayite and their pani puri unless it is sev puri. True blue Bombaywalas have an inherent love for chaat. Chaat hits every note of flavour note: sweet, spicy, tangy and crunchy, making it a forever favourite. You'll find chaat on practically every street, and, of course, this menu.

SMALL PLATES



NO ONE CAN EAT JUST ONE.

■ Pull Apart Chilli Cheese | 355

(200 gm, 668 kcal)

As cheesy as Bollywood pickup lines, this fluffy toasted bun is stuffed with cheese and smothered with thecha butter.

▲ + Chicken | 395 (240 gm, 770 kcal)

■ Thecha Fries | 375

(250 gm, 654 kcal)

We stole this recipe from our favourite neighbour. Potato fries, tossed in traditional Maharashtrian thecha spices; served with house cheese blend.

■ Corn Cheese-ling Bhel | 435

(300 gm, 614 kcal)

Bombay-inspired cheeseling and crispy corn bhel; tossed in a chatpata chutney.

■ Spiced Corn Ribs | 445

(200 gm, 381 kcal)

No trip to Bombay is complete without bhutta on the beach! We're serving up corn ribs coated in house-made spice-mix and zesty sour cream on the side.

■ Aloo Tuk | 445

(200 gm, 381 kcal)

Smashed potatoes, crisped and fried, tossed in house-made spice mix; served warm. This Bombay-inspired snack is a lip-smacker!

■ Paneer Akuri Sliders | 475

(240 gm, 540 kcal)

Freshly-baked mini pavs loaded with scrambled chilli cottage cheese for the rare vegetarian Parsi and our other vegetarian friends.

■ Broccoli Mozzarella Bite | 595

(350 gm, 423 kcal)

Roasted broccoli in mozzarella cheese and Parmesan sauce. Eat your veggies and love them too!

■ Go Green Galouti Kebab | 625

(350 gm, 623 kcal)

Melt-in-mouth straight-to-stomach veggie galouti; served with hummus, pita and salad.

■ Irani Berry Burrata Chaat | 645

(240 gm, 722 kcal)

Creamy burrata served on a bed of coriander pesto; topped with Iranian berry compote and pomegranate and drizzled with pomegranate molasses. Britannia Uncle would not have been amused.

■ Coriander Pesto Cottage Cheese | 655

(450 gm, 625 kcal)

Charred cottage cheese-marinated in coriander pesto, topped with olive and walnut tapenade; served with pita and salad. We're not sure where we stumbled across this recipe, but we absolutely love it!



■ Veg | ▲ Non-veg | ✓ Vegan |  Chef's Reccos |  Contains Egg |  Gluten Free

Government taxes as applicable. Please inform us if you have any food allergies or dietary restrictions. We use fresh ingredients in most of our dishes. Since these are subject to availability, we apologise in advance, in case some dishes are unavailable at the time of your order.

*Everyone's favourite breakfast and post
1am soak-up-the-booze snack,
anda bhurji makes the people of Bombay go
"Mmmmm".*



▲ **Smoked Chicken Mini Cutlet | 575** 🥚
(150 gm, 522 kcal)
Proof that everything does not taste better when served on salli. Sometimes, it needs to be on top. Egg-coated, batter-fried smoked chicken cutlet; served on a bed of roasted tomato sauce and topped with mint yoghurt and salli.

▲ **Mutton Pattice | 595** 
(150 gm, 578 kcal)
Cooked minced mutton stuffed in a potato cake; pan-seared and served warm. Pure comfort.

▲ **Naan Chaap Sliders | 595** 🍞
(240 gm, 581 kcal)
Take a stroll down bustling Bohri Mohalla and you can smell naan chaap in the air! Our version features fluffy mini buns stuffed with 'tala hua' mutton, crumbled feta and sumac onion.

▲ **Mutton Pepper Fry | 695**
(250 gm, 625 kcal)
Mutton cooked with spices and freshly ground black pepper - a classic from the Shetty bars of Bombay.

