bonoo

Share . Taste . Enjoy

Bonoo is a modern Indian tapas restaurant where bold curries and refined street-food favourites are served as small plates, designed for sharing. Rooted in comfort and full of flavour, the menu brings together familiar dishes with a more contemporary, elevated approach to dining.

WHITE

Chablis, Domaine de la Motte – France - 12 | 14 | 52
Crisp and mineral Chardonnay with citrus, green apple and a clean, elegant finish.

Sauvignon Blanc, Mo Ko – New Zealand - 6 | 8 | 29
Zesty and aromatic with passionfruit, lime and a crisp finish.

Viognier, Selon Letang – France -6 | 8 | 27
Fragrant and smooth with apricot, peach and a soft, creamy finish.

Chardonnay, Listening Station – Australia - 6 | 8 | 25
Smooth and vibrant with stone fruit, citrus and a creamy finish.

Pinot Grigio, Mirabello – Italy - 5 | 7 | 23
Light and crisp with green apple, pear and a clean, dry finish.

Auxey-Duresses Blanc, Vallet Frères – France - 80
Rich and balanced Chardonnay with apple, citrus and a buttery, mineral finish.

RED

Barolo, Alasia – Italy - 70
Rich and full-bodied with spice, soft tannins and a dry finish.

Malbec, Nieto Senetiner – Argentina - 7 | 9 | 35
Rich and full-bodied with blackberry, plum and a smooth, velvety finish.

Montepulciano, Conviviale – Italy - 6 | 8 | 28
Smooth and full-bodied with cherry, plum and a warm finish.

Merlot, Bellefontaine – France - 6 | 8 | 26
Smooth and medium-bodied with plum, cherry and a soft finish.

Pinot Noir, Les Volets – France - 6 | 8 | 26
Light and elegant with cherry, raspberry and a delicate finish.

Shiraz, Wild House – Australia - 5 | 7 | 25
Bold and full-bodied with blackberry, plum and a warming finish.

SPARKLING & CHAMPAGNE

Prosecco, Le Dolci Colline Brut NV – Italy - 7 | 29
Fresh and lively with citrus, green apple and a clean finish.

Champagne, Gremillet Brut Ambassadeur – France - 84
Fresh and elegant with stone fruit, citrus and a light brioche finish.

ROSE

Rosé Pinot Grigio, Piattini – France - 6 | 7 | 25
Fresh and fruity with red berries, cherry and a crisp, dry finish.

Côtes de Provence Rosé, Maison Boutinot – France - 36
Crisp and elegant with peach, red berries and a clean, dry finish.

DESSERT

Angoori Rassomalai (d/n) 7
Soft white round patties cooked in sweetened milk and immersed in creamy, milky syrup flavoured with cardamom, pistachios and saffron.

Gulab Jamun (d/n) 7
Soft, fried milk-based balls soaked in sugar syrup, served with ice cream, one of the most iconic and loved desserts.

Kulfi Ice Cream (d/n) 5
A rich, traditional Indian ice cream made with reduced milk, saffron, and cardamom, topped with pistachios.

Alphonso Mango Cheesecake (d) 5
A light yet creamy Alphonso mango cheesecake with a crisp biscuit base and delicate mango finish.

SNACK & CHAAT

Papadum Tray * (d/gf) - 6
Crisp lentil wafer, mango chutney and mint sauce.

Aloo Cheese Tikki Chaat * (d) - 9
Potato patties, chickpeas, chutneys, yogurt, chaat.

Chicken Lollipop * (d/g) - 10
Crisp chicken wings tossed with chilli, garlic and soy.

Chilli Paneer * (d) - 10
Indian cheese tossed with chilli sauce and garlic.

Cauliflower Manchurian * (d/g) - 8
Cauliflower florets glazed with garlic, soy and chilli.

Firecracker Potatoes - 8
Baby potatoes tossed with gunpowder, chillies and tangy masala.

Kale Sweet Potato Onion Bhaji * - 8
Sweet potato, kale and onion, served with red pepper chutney.

Kurkuri Okra Fries - 8
Crispy okra dusted with chaat spices, red pepper chutney.

Masala Corn (d) - 8
Sweet corn kernels tossed with herbs and a touch of tangy masala.

Paprika Aubergine Fry * - 8
Crisp golden aubergine fritters, smoked tomato chutney.

Samosa Chaat (d/g) - 9
Vegetable or Meat samosa layered on chickpeas, yogurt, chutneys.

Pani Puri * (d/g) - 9
Crisp puris filled with potato and chickpeas, tamarind water.

TANDOOR & TIKKA

Five Spice Broccoli * (d) - 9
Tandoor-roasted broccoli, marinated with five aromatic spices, charred for a smoky finish with a vibrant tangy dressing.

