

**Bonnie Bambuli**

NEXT LEVEL BIRYANI

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## **NEXT-LEVEL BIRYANI**

AS CHILDREN WE WOULD 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.



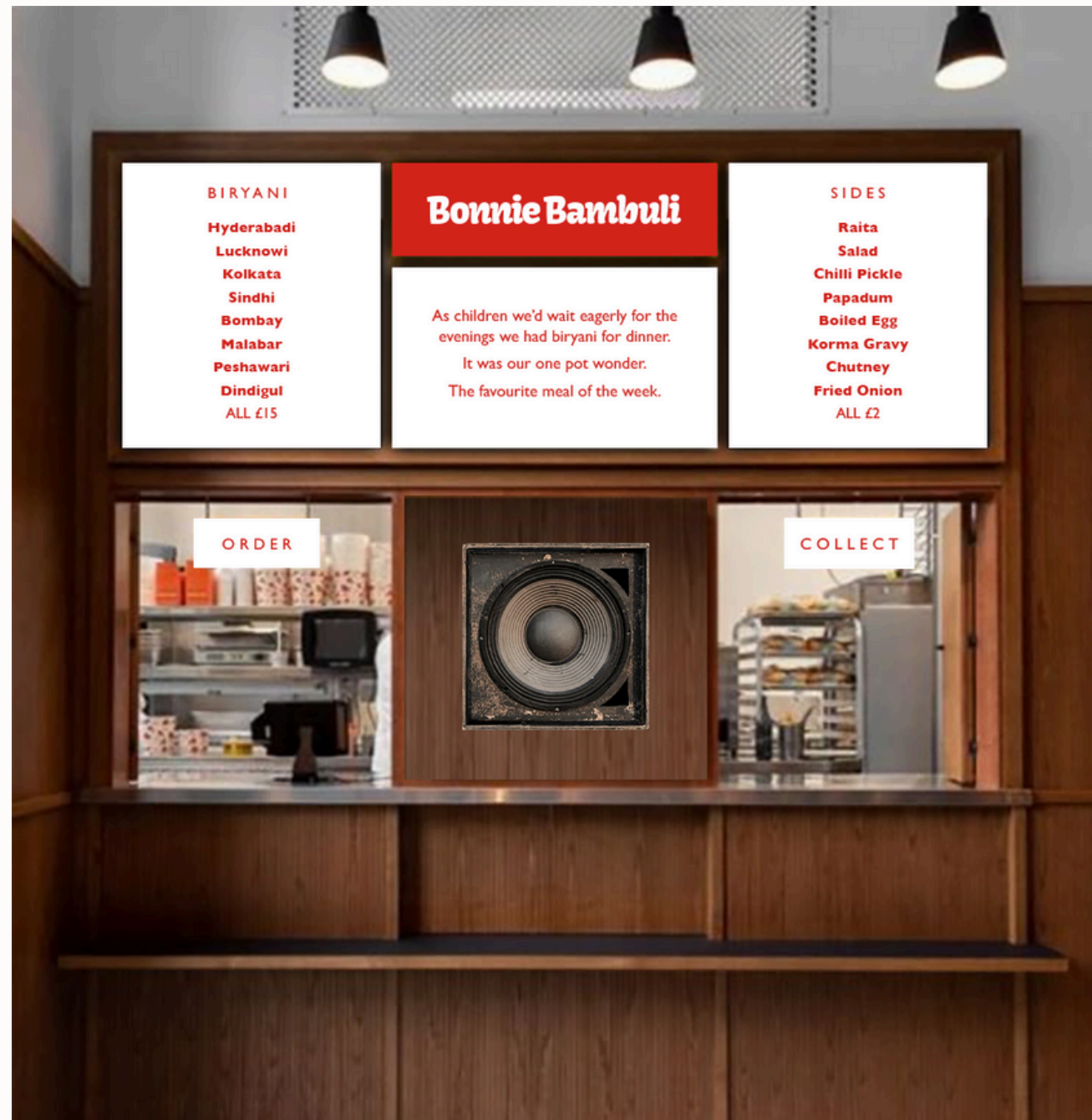


Bonnie Bambuli

Bonnie Bambuli

Open Monday to Thursday 7 days a week

حلال



**BIRYANI**  
Hyderabadi  
Lucknowi  
Kolkata  
Sindhi  
Bombay  
Malabar  
Peshawari  
Dindigul  
ALL £15

**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.

**SIDES**  
Raita  
Salad  
Chilli Pickle  
Papadam  
Boiled Egg  
Korma Gravy  
Chutney  
Fried Onion  
ALL £2

ORDER



COLLECT

Bonnie Bambuli

Public Playlist











# Bonnie Bambuli

Desi & World Groove

 Omar Budeiri • 30 songs, 3 hr 2 min



🔍 Title ☰

#	Title ▲	Album	Date added	🕒
1	 <b>Adwa</b> Kokoroko	KOKOROKO	9 minutes ago	5:57
2	 <b>Afro Blue</b> Mongo Santamaria	Afro Roots	20 seconds ago	3:55
3	 <b>Afro Golden Line</b> Amir Bresler	Afro Golden Line	9 minutes ago	3:59
4	 <b>Afro-Harping</b> Dorothy Ashby	Afro-Harping	4 seconds ago	3:00
5	 <b>Anbessa</b> Akalé Wubé, Manu Dibango	Sost	7 seconds ago	3:42
6	 <b>Astral Traveling</b> Pharoah Sanders	Thembi	18 seconds ago	5:50
7	 <b>Blue Nile</b> Alice Coltrane	Ptah The El Daoud	21 seconds ago	7:02
8	 <b>Cha Cha</b> Mulatu Astatke, The Heliocentrics	Inspiration Information 3	9 minutes ago	4:35
9	 <b>Good Hope</b> Dave Holland, Zakir Hussain, Chris Potter	Good Hope	18 minutes ago	8:21
10	 <b>Kasalefkut-hulu - Stereo Master</b> Mulatu Astatke	Mulatu Of Ethiopia	1 second ago	2:26

# Bonnie Bambuli

## FOOD

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

## BIRYANI

### Hyderabadi

Mango Goat  
Chilli  
Savoury Masala

### Lucknowi

Mutton  
Mild Spice  
Yogurt

### Kolkata

Mutton  
Potato  
Fragrant Spice

### Sindhi

Mutton  
Dried Fruit  
Chilli

### Bombay

Chicken  
Aromatic Spice  
Dried Fruit

### Malabar

Chicken  
Herbs  
Onion

### Peshawari

Chickpea  
Paneer  
Cashew  
(v)

### Dindigul

Chicken  
Chilli  
Tangy

ALL £13