▲ **Tareli Macchi Tawa Fry | 695**
(150 gm, 540 kcal)
Koli Auntie approved! Tawa-fried fish coated with house-made masala. It'll make you want to do the koli dance.

▲ **Skillet Prawns | 695** 🍞
(200 gm, 563 kcal)
Prawns marinated in methi masala, slow-cooked in green chilli butter; served with toasted pav. It's a winner!

▲ **Kundapuri Prawn | 695**
(413 gms, 580 kcal)
Prawn fried in a kundapuri masala; topped with curry leaves.

▲ **Fish Koliwada | 695** 🍞
(180 gm, 668 kcal)
A world popular from Mumbai's Sion Koliwada, we swear by it.



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*Inspired by the nursery rhyme
"There was an Old Woman Who Lived in a Shoe",
the Old Woman's Shoe (every Bombay kid's once-upon-a-time
favourite spot) stands proud at Kamala Nehru Park up Malabar Hill.
If only it sat on the part of Bombay that was once
Old Woman's Island! Wouldn't that have been
an amazing coincidence?*

BREACH CANDY TO PRITHVI CAFÉ



■ Bambai Vada Pav 2 Pcs | 225

(240 gm, 396 kcal)

A staple you'll find on every street! Two spicy potato vada; served with teekhi chutney and thecha pav.

■ Cheesy Bambai Vada Pav 2 Pcs | 275

(280 gm, 490 kcal)

A blasphemously delicious version! Two cheese-stuffed vada on cheesy thecha pav with teekhi chutney. We're 100% sure AD pushed for this one.

■ Ragda Pattice | 395

(280 gm, 490 kcal)

A street gem, made with potato patties; topped with spiced and dried white peas curry, house chutneys, and sev.

■ Kanda Bhajiya | 425

(200 gm, 319 kcal)

Thinly sliced onions; battered, deep-fried and served with mint coriander chutney. Don't kiss and tell.

■ Dal Pakwan | 445

(350 gm, 498 kcal)

A combination of moth and split yellow lentils cooked on low heat; garnished with pickled ginger, green chilli, roasted cumin; served with crisp pakwan. Yummy! Yummy!

■ Chilli Cheese Pav | 445

(245 gm, 586 kcal)

Straight from the streets! The spicy kick of green chillies, topped with rich, gooey melted cheese; served on a soft buttery pav with garlic thecha.

■ Raasta Sando | 525

(300 gm, 525 kcal)

Bombay's raasta sandwich just got glam. Made with thecha butter, pickled beetroot, sliced potatoes; topped with sev and served with fries.

■ Mac n' Cheese | 525

(350 gm, 452 kcal)

Macaroni pasta cooked with a creamy cheese sauce and baked to crusty perfection. Childhood nostalgia!

■ Bacon Bits | 595 (430 gm, 557 kcal)

■ Khada Masala Pav Bhaji | 540

(300 gm, 340 kcal)

Another favourite from a Santa Cruz juice centre! This pao bhaji has whole cut vegetables; served with buttered pav.

■ Bombay Pav Bhaji | 540

(300 gm, 360 kcal)

Sardar Uncle approved street-style pav bhaji; served with buttered pav.

■ Veggie Club Sandwich | 545

(250 gm, 368 kcal)

