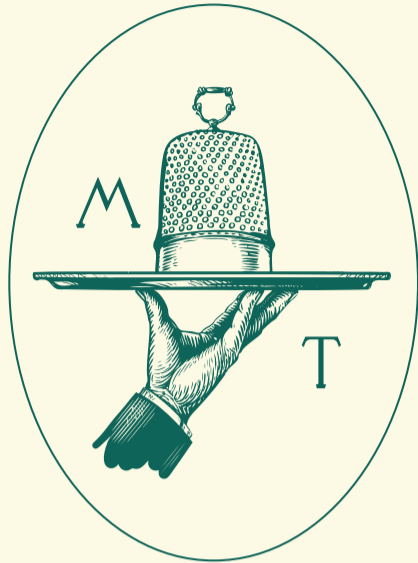


## CUISINE INSPIRED FROM THE STREETS OF INDIA.

A great many street food vendors make up the colour, sounds and smells of India. They nourish the appetites of busy white-collar workers, sweaty rickshaw drivers and hungry school children all through the day.

Our menu tips the hat to these roadside culinary masters. Our cuisine is the without frills earthy, lovingly made food of the people and dresses up the tastes of India.



## SMALL PLATES

- PANI PURI (5's)** 55  
A crispy traditional Indian street food stuffed & topped with sev, a coriander & mint "Pani" infusion:  
• Chickpea masala/Garlic almond pickle/Kachumber  
• Yellow potato/Garlic almond pickle/Kachumber/Date & tamarind chutney  
• Chicken Tikka/Put-put chutney/Kachumber
- OKRA FRIES** 45  
Crunchy lady fingers coated in our signature spice.
- GUNPOWDER WINGS** 78  
Char-grilled spicy tikka masala wings served with Put-put chutney.
- LAMB KEEMA KEBAB** 80  
MT's mini kofta's with a side of tangy mint chutney.
- PAPRI CHAAT** 60  
A flavourful burst of fresh pineapple, roast pumpkin, coriander, mint, pomegranate, mixed nuts, chevda, puffed rice drizzled with yoghurt, green chutney & tamarind & date chutney on a crispy popadum.

- SAMOOSAS (4's)**  
With chutney:  
• Potato/Peas/Green chilli  
• Green chilli/cheese/sweetcorn  
• Put-put chicken  
• Vindaloo minced lamb/Onions/Spices

- PAV BHAJI** 55  
A Bombay classic street food mashed vegetable curry served with a warm buttery house-made bun.

- FRIED MASALA PANEER** 65  
Bite-sized masala bhaji coated paneer, golden fried served with a spicy mint atchar chutney.

- FIRECRACKER PRAWNS** 120  
Marinated prawn tails, masala dusted, flash fried & coated in our spicy firecracker sauce.

- HARIYALI TANDOOR CHICKEN** 85  
Grilled chicken breast kebab, marinated with mint, coriander, chillies, yoghurt & spices served with a mint chutney.



- 🔥 ..... Spicy
- 🌿 ..... Vegetarian
- 🌱 ..... Vegan

## TANDOORI/GRILLS

- Marinated & dropped in the flaming hot tandoor - The Bollywood Braai.*
- LAMB CHOPS** 230  
6 Skinny lamb chops rubbed with a special blend of tandoori spices, smoked in the tandoori pit & crispy grilled served with mint chutney.
  - LAMB SHEESH KEBAB** 140  
Lamb mince seasoned with spices mixed with onion, green chili, coriander & ginger, skewered & char-grilled.
  - CHICKEN TIKKA** 110  
Deboned 24hr marinated chicken thighs in yoghurt & roasted MT's spice served with Put-put chutney.
  - TANDOORI PRAWNS**  
Ginger, garlic & spiced marinated prawns grilled on the fire with tomato mint chutney.  
• 4 Prawns 136  
• 6 Prawns 190  
• 10 Prawns 295

- TANDOORI PLATTER**  
Chicken tikka, Hariyali tandoor chicken, skinny chops, lamb sheesh kebab, crispy masala potatoes, MT's chutney.  
• For 2 250  
• For 4 480  
• Add prawns 30 each

**MASALA FISH FRY** 165  
Fried fish marinated in garlic, ginger & red chili masala served with jeera rice, dhal & Kachumbar salad.

