

COLABA SOCIAL

INDIAN BRASSERIE

KARAHIS

Karahis are share bowls and ours are packed with flavour - perfect for wiping clean with buttery naan breads or our crispy tandoori rotis. Karahis are recommended as a meal for one or perfect to share with a few friends.

PUNJAB DA ALU GOBI SUBZI

A North Indian staple of fresh potato and cauliflower simmered in a light tomato masala topped with fresh grated ginger. **22.0 vg, v, nf, gf**

"RUSTICO'S" CHOLE + KALE CURRY

Taking a leaf from Colaba's famous vegan eatery is our version of this dish. Aromatic spices ground and blended with a rich tomato masala, simmered with kale and chickpeas. **20.0 vg, v, nf, gf**

SMASHED EGGPLANT

There is no pretty way to describe this famous Punjabi dish of whole grilled eggplant smoked and pounded together with tomato, ginger and spices. Enjoy with flaky buttery Laacha paratha or Naan bread. **22.0 vg, v, nf, gf**

SAAG PANEER

Fresh firm ricotta, simmered in a spiced spinach curry. A dish to enjoy on its own or accompanied with garlic naan bread. **24.0 v, nf, gf**

"OYE KAKE'S" KADAI PANEER

"Oye Kake" is reknown in Mumbai for serving up the region's best Kadai Paneer. Our chefs have put their own twist on this simple dish; ricotta cubes tossed with sliced red and green capsicum, finished in a sauce of tomato masala, fresh ginger, coriander, onion and cumin. **24.0 v, gf**

"BOMBAY VINTAGE" BHINDI MASALA

Delicious okra lightly fried and cooked in a Masala gravy. **24.0 vg, v, nf**

MUSHROOM MATTAR

Succulent mushrooms simmered in Colaba's special tomato gravy, perfect with fluffy steamed basmati or a delicious Alu Kulcha. **24.0 vg, v, gf**

"THE ROYAL'S" MALAI KOFTA

Fit for any King or Queen, our decadent malai sauce is laced with fresh spinach and koftas hand made with a blend of paneer, cheese potato and a scattering of raisins. **24.0 v**

"LEOPOLD CAFE" CTM

The most iconic and famous eatery in Mumbai is the perfect name for what is surely to become Colaba Social's own iconic Chicken Tikka Masala. Succulent chicken tikka pieces, tossed in the kadai with tomato masala, crunchy capsicum and onions. **26.0 gf**

"BAGDADI" BUTTER CHICKEN

Bagdadi restaurant has been dishing up their famous chicken curry for 100 years in Colaba, Mumbai. We have brought this traditional recipe back to Perth in its original form.

Tender boneless chicken, roasted in the tandoor, combined with a subtly flavoured blend of fenugreek, tomato, cashew nut gravy and a touch of butter and cream. **26.0 gf**

MANGLORIAN CHICKEN CURRY

South Indian roasted spices such as curry leaves, whole dried chillies and mustard seeds are the base of this fragrant chicken curry. Tender pieces of chicken are simmered in a spicy coconut sauce. Steamed rice or flaky buttery paratha are the best accompaniment. **26.0 gf**

MANGO CHICKEN BAZAAR

A fancy name for a fancy dish. Tender curried chicken cooked in a sweet coconut and mango sauce. **26.0 gf**

KADAI CHICKEN CURRY

Home style chicken curry, wok tossed with warming notes of ginger and crushed spices. Buttery parathas or pillowy naans are the best accompaniment. **26.0 gf**

SAAG GOSHT

Lamb fillets simmered in a rich spiced spinach gravy - simple ingredients with complex flavours. Enjoy with tandoori roti. **28.0 nf, gf**

"COLABA CAUSEWAY KORMA"

For those not ready to take the full spice plunge, start where the tourists do - Colaba Causeway! A Coconut and cashew nut based curry, mildly spiced, engulfing tender slow cooked lamb pieces. **28.0 gf**

"RAILWAY ROGAN JOSH"

Traditionally enjoyed stopped between stations and hanging out the side of a packed Mumbai train! Lamb fillets simmered in an aromatic sauce with onions, garlic, ginger, fennel, coriander, cumin and crushed tomatoes. Mop up with soft butter naans and fragrant steamed basmati. **28.0 nf, gf**