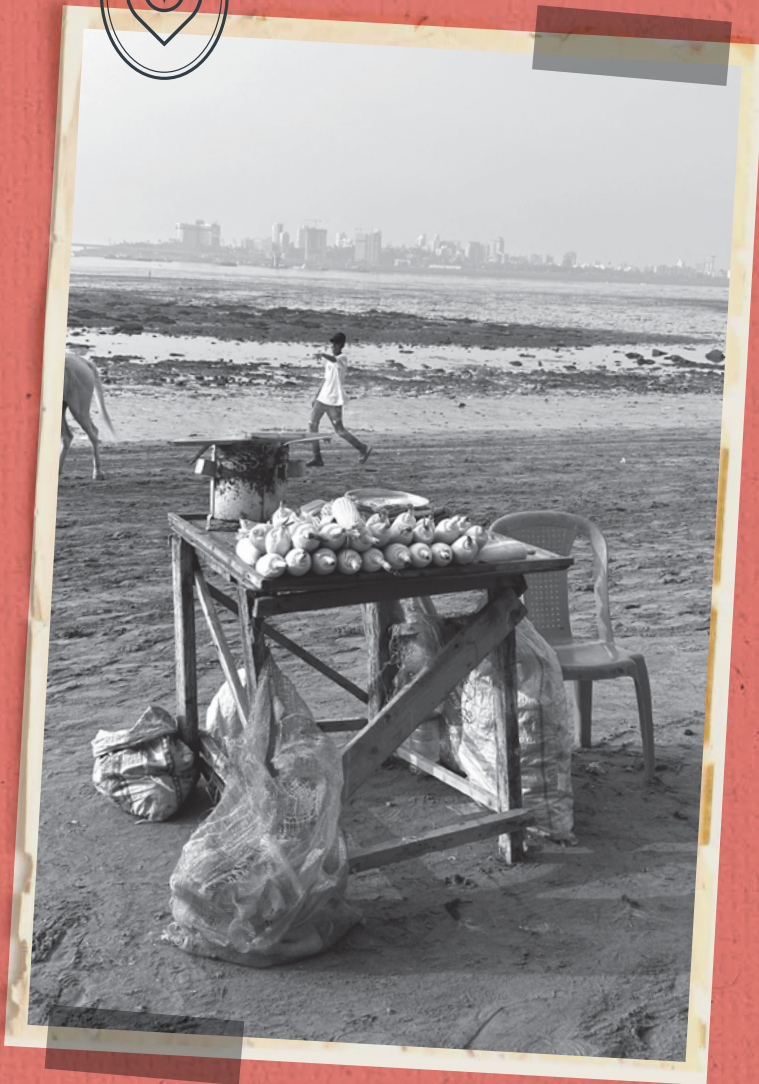
Layered sandwich with lettuce, tomato, cucumber, cheese, coleslaw and roasted bell peppers; served with fries.



■ Veg | ■ Non-veg | ✓ Vegan |  Chef's Reccos |  Contains Egg | ✗ Gluten Free

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*Nestled between popular Chowpatty
and even more popular Juhu, Dadar Beach stretches on.
Grab your lover for a ride... on the horses.
And, of course, hot-hot corn on the cob.*



▲ **College Canteen Bun Omelette | 395** 🥚
(300 gm, 257 kcal)

A masala cheese omelette sandwiched between a buttered bun. It's first class.

▲ **Classic Akuri | 395** 🥚
(170 gm, 263 kcal)

Everybody's favourite Parsi-style soft and luscious scrambled eggs; served with toasted pav.

▲ **Egg Sando | 445** 🥚 **NEW**
(250 gm, 368 kcal)

Sandwich with a layer of butter, brown eggs and mustard mayo cheese blend; served with fries. Breakfast, brunch or brinner – this one's a winner.

▲ **Unclassical Eggs Kejriwal | 445** 🥚
(250 gm, 291 kcal)

Inspired by Devi Prasad Kejriwal's favourite dish at The Willingdon Sports Club in Bombay. Sunny-side-up eggs on toast with cheesy mushrooms and chopped green chillies.

▲ **Russie's Favourite Chicken Wings | 525**
(250 gm, 627 kcal)

Inspired from Rustom's frequent travels to Kerala for vacations, we bring to you these saucy chicken wings tossed in curry leaves.

▲ **Chicken Kheema Baida Roti | 545** 🥚 🍴
(170 gm, 307 kcal)

Roomali roti stuffed with spiced chicken kheema and eggs; served with onion and mint chutney. It's a delicious chicken and egg situation.

▲ **Non-Veg Club Sandwich | 645** 🥚 **NEW**
(250 gm, 408 kcal)

Layered sandwich with lettuce, tomato, cucumber, cheese, chicken and fried egg served with fries

▲ **Colonial Fish & Chips | 695** **NEW**
(250 gm, 842 kcal)

Batter-fried fish and chips; served with calamari, prawns, fries and house-made garlic sauce. Known to bring a smile to many a British stiff upper lip.