Haryali Tandoori King Prawns (d) - 25
Off-the-shell king prawns marinated with fresh herbs and spices, tandoor-grilled and drizzled with red pepper chutney.

Malai Salmon Tikka * (d) - 20
Cream and yoghurt-marinated salmon, grilled, pomegranate raita.

Nawabi Lamb Chops * (d) 2pc - 15
Signature, grilled, smoky char, aromatic spices, cashew chutney (n).

Old Delhi Chicken Tikka * (d) - 14
Grilled skewered with tomato, peppers and onions, lightly spiced.

Paneer Tikka (d) - 13
Chargrilled Indian cottage cheese skewered with peppers, tomato, onions.

Shahi Mutton Kebab * (d) - 13
Spicy grilled minced mutton skewers, served with coriander chutney.

Tandoori Chicken * (d) - 13
Grilled, smoky flavour, finished with spices, red pepper chutney.

Tandoori Tikka & Kebab Platter * (d) - 20
A selection of Tandoori chicken, Shahi mutton kebab, Paneer tikka and Old Delhi chicken tikka, green chutney.

CURRY & BIRYANI

Butter Chicken * (d/n) - 14
Char-grilled chicken curry in a rich tomato-cashew butter sauce,

Black Cod Coconut Qorma * (d) - 25
A creamy coconut curry, gently spiced with qorma flavours.

Dhaba Chicken Curry * - 14
Slow-cooked chicken curry in a smooth, rich, medium-spiced sauce.
(Optional - add spinach or lentils +1).

Laal Mirch Tiger Prawns (d) - 20
Off-the-shell tiger prawns coconut curry in a fiery red chilli sauce.
(Optional - add spinach or lentils +1).

Lamb Pasanda (d/n) - 15
A lamb curry in a creamy cashew and yoghurt sauce.

Railway Lamb Curry * - 15
Slow-cooked lamb curry with spices and a rich sauce.
(Optional - add spinach or lentils +1).

Royal Mughlai Chicken * (d/n) - 14
Signature Mughlai-spiced quarter chicken curry in a rich sauce.

Roast Chicken Biryani (d/n) - 14
Signature Mughlai-spiced roast with fragrant basmati rice.

Mutton Bone Marrow Biryani * (d) - 15
Mutton and bone marrow with fragrant basmati rice and spices.

Bombay Potatoes (d) - 9
Baby potatoes cooked with tomato, cumin, turmeric and aromatic Indian spices for a rich, lightly spiced flavour.
(Optional - add cauliflower or peas +1).

Black Lentils Makani * (d) - 10
Slow-cooked black lentils simmered in a rich, buttery tomato and cream sauce, delicately spiced for a smooth and indulgent finish.

Badami Aubergine (d/n) - 13
Signature eggplant curry in a silky cashew and yoghurt gravy, gently spiced.

Chickpea Masala (d) - 9
Spiced chickpea curry, slow-cooked for deep, earthy and aromatic flavours.
(Optional - add spinach +1).

Lasooni Spinach * (d) - 9
Fresh spinach sautéed with garlic, aromatic spices and light seasoning.
(Optional - add Indian cheese or potatoes +1).

Paneer Butter Masala (d/n) - 13
Indian cottage cheese cooked in a rich, creamy tomato, cashew and butter gravy, delicately spiced for a smooth and indulgent finish.

Yellow Lentil Mix (d) - 9
A comforting mix of yellow lentils, slow-cooked with aromatic spices and finished with fragrant garlic tempering.

SIDES

Saffron Jeera Pulao Rice * (d) - 4

Basmati Steamed Rice - 3

Smoked Tamato Chilli Chutney * - 3

Kachumber Salad (d) - 3

Crunchy Mango Salad * - 5

Mango Pickle / Onions / Chillies / Lime - 2

Pomegranate & Honey Raita (d) - 3

Lacha Paratha (d/g) - 3

Roti (g) - 3

Butter Naan (d/g) - 3

Coriander Garlic Naan * (d/g) - 4

Pumpkin Seed & Coconut Naan (d/g) - 5

Keema Naan * (d/g) - 5

Truffle Naan (d/g) - 5

THALI (Before 6pm)

A mini tasting thali featuring seven chef-selected specialities, showcasing the rich flavours of our snacks, tandoori dishes, curries, rice and naan. The selection changes each time you order, making every thali a different experience.

Vegetarian Thali * (d/g) - 13

Meat Thali * (d/n/g) - 15

ALLERGY NOTICE

Food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish & shellfish. (pb) plant-based,
(g) gluten, (d) dairy, (n) nuts. Please inform your server of any allergies. We cannot guarantee the absence of cross-contact.
A discretionary service charge will be added to your bill.