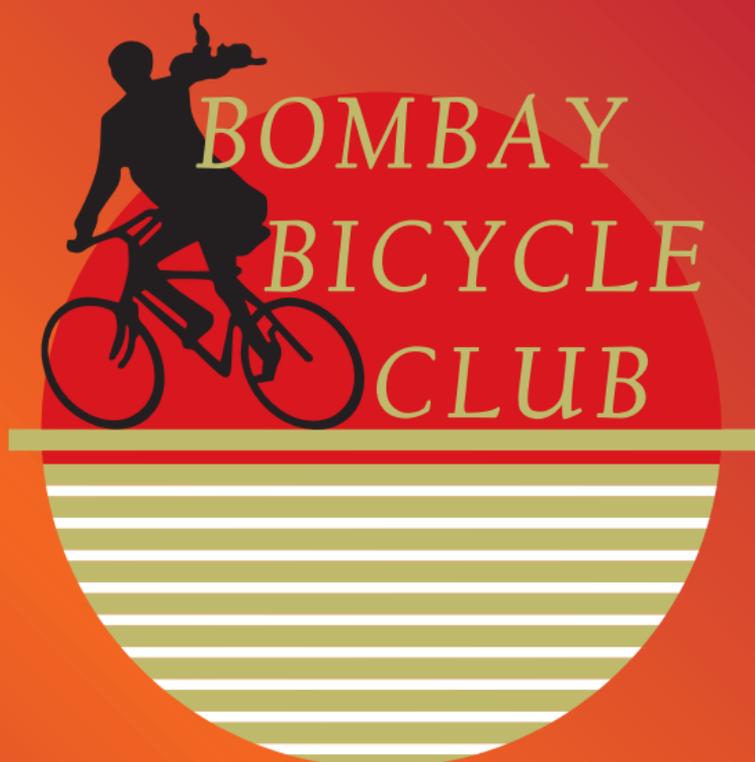


# BRAND NEW MENU



TAKE AWAY MENU

FULLY LICENSED INDIAN RESTAURANT



OPEN 7 DAYS A WEEK

Lunch: 12 noon-2pm

Dinner: 5pm-11pm

Deliveries: 5.30pm-10.30pm

*Minimum Order £10 for deliveries*

*£1 SURCHARGE FOR DELIVERY UP TO 3 MILE RADIUS*

6-6a Brougham Place, Tollcross,  
Edinburgh EH3 9HW

[www.bombaybicycleclubrestaurant.com](http://www.bombaybicycleclubrestaurant.com)

*Street Parking Available*

**0131 229 3839**  
**0131 221 0064**

# 14 Allergens

The way allergens are labelled on prepacked foods has changed. The Food Information Regulation, which came into force in December 2014, introduced a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:



## 1

### Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

### Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.



## 2



## 3

### Crustaceans

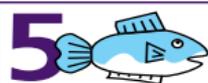
Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

### Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



## 4



## 5

### Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

### Lupin

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



## 6



## 7

### Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

### Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews



## 8



## 9

### Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



### Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

## 10



## 11

### Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

### Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.



## 12



## 13

### Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

### Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



## 14

For more information, visit: [food.gov.uk/allergy](http://food.gov.uk/allergy) or [nhs.uk/conditions/allergies](http://nhs.uk/conditions/allergies)

Sign up to our allergy alerts on [food.gov.uk/allergy-alerts](http://food.gov.uk/allergy-alerts), or follow [#AllergyAlert](https://twitter.com/AllergyAlert) on Twitter and

Facebook Let's keep connected at [food.gov.uk/facebook](http://food.gov.uk/facebook)

Join our conversation @foodgov

Watch us on [food.gov.uk/youtube](http://food.gov.uk/youtube)

# Welcome to Bombay Bicycle Club...

Travel with us from Himalah to Safari, experiencing a combination of amazing flavours, prepared by our highly experienced five star chefs, both of which were trained in five star hotels in New Dheli and India.

Come on a journey sampling outstanding new dishes, created entirely for your tastebuds. Our brand new menu is unique in Edinburgh, and once you try us for the first time . . . it will not be your last!