▲ **Bhendi Bazaar Seekh Parantha | 725** 🍴
(200 gm, 789 kcal)

From the heart of Bhendi Bazaar, comes this well know Persian favourite. Deliciously fragrant mutton seekh; served on a crispy parantha.

🟢 Veg | ▲ Non-veg | ✓ Vegan | 🍴 Chef's Reccos | 🥚 Contains Egg | 🌾 Gluten Free



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*Ever walked into a Bombay Irani Café
and immediately felt at home?*

*No matter if it's a café you frequent often or one you
have never been to, its subtle colonial touches of high
ceilings, large mirrors, bent wooden chairs,
marble table tops, and glass jars filled with old-school
candy make it wonderfully familiar and inviting.
Don't forget the delicious smell of fresh bread in the air!*

RUSTOM'S FAVOURITES

■ **Bun Maska | 120**
(90 gm, 120 kcal)

■ **Bun Maska Jam | 120**
(100 gm, 132 kcal)

■ **Aloo Aunty's Veg Cutlet | 425** ✓
(170 gm, 497 kcal)
A traditional recipe with a mix of vegetables stuffed with patrani chutney. Tastes best with a raspberry cooler.

■ **Batata Harra & Hummus | 445** ✓
(300 gm, 223 kcal)
Luxurious hummus topped with crispy garlic chickpeas; served with batata harra, olives and pita lavash. A definite crowd pleaser!

▲ **Chicken Kheema Par Eedu | 560** ☺
(300 gm, 672 kcal)

You know what's better than a fried egg? Two! Two fried eggs served on mildly-spiced chicken kheema; topped with green chilli cheese fondue and crunchy sallı.

▲ **Chicken Farcha | 595** ☺
(299 gm, 613 kcal)

Marinated bits of chicken fried in a classic Parsi-style egg batter; served with green chutney. Crunchy-munchy!

▲ **Chelow Kebab** ☺ **NEW**

Chalo, chalo, chelow. Spiced kebab; served with sumac dum rice, tomato, chilli, and onion.
Chicken | 695 (350 gm, 556 kcal)
Mutton | 745 (350 gm, 586 kcal)

▲ **Chicken Shish Taouk Kebab | 695** ☺ **NEW**
(350 gm, 518 kcal)

We took this one straight from our Persian neighbour's recipe book. Charred tender chicken; served with hummus, egg parantha, and salad.

▲ **Adana Kebab | 745** ☺ **NEW**
(350 gm, 518 kcal)

Deliciously fragrant mutton seekh served on a crispy egg parantha. A gift from Persia!



■ Veg | ▲ Non-veg | ✓ Vegan | ☺ Chef's Reccos | ☺ Contains Egg | ✳ Gluten Free

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Bombay was the centre of trade for the East India Company and people across the country migrated to the city in search of work and a better life. Back then, merchants and officials lived in sprawling bungalows, leaving little space for blue collar workers. The answer was chawls. Narrow buildings with higgledy - piggledy rooms that opened up into common space corridors.



KHARI PIZZA

■ **Shroom-ami | 575**

(250 gm, 384 kcal)

Shiitake, button mushrooms, spinach, feta and olives. Bombay-Irani goes Bombay-umami.

▲ **Johnny's Spicy Sausage | 625**

(250 gm, 404 kcal)

Chicken sausage, jalapeño, bocconcini and onion. No pizza delivery guy here.

