

BOMBAY BASERA is the best Indian pure vegetarian restaurant and a perfect destination for all-day dining and entertaining, breakfast, lunch and dinner in Dubai.

We have a perfect place for a wide range of events ranging from formal dinners to get-togethers, premium parties to birthday celebrations, etc. It offers a fantastic dining experience in the soothing ambience of the restaurant means the interiors and beautiful appearance. Over the years, the restaurant has grown into casual, family-oriented and a fine dining restaurant in Dubai We offer wholesome dishes that are cooked with right herbs, spices, flavors and textures to offer guests a broad and savory tasting of Indian cuisines. For serving superior quality food at fair prices, Bombay basera is recognized among the best vegetarian restaurants in Dubai. To cook delicious vegetarian food, Bombay basera has some of the finest and experienced chefs. Our passion and desire to continuously serve something unique with a better experience.



## YUMMY THALI





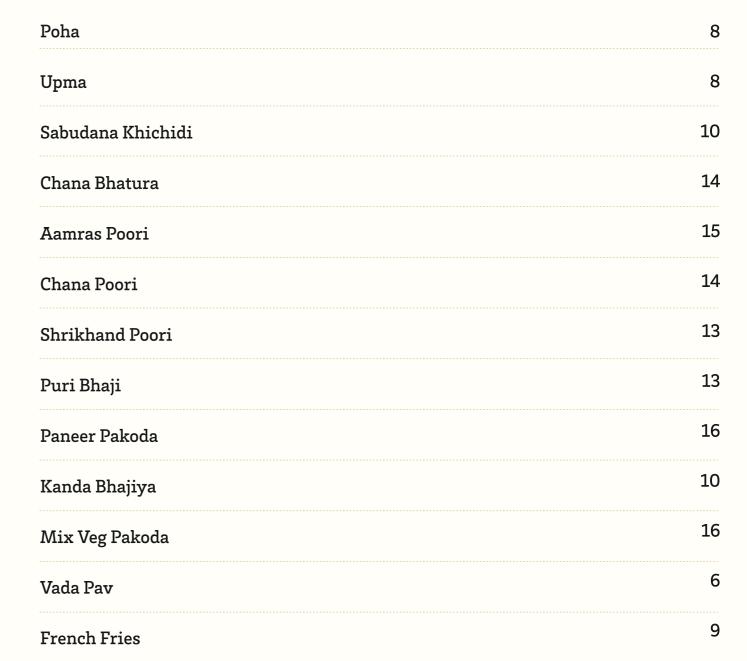
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(No sharing please. Thali Item Vary On A Daily Basis, Only Served At Lunch). (12.00pm-03:15pm)

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## SOUTH INDIAN DELICIOUS

Idli Sambar (2 Pc)	8	Rava Masala Dosa	13
Medu – Vada Sambar ( 2 Pc)	10	Schezwan Cut Dosa	14
Dahiwada (2 Pc)	10	Spring Dosa	15
Idli Vada Sambar (2 Pc)	9	Paper Sada Dosa	14
Dahi Idli	10	Paper Masala Dosa	16
Batata Vada	9	Palak Sada Dosa	10
Sada Dosa	8	Palak Masala Dosa	12
Masala Dosa	10	Uttapam	10
Andhra Masala Dosa	12	Onion Uttapam	11.5
Mysore Masala Dosa	12	Tomato Onion Uttapam	12
Cheese Masala Dosa	15	Cheese Onion Uttapam	15
Butter Masala Dosa	13	Masala Uttapam	13
Onion Rava Sada Dosa	12	Cheese Masala Uttapam	15
Onion Rava Masala Dosa	14	Tomato Omlet	13
Rava Sada Dosa	11		







All the prices are inclusive of 5% Vat Charges as per UAE Federal Tax Authority.





Butter Pavbhaji	18
Cheese Pavbhaji	21
Khada Pavbhaji	18
Khada Cheese Pavbhaji	21
Masala Pav	10
Iain Pavbhaji	19

### EXTRAS

Extra Pav Bhaji	14
Extra Pav	2
Extra Chana	8
Extra Bhatura (Per Pc)	2
Extra Potato Bhaji	8
Extra Poori(4pc)	r
Extra Sambar (Bowl)	4
Extra Cheese	3
Extra Butter	3
Extra Chutney	2
Extra Curd	2



### BOMBAY CHAATS

Pani Puri		Samosa (2 pc)	8
Bhel Puri		Aloo Chana Chaat	10
Sev Puri	10	Papdi Chhat	10
Dahi Batata Puri	10	Masala Puri	10
Ragda Pattice	12	Delhi Chaat	10
Samosa Chaat	12		

( Served from 4:00pm to 11:00pm, Pani Puri served only at chaat corner )

### SANDWICHES

Bombay Club Sandwich	15
Cheese Sandwich	18
Paneer Chutney Sandwich	16
Vegetable Sandwich	13
Chutney Sandwich	11
Cheese Chilly Toast	14
Plain Toast	
Bread Butter	9
Bread Butter Jam	10







All the prices are inclusive of 5% Vat Charges as per UAE Federal Tax Authority.



