



Bombay Irani. Bombay Cafe. Bombay Bar.

SodaBottleOpenerWala is our tribute to this city of dreams that dreams of food. Welcome to the wonderful, chaotic, bustling, colorful, quirky, cluttered, eccentric and so-real world of SodaBottleOpenerWala.

Take a trip down the hustling-bustling streets of Bombay from your seat at our table. Bombay Irani Cafés. Old-school gymkhanas. As-popular-as-film-stars street-food vendors. The Bombay we know and love is full of food stories. Come tuck into the city on a plate at SodaBottleOpenerWala.

Come in thirsty, and the drinks will leave you spoilt for choice, as does the Irani Bakery Menu; serving everything freshly baked that morning and sold by the piece.

SMALL PLATES
No one can eat just one.

RUSTOM’S FAVOURITES
Bombay Irani Café Fare.

Pull Apart Chilli Cheese (200 gms 668 kcal) (V, CR) <i>As cheesy as Bollywood pickup lines, this fluffy toasted bun is stuffed with cheese and smothered with thecha butter.</i>	345
+ Chicken (240 gms 770 kcal)	395
Thecha Fries (250 gms 654 kcal) (V, CR) <i>We stole this recipe from our favourite neighbour. Potato fries, tossed in traditional Maharashtrian thecha spices; served with house cheese blend.</i>	345
Corn Cheese-ling Bhel (300 gms 614 kcal) (VG) <i>Bombay-inspired cheeseling and crispy corn bhel; tossed in a chatpata chutney.</i>	395
Spiced Corn Ribs (200 gms 381 kcal) (V, GF) <i>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.</i>	425
Chilli Cheese Pav (245 gms 586 kcal) (V, CR) NEW <i>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.</i>	445
Paneer Akuri Sliders (240 gms 540 kcal) (V) <i>Freshly-baked mini pavs loaded with scrambled chilli cottage cheese for the rare vegetarian Parsi and our other vegetarian friends.</i>	445
Aloo Tuk (200 gms 381 kcal) (V, CR) NEW <i>Smashed potatoes, crisped and fried, tossed in a house-made spice mix; served warm. This Bombay-inspired snack is a lip-smacker!</i>	445
Broccoli Mozzarella Bite (350 gms 423 kcal) (V) NEW <i>Roasted broccoli in mozzarella cheese and Parmesan sauce. Eat your veggies and love them too!</i>	545
Irani Berry Burrata Chaat (240 gms 722 kcal) (V, CR) <i>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.</i>	590
Smoked Chicken Mini Cutlet (150 gms 522 kcal) (E, NV) <i>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.</i>	545
Mutton Pattice (150 gms 578 kcal) (E, NV) NEW <i>Cooked minced mutton stuffed in a potato cake; pan-seared and served warm. Pure comfort.</i>	575
Naan Chaap Sliders (240 gms 581 kcal) (NV, CR) <i>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.</i>	595
Mutton Pepper Fry (250 gms 625 kcal) (NV) <i>Mutton cooked with spices and freshly ground black pepper - a classic from the Shetty bars of Bombay.</i>	645
Tareli Macchi Tawa Fry (150 gms 540 kcal) (NV) <i>Koli Auntie approved! Tawa-fried fish coated with house-made masala. It’ll make you want to do the koli dance.</i>	645
Kolmi Fry (200 gms 668 kcal) (NV) <i>Sassoon Docks-inspired fried prawns and crunchy onions.</i>	645
Skillet Prawns (200 gms 563 kcal) (NV, CR) <i>Prawns marinated in methi masala, slow-cooked in green chilli butter; served with toasted pav. It’s a winner!</i>	645

Bun Maska / Bun Maska Jam (90 gms 120 kcal) / (100 gms 132 kcal) (V)	110
Aloo Aunty’s Veg Cutlet (170 gms 497 kcal) (VG) <i>A traditional recipe with a mix of vegetables stuffed with patrani chutney. Tastes best with raspberry soda.</i>	390
Classic Akuri (170 gms 263 kcal) (E) <i>Everybody’s favourite Parsi-style soft and luscious scrambled eggs; served with toasted pav.</i>	395
College Canteen Bun Omelette (300 gms 257 kcal) (E) <i>A masala cheese omelette sandwiched between a buttered bun. It’s first class.</i>	395
Chicken Kheema Par Eedu (300 gms 672 kcal) (E, NV) <i>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 salli.</i>	560
Chicken Farcha (299 gms 613 kcal) (E, NV) <i>Marinated bits of chicken fried in a classic Parsi-style egg batter; served with green chutney. Crunchy-munchy!</i>	570

BREACH CANDY TO PRITHVI CAFÉ
AD & Sabs’ fast favourites.

