



SODABOTTLEOPENERWALA

Bombay Irani Café & Bar

**SodaBottleOpenerWala** celebrates a concept unique to India; and pays homage to the dying legacy of the wonderful, chaotic, crowded, bustling, colourful, quirky, cluttered, eccentric and real world of a Bombay Irani café. Designed to look old-world, colonial and humorous, this quintessential Bombay Irani Cafe & Bar, dishes out Parsi fare, Irani specialities and culinary gems famous in gymkhanas and the streets of Bombay. Come in thirsty and the drinks from the Irani Chai Bar 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

- Chilli Cheese Pull-apart (200g) 🍷🍷

325/375
- Fluffy toasted bun stuffed with cheese and thecha butter/chicken.
- Spiced Corn Ribs (200g) 🍷

375
- Corn ribs coated in homemade spice-mix; served with zesty sour cream.
- Corn Cheese-ling Bhel (300g) 🍷🍷

375
- Bombay inspired cheese-ling bhel with crispy corn; tossed in a chatpata chutney.
- Paneer Akuri Sliders (240g) 🍷🍷

375
- Freshly-baked mini pavs loaded with chilli cottage cheese scramble.
- Chilli Curry Leaf Fries (250g) 🍷🍷

425
- Potato fries, batter-fried and tossed in homemade curry leaf and parmesan masala; served with harissa mayo.
- Irani Berry Burrata Chaat (240g) 🍷🍷🍷

575
- Creamy burrata served on a bed of coriander pesto; topped with berry compote, pomegranate and drizzled with pomegranate molasses.
- Palak Patta Pakoda Chaat (337g) 🍷🍷

345
- Crispy spinach leaves, lightly coated in batter and fried; topped with yoghurt and delicious homemade chutney.
- Smoked Chicken Mini Cutlet (150g) 🍷🍷🍷

475
- Egg coated, batter-fried smoked chicken cutlet; served on a bed of roasted tomato sauce and topped with mint yoghurt and salli.
- Kolmi Fry Pao Boy (200g) 🍷🍷🍷

495
- Fried prawns and crunchy onion; layered between lamba pav and remoulade.
- Naan Chaap Sliders (240g) 🍷🍷

525
- Fluffy mini buns with tala hua mutton, crumbled feta and sumac onion
- Parsi Mutton Pattice (150g) 🍷🍷

545
- Egg coated, batter-fried spiced mutton pattice; served on smoked tomato sauce with mint yoghurt.
- Skillet Prawns (200g) 🍷🍷🍷

575
- Prawns marinated in methi masala, slow-cooked in green chilli butter; served with toasted pav. It's a winner!
- Mutton Pepper Fry (320g) 🍷

525
- Mutton cooked with spices and freshly ground black pepper - a classic from the shetty bars of bombay.
- Fish Koliwada (220g) 🍷🍷🍷

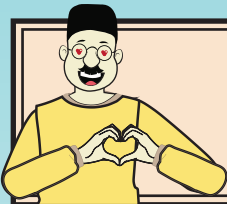
525
- In Bombay's Sion Koliwada, a lot of Punjabi dishes came along with the refugees during partition and some were developed in the eateries there over the years. Fish Koliwada is one of the creations from this small pocket of Bombay, which has now become popular worldwide.
- Methi Fish Tikka (220g) 🍷

525
- Calcutta Bhetki marinated with fenugreek, cream cheese and yoghurt and then baked.

- Kundapuri Prawn (413g) 🍷🍷🍷

525
- Prawn fried in a kundapuri masala from Kundapur in Karnataka and topped with curry leaves.
- Tawa Machi Fry (150g) 🍷

575
- Tawa-fried fish coated with house-made masala.