	PIZ	ZA	
Veg Paradise			24
Corn Cheese			20
TA	WA P	ARATHA	
Aloo Paratha			10
Gobi Paratha			10
Mushrrom Paratha			14
Paneer Paratha			12
Onion Paratha			10
Cheese Paratha			12
	SOI	UPS	
Cream Of Tomato	12	Tom-Yum Soup	14
Cream of Palak	12	Vegetable Spring Onion Soup	14
Dal Soup	12	Veg Noodle Soup	12
Vegetable Clear Soup	12	Stir Fried Veg Soup	12
Sweetcorn Vegetable Soup	13	Mushrrom Soup	13
Hot and Sour Soup	13	Mushroom Ginger Rice Soup	13
Clear Soup with Lemon Grass	13	Lemon-Corainder Veg Soup	13
Manchow Soup	13		







All the prices are inclusive of 5% Vat Charges as per UAE Federal Tax Authority.



#### STARTERS

Veg 65 Dry	20
Veg Chilli Dry	20
Paneer Chilli Dry	22
Paneer 65 Dry	22
Paneer Manchurian Dry	22
Veg Manchurian Dry	19
Wanton With Garlic Sauce	24
Honey Chilli Schezwan Potato	20
Veg Spring Roll	19
Sesame Finger Roll	19
Paneer Spring Roll	22
Crispy Schezwan Baby Corn	20
Crispy Potato Okra	19
Crispy Vegetables	20
Mushroom Chilli	20
Spicy Veg	24
Chinese Bhel	19









#### GRAVIES Vegetable in Hot Garlic Sauce 20 Mix Veg Manchurian 22 Paneer Manchurian 22 Paneer Bell pepper 22 Mushroom Manchurian 20 Cauliflower Manchurian 20 Veg In Schezwan Sauce 20 Veg 65 Gravy 20 Thai Curry (Green/Red) Sauce 24 NOODLES Veg Hakka Noodle 18 Veg Schezwan Noodle 20 Chilli Garlic Noodle 20 Brown Garlic Noodle 20 Mushroom Hakka Noodle 19 Singapore Noodle 20 CHINESE SIZZLER Veg Sizzler with Noodles 26 Veg Sizzler with Rice 26



	CHINESE RIC	E	
Veg Fried Rice			16
Schezwan Fried Rice			18
Triple Schezwan Fried Rice			25
Hong Kong Fried Rice			18
Veg Brown Garlic Rice			18
Chilli Garlic Rice			17
Ginger And Capsicum Fried Rice	е		18
Veg Burnt Ginger Fried Rice			18
Shanghai Fried Rice			22
	PASTA		
Alfredo Pasta			23
Arabiata Pasta			2:
Pesto Pasta			23
Mac and Cheese Pasta			2:
	SALADS		
Green Salad			8
Greek Salad			1:
Caesar Salad			18
Waldorf Salad			1
Pasta Salad			18
Kuchumbar Salad			10









## DESI KHANE KI BAHAR

#### STARTER

Kasturi Broccoli	2
Paneer Tikka	2
Pudina Paneer Tikka	2
Paneer Banjara	2
Paneer Malai Tikka	2
Paneer Chatpata	2
Paneer Lasooni Tikka	2
Angara Paneer Tikka	2
Achari Paneer Tikka	2
Veg Seekh Kabab	1
Hara Bhara Kabab	1:
Stuffed Mushroom	2
Methi Malai Seekh	2
Tandoori Tarkari	20
Paneer Gilafi Seekh	2
Tandoori Aloo	20
Tandoori Gobi	20