## SIDES

### Raita

### Salad

### Chilli Pickle

### Papadum

### Boiled Egg

### Korma Gravy

### Chutney

### Fried Onion

ALL £3

## DESSERTS

### Gulab Jamun

Soft milk balls  
soaked in syrup

### Barfi

Dense milk fudge  
with sweet flavour

### Jalebi

Crispy spirals  
soaked in syrup

ALL £3

حلال

# Bonnie Bambuli

## COLD

### Mango Mule

Mango Puree  
Ginger Beer  
Lime

### Rose Lemonade

Rose Syrup  
Lemon Juice  
Soda

### Aam Panna

Raw Mango  
Mint  
Spices

### Tamarind Cooler

Tamarind Juice  
Mint  
Soda

### Pomegranate Fizz

Pomegranate Juice  
Soda  
Lime

### Coconut Cooler

Coconut Water  
Lime  
Mint

### Spiced Apple Fizz

Apple Juice  
Cinnamon  
Soda

### Spiced Buttermilk

Buttermilk  
Cumin  
Mint

ALL £5

## HOT

### Masala Chai

Spiced Black Tea  
Milk

### Kashmiri Chai

Creamy Spiced  
Pink Tea

### Darjeeling Tea

Light Floral Black Tea

### Mint Tea

Green Tea  
Fresh Mint

### Ginger Tea

Black Tea  
Fresh Ginger

### Cardamom Tea

Black Tea  
Cardamom

### Green Tea

Unfermented Green Tea

### Filter Coffee

Traditional South Indian Coffee

ALL £5

# Bonnie Bambuli

# DRINKS

Alcohol-free

# Bonnie Bambuli

## DRINKS

# Bonnie Bambuli

### BEER

**Kingfisher Ultra**

Light and crisp, cuts through the heat and richness. (India)

**Innis & Gunn, The Original**

Oak-aged smoothness matches the biryani's richness without overpowering it. (Scotland)

**Bira 91 Blonde Lager**

Balanced, a hint of hop, complements subtle masala and potato. (India)

**BrewDog Punk IPA**

Bright hops and tropical notes match the biryani's bold heat and acidity. (Scotland)

**Simba Stout**

Roasty, with molasses notes that mirror the biryani's sweetness. (India)

**Loch Lomond Silkie Stout**

Smooth and chocolatey, provides a creamy contrast. (Scotland)

**Amrut Fusion Ale**

Malty and complex, designed to pair with deeply spiced meat. (India)

**Tennent's Lager**

Classic, refreshing and simple to offset heat and sourness. (Scotland)

ALL £8

### NATURAL WINE

**Skin-contact Viognier**

Floral, slightly oily texture, with enough body to stand up to the spices.