## Appetisers

- Selection of Chutneys Tray.....£1.95  
Mango Chutney, Mixed Pickle,  
Mint Yoghurt, Spicy Onions .....Each £0.50  
Papadums .....£0.75

## Veg Starters

- Vegetable Pakora (V) .....£3.50  
*Seasonal vegetables mixed with Indian Spice and Herbs,  
fried with Gram flour, served with chilli sauce.*
- Potato & Green Peas Cake (V) .....£4.00  
*Mashed potatoes with green peas, cumin spices,  
finished with fresh herbs, served with tamarind sauce.*
- Vegetable Samosa (V) .....£4.50  
*Mashed potatoes and peas mixed with fresh herbs & spices,  
finished homemade pastry, served with tamarind sauce.*
- Tandoori Stuffed Paneer (V) .....£5.50  
*Cottage cheese stuffed with pickling figs, marinated with  
yoghurt & fenugreek, served with green chutney.*

## Non-Veg Starters

- Chicken Pakora .....£4.95  
*Chicken supreme, marinated ginger, garlic & Indian spices,  
fried with gram flour, served with chilli sauce.*
- Chicken Tikka .....£4.95  
*Tender Chicken breast marinated with ginger, garlic, chilli,  
yogurt & old famous garam masala, served with mint sauce.*
- Chicken Malai Tikka (Mild) .....£4.95  
*Tender chicken breast marinated with ginger, garlic, fresh  
coriander, cheese & cream, served with mint sauce.*
- Gilafi Seek Kabab .....£4.95  
*Lamb mince marinated with ginger, garlic, coriander & chilli,  
finished with mixed pepper, served with mint sauce.*
- Lamb Haggis Pakora .....£4.95  
*Scottish haggis mixed with cumin, coriander, lemon juice, fried  
with Gram flour, served with chilli sauce.*
- Lamb Chops .....£5.95  
*Tender lamb chops marinated with ginger, garlic, coriander,  
lemon juice & star spice, served with mint sauce.*
- Tandoori Salmon .....£5.95  
*Scottish salmon marinated with ginger, garlic, roast chickpeas  
& Indian herbs, served with mango sauce.*

## Tandoori Mains

- Tandoori Chicken (M.H)  .....£10.95  
*Tender baby chicken with bone, marinated with ginger, garlic & special spices, served with curry sauce and Nan.*
- Chicken Tikka (M.H)  .....£10.95  
*Tender chicken breast marinated with ginger, garlic, yougurt & old famous garam masala, served with curry sauce & Pulao rice.*
- Gilafi Seek Kabab (M.H)  .....£10.95  
*Lamb mince marinated with ginger, garlic, coriander & chilli, finished with mix pepper, served with meat sauce & Pulao rice.*
- Lamb Chops (M.H)  .....£ 11.95  
*Tender lamb chops marinated with ginger, garlic, coriander, lemon juice & star spice, served with meat sauce & pulao rice.*
- Tandoori King Prawn (M.H)  .....£14.95  
*Peeled king prawn marinated with ginger, garlic, green chilli, lemon juice & red pepper served with chef special sauce & rice.*
- Tandoori Mix Grill (M.H)  .....£14.95  
*Tasty Combination of tandoori chicken, chicken tikka, seek kebab, lamb chops & king prawn served with curry sauce & garlic nan.*

## Mains

- Chicken Chettinadu (M) .....£7.95  
*Traditional south Indian curry, chicken breast cooked with onion, tomato and variety of Indian spices.*
- Butter Chicken (M) .....£7.95  
*Marinated chicken cubes, cooked in tandoori oven, finished with tomato cashew nut sauce, cream and butter.*
- Chicken Tikka Masala (M) .....£7.95  
*Marinated chicken cubes, cooked in slow tandoori oven, finished with onion & tomato sauce with ginger & coriander.*
- Kadai Chicken (M.H)  .....£7.95  
*Tender chicken cooked with onions and tomatoes, diced peppers & kadai spices.*
- Chicken Jalfrezi (M.H)  .....£7.95  
*Tender chicken breasts, cooked with ginger, garlic, onion, tomato, mix pepper & Indian spices.*
- Chicken Sagoti (M) .....£7.95  
*Tender chicken breasts, cooked with coconut, fresh coriander and chilli, finished with Goa style.*
- Chilli Garlic Chicken .....£7.95  
*Chicken breasts cooked with ginger, garlic and chilli, finished with tomato sauce.*

