

bombay fifty

MODERN INDIAN KITCHEN



Menu

Born in Bombay, Raised in Dubai.

As a kid, I would always sit on the kitchen counter and watch my mom cook. I would constantly bother her with my curiosity about food, and yet she never seemed to mind. Every question of mine was answered with love, and that's where my journey began.

Growing up in a cosmopolitan city like Dubai since the early 80s, I was blessed to be surrounded by friends from many corners of the world. Each with their own unique flavors, customs, and stories. From an early age, I learned that cooking was more than just preparing a good meal; it was about bringing people together, sharing stories and creating great memories.

I was always keen to perfect the recipes I inherited from my mom's teachings and share them with the world. At the heart of it all was the joy of crafting a meal that evoked so many emotions like nostalgia, delight, and love. It felt like a gift, a superpower! And before I knew it, what began as dinner parties for friends quickly grew into serving thousands of meals from my home kitchen in Dubai. These were mainly pots of Biryani crafted with minimal oil, hand-picked quality ingredients and without indulging in the use of food color, essence or preservatives.

Bombay Fifty is the climax of many years in the making from that humble beginning. It is a tribute to the place where I was born, and the place where I was raised.

- Hamdan Hurzook

Starters

Keema Samosa (2pcs)

Savory filo pastry stuffed with minced mutton, coriander and spices, then fried to perfection. An irresistible treat that offers a satisfying taste of tradition in every bite.

Allergens: Gluten 8 AED

Butter Chicken Samosa (2pcs)

Savory filo pastry stuffed with butter chicken and fried to perfection. Each bite offers a blend of smoky, spicy and aromatic notes, delivering a unique twist on a classic favorite.

Allergens: Dairy, Nuts, Gluten 8 AED

Aloo Keema Patties (2pcs)

An old-school Bombay favorite: Potato patties stuffed with seasoned minced meat, onions, and coriander, coated in panko breadcrumbs and fried for a crispy finish.

Allergens: Gluten 10 AED

Shami Kebab (2pcs)

A delicacy made from finely ground mutton and split chick peas. Infused with a harmonious mix of herbs and aromatic spices, this treat delivers a melt-in-your-mouth texture.

Allergens: Dairy, Eggs 14 AED

Chicken Resha Kebab (2pcs)

Marinated and slow-cooked chicken, delicately shredded to combine with seasoned mashed potatoes, spices, coriander and green chilies. Coated in panko breadcrumbs and fried to golden perfection.

Allergens: Dairy, Gluten 12 AED

Dahi Ke Kebab (2pcs)

These vegetarian kebabs are crafted from a smooth blend of velvety yogurt, shredded cottage cheese, nuts, spices, ginger and fresh herbs. Coated with panko breadcrumbs and gently fried to achieve a crispy golden coat.

Allergens: Dairy, Nuts, Gluten 12 AED



Salads & Raita

Kachumber

A refreshing salad made with chopped onion, cucumber, tomato, chili, and fresh herbs. Tossed with lime juice and a sprinkle of chaat masala, this vibrant side dish adds a burst of freshness to any meal.

Allergens: None 14 AED

Root Salad

A vibrant mix of beetroot, carrot, cucumber, onion, chili and fresh herbs tossed with some zesty lime juice. A perfect balance of sweet and spicy flavors, making it a nutritious side dish.

Allergens: None 16 AED

Raita

A classic refreshing yogurt-based side dish, combining creamy yogurt with finely chopped cucumbers, onions, fresh herbs and chilli. Lightly spiced with cumin, pepper and black salt, this staple condiment perfectly complements any Indian dish.

Allergens: Dairy 14 AED

Burhani Raita

A flavorful and creamy yogurt-based side dish flavored with garlic, cumin and black salt making it the perfect accompaniment to curries, kebabs and biryanis.

Allergens: Dairy 12 AED

Tandoor

Chicken Tandoori

Tender bone-in chicken, marinated overnight in hung curd and spices, then grilled to perfection in our charcoal tandoor.