**Chenin Blanc Pét-Nat**

Gentle bubbles and orchard fruit flavours align with the biryani's elegance.

**Gewürztraminer**

Lychee and floral notes enhance the mild spice and floral elements. (Off-dry, skin contact)

**Zibibbo**

Herbaceous, zesty, ideal for navigating tangy-savoury territory. (Orange wine from Sicily)

**Lambrusco**

Slight fizz and dark fruit notes balance the sweet and spice. (Dry-style)

**Muscadet**

Bright acidity and salinity match perfectly with coastal seafood flavours. (Natural, sur lie)

**Garnacha**

Juicy red with spice and body to hold up to robust meatiness. (Grenache, natural)

**Natural Rosé**

Juicy red with spice and body to hold up to robust meatiness. (Syrah-based)

ALL £8/£35

### COCKTAIL

**Spicy Mango Margarita**

Sweet-spicy citrus echoes the vibrant masala and saffron. (Tequila, mango puree, lime juice, chili salt rim)

**Saffron Gin & Tonic**

A refined, aromatic serve with just enough flair. (Saffron-infused gin, tonic water, orange twist)

**Rose & Cardamom Vodka Spritz**

Soft, floral, and elegant, mirroring the biryani's grace. (Rose syrup, cardamom bitters, vodka, soda water)

**Tamarind Whisky Sour**

Rich and sharp, designed for spice and sour harmony. (Whisky, tamarind pulp, lemon juice, jaggery syrup)

**Date Old Fashioned**

Warming and subtly sweet, perfect with dried fruit and tomato masala. (Bourbon, date syrup, Angostura bitters)

**Coconut Mojito**

Clean, tropical, and refreshing with coastal flair. (White rum, coconut milk, lime juice, mint leaves)

**Smoked Negroni**

Bold, bitter, and smoky—tailor-made for rich dishes. (Gin, sweet vermouth, Campari, smoked over cherry wood)

**Lime Leaf & Ginger Mule**

Zesty and spiced, perfectly echoing Dindigul's sharp profile. (Vodka, lime juice, ginger syrup, Thai lime leaf)