▲ **Frankly My Lamb | 675**

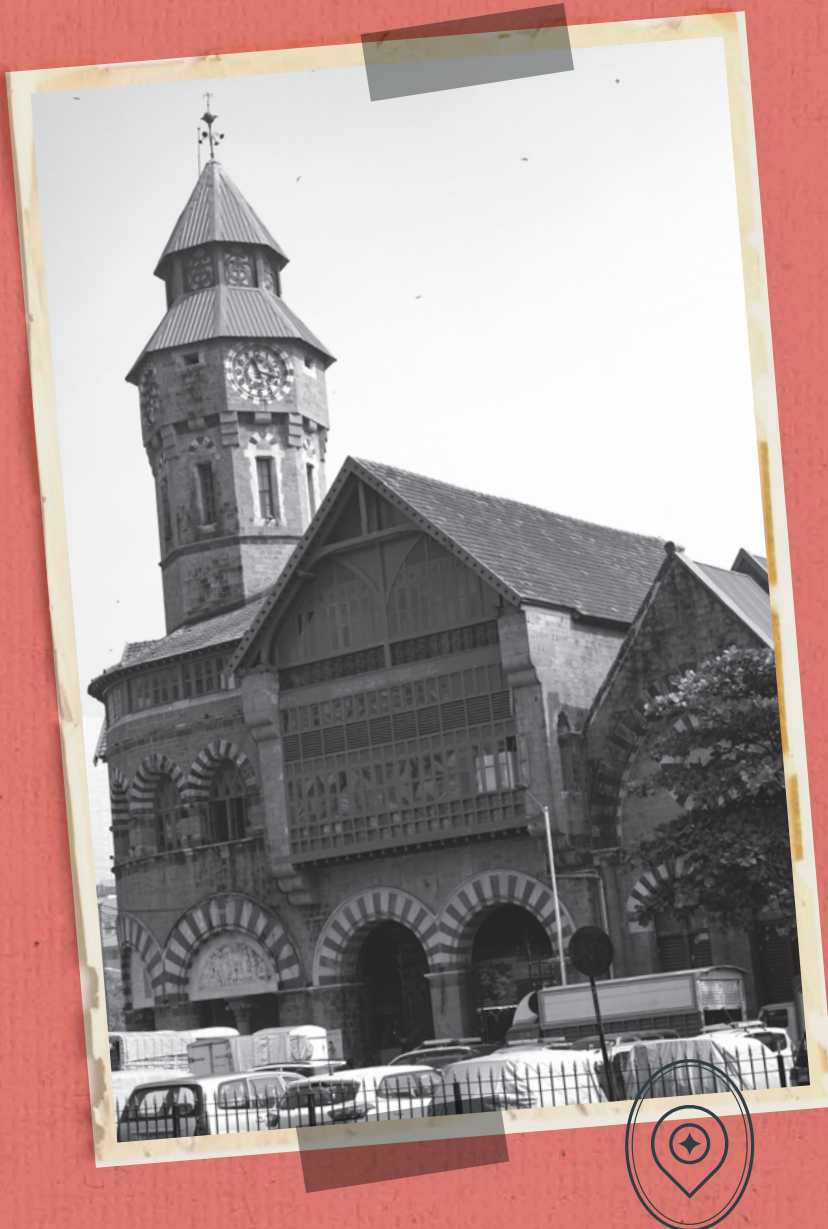
(250 gm, 421 kcal)

Hand-pulled lamb, bird chilli, bell pepper, and jalapeño. Frankie says relax, and order this.



■ Veg | ▲ Non-veg | ✓ Vegan | 🍴 Chef's Reccos | 🥚 Contains Egg | 🌾 Gluten Free

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Bombay's most famous market, Crawford Market was built in 1869 and donated to the city by Cowasji Jehangir. Designed by British architect William Emerson, it blends Victorian Gothic architecture with indigenous elements. Step into the building, and you'll find organised chaos. International cheeses sitting pretty next to gaudy shopping bags, dinner sets beside suitcases and chirpy sellers promising you that their merchandise is the next big thing.

MAINS

■ Coconut wali Dal | 475

(470 gm, 271 kcal)

A local Goan twist to the traditional Parsi dal.

■ Breach Candy Awesome Okra | 495

(300 gm, 355 kcal)

Breach Candy Club's most famous vegetarian dish; crispy okra in tasty masala. It's Sab's all-time favourite!

■ Paneer Akuri | 495

(250 gm, 750 kcal)

A vegetarian version of the classic Parsi akuri, made with scrambled cottage cheese; topped with cashew nuts.

