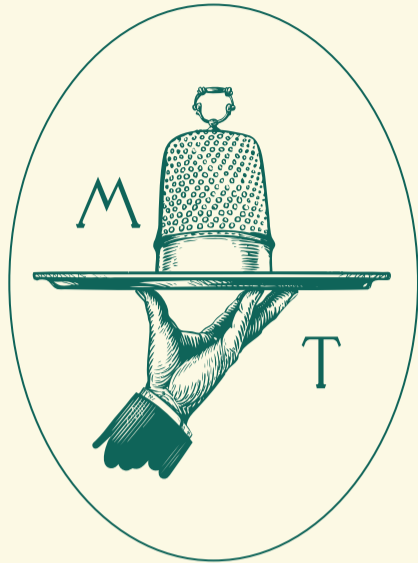


CUISINE INSPIRED FROM THE STREETS OF INDIA.

A great many street food vendors make up the colour, sounds and smells of India. They nourish the appetites of busy white-collar workers, sweaty rickshaw drivers and hungry school children all through the day.

Our menu tips the hat to these roadside culinary masters. Our cuisine is the without frills earthy, lovingly made food of the people and dresses up the tastes of India.



SMALL PLATES

- PANI PURI (5's)** 50
A crispy traditional Indian street food stuffed & topped with sev, a coriander & mint "Pani" infusion:
• Chickpea masala/Garlic almond pickle/Kachumber
• Yellow potato/Garlic almond pickle/Kachumber/Date & tamarind chutney
• Chicken Tikka/Put-put chutney/Kachumber
- OKRA FRIES** 45
Crunchy lady fingers coated in our signature spice.
- GUNPOWDER WINGS** 78
Char-grilled spicy tikka masala wings served with Put-put chutney.
- LAMB KEEMA KEBAB** 80
MT's mini kofta's with a side of tangy mint chutney.
- TAILORED PAKORA** 55
Crisp seasonal veg in MT's signature spice with our house brand curry leaf chutney.
- SAMOOSAS (4's)**
With chutney:
• Potato/Peas/Green chilli
• Green chilli/cheese/sweetcorn
• Put-put chicken
• Vindaloo minced lamb/Onions/Spices
- PAV BHAJI** 55
A Bombay classic street food mashed vegetable curry served with a warm buttery house-made bun.
- FRIED MASALA PANEER** 65
Bite-sized masala bhaji coated paneer, golden fried served with a spicy mint atchar chutney.
- CRISPY MASALA POTATOES** 45
Triple cooked potatoes coated in a mixture of masala, green mango powder & chilli powder.
- FIRECRACKER PRAWNS** 120
Marinated prawn tails, masala dusted, flash fried & coated in our spicy firecracker sauce.

TANDOORI/GRILLS

- Marinated & dropped in the flaming hot tandoor - The Bollywood Braai.*
- LAMB CHOPS** 195
Lamb chops rubbed with a special blend of tandoori spice, smoked in the Tandoori pit served with mint chutney.
 - LAMB SHEESH KEBAB** 138
Lamb mince seasoned with cumin, coriander, paprika, chilli & onion paste skewered & char-grilled.
 - CHICKEN TIKKA** 110
Deboned 24hr marinated chicken thighs in yoghurt & roasted MT's spice served with Put-put chutney.
 - TANDOORI PRAWNS**
Ginger, garlic & spiced marinated prawns grilled on the fire with tomato mint chutney.
• 4 Prawns 130
• 6 Prawns 185
• 10 Prawns 290
 - TANDOORI CHICKEN PLATTER** 168
Marinated wings & thighs charred for the ultimate tandoori flavour.

MASALA FISH FRY 165
Fried fish cutlets marinated in garlic, ginger & red chili masala served with jeera rice, dhal & Kachumbar salad.

CURRIES

- CHICKEN MAKHANI** 135
MT's butter chicken fillet in a mildly spiced, cashew butter cream & yoghurt sauce.
- SRI LANKAN CHICKEN** 135
Tender marinated chicken, coconut cream & whole spices, roasted & ground for the ultimate flavour.
- CHICKEN TIKKA MASALA** 135
Spiced, deboned thighs which is cooked in a tomato, butter cream sauce & toasted cashew nuts.
- GOAT SALI BOTI** 170
A classic Indian-Parsi curry, goat on the bone simmered until deliciously tender in a lightly spiced, slightly sweet aromatic tomato & onion sauce topped with crispy potato safi.
- DURBAN LAMB CURRY** 165
South African style lamb on the bone curry. Cooked with all the spice & fresh herbs that makes this exceptional, a mouth-watering dish for all.
- LAMB PASANDA** 170
North Indian boneless lamb curry with almonds, apricots, coconut & cream.
- LAMB ROGAN JOSH** 170
Tender boneless lamb slow cooked with Kashmiri chilli, ginger, yoghurt & spices finished with roasted green peppers & onions.
- PRAWN MADRAS**
Originating from Chennai, this is a spicy tomato, tamarind, curry leaf, garlic & ginger curry.
• With Prawns 170
• With Kingklip 160
- GOAN FISH CURRY**
Fish curry, tamarind, peppers, garlic & spices in a silky coconut & curry leaf sauce.
• With Kingklip 165
• With Prawns 175

FEAST FROM THE CLAY POT

- CHICKEN BIRYANI** 155
A royal delicacy - yoghurt, spices, ginger & pieces of garlic marinated chicken on the bone. Layered with steamed rice & caramelised onions. With Tailored Dhal & sour milk.
- VEG BIRYANI** 120
An aromatic rice dish made with seasonal vegetables, herbs, lentils, rice & spices. With Tailored Dhal & sour milk.