ALL £13



***Bonnie Bambuli***



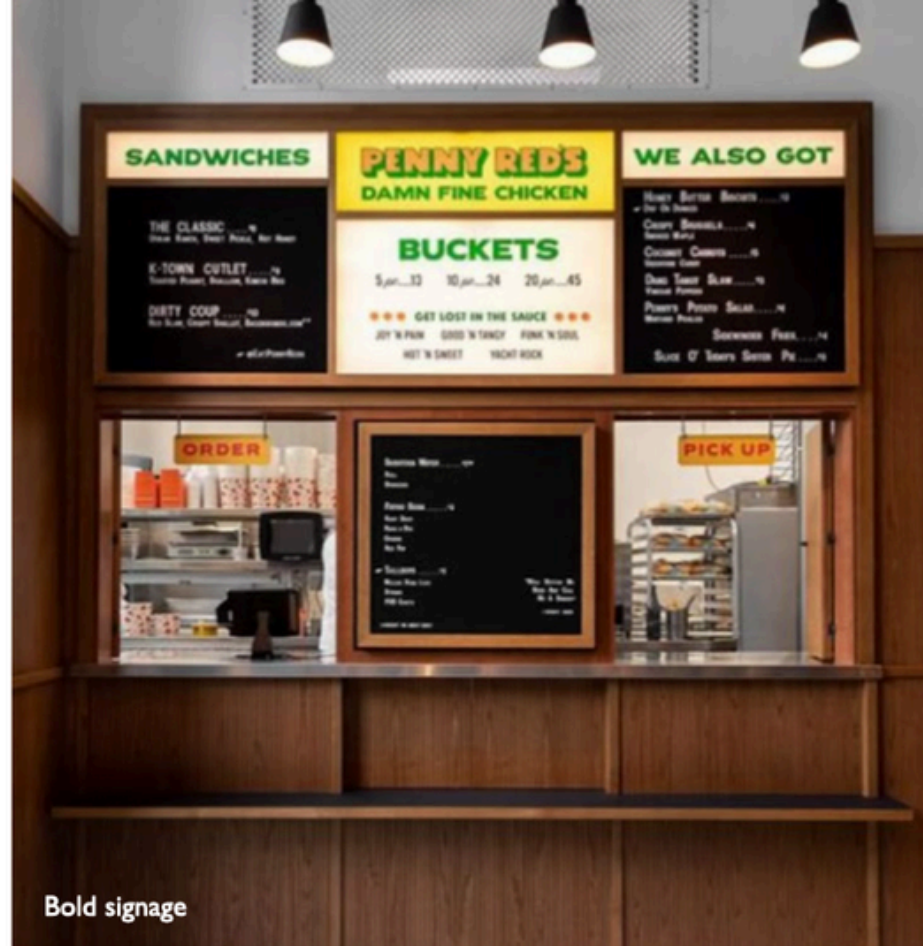


**Bonnie Bambuli**

A glossy red ceramic teapot is centered against a light blue background. The teapot has a rounded body, a curved spout on the left, and a handle on the right. The text "Bonnie Bambuli" is printed in white on the front of the teapot. The lid is also red and has a small knob on top. The teapot is casting a soft shadow on the surface below it.

