

# Bonnie Bambuli

NEXT LEVEL BIRYANI

**LOREM IPSUM DOLOR;**

**SIT AMET CONSECTETUR;**

**ADIPISCING ELIT;**

**PELLENTESQUE EU  
SAPIEN CONSECTETUR.**

Rhonus lorem nec, aliquam ipsum.  
Fusce vestibulum, nulla sed consectetur  
bibendum, sapien purus laoreet risus,  
nec lobortis mi orci non nunc. Vivamus  
vestibulum vitae.

Vestibulum justo lectus, hendrerit in eros  
vel, scelerisque tristique dui. Nulla sit  
amet blandit elit.

Pellentesque facilisis, diam eget egestas  
rutrum, nibh lorem feugiat diam, eget  
commodo eros metus id arcu. Ut tempor  
dolor vitae tempus tincidunt.

In ut fermentum dolor. Proin congue sem  
enim, quis bibendum eros suscipit ut.  
Aenean ornare porttitor ligula, sed  
vestibulum lorem pulvinar et. Phasellus  
lectus justo, scelerisque  
et orci eget, tincidunt enim.

Pellentesque leo ipsum, vulputate id urna  
eget, tincidunt pharetra mi. Interdum et  
malesuada fames ac ante ipsum primis.

**Lorem ipsum dolor  
sit amet consectetur  
adipiscing elit.**



**Bonnie Bambuli**

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Bambuli**

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Bambuli**





**Chilli**  
#D5241D

**Blush**  
#D5241D

**Hessian**  
#362310

**Dark Oak**  
#362310

**Pewter**  
#D5241D



**Bonnie  
Bambuli**



**Bonnie  
Bambuli**

مال



**Bonnie Bambuli**

حلال

**Bonnie Bambuli**  
NEXT LEVEL BIRYANI



حلال

**Bonnie Bambuli**  
NEXT LEVEL BIRYANI



**Bonnie Bambuli**





bonniebambuli



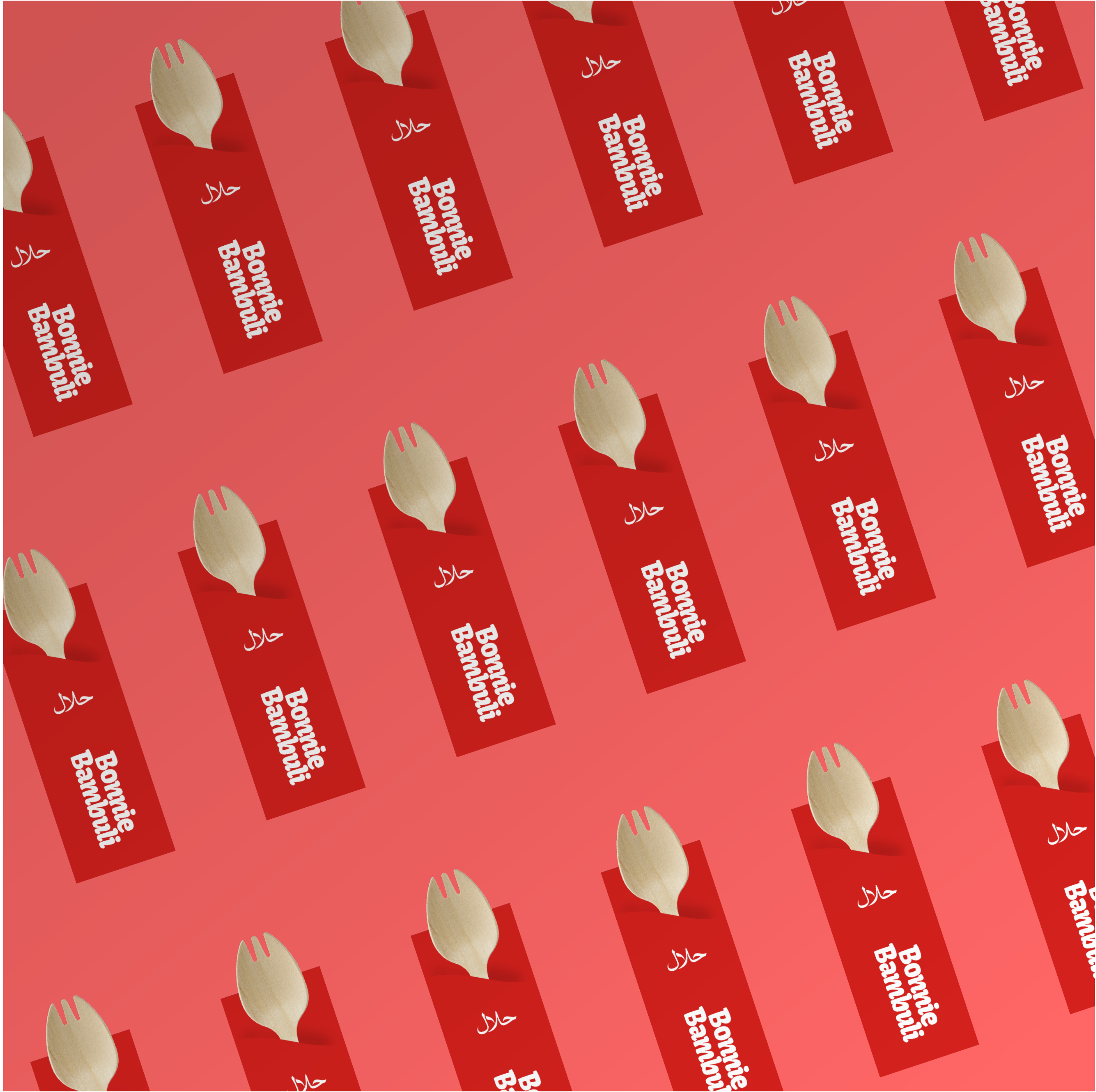


**Bonnie Bambuli**

**Bonnie  
Bambuli**  
NEXT LEVEL BIRYANI

حلال













**Bonnie Bambuli**  
NEXT LEVEL BIRYANI





**Isle of  
Biryani**











# Bonnie Bambuli

As children we'd wait eagerly for the evenings we had biryani for dinner.

It was our one pot wonder. The favourite meal of the week.

We would sit and watch Ma as she slowly formed each layer,  
tending to it with a level of care as if it were a child of her own.

Now we teach our children the traditions of India's most popular dish.