LAMB/CHICKEN VINDALOO

A naturally hot & spicy curry, vindaloo traditionally has hints of vinegar, tomato & ginger with bouts of fresh crushed chilli. Everything goes with a vindaloo especially a cold beer or chilled wine. **28.0 gf nf**

COLABA GOAT CHOP CURRY

Mutton on the bone simmered in a hot and spicy tomato gravy. A Colaba Social's Chef's Special. **28.0 nf, gf**

"BACK OF THE BOAT" BARRAMUNDI MOILEE

Your chef fishes off the back of the boat catching tonight's dinner as you glide along the bountiful, tranquil backwaters of Kerela - YES this barramundi curry will take you straight there!

A delicate creamy and rich fish curry made with coconut milk, barramundi, green chillies and peppercorns. **30.0 gf**

"KOLI COMMUNITY" PRAWN MALABAR

The Koli fishing community in Colaba prepares this specialty for themselves using a blend of Deggi mirch, curry leaves and mustard seeds to coat succulent king prawns. **32.0 gf**

"RADIO CLUB" PRAWN JALFREZI

Juicy and spicy. Chopped tomatoes, crunchy capsicums and onions tossed with fresh king prawns, topped with coriander and sliced chillies. **32.0 nf, gf**

BANDRA BIRYANI CENTRE

Fragrant spices and masala cooked in a dough sealed pot and layered with meats or vegetables. Comfort food at its best. Our biryani is a meal on its own - too delicious to share.

"BAGDADI" CHICKEN BIRYANI

The most famous 'dum' chicken biryani in Colaba. **24.0 nf, gf**

GOAT CHOP BIRYANI

A Colaba Social Chef's special. Mutton on the bone, slow cooked, layered biryani. **28.0 nf, gf**

VEG BIRYANI

Seasonal fresh vegetables, combined and layered with fragrant long grains of basmati rice using aromatic spices like cinnamon and bay leaf. **20.0 v, nf, gf**

TANDOORI BREADS + RICE

STEAMED JEERA BASMATI RICE

Cumin tempered basmati rice. **5.0 vg, v, nf, gf**

TANDOORI ROTI

Wholemeal wheat based crispy tandoori roti. **5.0 vg, v, nf**

LACHAA PARATHA

Wholemeal wheat based. A layered, buttery and flaky bread. **6.0 v, nf**

PLAIN NAAN

Leavened bread, pillowy and soft. **5.0 v, nf**

GARLIC NAAN

Leavened bread, laced with garlic infused butter. **6.0 v, nf**

CHEESE NAAN (ADD CHILLI)

Leavened bread stuffed with cheese and coriander. **6.0 v, nf**

ALOO KULCHA

Cumin tempered potatoes and onion stuffed leavened bread. **6.0 v, nf**

KHEEMA NAAN

Lightly spiced ground lamb and onion stuffed leavened bread. **8.0 nf**

KASHMIRI NAAN

Leavened bread stuffed with a delicate blend of fried fruit and nuts. **8.0**

MIXED BREAD BASKET

Selection of tandoori breads to share. **20.0**

SIDE DISHES + CONDIMENTS

DHAL OF THE DAY

Please ask your waiter for today's special. **16.0 v, nf, gf**

DAHL MAKHANI

A Mughlai dish of black mixed lentils slow cooked for 24 hours over the charcoal tandoor. **18.0 v, nf, gf**

RAITA

Natural yoghurt blended with ground cumin and shredded cucumber. **6.0 v, nf, gf**

KACHUMBER

Diced tomato, onion, cucumber and coriander in a vinegar and lemon dressing. **6.0 vg, v, nf, gf**

ONION + CHILLI SALAD

Sliced onions and chillies combined with lemon, vinegar, paprika and olive oil. **4.0 vg, v, nf, gf**

PAPPADUMS

Crispy lentil wafers, enjoyed with chutney. **4pc 5.0 vg, v, nf, gf**

CHUTNEY

Mango / Tamarind / Mint and coriander / Mixed Pickle. **3.5 v, nf, gf**

PAPPADUM + CHUTNEY PLATE

A trio of chutneys with a basket of papadums. **12.0 v, nf, gf**

v vegetarian
vg vegan
nf nut free
gf gluten free

Please let your server know of any allergies so we may do our best to accommodate them. Please note we work in a kitchen which does use allergens such as nuts, wheat, egg, shellfish and dairy, some traces may be present on all surfaces.

