

### 2 DISHES FOR £9

Mon - Fri, 12noon - 4pm.

Mung Chatpata or Okra Fries or Sprout Bhajis or Bundo Chaat Egg Bhurji or Rajma & Rice or Festive Dhal & Rice or Chole Saag



**OUR FOOD IS MADE FOR SHARING, CHEF'S CHOICE** 

## COMBO FOR 2

Smacked Khakri + Sprout Bhajis

- + Bundo Chaat + Festive Dhal & Rice
- + Chole Saag + Paneer Tikka

£33

## **VEGAN** COMBO FOR 2

Sweetcorn Chevdo + Okra Fries + Sprout Bhajis + Bhel Puri + Raghda Pethis + Chole Saag

£33

## **COMBO FOR 4**

Popcorn & Pops + Smacked Khakri

- + Okra Fries + Sprout Bhajis
- + Bundo Chaat + Raghda Pethis
- + Egg Bhurji + Rajma & Rice
- + Chole Saag + Pav Bhaji + Paneer Tikka

£55

## CRIMBO **BUNDO COMBO**

**EVERY DISH ON THE MENU!** Feeds 8+ people.

Excludes Sprout Bhaji Butty, Vegan Vada Pav, Additionals and Sweet. Includes Kachumber Sambharo.

£105

You won't find any plastic in our pots or cutlery. They are made from plants and renewable materials that are fully compostable.

There is a risk of cross-contamination in our kitchen, so we cannot guarantee our menu is suitable for those with allergies. Detailed allergen info is available on request. Please inform a team member of any allergies or intolerances before ordering.



# BUNDOBUST



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### WHILE YOU WAIT FOR FOOD

FAR FAR (V) Colourful rice puffs dusted with our special spice blend.

£2.50

POPCORN & POPS (v, gf) Popcorn and mini popadoms drizzled with green chilli and garlic oil.

SPICY NUTS (v, gf) Cashews, peanuts, almonds, peas and lentils tossed in our special spice blend.

# CHRISTMAS

21st November - 31st December

£7

£7

£7.25

£7.25

£1.75

£1.75

£2

£2

£3

£2.50

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tamarind chutney.

(v) Vegan (gf) Gluten Free (e) Contains Egg.

WE RECOMMEND 2-3 DISHES PER PERSON		
SMACKED KHAKRI (v, gf) Super-fresh smacked cucumber quick-pickle with lemon, garlic, chilli, and black salt. Perfect palate-cleanser between bites.	£2.75	<b>GOBI MANCHURIAN</b> (e, gf) Indo-Chinese mash-up. Cauliflower and mushroom pakoras tossed in an umami-hot sauce.
MINCE PIE PARATHA Sultana, raisin, cinnamon, clove, star anise and coconut parathas cooked on a traditional tawa.	£4	SPROUT BHAJI BUTTY (v) Crispy sprout bhaji patty with salad and spiced cranberry and green chutneys in a vegan brioche. £1 from each Sprout Bhaji Butty sold goes to a local charity.
ALOO GOBI PARATHA (v) Flatbread filled with potato and cauliflower massala, fried on a traditional tawa. Served with hot achaar pickle and vegan-yoghurt boondi.	£4	VADA PAV (e) (vah·duh pow) The iconic Indian veggie burger. Deep-fried mashed potato ba in a bun, with red and green chutney Served with fried green chilli (Eat at
MUNG CHATPATA (v, gf) Sprouting mung beans, toasted corn, cucumber, and tomato with a curry leaf, mustard seed, mango chaat massala.	£4.75	your own risk).  VEGAN VADA PAV (v) The OG Vada Pav goes vegan.
<b>SWEETCORN CHEVDO</b> (v, gf) Fresh sweetcorn kernels and crushed peanuts, dry-fried with ginger, chilli, and mustard seed. <i>Contains peanuts</i> .	£4.75	RAGHDA PETHIS (v, gf) North England meets India! Spiced mushy peas with potato cake, topped with sev, tomato, onion, and tamarind chutney.
OKRA FRIES (v, gf) (ock-ruh fries) The ultimate beer snack. Okra in crisp chickpea batter, dusted with black salt and mango powder.	£5	BIRYANI BALLS (v) Celebratory biryani rice balls spiced with mint, saffron, ginger, nutmeg ar rose. Served in a rich tomato sauce a topped with crispy onions.
<b>SPROUT BHAJIS</b> (v, gf) Crispy onion, sprout and broccoli bhajis spiked with fennel and chilli served with a spiced cranberry chutney.	£5.50	EGG BHURJI (e) Cumin and green chilli-spiced scrambled eggs, with peppers and coriander. Served with bhatura.
BHEL PURI (v) The classic Mumbai street snack. Broken samosa pastry and puffed rice, with peas, onion, pomegranate and tomato in tamarind chutney.		RAJMA & RICE (v, gf) A warming & wholesome hug in a pot. Kidney beans slow-braised in a ginger chilli and Bundo garam masala sauce. Served with basmati rice.
BUNDO CHAAT Layers of samosa pastry, chickpea, potato, onion, sev and chilli sauce. Served cool, with yoghurt and	£5.50	FESTIVE DHAL & RICE (v, gf) Original Bundo fave rebooted for Christmas Warming and smoky lentil