## BREAD

- CHAPATTI** 22  
A.k.a the Roti.
- BUTTER NAAN** 24  
Freshly baked in the tandoor.
- BUTTER GARLIC NAAN** 28
- CHEESE NAAN** 32  
Cheddar & sesame seeds.
- ALOO-PARATHA** 34  
Spiced potato stuffed chapatti.

## CURRIES

- CHICKEN MAKHANI** 135  
MT's butter chicken fillet in a mildly spiced, cashew butter cream & yoghurt sauce.
- SRI LANKAN CHICKEN** 135  
Tender marinated chicken, coconut cream & whole spices, roasted & ground for the ultimate flavour.
- CHICKEN TIKKA MASALA** 135  
Spiced, deboned thighs which is cooked in a tomato, butter cream sauce & toasted cashew nuts.
- GOAT SALI BOTI** 170  
A classic Indian-Parsi curry, goat on the bone simmered until deliciously tender in a lightly spiced, slightly sweet aromatic tomato & onion sauce topped with crispy potato sali.

- DURBAN LAMB CURRY** 170  
South African style lamb on the bone curry. Cooked with all the spice & fresh herbs that makes this exceptional, a mouth-watering dish for all.

- LAMB MASOOR** 170  
Lamb on the bone cooked with garlic & spices in a creamy brown lentil sauce.

- LAMB ROGAN JOSH** 175  
Tender boneless lamb slow cooked with Kashmiri chilli, ginger, yoghurt & spices finished with roasted green peppers & onions.

- PRAWN MADRAS**  
Originating from Chennai, this is a spicy tomato, tamarind, curry leaf, garlic & ginger curry.  
• With Prawns 175  
• With Kingklip 170

- GOAN FISH CURRY**  
Fish curry, tamarind, peppers, garlic & spices in a silky coconut & curry leaf sauce.  
• With Kingklip 175  
• With Prawns 185

**BIRYANI**

- CHICKEN BIRYANI** 165  
A royal delicacy - yoghurt, spices, ginger & pieces of garlic marinated chicken on the bone. Layered with steamed rice & caramelised onions. With Tailored Dhal & sour milk.
- VEG BIRYANI** 130  
An aromatic rice dish made with seasonal vegetables, herbs, lentils, rice & spices. With Tailored Dhal & sour milk.

## RICE

- STEAMED BASMATI** 22
- JEERA RICE** 32  
Toasted cumin seeds, finished with ghee & fresh coriander.
- BOLLYWOOD BASMATI** 48  
Dried mango, pistachio, mint, coriander, curry leaves, caramelised onions & turmeric.
- CAULIFLOWER RICE** 48  
Toasted cashew, marinated cranberries & fresh broken herbs & toasted pumpkin seeds.

## PICKLES & CHUTNEY

- PRESERVED LEMON PICKLE** 20
- GARLIC & ALMOND PICKLE** 22
- CARROT PICKLE** 20
- PUT-PUT CHUTNEY** 20  
Coriander & green curry leaf chutney.
- MINT ATCHAR CHUTNEY** 20  
Fresh mint & atchar spices.
- MT GREEN CHUTNEY** 20  
Mint, coriander, garlic, ginger, chilli & yoghurt.
- DATE & TAMARIND CHUTNEY** 22

## VEGETARIAN

- DHAL MAKHANI** 85  
Slow cooked urud dhal with garlic butter & cream.
- KITCHEREE & FIRECRACKER CAULIFLOWER** 115  
Yellow dhal & basmati rice kitcheree with crispy spiced cauliflower drizzled in a spicy peanut sauce, finished with chilli oil, masala salt, yoghurt & slaw.
- OKRA & BRINJAL CURRY** 110  
Braised okra & brinjals with a tomato, tamarind "chutney" finished with curry leaves & boiled egg (vegan option avail)
- PANEER TIKKA MASALA** 98  
Spiced paneer cooked in a tomato, butter & cashew cream sauce.
- GOBI MATAR** 95  
Cauliflower, chickpea & pea curry with almonds, sesame seeds spices & coconut milk.
- MUSHROOM KOFTA PALAK** 125  
Spiced mushroom, potato, chickpea, kale & red onion kofta in a vibrant spinach sauce.