VEGETARIAN

- DHAL MAKHANI** 85
Slow cooked urud dhal with garlic butter & cream.
- KITCHEREE & FIRECRACKER CAULIFLOWER** 115
Yellow dhal & basmati rice kitcheree with crispy spiced cauliflower drizzled in a spicy peanut sauce, finished with chilli oil, masala salt, yoghurt & slaw.
- OKRA & BRINJAL CURRY** 110
Braised okra & brinjals with a tomato, tamarind "chutney" finished with curry leaves & boiled egg (Vegan option available.)
- ROAST VEG & DHAL CURRY** 95
Sweet potato, brinjals, pumpkin, red peppers & green beans in a spiced house-made dhal.
- PANEER TIKKA MASALA** 98
Spiced paneer cooked in a tomato, butter & cashew cream sauce.
- GOBI MATAR** 95
Cauliflower, chickpeas & pea curry with almonds, sesame seeds spices & coconut milk.

SIDES

- TAILORED DHAL** 25
The mother-in-law's classic.
- BRAISED CABBAGE** 35
With curry leaves, dried chilli & mustard seeds.
- RAITA** 30
Yoghurt, cucumber & jeera seeds.
- AUNTY VASANTY'S KACHUMBAR** 20
Cucumber, tomato, red onion & coriander in a lemon vinaigrette.
- DELI SLAW** 20
Shredded cabbage, onion, pineapple & fresh coriander.

FEEL GOOD FACTOR

- On the lighter side.*
- PRAWN & PAPAYA SALAD** 135
Tandoori prawns, red pepper, red onion, papaya, micro herbs, coriander & lemon honey mustard dressing.
 - CHICKEN TIKKA SALAD** 110
Tandoori deboned chicken thighs, cucumber ribbons, toasted flaked almonds, herbs, kale, spiced pickled onions & pineapple dressing.
 - BRINJAL & CAULIFLOWER SALAD** 78
Roasted brinjals, tandoori cauliflower, marinated chickpeas, Kachumbar, roasted cashew nuts, greens & herbed yoghurt vinaigrette.
 - BOLLYWOOD BURRITO** 75
Chicken Tikka, Deli slaw, Kachumbar, Put-put chutney wrapped in a roti.
 - BOMBAY FRANKIE** 65
Spiced potato, Deli slaw, Kachumbar, mint chutney wrapped in a roti.
 - MASALA DOSA** 75
Spiced potato curry wrapped in a crispy rice dosa. With coconut chutney & spicy tomato chutney.

BREAD

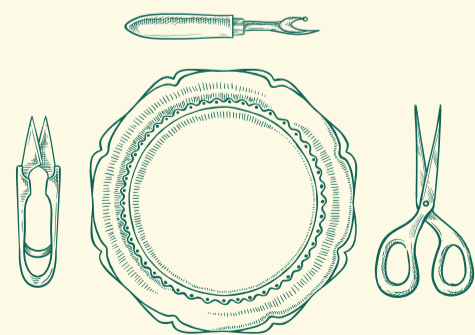
- CHAPATTI** 18
Aka the Roti.
- BUTTER NAAN** 20
Freshly baked in the tandoor.
- BUTTER GARLIC NAAN** 24
- CHEESE NAAN** 28
Cheddar & sesame seeds.
- ALOO-PARATHA** 30
Spiced potato stuffed chapatti.

RICE

- STEAMED BASMATI** 18
- JEERA RICE** 28
Toasted cumin seeds, finished with ghee & fresh coriander.
- BOLLYWOOD BASMATI** 45
Dried mango, pistachio, mint, coriander, curry leaves, caramelised onions & turmeric.
- CAULIFLOWER RICE** 45
Toasted cashew, marinated cranberries & fresh broken herbs & toasted pumpkin seeds.