Parsi Curry

Tangy, mildly-spiced curry made with coconut milk and kokum; served with steamed rice.

■ Veggies | 590 (350 gm, 264 kcal)

▲ Fish | 690 (350 gm, 487 kcal)

▲ Prawn | 790 (350 gm, 656 kcal)

Parsi Roast

A quintessential Parsi dish made in traditional roasted masala. Jamva chalo ji.

■ Veg Masala | 590 (350 gm, 264 kcal)

▲ Chicken Masala | 690 (350 gm, 487 kcal)

▲ Mutton Masala | 790 (350 gm, 656 kcal)

Every Day Sunday Dhansak

A Sunday afternoon staple in every Parsi home. This classic Parsi dish of creamy lentils and vegetables is paired with caramelised brown rice and tender kebabs.

■ Veg Dhansak | 590 (500 gm, 473 kcal)

▲ Chicken Dhansak | 690 (500 gm, 567 kcal)

▲ Mutton Dhansak | 790 (500 gm, 618 kcal)

Berry Pulao

Layered, fragrant saffron rice studded with nuts, tart berries and fried onion.

■ Veg | 645 (450 gm, 618 kcal)

▲ Chicken | 690 (450 gm, 815 kcal)

▲ Mutton | 790 (450 gm, 972 kcal)

■ Tawa Paneer Masala | 645

(300 gm, 584 kcal)

Derived from the tawa culture of Bombay and cooked in patio masala, this culturally mixed dish truly embraces this gorgeous, inclusive city.

■ Paneer BomBae | 645

(400 gm, 424 kcal)

Bombay's popular street food, cooked in an onion and almond-based gravy with whole spices and sprinkled with almond slivers.



■ Veg | ▲ Non-veg | ✓ Vegan | 🍳 Chef's Reccos | 🥚 Contains Egg | ✂️ Gluten Free

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▲ **Bohri Kheema Pav | 650**

(300 gm, 463 kcal)

A classic Irani Café speciality. Ours is a Bohri-style mildly-spiced version made using house-ground mutton mince; served with pav.

▲ **Chicken Sanju Baba | 690** 🍲

(400 gm, 568 kcal)

Bollywood's very own Sanju Baba is rumoured to adore this dish. Chicken-on-the-bone cooked in an onion-based gravy with whole spices.

▲ **Salli Chicken | 690**

(350 gm, 509 kcal)

Chicken morsels cooked in Parsi-style gravy with tangy Kolah vinegar and sweet jaggery; topped with potato sallı.

▲ **Dal Gosht | 695**

(350 gm, 656 kcal)

Traditional curry made with slow-cooked mutton along with a combination of lentils making it a hearty meal!

▲ **Mutton Sanju Baba | 790** 🍲 **NEW**

(400 gm, 608 kcal)

Mutton variation of the chicken Sanju Baba, but cooked differently. A must try!

▲ **Salli Boti with Mutton | 790** **NEW**

(400 gm, 715 kcal)

Meat morsels cooked in Parsi-style gravy with tangy Kolah vinegar and sweet jaggery; topped with potato sallı.

▲ **Parda Biryani | 795** 🍲 🍲

(400 gm, 642 kcal)

Built off an ancient dish popular in Arabia, Persia and the Indian subcontinent, parda 'pulao' was a favourite amongst hungry caravaners travelling across the ancient Silk Road. Our biryani version features fragrant rice, layered mutton kheema and tala hua gosht encased in a roti.

▲ **Patra Ni Macchi | 795**

(400 gm, 480 kcal)

The dish that's the star of every bhonu! Fish slathered with sweet and sour coriander coconut chutney; wrapped in a banana leaf and served with lemon rice. It is as good as it sounds.

▲ **Noor Mohammadi's Nali Nihari | 845** 🍲 **NEW**

(320 gm, 752 kcal)

The dish might have originated in the royal kitchens of Lucknow in the 18th century, but it took Noor Mohammadi to put it on Bombay's food map in 1923. Inspired by this culinary institution, our Nali Nihari boasts mutton shank and boti slow-cooked in its own stock with house-made spices.