Bambai Vada Pav 2Pcs (240 gms 396 kcal) (V) <i>A staple you’ll find on every street! Two spicy potato vada; served with teekhi chutney and thecha pav.</i>	195
Cheesy Bambai Vada Pav 2Pcs (280 gms 490 kcal) (V) <i>A blasphemously delicious version! Two cheese-stuffed vada on cheesy thecha pav with teekhi chutney. We’re 100% sure AD pushed for this one.</i>	245
Ragda Pattice (280 gms 490 kcal) (V, CR) NEW <i>A street gem, made with potato patties; topped with spiced and dried white peas curry, house chutneys, and sev.</i>	360
Kanda Bhajiya (200 gms 319 kcal) (VG) <i>Thinly sliced onions; battered, deep-fried and served with mint coriander chutney. Don’t kiss and tell.</i>	390
Dal Pakwan (350 gms 264 kcal) (V, CR) NEW <i>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!</i>	395
Raasta Sando (300 gms 525 kcal) (V) <i>Bombay’s raasta sandwich just got glam. Made with thecha butter, pickled beetroot, sliced potatoes; topped with sev and served with fries.</i>	490
Mac n’ Cheese (350 gms 367 kcal) (V) NEW <i>Macaroni pasta cooked with a creamy cheese sauce and baked to crusty perfection. Childhood nostalgia! + Bacon Bits (430 gms 557 kcal)</i>	495
Veggie Club Sandwich (250 gms 368 kcal) NEW <i>Layered sandwich with lettuce, tomato, cucumber, cheese, cole slaw and roasted bell peppers; served with fries.</i>	545
Chicken + Fried Egg (250 gms 368 kcal) (E, NV)	645
Egg Sando (250 gms 368 kcal) (E) NEW <i>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.</i>	395
Unclassical Eggs Kejriwal (250 gms 291 kcal) (E) <i>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.</i>	445
Russie’s Favourite Chicken Wings (250 gms 627 kcal) (NV) <i>Inspired from Rustom’s frequent travels to Kerala for vacations, we bring to you these saucy chicken wings tossed in curry leaves.</i>	475
Chicken Kheema Baida Roti (170 gms 307 kcal) (E, NV, CR) <i>Roomali roti stuffed with spiced chicken kheema and eggs; served with onion and mint chutney. It’s a delicious chicken and egg situation.</i>	525
Colonial Fish & Chips (250 gms 842 kcal) (E, NV) <i>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.</i>	695

A PERSIAN FEAST

An unusual, delicious expedition for your stomach.

Batata Harra & Hummus (300 gms 223 kcal) (VG)	445
<i>Luxurious hummus topped with crispy garlic chickpeas; served with batata harra, olives and pita lavash. A definite crowd pleaser!</i>	
Go Green Galouti Kebab (350 gms 623 kcal) (V)	595
<i>Melt-in-mouth straight-to-stomach veggie galouti; served with hummus, pita and salad.</i>	
Coriander Pesto Cottage Cheese (450 gms 625 kcal) (V)	595
<i>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!</i>	
Chelo Kebab (350 gms 556 kcal) (NV, CR) NEW	
<i>Chalo, chalo, chelo. Spiced kebab; served with sumac dum rice, tomato, chilli, and onion.</i>	
+ Chicken	645
+ Mutton	695
Chicken Shish Taouk Kebab (350 gms 518 kcal) (E, NV, CR) NEW	670
<i>We took this one straight from our Persian neighbour's recipe book. Charred tender chicken; served with hummus, egg parantha and salad.</i>	
Adana Kebab (350 gms 518 kcal) (E, NV) NEW	670
<i>Deliciously fragrant mutton seekh served on a crispy egg parantha. A gift from Persia!</i>	
Bhendi Bazaar Seekh Parantha (200 gms 789 kcal) (NV, CR)	690
<i>From the heart of Bhendi Bazaar, comes this well known Persian favourite. Deliciously fragrant mutton seekh; served on a crispy parantha.</i>	

SIDES & BREADS

AKA the good stuff.

