



BOMBAY GYMKHANA PRESENTS



PATHARE PRABHU CUISINE

Friday 06th March
Till Sunday 08th March 2026
At The Pavilion

Pathare Prabhu cuisine is a beautiful reflection of Mumbai's earliest inhabitants and their deep connection with the sea. Rooted in tradition and

shaped by generations of home cooks, this cuisine celebrates fresh seafood, gentle yet flavourful spices, and recipes that have been lovingly preserved within families. At the heart of many dishes lies the community's distinctive 32-spice sambar masala, a carefully balanced blend that brings warmth, depth, and character without overpowering the natural taste of the ingredients.

Seafood plays a central role in this culinary tradition. Fresh pomfret, prawns, bombil, and other daily catches from Mumbai's coast are transformed into comforting light stews, delicate curries, and crisp, golden fries. The flavours are never excessively fiery; instead, they are thoughtfully balanced, allowing the freshness of the fish to shine through. Coconut, kokum, turmeric, and freshly ground spices work together harmoniously, creating dishes that feel both wholesome and refined.

More than just food, Pathare Prabhu cuisine carries stories of heritage homes, festive gatherings, and Sunday family meals where recipes are shared, adjusted, and perfected over time. Each preparation reflects simplicity, authenticity, and a deep respect for tradition making it not only a style of cooking, but a cherished cultural legacy of Mumbai.



Originally from Rajasthan, they migrated to Gujarat before settling in Mumbai.



From shaping traditions to building landmarks like Bhauka Dhaka, their contributions run deep.



Over 100 years, the Pathare Prabhu Community is one of Mumbai's oldest & most distinguished.



Mumbai is their only home, where the Pathare Prabhu legacy thrives through vibrant traditions & unique cuisine.



BOMBAY GYMKHANA PRESENTS
Pop Up at The Pavilion
with



CHEF BIMBA NAYAK

serving

Pathare Prabhu
Cuisine

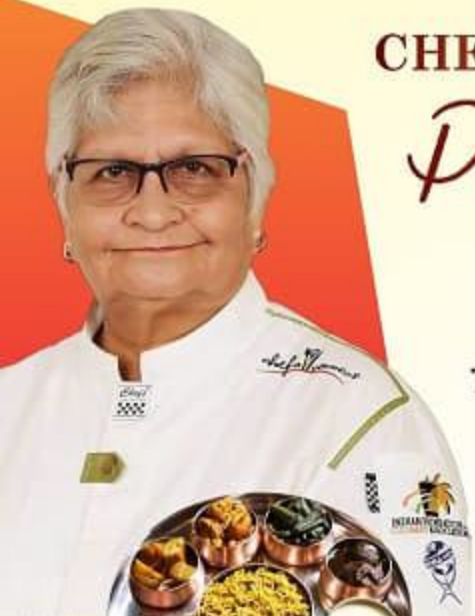
Friday 06th March

Till Sunday 08th March 2026

At the Pavilion

Lunch: 12:00 noon to 03:00 pm Last order 02:45 pm

Dinner: 07:30 pm to 11:00 pm last order 10:45 pm



VEG THALI

WELCOME DRINK

Panha

STARTERS

Konfal Pattice, Kobiche Muthe

MAINS

Dudhi Batata Gode (Bottle Gourd & Potato Curry)

Bhende Vatana Bhaji (Okra & Peas)

Vangi Panchamrutachi (Spiced Baby Eggplants)

Cauliflower Batata Bhaji

Ananas Chi Sambhare (Pineapple Curry)

White Steamed Rice

Chapati

DESSERT

Dudh Poha, Modak

ACCOMPANIMENTS

Panchamrut, Kokum Chutney

Green Chutney, Tomato Kanda Koshimbir

₹ 1,199
Per Head
Plus Taxes

CHEF'S SPECIAL

Available on Ala Carte Basis

Veg Ghada ₹ 375

Mutton Ghada ₹ 645

(Gadha served in Earthen Pots)

Kolambi Vatana Chi ₹ 665

Khichdi



NON VEG THALI

WELCOME DRINK

Panha

STARTERS

Jawla Wadi (Dry Shrimps Fritters)

Kheema Muthe

MAINS

Kalimiri Kombadi (Black Pepper Chicken)

Taziyatla Mutton Sukha (Mutton Cooked In Wok)

Kolambi Che Khadkhadle (Prawns Curry)

Ravas Motkuttache (Fish Achari)

Ananas Chi Sambhare (Pineapple Curry)

White Steamed Rice

Chapati

DESSERT

Dudh Poha, Modak

ACCOMPANIMENTS

Panchamrut, Kokum Chutney

Green Chutney, Bombil Koshimbir

₹ 1,399
Per Head
Plus Taxes

For Table Reservations kindly call The Pavilion at 022 43223423 or mail at catering@bombaygymkhana.com

Taxes As applicable • Available for Take away and Home Delivery, Thalis not available for Takeaway

Taxes, Packaging Charges and Delivery Charges applicable