

BOMBAY RE-MIX

SHARE PLATES

(MON- FRI, DINE-IN ONLY)

Revisit Daana's Westside memories with our new interpretations of iconic Bombay Streetfood.

PAO BHAJI FONDUE v 🌶️ 22

Bombay Pao Bhaji gets a taste overdrive- 'Bhaji' - spiced mash vegies with warm goodness of a cheese fondue, chopped coriander. Served with Daana's house special buttered 'Pao' bread bites, chopped onions, lemon wedge

DAANA'S VADA PAO 2.0 vg 🌶️ 20

Daana's legendary Vada Pao is back with a difference! Enjoy the same amazing spiced potatoes frittered with the house special Pao bread with spicy red chilli-garlic chutney, just made differently! Served with our famous dry garlic chutney, mint chutney, and fried salted green chilly - it is meant to be shared, but we will understand if you want it all for yourself!

BOMBAY RAGADA PATTICE SIZZLER v GF 🌶️ 28

Making good old sizzlers fashionable again! 'Pattice' - potato cakes topped with 'Ragada' - dried yellow peas curry, topped with chutneys, chopped onions, chillies, pineapple, grilled onion and tomatoes, on a bed of greens

BOMBAY KHEEMA PAO SIZZLER 🌶️ 30

Sizzling 'Kheema'- curried lamb mince, with seasonal veggies, grilled onion and tomatoes, spiced potato wedges served with buttered Pao bread, chopped onions, lemon wedge on a bed of greens

EXTRA PAO - \$2.50 EACH

Please allow the Chef a minimum of 20 minutes for preparing these dishes for you.

BE FULFILLED

GF* - GLUTEN FREE ON REQUEST | GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN | VG* - VEGAN ON REQUEST