PICKLES & CHUTNEY

- PRESERVED LEMON PICKLE** 20
- GARLIC & ALMOND PICKLE** 22
- CARROT PICKLE** 20
- PUT-PUT CHUTNEY** 18
Coriander & green curry leaf chutney.
- MINT ATCHAR CHUTNEY** 18
Fresh mint & atchar spices.
- MT GREEN CHUTNEY** 18
Mint, coriander, garlic, ginger, chilli & yoghurt.
- DATE & TAMARIND CHUTNEY** 22



- 🔥 Spicy
- 🌿 Vegetarian
- 🌱 Vegan



GIN & TONIC

BOMBAY SAPPHIRE	38/66
Lime.	
BOMBAY BRAMBLE	54/82
Lemon & berries.	
MIRARI DAMASK ROSE	48/78
Berries & flower petals.	
MIRARI BLUE ORIENT SPICED	48/78
Grapefruit & cardamom.	
MIRARI AMBER	48/78
Lemon & cinnamon.	
HENDRICK'S	50/84
Cucumber.	
HENDRICKS'S LUNAR	52/86
Cucumber & cracked black pepper.	
BLIND TIGER	40/74
Orange & mint.	
BOUDIER SAFFRON GIN	66/108
Orange & strawberry.	
CAPE SAINT BLAIZE FLORISTIC	54/90
Lemon zest & flower petals.	
CAPE SAINT BLAIZE OCEANIC	54/90
Salted orange zest & berries.	
FITCH & LEEDES TONIC	22

- Indian classic
- Rose & cucumber
- Grapefruit
- Blueberry & cardamom
- Sugar-free



SHARBAT

SPARKLING ROSE	48
Rose syrup, chia seeds, lemon juice & soda water. Served with mint.	
MINT & LEMON	44
Ginger, lemon, mint, sugar & soda water. Served with crushed ice, candied ginger & dried lemon.	



COLD DRINKS

SODAS	29
WATER	28/48
CORDIAL & MIXER	30
JUICES	30
ICE TEA	30



COCKTAILS

ELDERFLOWER & BASIL SMASH	90
Bombay Sapphire gin muddled with basil, elderflower syrup & lemon. Charged with soda.	
ROSE & POMEGRANATE	80
Mirari Damask Rose gin, pomegranate syrup & lemon shaken over ice & topped with MCC.	
MUMBAI EXPRESS	88
Bombay Sapphire gin, pineapple syrup, lime, mint & coriander shaken over ice & charged with soda.	
BERRY FIZZ	68
Bombay Bramble blackberry & raspberry gin, pineapple juice & vanilla syrup shaken with aquafaba to create a rich foamy texture & charged with soda.	
STAR OF BOMBAY	68
Absolut Vodka, Vermouth & olive brine shaken over ice. Served with olive & lemon zest.	
SASSY LASSI	68
Bacardi Carta Negra rum, mango, chai syrup, honey, yoghurt & ice, blended.	
24 KARAT	84
Mirari Amber gin, elderflower syrup & lemon shaken over ice & charged with MCC.	
LITCHI & SUGARCANE MOJITO	92
Rum agricole, litchi syrup, mint & lime muddled together, served over ice & charged with soda.	



MODERN TAILORS

IT'S BOLLYWOOD BABY	94
Saffron gin, passion fruit, vanilla syrup & pineapple juice shaken over ice.	
MODERN TAILORS MULE	94
Blind Tiger gin, El Jimador Reposado tequila, mango puree, lime, vanilla syrup & ginger beer.	
TWISTED OLD-FASHIONED	76
Jack Daniel's Rye, Sugarcane syrup, bitters, chai syrup & orange peel.	



Hurry Up Take it Easy.



LASSI

MANGO & SAFFRON	64
Mango, plain yoghurt, saffron, green pistachio & ice blended until smooth.	
BERRY & ROSE	40
Mixed berries & rose syrup, plain yoghurt, honey & ice blended until smooth.	
SALTED CUCUMBER & MINT	46
Refreshing cucumber, plain yoghurt, salt, cumin, fresh mint & honey.	

BOMBAY CRUSH	44
Vermicelli noodles, raspberry jelly, chia seeds, rose syrup, milk & vanilla ice cream. Combine & serve with fresh rose petals.	



NON-ALCOHOLIC

ELDERFLOWER & BASIL SMASH	45
Elderflower syrup muddled with basil & lemon. Charged with soda.	
MARRAKESH	50
Pineapple syrup, lime, mint & coriander shaken over ice. Charged with soda.	
LITCHI & SUGAR CANE MOJITO	50
Litchi syrup, mint & limes muddled together. Charged with soda.	



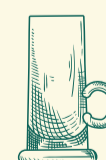
BEERS ON TAP 330/500 ML

GOLDEN THREAD	29/45
MT House lager.	
DEVIL'S PEAK LARGER	34/49
CASTLE LITE	32/48



HOT DRINKS

CAPPUCCINO	30
CAFFÈ LATTE	34
AMERICANO	28
ESPRESSO	21
CAFFÈ MOCHA	37
HOT CHOCOLATE	36
SPICED HOT CHOCOLATE	38
TURMERIC LATTE	34
RED CAPPUCCINO	30



TEA

HOME BREWED MASALA TEA	30
BLACK TEA	22
ROOIBOS	22
GREEN TEA	25
GINGER, HONEY & LEMON	25