How it has travelled the world from Bombay to Bonhill and back  
via Lucknow and Karachi with variations based on culture and location.

Secretly, everyone has a favourite child. Bonnie Bambuli is ours.

حلال



# Bonnie Bambuli

## M E N U

### BIRYANI – £20

#### 1. **Hyderabadi Biryani**

Goat · Chilli · Savoury Masala

#### 2. **Lucknowi Biryani**

Mutton · Mild Spice · Yogurt

#### 3. **Kolkata Biryani**

Mutton · Potato · Fragrant Spice

#### 4. **Sindhi Biryani**

Mutton · Dried Fruit · Chilli

#### 5. **Bombay Biryani**

Chicken · Aromatic Spice · Dried Fruit

#### 6. **Malabar Biryani**

Chicken · Herbs · Onion

#### 7. **Peshawari Biryani**

Chickpea · Paneer · Cashew (v)

#### 8. **Dindigul Biryani**

Chicken · Chilli · Tangy

### COLD PAIRING – £5

#### 1. **Mango Mule**

Mango Puree · Ginger Beer · Lime

#### 2. **Rose Lemonade**

Rose Syrup · Lemon Juice · Soda

#### 3. **Aam Panna**

Raw Mango · Mint · Spices

#### 4. **Tamarind Cooler**

Tamarind Juice · Mint · Soda

#### 5. **Pomegranate Fizz**

Pomegranate Juice · Soda · Lime

#### 6. **Coconut Cooler**

Coconut Water · Lime · Mint

#### 7. **Spiced Apple Fizz**

Apple Juice · Cinnamon · Soda

#### 8. **Spiced Buttermilk**

Buttermilk · Cumin · Mint

### HOT PAIRING – £5

#### 1. **Masala Chai**

Spiced Black Tea · Milk

#### 2. **Kashmiri Chai**

Creamy Spiced Pink Tea

#### 3. **Darjeeling Tea**

Light Floral Black Tea

#### 4. **Mint Tea**

Green Tea · Fresh Mint

#### 5. **Ginger Tea**

Black Tea · Fresh Ginger

#### 6. **Cardamom Tea**

Black Tea · Cardamom

#### 7. **Green Tea**

Unfermented Green Tea

#### 8. **Filter Coffee**

Traditional South Indian Coffee

EVERY BIRYANI IS SERVED WITH

**Raita · Salad · Chilli Pickle · Papadum · Boiled Egg · Korma Gravy · Chutney · Fried Onion**

حلال



Interior notes



Natural materials:  
Metal, Wood, Coir, Hessian, etc.



Branded tableware  
on display



Wooden panelling



Colour pops of  
BB Chili Red



Interior notes



Bold signage



Plinth lighting

Communal central seating with surrounding booths



Ornamental dry goods on display