RUSTOM'S FAVOURITES  
Iconic Irani Cafe Staples

- Bun Maska / Bun Maska Jam (90g) / (100g) 🍷🍷

95
- Bun Maska Jam with crunchy nuts (110g) 🍷🍷🍷

145
- Aloo Aunty's Veg Cutlet (170g) 🍷

375
- Aloo Aunty's cutlet is a traditional recipe with a mix of vegetables stuffed with patrani chutney.
- Spinach & Mushroom Par Eedu (300g) 🍷🍷🍷

445
- Baked skillet eggs with cheesy spinach and mushrooms; served with buttered pav and salli.
- Classic Akuri (170g) 🍷🍷

425
- Parsi style soft and luscious scrambled eggs; served with toasted pav.
- College Canteen Bun Omelette (300g) 🍷🍷

445
- This masala and cheese omelette in-between a buttered bun is certain to bring back memories of your most loved meal during college days.
- Chicken Farcha (200g) 🍷🍷

475
- Marinated bits of chicken fried in a classic Parsi style egg batter; served with green chutney.
- Chicken Kheema Par Eedu (300g) 🍷🍷🍷

525
- Fried eggs on mildly spiced chicken kheema, green chilli cheese fondue and crunchy salli

FROM BREACH CANDY TO PRITHVI CAFÉ  
A Journey Through Bombay

- Bambai Vada Pav (120g)/(140g) 🍷🍷🍷

95/145
- Street staple! Spicy potato vada/cheese stuffed vada; served with teekhi chutney and thecha pav/cheese stuffed thecha pav.
- Kanda Bhajiya (200g) 🍷

375
- Thinly sliced onion, battered and deep fried. Served with mint coriander chutney.
- FancyWala Raasta Sandwich (300g) 🍷🍷

445
- Bombay Raasta sandwich with thecha butter, pickled beetroot, bocconcini and aloo masala; topped with sev and served with fries.
- Tomato Mac n Cheese (350g) 🍷

445
- Home-style macaroni with tomato sauce, vegetables and spices
- Classic Eggs Kejriwal (250g) 🍷🍷🍷

445
- Inspired by Deviprasad Kejriwal's favourite dish at Willingdon Club in Bombay, sunny - side up eggs on toast with cheesy mushrooms and chopped green Chilli.
- Harissa Roomali Rolls (250g) 🍷🍷

375/525/575
- Stuffed with your choice of chickpea & potato/tala hua chicken/tala hua mutton. Served with salad and saria papad.
- Egg Sando (250g) 🍷🍷🍷

395
- Cheesy egg and mayo sandwich; served with fries.
- Chicken Kheema Baida Roti (170g) 🍷🍷

475
- Roomali stuffed with spiced chicken kheema and eggs. Served with mint chutney and onion.
- Firecracker Wings (250g) 🍷🍷

475
- Spicy wings served two ways - crunchy fried wings with housemade masala and Sriracha fried wings with orange sour cream
- Colonial Fish & Chips (250g) 🍷🍷🍷

695
- Crumb-fried fish and chips; served with fries & homemade tartar sauce.



Our products are made in an environment that may contain wheat, egg, dairy, soy or fish allergens. Please inform your server in case you are allergic to any items. Serving size in gms. Govt. taxes as applicable. We levy 10% service charge (optional).If you had a fab experience, do let our teams know. They work hard and will be over the moon!

EGG | DAIRY | GLUTEN | NUTS | FISH | PRAWN



FLATBREADS

- **Corn & Mushroom (250g)** 575  
Creamy mushroom and corn with roasted peppers and a three cheese sauce.
- **Smoked Paneer Makhani (250g)** 525  
Paneer tikka with smoked makhani and a three cheese sauce; topped with lachha onion and salli.
- **Bhuna Chicken (250g)** 575  
Bhuna chicken and a three cheese sauce, with lachha onion and split fried green chilli.