Allergens: Dairy Half 36 AED/ Full 54 AED

Classic Chicken Tikka (6pcs)

Marinated overnight in a flavorful blend of hung curd, mustard oil, herbs and spices, these succulent boneless chicken thigh pieces are grilled to perfection in our charcoal tandoor.

Allergens: Dairy 38 AED

Chicken Malai Tikka (6pcs)

Tender boneless chicken thigh pieces marinated overnight in a blend of yogurt, cream cheese and mild spices, chargrilled to perfection.

Allergens: Dairy, Nuts 42 AED

Mutton Seekh Kebab (4pcs)

This finely minced mutton kebab is seasoned with a blend of onions, herbs and mild spices, crafted onto skewers, and grilled to perfection in our charcoal tandoor.

Allergens: None 40 AED

Mutton Boti Kebab (10pcs)

Boneless tender mutton cubes marinated in a blend of yogurt and special spice mix, then grilled in our charcoal tandoor to achieve a rich, smoky flavor.

Allergens: Dairy 44 AED

Fish Tikka (6pcs)

Tender chunks of White Cod, marinated in a zesty mix of hung curd, lemon juice, and a signature blend of Indian spices. Grilled to perfection in our charcoal tandoor, this dish offers a smoky char and a hint of mustard.

Allergens: Fish, Dairy 46 AED

Prawns Tandoori (6pcs)

Juicy tiger prawns, marinated in a robust blend of spices, hung curd and fresh herbs. Grilled to perfection in our charcoal tandoor, this seafood lover's delight offers a smoky, aromatic flavor with subtle heat.

Allergens: Dairy, Shell-fish 52 AED

Paneer Tikka (6pcs)

Soft cubes of cottage cheese marinated in a blend of hung curd, aromatic spices, and fresh herbs, then grilled to perfection in our charcoal tandoor offering a smoky flavor balanced by a hint of spice.

Allergens: Dairy 38 AED

Indian Classics

Bombay Dalcha

This delicacy is made with tender bone-in mutton simmered with bottle-gourd, finely blended mixed lentils, warm spices and finished with fresh coriander. Pairs perfectly with fragrant basmati rice.

Allergens: Dairy 46 AED

Aloo Gosht

A hearty curry made with slow-cooked bone-in mutton and potatoes, infused with aromatic spices and fresh coriander. A timeless favorite which pairs perfectly with plain rice or naan.

Allergens: Dairy 42 AED

Mutton Bhuna Boneless

Boneless cubes of mutton slow-roasted with caramelized onions, yogurt, and bold spices in a semi-dry gravy. Pairs perfectly with naan or roti.

Allergens: Dairy 44 AED

Bombay Keema

Inspired by the old Irani Cafes of Bombay, this all time favorite is a fragrant medley of minced mutton simmered with fresh mint, coriander, dill and a mix of aromatic Indian spices.

Allergens: None 40 AED

Butter Chicken

Tandoor grilled chicken tikka simmered in a velvety, buttery tomato sauce. This iconic dish balances mild spices, sweetness, and tanginess. Best paired with warm naan or rice.

Allergens: Dairy, Nuts 44 AED

Homestyle Chicken Curry

Bone-in chicken simmered in a mildly spiced tomato-onion gravy with aromatic spices and fresh coriander. This comforting curry is best paired with rice or warm naan.

Allergens: Dairy 40 AED

White Chicken Boneless

Tender boneless chicken thigh pieces cooked in a creamy yogurt & cashew gravy with mild spices. This uniquely rich and aromatic dish pairs perfectly with naan or basmati rice.

Allergens: Dairy, Nuts 44 AED

Chicken Tikka Masala

Boneless chicken grilled in our charcoal tandoor and coated in a creamy tomato sauce infused with spices. This British-Indian classic is best paired with rice or naan.