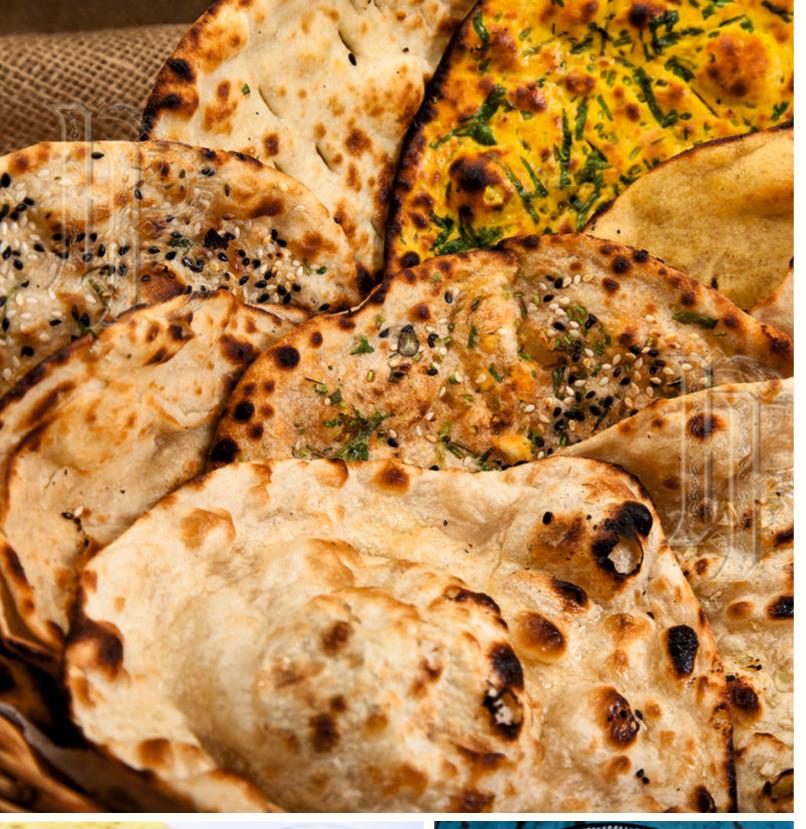


## MAIN COURSE

Paneer Masala	24
Paneer Tikka Masala	26
Paneer Kadhai	24
Paneer Handi	24
Paneer Do Pyaza	24
Paneer Hyderabadi	24
Paneer Kolhapuri	22
Paneer Angara Masala	25
Paneer Bhuna	22
Paneer Adraki	22
Paneer Rahara	22
Paneer Amritsari Masala	24
Paneer Jalfrazi	22
Paneer Lasooni	22
Paneer Makhani	22
Paneer Lababdar	22
Paneer Patiala	22
Paneer Palak	22
Methi Chaman Kashmiri	22
Dhingri Mutter Paneer	
Methi Mutter Malai	24
Mushroom Tikka Masala	22
Bhuna Mushrrom	26
Kadai Mushroom	22
Mushroom Babycorn Kadai	22
Mushroom Babycorn Masala	22
Malai Kofta	22
Veg Lahori	22
Veg Bhuna	20
Veg Achari	20
Veg Kheema	20
	20



Veg Makhanwala	21
Veg Jalfrazi	21
Veg Hyderabadi	20
Seekh Kabab Masala	24
Veg Banjara	20
Veg Do Pyaza	20
Veg Kolhapuri	20
Veg Adraki	20
Veg Lasooni	21
Veg Peshawari	20
Veg Raipuri	20
Aloo Gobi Adraki	20
Aloo Methi	20
Dum Aloo Kashmiri	21
Achari Aloo	20
Aloo Gobi Methi	20
Dum Aloo Punjabi	21
Bhindi Fry	17
Bhindi Masala	18
Sarson Ka Saag	19
Baingan Bhartha	18
Hara Bhara Kabab Masala	22
Chana Masala	18
Dal Makhani	19 17
Dal Tadka	16
Dal Fry	19
Rajma Masala	22
Tawa Mushroom (Dry)	24
Kaju Mutter Masala	22
Kaju Masala	22
Stuff Capsicum Masala	23
Kaju Butter Masala	







# INDIAN BREADS

Chapati	2.
Butter Chapati	
Roti ( Whole Wheat)	2.
Butter Roti	
Plain Nan	
Butter Nan	4.
Cheese Garlic Nan	1
Garlic Nan	
Plain Paratha	
Butter Paratha	4.
Kulcha	
Amritsari Kulcha	1
Masala Kulcha	1
Pudina Nan	6.
Zattar Bread	1

#### INDIAN PAPAD

Roasted Papad	2
Fried Papad	2.5
Masala Papad	

### RAITA

Dahi	5
/eg Raita	7
Boondi Raita	7
Pineapple Raita	8
Mix Fruit Raita	8





# RICE AND BIRYANI

10
13.
14
1:
1'
18
20
20
2:
2:
20
2:
24
24
1'
1'



	STIMULATORS	
Tea		4
Masala Tea		4
Green Tea		4
Black Tea		4
Coffee		5
	REFRESHERS	A CONTRACTOR OF THE CONTRACTOR
Mineral Water Small		2
Mineral Water Big		3
Aerated Drinks		4
Butter Milk		8
Lassi ( Sweet /Salted)		10
Mango Lassi		12
Masala Lassi		10
Kesar Lassi		12
Cold Coffee		12
Jal Jeera Water		7
Jal Jeera Soda		10
Fresh Lime Soda		10
Fresh Lime Water		7
	FRUIT JUICES	
Pomegranate Juice		17
Pineapple Juice		14
Orange Juice		14
Carrot Juice		14
Ganga Jamuna Juice		14
Mango Juice		17
Grape Juice		14
Watermelon Juice		14
Cocktail Juice		17





#### MILKSHAKES Vanilla Milkshake 12 Rose Milkshake 13 Banana Milkshake 13 Chocolate Milkshake 13 Dryfruit Milkshake 19 Chikkoo Milkshake 17 Strawberry Milkshake 19 Mango Milkshake 15 Badam Milkshake 17 Kaju Anjeer Milkshake 17 Date Almond Milkshake 17 Oero Milkshake 15 MOCKTAILS Fruit Punch 16 16 Pinacollada DESSERTS 8 Icecream Gajar Halwa 13 Gajar Halwa With Ice Cream 15 Gulabjamun 12 Gulabjamun With Ice Cream 10 Kesar Rasmalai 10 Fruit Salad 15 Fruit Salad With Ice Cream INDIAN FALOODA Royal Falooda 15

Kesar Faldooa

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