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## **THE BOMBAY CANTEEN**

**Mumbai, February 2015:** A café, a bar and Indian at heart! Within the bustling metropolis of Mumbai, right in the heart of Lower Parel at Kamala Mills, finally a space where you can toast the old times and celebrate the new! Welcome to The Bombay Canteen, an Indian Café and Bar, that promises you an exciting journey on a plate (and in a glass) with a refreshing new offering. With an entirely new approach that is fun, familiar yet innovative, the food focuses on recreating traditional recipes using seasonal ingredients, showcased in a contemporary form. The cuisine is best described as India Inspired. Dishes such as the *Seafood Bhel*, *Grilled Chicken Kaleji* and *Pumpkin Seekh Kebab with Mooli & Walnut Raita* are some of the innovative creations to look out for. The *daaru* includes classic cocktails such as sours and fizzes presented in a whole new avatar with a touch of Indian flavours and a selection of reimagined Colonial Punches. Warm hospitality, efficient service and an inimitable space to match, this Indian Café and Bar has everything you need to have a jolly good time. Housed within a recreated old Mumbai bungalow, an ode to the city's architectural history, The Bombay Canteen effortlessly transforms itself from day to night. It is the perfect *adda* for anything from a quick snack to a hearty lunch, a drink after work, a night about town or a fun dinner with the family. Step in to The Bombay Canteen – it's time to embrace the past with the present.

### **THE KITCHEN STORY**

The menu presents the classic yet unexplored charm of India's diverse regions, highlighting local ingredients and seasonal offerings, marrying them expertly with familiar flavours. Taking inspiration from cultural cues and eating habits like sharing various sized portions around the dining table, The Bombay Canteen introduces the *Chintus*, *Chhotas*, *Badas* and *Patialas* - a selection of mini, small, large and extra-large dishes. As you arrive, so do the *chintus*, setting the mood for your experience. Each day, selections of *chintus* are on offer – from *Kamal Kakdi Chips* to *Desi Devilled Andas*. The *chhotas* allow you to share, experience and savour dishes such as "*Palak Paneer*" Salad and *Arbi Tuk with a Mugri Kachumber*. The *badas* include *Multigrain Khichdi* served with its own Masaleydan and *Tandoori Pork Ribs*, which goes best with a side of steamed *Tingmos*. And finally the *patialas*, the showstoppers which celebrate dishes to be shared at your table such as *Milk Braised Raan with Yakhni Pulao* and the *Black Spiced Full Roast Chicken with Ajwaini Carrots*. Desserts are where you truly get a taste of your childhood – be it the *Falooda Sundae* or the *Guava tan-ta-nan* with a scoop of *Chilli Ice Cream*. Each dish on the menu has a story to tell.

For the office goers craving a hearty quick bite or those looking for a leisurely lunch, The Bombay Canteen offers a selection of lunch specials such as *Bada Pao Sandwiches*, *Paratha Rolls* and *Canteen Tiffin Boxes* with dishes that rotate on a weekly basis. The *Canteen Tiffin Box* comes in three options— *Mustard Chicken Curry*, *Kerala Egg Roast* and *Sprouted Bean & Paneer Bhurji*, each accompanied by a side, salad and sweet dish, making it a no-fuss, quick yet complete meal. In between lunch and dinner we have a *Din Bhar* (All-Day) menu for those looking to just hangout.



Along with its 'Din Bhar' menu, The Bombay Canteen also launches a new bakery counter. Inspired by the traditional Indian bakeries, the new bakery counter sells, on rotation, a selection of freshly baked savoury and sweet indulgences. Try the *kheema buns*, *masala cheese straws* and *pan rolls* or give in to your sweet cravings with jam-filled *Mawa Cakes*, *Nankhatai Cookies* or *Banana Jaggery Bread*. What's more, your chai break will never be the same again. Try one of the chilled coffee sodas or unusual flavoured iced teas such as *Cinnamon & Curry Leaf*, *Mango* and *Passion Fruit*.

### THE PUNCH LINE

The bar, a great place to hang out at The Bombay Canteen, has a unique selection of reimagined classic cocktails with firm Indian roots. This extremely well priced menu offers cocktails such as the Martini inspired *Royal Ginfield* that combines fresh Amla juice with gin and the *Jugaad*, a combination of bourbon, rose tincture and fresh, tart pomegranate juice. Bigger groups are encouraged to share The Bombay Canteen's selection of unique Colonial Style Punches served in specially handcrafted brass bowls with a distinctive Indian touch.

### THE SPACE & PLACE

The Bombay Canteen finds itself in a corner of Kamala Mills where it is surrounded by the vestiges of old mill structures and new glass office complexes that dot the Mumbai skyline. The 4000 sq. ft. site is the backdrop of what the restaurant portrays - even in the new, lies the old earthiness and familiar city that once was. The space has been artfully created, rich in warm wood and muted earth tones, offset by the traditional patterned tiles and low walls, reminiscent of the old Bombay. The glint of stained glass and steel panels with the warm glow of the open kitchen encourages the feeling of sharing within an old bungalow. The talented team at *The Busride Design Studio* has designed The Bombay Canteen.

### THE CREW:

Led by a team of professionals from across the country, inextricably linked by their love for food, The Bombay Canteen, is Hunger Inc.'s first hospitality venture in India. The core team comprises Sameer Seth, CEO, Yash Bhanage, COO, the internationally renowned Chef Floyd Cardoz as Culinary Director, and as Executive Chef, Thomas Zacharias.

### Tidbits:

The Bombay Canteen is open Tuesday through Sunday and currently closed on Mondays

Timing: Open 12 noon to 1am

Persons below the age of 18 years are permitted till 7pm only

Lunch: average meal for 2 without alcohol: Rs.800; with alcohol: Rs.1,100

Dinner: average meal for 2 without alcohol: Rs.1,600; with alcohol: Rs.2,400

All prices are excluding taxes

### Press Contacts:

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