Pav (1) (50 gms 279 kcal) (V)	60	Egg Parantha (1) (70 gms 191 kcal) (E)	145
Maska Pav (1) (60 gms 386kcal) (V)	70	Hummus (120 gms 180 kcal) (V)	175
Thecha Pav (1) (60 gms 402 kcal) (V)	80	Steamed Rice (250 gms 217 kcal) (V)	175
Gehu Nu Rotlis (1) (60 gms 199 kcal) (V)	90	Dhansak Rice (250 gms 291 kcal) (V)	225
Parantha (1) (60 gms 181 kcal) (V)	125	Saffron Rice (250 gms 311 kcal) (V)	245
Pita Bread (1) (60 gms 200 kcal) (V)	125		

KHARI PIZZA

An Irani icon meets an Italian classic. Delicious toppings on our home-made flaky and buttery khari.

Shroom-ami (250 gms 384 kcal) NEW	545
<i>Shiitake, button mushrooms, spinach, feta and olives. Bombay-Irani goes Bombay-umami.</i>	
Johnny's Spicy Sausage (250 gms 384 kcal) (NV) NEW	595
<i>Chicken sausage, jalapeño, bocconcini and onion. No pizza delivery guy here.</i>	
Frankly My Lamb (250 gms 384 kcal) (NV) NEW	645
<i>Hand-pulled lamb, bird chilli, bell pepper, and jalapeño. Frankie says relax, and order this.</i>	

DESSERT

Sweeter than your sweetie.

Parsi Dairy Kulfi (100 gms 200 kcal) (V)	295
<i>Parsi Dairy Kulfi from Bombay. 100% original. Pinky promise.</i>	
Faluda Kulfi (150 gms 760 kcal) (V, CR) NEW	395
<i>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!</i>	
Phateli Coffee Mousse (120 gms 398 kcal) (V, CR) NEW	395
<i>Bombay-inspired phateli coffee mousse; served with wine-flavoured cookies. We love a good coffee and wine pairing.</i>	
Fruit Custard Tart (120 gms 410 kcal) (V, CR) NEW	395
<i>Shortcrust pastry fruit tart with a layer of milk and custard; topped with strawberries. Inspired by the iconic Haji Ali fruit cream!</i>	
Mawa Cake with Vanilla Ice-cream (120 gms 378 kcal) (E)	295
<i>A delicious and moist cake made with wheat flour, beaten eggs, and khoya.</i>	
Caramel Custard (120 gms 410 kcal) (E)	295
<i>A club favourite, yummy, caramel-covered custard.</i>	
Flourless Chocolate Brownie (150 gms 760 kcal) (E, CR) NEW	395
<i>The no flour brownie is an absolute must try! Served with vanilla ice-cream. Yum! Yum! Yum!</i>	
Chocolate Soufflé Praline (120 gms 410 kcal) (E) NEW	395
<i>Cocoa pastry with a delicate layer of praline, shrewsbury crumble and chilled chocolate sauce. SoBo approved!</i>	

MAINS

The best Bombay has to offer.