Allergens: Dairy, Nuts 42 AED

Mango Prawn Curry

Medium-sized prawns simmered in a tangy, mildly spiced curry made with raw mango, curry leaves and coconut milk. This coastal delicacy is best enjoyed with plain rice.

Allergens: Coconut, Shellfish 46 AED

Paneer Tikka Masala

Marinated paneer cubes grilled in a charcoal tandoor and simmered in a rich, creamy gravy infused with spices and fenugreek. Best enjoyed with naan or basmati rice.

Allergens: Dairy, Nuts 40 AED

Vegetable Kadai

A vibrant mix of bell peppers, carrots, beans, cauliflower and mushroom tossed in onion-tomato gravy and kadai masala. Perfectly paired with roti or basmati rice.

Allergens: Dairy, Nuts 34 AED

Mushroom Masala

Fresh mushrooms cooked in a rich gravy of onions, tomatoes, spices and coriander. This hearty vegetarian option pairs perfectly with roti or basmati rice.

Allergens: Dairy, Nuts 40 AED

Palak Paneer

Soft paneer cubes simmered in a velvety spinach gravy, delicately spiced with garlic, ginger, and mild spices. This wholesome vegetarian classic is best paired with naan or basmati rice.

Allergens: Dairy 38 AED

Dal Makhani

A rich and comforting dish made with black lentils and kidney beans, slow-cooked overnight for over 12 hours on top of our charcoal tandoor and finished with a touch of cream.

Allergens: Dairy 34 AED

Dal Tadka

This all-time staple dish is made with slow-cooked lentils and finished with a sizzling tadka of cumin, garlic, and Kashmiri red chili. Best served with rice or roti.

Allergens: Dairy (Ghee) 26 AED

Biryani & Rice

A family Biryani recipe descending from our Grandmother who cooked with love, care and spice!

Mutton Biryani

Chef Hamdan's signature dish, made with fresh mutton marinated overnight and slow-cooked with a special spice blend in traditional dum style. Layered with aromatic basmati rice, caramelized onions, fresh herbs, and saffron, it offers a perfect balance of rich flavors and aromas. Served with raita, this culinary masterpiece is not to be missed.

Allergens: Dairy 42 AED

Chicken Biryani

Another iconic dish by Chef Hamdan, featuring fresh, small-sized chicken marinated overnight and cooked with a unique spice blend in traditional dum style. Layered with aromatic basmati rice, caramelized onions, fresh herbs, and saffron, it offers a perfect balance of rich flavors and enticing aromas. Served with raita, this dish is a true culinary masterpiece.

Allergens: Dairy 40 AED

Prawn Biryani

Fresh medium-sized prawns marinated in Chef Hamdan's signature spice blend, layered with basmati rice, caramelized onions, fresh herbs, and saffron. Cooked in dum style, this biryani offers a perfect blend of flavors and rich coastal aromas. Served with raita, it's a seafood lover's delight.

Allergens: Dairy, Shellfish 44 AED

Vegetable Biryani

A vegetarian version of our signature biryani cooked with the same passion using a colorful mix of mushrooms, baby corn, cauliflower, carrots, french beans, and potatoes. Layered with fragrant basmati rice, fresh herbs, saffron and caramelized onions, cooked in dum style. Served with raita, it's a hearty and flavorful vegetarian feast.

Allergens: Dairy 40 AED

Biryani Rice

Aromatic basmati rice cooked with delicate spices, saffron, and caramelized onions. Light, fragrant and flavorful.

Allergens: Dairy (Ghee) 14 AED

Jeera Rice

Fragrant basmati rice sautéed with cumin seeds and fresh coriander offering a subtle nutty flavor. This simple yet flavorful rice dish pairs perfectly with dal and other curries.

Allergens: Dairy (Ghee) 14 AED

Plain Rice

Fluffy steamed basmati rice, a versatile side that would complement any dish.

Allergens: None 12 AED



Bread

Plain Naan

Refined flour flatbread baked in our charcoal tandoor.