## SIDES

- TAILORED DHAL** 32  
The mother-in-law's classic.
- BRAISED CABBAGE** 35  
With curry leaves, dried chilli & mustard seeds.
- CRISPY MASALA POTATOES** 45  
Triple cooked potatoes coated with masala, green mango & chilli powder.
- RAITA** 30  
Yoghurt, cucumber & jeera seeds.
- AUNTY VASANTY'S KACHUMBAR** 24  
Cucumber, tomato, red onion & coriander in a lemon vinaigrette.

## FEEL GOOD FACTOR

- On the lighter side.*
- TANDOORI TUNA NICOISE** 150  
Seared tandoori tuna, green beans, cherry tomatoes, sumac onions, olives, masala fried potatoes & boiled egg, crispy curry leaves & a yoghurt, black sesame chilli oil dressing.
  - PRAWN & PAPAYA SALAD** 150  
Grilled spiced prawn skewer with selection of garden greens, sunflower & pumpkin seeds, papaya, dried cranberries, cherry tomatoes, pomegranate, cucumber ribbons with a chilli lime dressing.
  - CHICKEN TIKKA, CHANA & QUINOA SALAD** 110  
Diced tandoor grilled chicken tikka thighs with tamarind dressed quinoa, spiced chana garden greens, peas, cucumber ribbons, chopped nuts, cherry tomato, pickled onions.

- FALAFEL & ROAST CAULIFLOWER SALAD** 110  
Chef's famous spiced falafel balls, baby leaf greens, avocado, sumac roasted cauliflower, pickled radish, cucumber ribbons, cherry tomatoes, crispy onions, sliced almonds with a coriander & garlic yoghurt dressing.

- BOLLYWOOD BURRITO**  
Chicken Tikka : Deli slaw, Kachumbar, Put-put chutney wrapped in a roti. 80  
Lamb Kebab : Kachumbar, raita, green chutney wrapped in a roti. 88

- BOMBAY FRANKIE** 70  
Spiced potato, Deli slaw, Kachumbar, mint chutney wrapped in a roti.

- MASALA DOSA** 78  
Spiced potato curry wrapped in a crispy rice dosa served with Tailored Dhal, coconut & spicy tomato chutney.



## GIN & TONIC

<b>BOMBAY SAPPHIRE</b> Lime.	38/66
<b>BOMBAY BRAMBLE</b> Lemon & berries.	54/82
<b>MIRARI DAMASK ROSE</b> Berries & flower petals.	48/78
<b>MIRARI BLUE ORIENT SPICED</b> Grapefruit & cardamom.	48/78
<b>MIRARI AMBER</b> Lemon & cinnamon.	48/78
<b>HENDRICK'S</b> Cucumber.	50/84
<b>HENDRICKS'S LUNAR</b> Cucumber & cracked black pepper.	52/86
<b>BLIND TIGER</b> Orange & mint.	40/74
<b>BOUDIER SAFFRON GIN</b> Orange & strawberry.	66/108
<b>CAPE SAINT BLAIZE FLORISTIC</b> Lemon zest & flower petals.	54/90
<b>CAPE SAINT BLAIZE OCEANIC</b> Salted orange zest & berries.	54/90

### FITCH & LEEDES TONIC 22

- Indian classic
- Rose & cucumber
- Grapefruit
- Blueberry & cardamom
- Sugar-free



## BEERS ON TAP 330/500 ML

<b>GOLDEN THREAD</b> MT House lager.	29/45
<b>DEVIL'S PEAK LARGER</b>	34/49
<b>CASTLE LITE</b>	32/48



## COLD DRINKS

<b>SODAS</b>	29
<b>WATER</b>	28/48
<b>CORDIAL &amp; MIXER</b>	30
<b>JUICES</b>	30
<b>ICE TEA</b>	30