Coconutwali Dal (470 gms 271 kcal) (V) NEW	445
<i>A local Goan twist to the traditional Parsi dal.</i>	
Breach Candy Awesome Okra (300 gms 355 kcal) (V)	460
<i>Breach Candy Club's most famous vegetarian dish; crispy okra in tasty masala. It's Sab's all-time favourite!</i>	
Khada Masala Pav Bhaji (300 gms 340 kcal) (V) NEW	495
<i>Another favourite from a Santa Cruz juice centre! This pao bhaji has whole cut vegetables; served with buttered pav.</i>	
Bombay Pav Bhaji (300 gms 340 kcal) (V)	495
<i>Sardar Uncle approved street-style pav bhaji; served with buttered pav.</i>	
Tawa Paneer Masala (300 gms 584 kcal) (V)	595
<i>Derived from the tawa culture of Bombay and cooked in patio masala, this culturally mixed dish truly embraces this gorgeous, inclusive city.</i>	
Paneer BomBae (400 gms 424 kcal) (V)	595
<i>Bombay's popular street food, cooked in an onion and almond-based gravy with whole spices and sprinkled with almond slivers.</i>	
Parsi Roast	545/645/745
<i>A quintessential Parsi dish made in traditional roasted masala. Jamva chalo ji. Veg Masala (350 gms 264 kcal) (V) Chicken Masala (350 gms 487 kcal) (NV) Mutton Masala (350 gms 656 kcal) (NV)</i>	
Every Day Sunday Dhansak	590/645/745
<i>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 (500 gms 473 kcal) (V) Chicken Dhansak (500 gms 567 kcal) (NV) Mutton Dhansak (500 gms 618 kcal) (NV)</i>	
Berry Pulao	595/690/745
<i>Layered, fragrant saffron rice studded with nuts, tart berries and fried onion. Veg (450 gms 618 kcal) (V) Chicken (450 gms 815 kcal) (NV) Mutton (450 gms 972 kcal) (NV)</i>	
Salli Chicken (350 gms 509 kcal)	650
<i>Chicken morsels cooked in Parsi-style gravy with tangy Kolah vinegar and sweet jaggery; topped with potato sali.</i>	
Salli Boti with Mutton (400 gms 715 kcal) (NV)	760
Bohri Kheema Pav (300 gms 463 kcal) (NV)	650
<i>A classic Irani Café speciality. Ours is a Bohri-style mildly-spiced version made using house-ground mutton mince; served with pav.</i>	
Chicken Sanju Baba (400 gms 568 kcal) (NV, CR)	695
<i>Bollywood's very own Sanju Baba is rumoured to adore this dish. Chicken-on-the-bone cooked in an onion-based gravy with spices.</i>	
Mutton Sanju Baba (400 gms 568 kcal) (NV, CR) NEW	745
Dal Gosht (350 gms 656 kcal) (NV) NEW	695
<i>Traditional curry made with slow-cooked mutton along with a combination of lentils making it a hearty meal!</i>	
Parsi Prawn Curry (400 gms 244 kcal) (NV)	745
<i>Tangy, mildly-spiced curry made with coconut milk and kokum; served with steamed rice.</i>	
Parda Biryani (400 gms 642 kcal) (E, NV, CR)	790
<i>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.</i>	
Noor Mohammadi's Nali Nihari (320 gms 752 kcal) (NV, CR) NEW	795
<i>The dish might have originated in the royal kitchens of Lucknow in the 18th century, but it took Noor Mahammadi 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.</i>	

BISCUITS

It is rumoured that biscuits dunked in chai first made waves at Bombay Irani Cafés. Our house-made biscuits are made for dunking, snacking and tea-time gossiping.

<i>Serving size 2 pieces per portion. Takeaway: 200 gms</i>			
Nankhatai (V) (88 gms 440 kcal) <i>Inspired from the Dotivala bakery in Surat, this brittle biscuit is a mix of gram flour and refined flour with ghee.</i>	60/210	Khaari Biscuit (220 gms 990 kcal) (V) <i>Flaky-buttery dried puff biscuits. Another chai time favourite.</i>	70/210
Masala Biscuit (V) (77 gms 640 kcal) <i>Crunchy-munchy and mildly spiced. Perfect with a hot cup of tea or coffee.</i>	60/210	Shrewsbury Biscuit (E) (162 gms 810 kcal) <i>A butter biscuit originating from Shrewsbury in UK; made popular in India in 1955 by Kayani Bakery, Pune.</i>	90/240
Ginger Biscuit (V) (120 gms 640 kcal) <i>Six thin ginger biscuits; baked in classic Irani bakery style.</i>	60/210		