

# BOOMA FOOD MENU

booma-brixton.co.uk | @ booma\_brixton

Contemporary North Indian food using traditional cooking methods and tandoor ovens. Our beer and wine have been carefully selected to compliment our food, below are some pairing suggestions. We love them, we hope you will too.

**PS** Pairing Suggestion

Dishes are prepared fresh and may arrive as they are ready. Please let us know if you would prefer your food to arrive together.

## TO SHARE

We recommend choosing a variety of dishes to share.

<b>Papadums (vg)</b> 2.5 With spiced tomato, tamarind & mango chutney.	<b>Malai Tikka (gf)</b> <b>PS</b> Viognier 9.5 Chicken supreme, yoghurt, cream cheese, ginger and garlic.
<b>Achari Paneer Tikka (v) (gf)</b> <b>PS</b> Crafty Apple Cider 9 Indian cottage cheese in hot mango pickle.	<b>Pudhina Lamb Chops (gf)</b> <b>PS</b> Rodenbach Grand Cru 18.5 Double-cut lamb chops with green papaya & mint.
<b>Onion Bhaji (vg)</b> <b>PS</b> Delirium Tremens 7.5 Crispy onion fritters with gram flour, fennel & tamarind.	<b>Chettinaad Pork Ribs (gf)</b> <b>PS</b> Soundwave IPA 12 Slow-cooked spare ribs with chilli, malt vinegar & chettinaad masala.
<b>Ragda Patties (v)</b> <b>PS</b> Orange Wine 9 Potato cakes with chickpea curry, yoghurt & nylon sev. (vegan option available)	<b>Tandoori Machhi</b> <b>PS</b> Rothaus Weisse 14 Salmon, mustard, dill, honey & yoghurt.
<b>Crispy Cauliflower (vg) (gf)</b> <b>PS</b> Prosecco 7.5 Sweet chilli, spring onion, coriander and sesame.	<b>Chennai Chicken Wings</b> <b>PS</b> Stiegl Goldbräu 9.5 Spicy tandoori grilled wings with mint mayo.
<b>Spiced Lamb Seekh (gf)</b> <b>PS</b> Sierra Nevada Pale Ale 9 Minced lamb with spices, mint mayo.	<b>Sweet Potato Chips (vg)</b> 5.5 Sweet potato chips, chilli, rice flour.

## KATHI NAAN ROLLS

Famous Street food wrapped in freshly hand-baked naan cooked to order in our tandoor oven.

<b>Duck Roll</b> <b>PS</b> Boon Kriek 12 Pulled duck, red onion, peppers and mango chutney wrapped in garlic naan.	<b>Achari Paneer Roll</b> <b>PS</b> Crafty Apple Cider 11.5 Marinated Indian Soft Cheese, red onion & green peppers, mango and mint chutney wrapped in naan.
<b>Spiced Lamb Roll</b> <b>PS</b> Sierra Nevada Pale Ale 12 Mince lamb, red onion and mint mayo wrapped in naan.	<b>Tandoori Chicken Roll</b> <b>PS</b> Stiegl Goldbräu 11.5 Tandoori Chicken, red onion & green peppers, mint mayo chutney.

## CURRY & DAL

All served with freshly baked naan bread.

<b>Booma Vegetable Curry (vg) (gf)</b> <b>PS</b> Stiegl Goldbräu 11 Spicy tamarind curry with plantains, coconut, okra & tomato, served with rice.	<b>Monkfish Curry</b> <b>PS</b> Chardonnay 13.5 Succulent tandoori monkfish, tamarind, tomato, creamy coconut and lime leaves, served with naan.
<b>'Booma' Chicken Curry</b> <b>PS</b> Rothaus Pils 12 Tandoori chicken, tomato, fenugreek leaves, served with naan.	<b>Dal Makhani (v)</b> <b>PS</b> Stiegl Goldbräu 10.5 Slow-cooked black lentils, served with naan.

## NAAN BREAD & RICE

Freshly baked to order.

<b>Kulcha Naan (v)</b> 4.5 Cheese & Coriander or Peshwari	
<b>Saffron Pulao Basmati (vg)</b> 3.5 Rice with Cumin & Saffron	
<b>Naan Bread (v)</b> 3.5 Plain, Butter or Garlic	

## DESSERTS

<b>Sorbet Mango (vg)</b> 5	
<b>Ice Cream</b> Coconut or Pistachio (v) 5	
<b>White &amp; Dark Chocolate Mousse (v)</b> 7	
<b>Tandoori Ananas (v)</b> 5.5 Grilled pineapple with tamarind, star anise & coconut ice cream	

(v) vegetarian | (vg) vegan | (gf) gluten free | **PS** pairing suggestion

All dishes may contain nuts and other allergens. Please speak to your server regarding any allergies or intolerances. All prices are inclusive of VAT.