Allergens: Gluten, Eggs, Dairy 5 AED

Butter Naan

Refined flour flatbread baked in our charcoal tandoor and brushed with melted butter.

Allergens: Gluten, Eggs, Dairy 6 AED

Garlic Naan

Refined flour flatbread topped with minced garlic, brushed with butter and baked in our charcoal tandoor.

Allergens: Gluten, Eggs, Dairy 7 AED

Cheese Naan

Refined flour flatbread filled with a blend of mozzarella and cheddar cheese, baked to perfection in a charcoal tandoor. This soft, fluffy flatbread is an irresistible treat that can be eaten on its own or paired with your favorite curries and kebabs.

Allergens: Gluten, Eggs, Dairy 9 AED

Rumali Roti

Super thin and light traditional Indian flatbread, skillfully stretched and cooked on a dome tawa.

Allergens: Gluten, Eggs, Dairy 5 AED

Tandoori Roti

Whole wheat flatbread cooked in our charcoal tandoor.

Allergens: Gluten Plain 4 AED/ Butter 5 AED

Maa Ki Roti

Whole wheat flatbread cooked on a hot griddle. Known for its rustic charm, this traditional Indian bread is a tribute to all mothers, embodying the warmth of homestyle cooking.

Allergens: Gluten 4 AED

Tawa Paratha

Flaky, layered whole wheat flatbread cooked on a hot griddle.

Allergens: Gluten 5 AED

For parties & gatherings



To order, please call or Whatsapp:

052 979 5030

Kindly place your order at least
24 hours in advance

Delivery charges applicable.
All prices are inclusive of VAT

Dessert

Phirni

A creamy traditional Indian dessert made with ground rice slow-cooked in milk and lightly flavored with fragrant cardamom. This velvety pudding is chilled and garnished with a sprinkle of saffron, along with chopped pistachios and almonds. Perfect for special occasions or a satisfying end to any meal.

Allergens: Dairy, Nuts 16 AED

Gajar Ka Halwa

Freshly grated carrots simmered in full cream milk, gently spiced with cardamom. Sweetened and finished with a dash of ghee, and garnished with chopped almonds, pistachios, raisins and saffron creating a warm, melt-in-your-mouth experience.

Allergens: Dairy, Nuts 18 AED

Gulab Jamun

Soft, spongy milk-based dumplings fried to golden perfection and soaked in fragrant sugar syrup with rose water and cardamom. This iconic Indian dessert is sweet, rich, and melt-in-your-mouth delicious, making it a beloved classic for any occasion.

Allergens: Dairy, Gluten 10 AED

Carrot Halwa Cheesecake

A delightful fusion of creamy cheesecake topped with traditional halwa made with fresh grated carrots, milk and aromatic spices. This indulgent dessert beautifully blends the rich flavors of Indian sweets with the smoothness of cheesecake, making it a unique masterpiece for any occasion.

Allergens: Dairy, Gluten 20 AED

Drinks

Kokam Sharbat

A refreshing and tangy drink made from kokum, a type of wild mangosteen, blended with sugar, cumin, lime and black salt. Known for its cooling properties, this traditional beverage offers a perfect balance of sweet, sour, and savory flavors, making it a revitalizing treat, especially on hot days.

7 AED

Nimbu Paani

A classic Indian limeade made with freshly squeezed lime, chilled water, sugar, and a pinch of cumin and black salt. This refreshing drink strikes the perfect balance between sweet, tangy, and savory, making it the ultimate thirst-quencher.

7 AED

Sweet Lassi

A refreshing creamy yogurt drink, lightly sweetened and served chilled. This classic Indian refreshment is smooth, delicious, and perfect for cooling down on warm days.

9 AED

Salted Lassi

A cool, savory yogurt drink with a hint of salt, cumin and black pepper. Light, refreshing, and perfect for balancing spicy dishes.

9 AED

Soft drinks

Thums Up, Coke, Coke Zero, Sprite, Sprite Zero.

6 AED

Water

Aquafina 500 ML

4 AED