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INDIAN BRASSERIE

SMALL PLATES

GOL GUPPA SHOTS

Every Mumbai dining experience starts here. Crisp wheat puffs served with shots of spiced and tangy tamarind water. Eat whole to enjoy this taste explosion.

3pc 9.0 vg, v, nf

BOMBAY BHEL

Listen for the "bhel walla's" call to enjoy this street side snack made with puffed rice, crushed papadi, tangy sweet and spicy chutneys and fresh chopped salad.

6.0 pp vg, v, nf

PALAK PATTA CHAAT

Have you had your greens? Spinach leaves in crispy chickpea batter, topped with yoghurt, tamarind chutney, chilli and mint sauce.

14.0 v, nf, gf

COLABA MARKET CHAAT

Smashed samosa loaded with chickpea curry, spiced yoghurt, pomegranate, mint, chopped tomato, onions, coriander and tamarind chutney. **16.0 v, nf**

ONION BHAJIS

Soulful and comforting. Thinly sliced onion with tempered cumin, dipped in chickpea batter and lightly fried. Perfect with a cup of chai or pint of beer.

4pc 16.0 vg, v, nf, gf

PUNJABI SAMOSAS

Buttery layered pastry filled with cumin roasted potatoes and peas.

3pc 12.0, v, nf

LAMB PARCELS

Crispy filo pastry samosa stuffed with minced lamb and spices.

3pc 14.0 nf

"FOOD PLAZA" GOBI MACHURIAN

Indo Chinese style tempura floreats of cauliflower tossed in a sweet and spicy sauce. Delicious with fresh juices and lassi.

19.5 vg, v

BARRAMUNDI KOLIWADA FRY

A simple mouthwatering fish fry. Crispy on the outside with tender flakes of barramundi within.

20.0 nf, gf

"PECO PECO" CHILLI CHICKEN

Colaba's special spice mix coats these hot and spicy pops of chicken tossed in a tangy sauce. Perfect with lime based cocktails, beer and ciders.

19.5 nf

TANDOORI GRILLS

KALA GHODA PANEER SIZZLER

Home made ricotta pillows, laced with a thick coating of charred marinade and grilled with roasted capsicum and onions.

4pc 16.0 v, nf, gf

STUFFED TANDOORI MUSHROOMS

Simply delicious - juicy mushrooms stuffed with potato and cheese coated in a mughlai marinade, charcoal grilled. **4pc 16.0 v, nf, gf**

CINEMA ROAD SHARE PLATTER

A selection of starters and grills to share with chutney.

8pc 32.0

SO SO HOT TANDOORI CHICKEN

Juicy, tender and spicy pieces of charcoal cooked chicken on the bone. **19.5 gf**

"KHYBER'S" AFGHANI CHICKEN

A mughlai dish, fit for any King or Queen. Mildly spiced, boneless chicken, roasted on the charcoal grill. **4pc 18.0 gf**

"THE TAJ HOTEL'S" CHICKEN TIKKA

Succulent, smoky, boneless chicken pieces grilled to perfection. Want authentic? This is it!

4pc 18.0 nf, gf

TULLOCH ROAD LAMB SEEKH KEBAB

Succulent and juicy lamb koftas, lathered in red masala marinade, grilled to perfection.

4pc 18.0 nf, gf

"CHOP CHOP" LAMB CHOPS

Lamb cutlets marinated with ginger, cumin and paprika, cooked over charcoal.

A Colaba Social specialty.

3pc 22.0 nf, gf

"PUNJABI GRILL" KING PRAWNS

Fresh king prawns marinated with tumeric, garlic, coriander and finished with lashings of butter - melts in your mouth. **22.0 nf, gf**

v vegetarian **nf** nut free
vg vegan **gf** gluten free

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