A PERSIAN FEAST

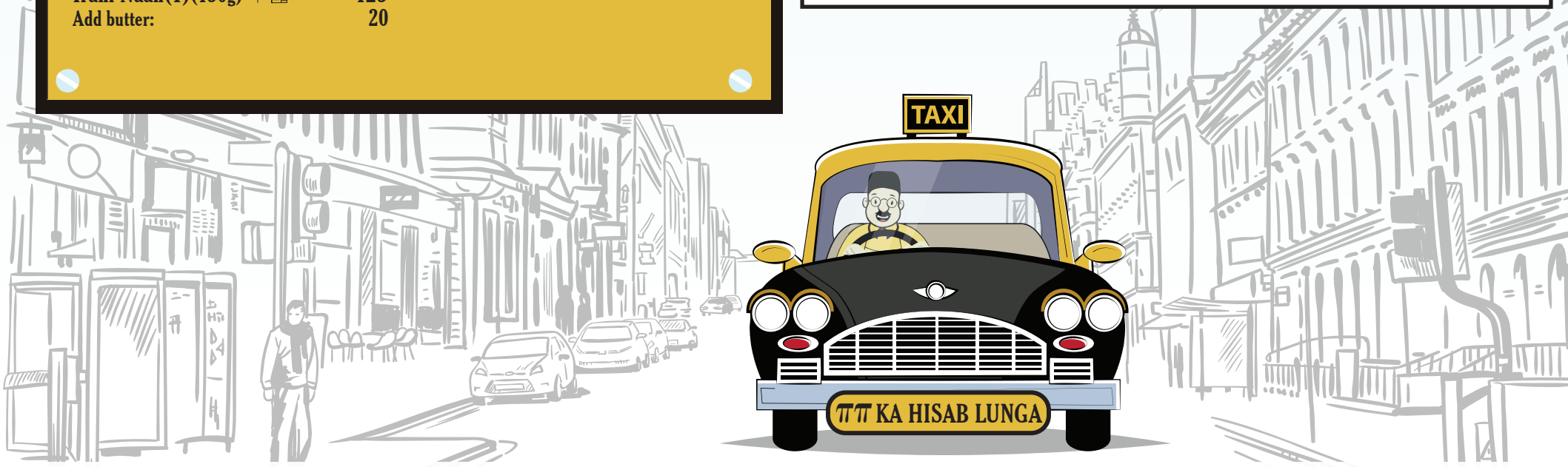
- **Batata Harra & Hummus (300g)** 375  
Topped with crispy garlic chickpeas; served with batata harra, olives and pita -lavash. A definite crowd pleaser!
- **Russi's Pita Pockets (250g)** 425  
Available in a choice of veg cutlet; served with hummus and saria papad; drizzled with pomegranate molasses.
- **Available in a choice of lamb meatballs (250g)** 495
- **Simit & Cream Cheese (250g)/(250g)** 425  
Turkish sesame bread with rocket leaves, cream cheese and za'atar tomatoes; served with saria papad.
- **Frenny loves adding charred za'atar chicken to the above combination.** 495
- **Veg Galouti Kebab (350g)** 595  
Served with hummus, pita and salad.
- **Coriander Pesto Cottage Cheese (450g)** 625  
Charred cottage cheese marinated in coriander pesto; topped with olive and walnut tapenade, served with pita and salad.
- **Persian Sausage Eggs (200g)** 345  
Poached eggs, served with cheesy sumac yogurt, burnt chilli butter and masala chicken sausage
- **Chelo Kebab (350g)** 625  
Spiced chicken kebab; served with hummus, pita and salad.
- **Chicken Shish Taouk Kebab (350g)** 625  
Charred tender chicken; served with hummus, egg paratha and salad.
- **Bhendi Bazaar Seekh Parantha (200g)** 645  
Mutton seekh, served on a crispy paratha. Inspired from the street vendors of Bhendi Bazaar.
- **Mutton Meshwi Kebab (350g)** 645  
Persian mutton kebab, served with hummus, pita and salad.