GOBI MANCHURIAN (e, gf) £6.75 ndo-Chinese mash-up. Cauliflower and mushroom pakoras tossed in an ımami-hot sauce. SPROUT BHAJI BUTTY (V) £6.75 Crispy sprout bhaji patty with salad and spiced cranberry and green chutneys in a vegan brioche. €1 from each Sprout Bhaji Butty sold goes to a local charity. £6.75 **VADA PAV** (e) (vah duh pow) The iconic Indian veggie burger. Deep-fried mashed potato ball n a bun, with red and green chutneys. Served with fried green chilli (Eat at our own risk). **/EGAN VADA PAV** (v) £6.75 The OG Vada Pav goes vegan. RAGHDA PETHIS (v, gf) £6.75 North England meets India! Spiced mushy peas with potato cake, topped with sev, tomato, onion, and tamarind chutney. BIRYANI BALLS (V) £6.75 Celebratory biryani rice balls spiced with mint, saffron, ginger, nutmeg and ose. Served in a rich tomato sauce and copped with crispy onions. EGG BHURJI (e) £7.00 Cumin and green chilli-spiced scrambled eggs, with peppers and coriander. Served with bhatura. RAJMA & RICE (v, gf) £6.75 A warming & wholesome hug in a pot. Kidney beans slow-braised in a ginger, chilli and Bundo garam masala sauce. Served with basmati rice. FESTIVE DHAL & RICE (v, gf) £6.75 Original Bundo fave rebooted for

curry. Earthy Dal Makhani boosted

cinnamon. Served on basmati rice.

with black cardamom, clove and

**CHOLE SAAG** (V) (cho·lay sag) Chickpeas and spinach stewed in garam massala, onion and ginger. Served with puri. PAV BHAJI (e) (pow bah·jee) Crushed potato, cauliflower, and peas spiced with layers of garam massala. Served with spiced toasted brioche. **PANEER TIKKA** (gf) Barbecued paneer, mushroom and peppers marinated in tikka massala yoghurt. Red pepper ketchup and spinach chutney. **PANEER KADAI** Paneer cheese simmered in rich red pepper and tomato sauce with cinnamon and fenugreek. Served with bhatura. **SAUCE TRIO** (gf) Yoghurt and cumin, desi ketchup, tamarind and date. Perfect with Okra Fries. **BHATURA** Deep fried Indian flatbread fermented with yoghurt. RICE (v, gf) Basmati. PURI (V) Deep fried unleavened bread. Portion of 2. KACHUMBER SAMBHARO (v, gf) Bitter leaves, cucumber, red cabbage, zingy mustard seed and lemon dressing.