## COCKTAILS

<b>ELDERFLOWER &amp; BASIL SMASH</b> Bombay Sapphire gin muddled with basil, elderflower syrup & lemon. Charged with soda.	90
<b>ROSE &amp; POMEGRANATE</b> Mirari Damask Rose gin, pomegranate syrup & lemon shaken over ice & topped with MCC.	80
<b>MUMBAI EXPRESS</b> Bombay Sapphire gin, pineapple syrup, lime, mint & coriander shaken over ice & charged with soda.	88
<b>BERRY FIZZ</b> Bombay Bramble blackberry & raspberry gin, pineapple juice & vanilla syrup shaken with aquafaba to create a rich foamy texture & charged with soda.	68
<b>STAR OF BOMBAY</b> Absolut Vodka, Vermouth & olive brine shaken over ice. Served with olive & lemon zest.	68
<b>SASSY LASSI</b> Bacardi Carta Negra rum, mango, chai syrup, honey, yoghurt & ice, blended.	68
<b>24 KARAT</b> Mirari Amber gin, elderflower syrup & lemon shaken over ice & charged with MCC.	84
<b>LITCHI &amp; SUGARCANE MOJITO</b> Rum agricole, litchi syrup, mint & lime muddled together, served over ice & charged with soda.	92



# MODERN TAILORS

<b>IT'S BOLLYWOOD BABY</b> Saffron gin, passion fruit, vanilla syrup & pineapple juice shaken over ice.	94
<b>MODERN TAILORS MULE</b> Blind Tiger gin, El Jimador Reposado tequila, mango puree, lime, vanilla syrup & ginger beer.	94
<b>TWISTED OLD-FASHIONED</b> Jack Daniel's Rye, Sugarcane syrup, bitters, chai syrup & orange peel.	76



Hurry Up

Take it Easy.



## LASSI

<b>MANGO &amp; SAFFRON</b> Mango, plain yoghurt, saffron, green pistachio & ice blended until smooth.	64
<b>BERRY &amp; ROSE</b> Mixed berries & rose syrup, plain yoghurt, honey & ice blended until smooth.	50
<b>SALTED CUCUMBER &amp; MINT</b> Refreshing cucumber, plain yoghurt, salt, cumin, fresh mint & honey.	48

## BOMBAY CRUSH 55

Vermicelli noodles, raspberry jelly, chia seeds, rose syrup, milk & vanilla ice cream. Combine & serve with fresh rose petals.



## NON-ALCOHOLIC

<b>ELDERFLOWER &amp; BASIL SMASH</b> Elderflower syrup muddled with basil & lemon. Charged with soda.	45
<b>MARRAKESH</b> Pineapple syrup, lime, mint & coriander shaken over ice. Charged with soda.	50
<b>LITCHI &amp; SUGAR CANE MOJITO</b> Litchi syrup, mint & limes muddled together. Charged with soda.	50



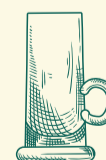
## SHARBAT

<b>SPARKLING ROSE</b> Rose syrup, chia seeds, lemon juice & soda water. Served with mint.	48
<b>MINT &amp; LEMON</b> Ginger, lemon, mint, sugar & soda water. Served with crushed ice, candied ginger & dried lemon.	44



## HOT DRINKS

<b>CAPPUCCINO</b>	30
<b>CAFFÈ LATTE</b>	34
<b>AMERICANO</b>	28
<b>ESPRESSO</b>	21
<b>CAFFÈ MOCHA</b>	37
<b>HOT CHOCOLATE</b>	36
<b>SPICED HOT CHOCOLATE</b>	38
<b>TURMERIC LATTE</b>	34
<b>RED CAPPUCCINO</b>	30



## TEA

<b>HOME BREWED MASALA TEA</b>	30
<b>BLACK TEA</b>	22
<b>ROOIBOS</b>	22
<b>GREEN TEA</b>	25
<b>GINGER, HONEY &amp; LEMON</b>	25