SIDES & BREADS

- |                       |     |                             |     |
|-----------------------|-----|-----------------------------|-----|
| • Pav (1)(50g)        | 45  | • Chicken(80g)              | 70  |
| • Maska Pav (1)(60g)  | 55  | • Fried Egg / Boiled Egg(2) | 75  |
| • Thecha Pav(1)(60g)  | 55  | • Hummus(80g)               | 95  |
| • Pita Bread(1)(60g)  | 75  | • Cheese(70g)               | 95  |
| • Parsi Rotli(2)(60g) | 65  | • Steamed Rice (250g)       | 175 |
| • Paratha(1)(60g)     | 65  | • Dhansak Rice (250g)       | 225 |
| • Egg Paratha(1)(70g) | 95  | • Saffron Rice (250g)       | 225 |
| • Irani Naan(1)(130g) | 125 |                             |     |
| • Add butter:         | 20  |                             |     |

MAINS

- **Bombay Pav Bhaji (300g)** 445  
Street-style pav bhaji served with buttered pav.
- **Breach Candy Awesome Okra (300g)** 495  
Breach Candy Club's most famous vegetarian dish; crispy okra in tasty masala.
- **Tawa Paneer Masala (300g)** 525  
Derived from the tawa culture of Bombay and cooked in Patio masala.
- **Paneer Sanju Baba (400g)** 525  
Popular street food cooked in onion-almond based gravy with whole spices and sprinkled with almond slivers.
- **Lasooni Palak Paneer (400g)** 495  
Three cheese stuffed roasted paneer served in lasooni palak.
- **Parsi Masala Roast (350g)** 525  
• **Available in Chicken / Mutton (350g)/(350g)** 595/725  
A quintessential Parsi dish made in traditional roasted masala.
- **Parsi Curry (400g)** 525  
• **Available in Prawns / Fish (400g)** 625/695  
Tangy and mildly-spiced parsi curry made with coconut milk and kokum; served with steamed rice.
- **OG Berry Pulao (450g)** 545  
• **Available in chicken / mutton (450g)/(450g)** 625/745  
Layered fragrant saffron rice bejewelled with nuts, tart berries and fried onion.
- **Dhansak (500g)** 575  
• **Available in chicken / mutton (500g)/(500g)** 625/775  
Classic Parsi dish of creamy lentils and vegetables; paired with caramelized brown rice and tender kebabs
- **Salli Chicken (350g)** 595  
Chicken morsels cooked in Parsi style gravy with the tanginess of Kolah vinegar and sweetness of jaggery, topped with potato salli
- **Chicken Sanju Baba (400g)** 595  
Chicken on the bone cooked in an onion-almond based gravy with whole spices and sprinkled with almond slivers.
- **Bohri Kheema Pav (300g)** 625  
Kheema pav is a classic Irani Café speciality. We do a Bohri style mildly spiced version of it, made using our in-house ground mutton mince. Served with pav
- **Jardaloo Salli Boti (400g)** 725  
Well-loved Parsi speciality of sweet and sour mutton cooked with apricots and topped with crunchy salli
- **Parda Biryani (400g)** 745  
Fragrant rice layered with mutton kheema and tala hua gosht encased in a roti
- **Chorizo Mac n cheese (400g)** 745  
Creamy mac and cheese spiked with spicy goan pork sausage
- **Braised Lamb Shank (400g)** 845  
Lamb shank simmered in a flavourful broth; served with smoky toor dal pulao.
- **Patra Ni Macchi (400g)** 825  
Fish lathered with sweet and sour coriander coconut chutney; wrapped in a banana leaf and served with lemon rice.
- **Noor Mohammadi's Nalli Nihari (520g)** 725  
Originated in the Royal Kitchens of Lucknow during the 18th century, However, Bombay owes the popularity of Nalli Nihari among its residents to the one served by Noor Mohammadi hotel since 1923. We serve this mutton shank and boti slowly cooked in its own stock and homemade secret spices.



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