🌱 Veg | 🍲 Non-veg | 🌿 Vegan | 🍲 Chef's Reccos | 🍳 Contains Egg | 🌾 Gluten Free

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SIDES & BREADS

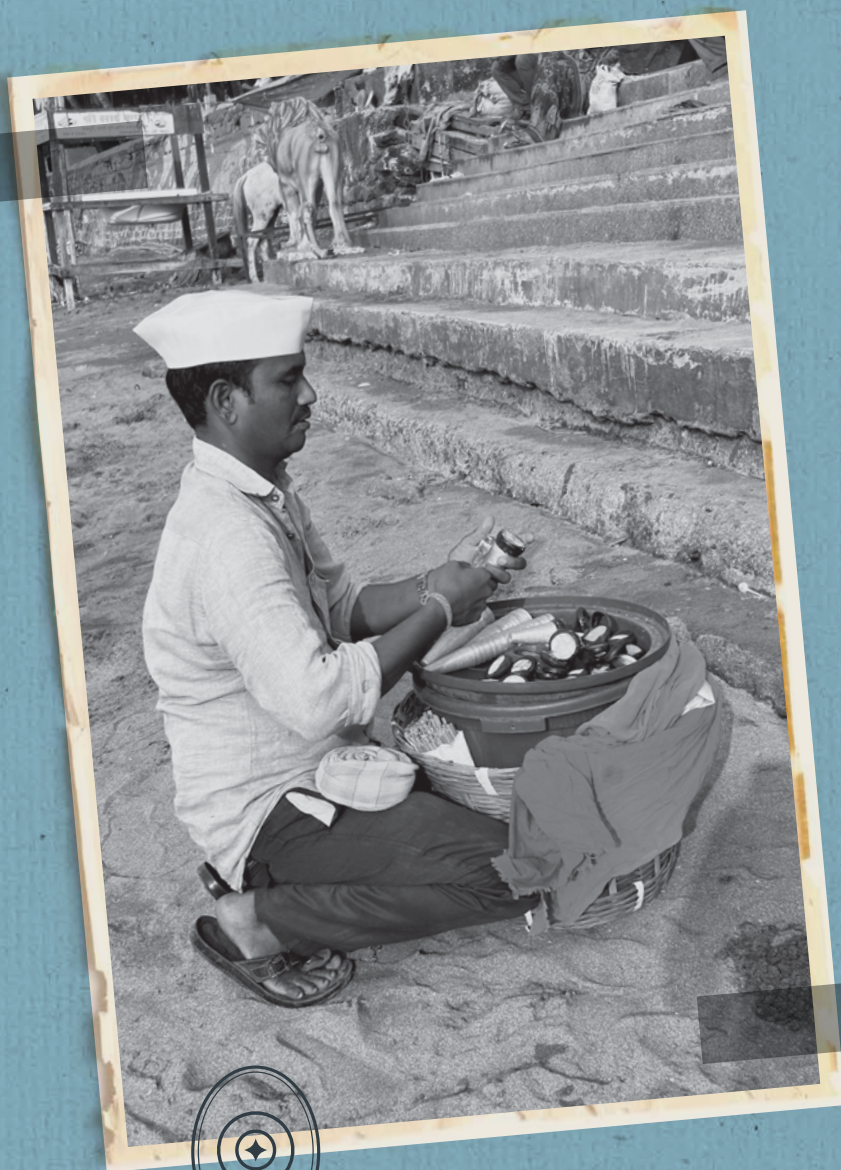
- Pav | 50 (50 gm, 279 kcal)
- Maska Pav | 70 (60 gm, 386 kcal)
- Thecha Pao | 75 (60 gm, 402 kcal)
- Gehu Nu Rotli | 75 (60 gm, 199 kcal)
- Parantha | 90 (60 gm, 281 kcal)
- Pita Bread | 105 (60 gm, 200 kcal)
- Hummus | 175 (120 gm, 180 kcal)
- Steamed Rice | 175 (250 gm, 217 kcal)
- Dhansak Rice | 225 (250 gm, 291 kcal)
- Saffron Rice | 225 (250 gm, 311 kcal)
- ▲ Egg Parantha | 125 (70 gm, 391 kcal) ☞

AKA THE GOOD STUFF.