- Bombay Bicycle Lamb Curry (M) .....£8.50  
*Tender scottish lamb cooked with onion, tomato, ginger & garlic, finished with coriander and coconut milk.*
- Lamb Bhunna (M) .....£8.50  
*Slow cooked lamb cubes, finished with onion bhunna sauce & spices.*
- Lamb Jalfrezi (M.H) 🌶️ .....£8.50  
*Tender diced lamb cooked with ginger, garlic, onions, tomatoes, mixed peppers and Indian spices.*
- Lamb Kadai (M.H) 🌶️ .....£8.50  
*Tender lamb cubes cooked with onions and tomatoes, diced peppers & kadai spices.*
- Lamb Korma (Mild) .....£8.50  
*Tender Lamb cubes cooked with mild cashew nut sauce, finished with cream.*
- Lamb Saag (M) .....£8.50  
*Tender Lamb dices cooked with ginger, garlic & fresh spinach, finished with Indian spices.*
- King Prawn Kadai (M.H) 🌶️ .....£12.95  
*Peeled king prawns cooked with onion tomato, diced peppers & kadai spices, finished with coriander.*

## Vegetarian Mains

- Kadai Paneer (M.H) 🌶️ .....£7.50  
*Cottage cheese cooked with onions, tomatoes, ginger, garlic, diced peppers & kadai spices.*
- Saag Paneer (M).....£7.50  
*Cottage cheese cooked with fresh spinach paste, garlic, cumin seeds, onions & tomatoes. Finished with cream and butter.*
- Paneer Makhani (M) .....£7.50  
*Cottage cheese cooked with tomato sauce, ginger, garlic, dry fenugreek. Finished with cream & butter.*
- Seasonal Vegetable Curry (M) .....£6.50  
*Fresh vegetables cooked with ginger, garlic, onion & tomato sauce, finished with Indian herbs & spices.*
- Aloo Palak (M) .....£6.50  
*Baby potatoes tempered with cumin & garlic, cooked with fresh spinach sauce, finished with ginger & tomatoes.*
- Chana Masalla .....£6.50  
*Spicy chick peas, cooked with special masalla sauce and a variety of Indian spices.*
- Aloo Begun .....£6.50  
*Chopped Aubergine cooked with spiced potatoes.*

M – Medium • MH – Medium Hot

- Bombay Aloo (M) .....£6.50  
*Baby potatoes tempered with mustard seeds, touched with a tomato onion sauce, finished with Indian spices & fresh coriander leaves.*
- Dal Tadka (M) .....£6.50  
*Yellow lentils tempered with cumin, garlic & tomatoes, finished with Indian spices & fresh coriander.*

## Side Dishes

- Saag Aloo (M) .....£3.50  
*Baby potatoes tempered with cumin & garlic, cooked with fresh spinach sauce, finished with ginger & tomatoes.*
- Mushroom Bhaji (M.H)  .....£3.50  
*Button mushroom cooked with onion, tomato masala, finished with Indian spices & fresh herbs.*
- Bombay Aloo (M.H)  .....£3.50  
*Baby potatoes tempered with mustard seeds, touched with tomato onion sauce, finished with Indian spices & fresh coriander leaves.*
- Dal Tadka (M) .....£3.50  
*Yellow lentils tempered with cumin, garlic & tomato, finished with Indian spices & fresh coriander.*
- Begun Bhajee .....£3.50  
*Chopped aubergine.*

## Biryanis

- Vegetable Biryani (M) .....£8.95  
*Seasonal vegetables in traditional basmati rice cooked with onion, tomatoes, mint, finished with butter, saffron & mixed spices, served with raita.*
- Chicken Biryani (M) .....£9.95  
*Tender chicken cubes in basmati rice cooked with onion, tomatoes, mint, finished with butter, saffron & mixed spices, served with raita.*
- Lamb Biryani (M) .....£10.95  
*Tender lamb pieces in basmati rice cooked with onion, tomatoes, mint, finished with butter, saffron & mixed spices, served with raita.*
- King Prawn Biryani (M).....£13.95  
*Peeled king prawns in basmati rice cooked with onions, tomatoes, mint, finished with butter, saffron & mixed spices, served with raita.*

## Rice & Bread

Basmati Rice .....	£2.95
Pulao Rice .....	£3.25
Mushroom Rice .....	£3.95
Tandoori Roti .....	£1.95
Naan .....	£2.75
Butter Naan .....	£2.95
Garlic Coriander Naan .....	£3.00
Garlic & Chilli Naan .....	£3.25
Cheese Naan .....	£3.25
Peshawari Naan .....	£3.25
Special BBC Raitha .....	£2.50

## Popular Classic Indian Dishes

Lamb – £8.50 • Chicken – £7.50  
King Prawn – £12.95

**Bhuna • Balti • Kathmundu**  
**Dhanksak • Madras • Vindaloo • Malayan**

## Business Lunch

From 12pm-2pm  
2 Courses – £9.50  
3 Courses – £10.95



*If you have any food allergies, please inform a member of staff before you make your selection.*