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*Malai kulfi sweet to beat the Bombay heat.
On a hot summer's day, when the thought of a hot chai is
unthinkable, keep a lookout for a kulfiwala.
Can't spot one, follow the crowd. We recommend
their malai kulfi. It is creamy, dreamy, delicious.*



SWEETER THAN YOUR SWEETIE.

DESSERTS

■ Parsi Dairy Kulfi | 295

(100 gm, 200 kcal)

Parsi Dairy Kulfi from Bombay. 100% original. Pinky promise.

■ Faluda Kulfi | 395

(150 gm, 760 kcal)

Popular chilled street dessert made with layers of kulfi, ice-cream, falooda and sweetened condensed milk; flavoured with rose syrup and garnished with sabja seeds. No Diet Sabya please!

■ Phateli Coffee Mousse | 395

(120 gm, 398 kcal)

Bombay-inspired phateti coffee mousse; served with wine-flavoured cookies. We love a good coffee and wine pairing.

■ Fruit Custard Tart | 445

(120 gm, 410 kcal)

Shortcrust pastry fruit tart with a layer of milk and custard; topped with strawberries. Inspired by the iconic Haji Ali fruit cream!

▲ Lagan nu Custard | 295

(140 gm, 295 kcal)

The OG Parsi wedding custard made from eggs, milk and sugar; flavoured with cardamom, nutmeg and chironji seeds.

▲ Mawa Cake with Vanilla Ice-cream | 295

(120 gm, 378 kcal)

A delicious and moist cake made with wheat flour, beaten eggs, and khoya.

▲ Caramel Custard | 295

(120 gm, 410 kcal)

A club favourite, yummy, caramel-covered custard.

▲ Flourless Chocolate Brownie | 395

(150 gm, 760 kcal)

The no flour brownie is an absolute must try! Served with vanilla ice-cream. Yum! Yum! Yum!

▲ Chocolate Soufflé Praline | 395

(120 gm, 410 kcal)

Cocoa pastry with a delicate layer of praline, Shrewsbury crumble and chilled chocolate sauce. SoBo approved!



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*Did you know that dunked biscuits taste more delicious?
Dunking dissolves the sugar in the biscuit, releasing more
flavour also softening the texture.
The next time you visit a Bombay Irani Café,
don't go straight for the bun maska. Spend a few minutes
biscuit browsing. The glass jars hold crumbly deliciousness!*

BAKED FOR DUNKING, AND TEA-TIME GOSSIPING.

BISCUITS



Serving size 2 pieces per portion. Takeaway: 200 gm

■ **Nan Khatai | 60/210**

(88 gm, 440 kcal)

Inspired by the Dotivala bakery in Surat; this brittle biscuit is a mix of gram flour and refined flour with ghee.

■ **Masala Biscuit | 60/210**

(40 gm, 450 kcal)

Crunchy-munchy and mildly spiced. Perfect with a hot cup of tea or coffee.

■ **Ginger Biscuit | 60/210**

(45 gm, 325 kcal)

Six thin ginger biscuits; baked in classic Irani bakery style.

■ **Khaari Biscuit | 70/210**

(22 gm, 450 kcal)

Flaky, buttery dried puff biscuit. Another chai time favourite.

▲ **Shrewsbury Biscuit | 90/240** 🥚

(40 gm, 475 kcal)

A butter biscuit originating from Shrewsbury in the UK; made popular in India in 1955 by Kayani Bakery, Pune.



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The Olive Family

INDIA'S BEST RESTAURANTS



OLIVE'S
ALL-DAY CAFÉ
AND BAR



SERAI
Culinary Cocktail Bar



SIREN
COCKTAIL BAR

THE
HOPPERY
NO BS. ONLY BREWS.



THE
g r a m m a r
ROOM