**Bonnie  
Bambuli**

# Interior notes



Bold signage



Plinth lighting



Communal central seating with surrounding booths



Ornamental dry goods on display

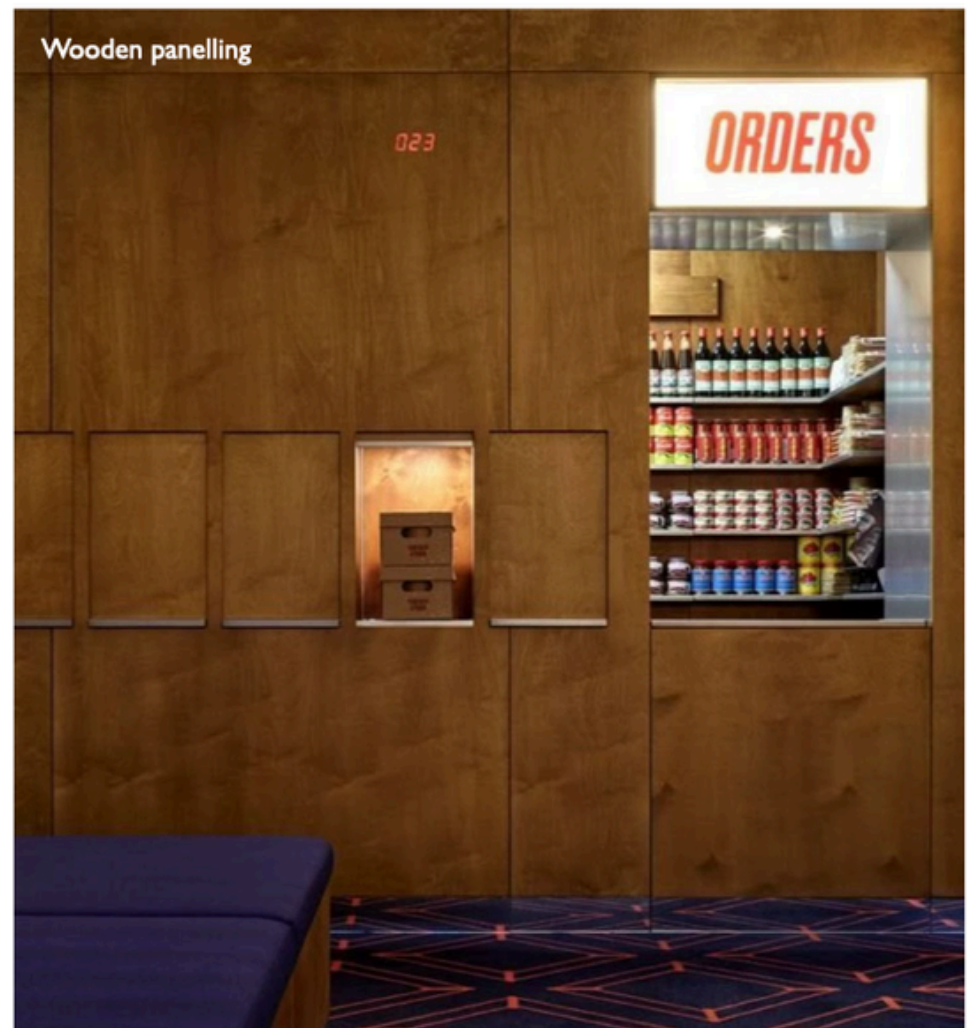
# Interior notes



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



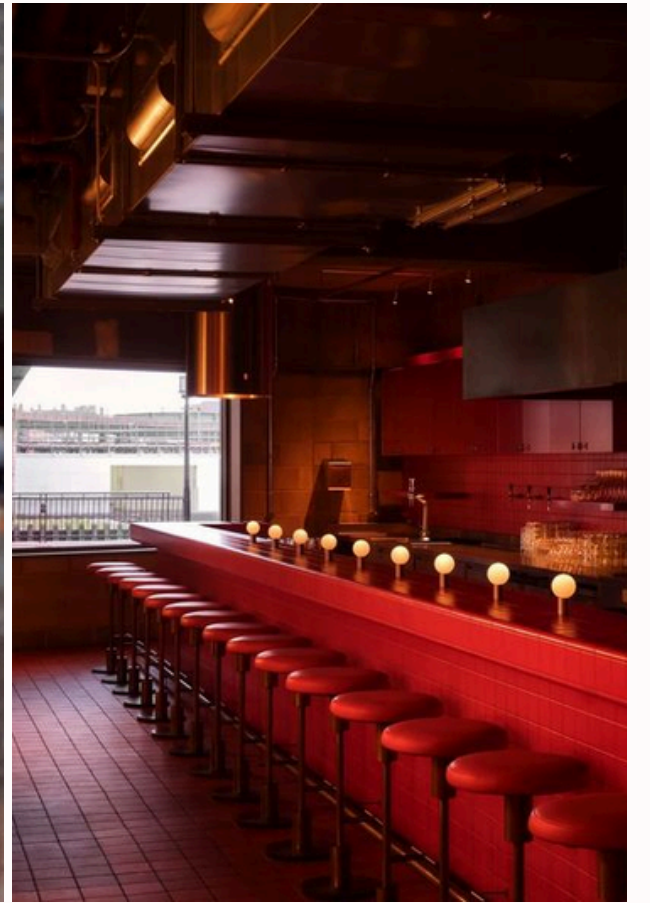
Branded tableware  
on display

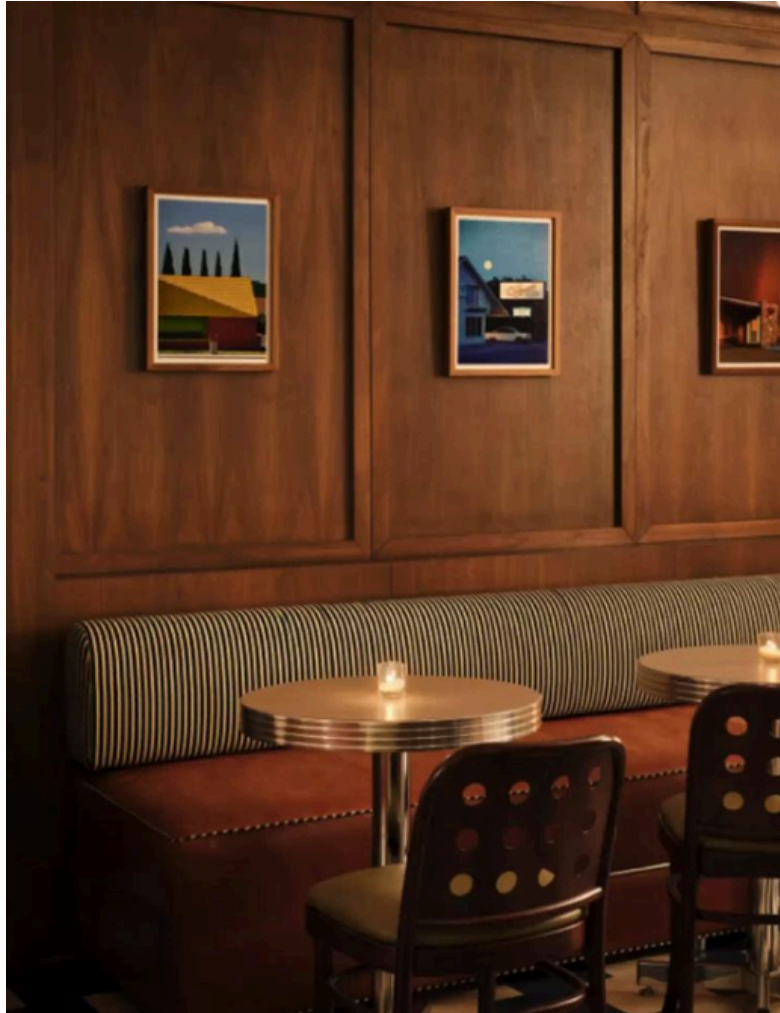


Wooden panelling



Colour pops of  
BB Chili Red









**Bonnie Bambuli**

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**Bonnie  
Bambuli**

**Bonnie  
Bambuli**

Gill Sans >>>  
Regular & Bold

**LOREM IPSUM DOLOR;**

**SIT AMET CONSECTETUR;**

**ADIPISCING ELIT;**

**PELLENESQUE 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.

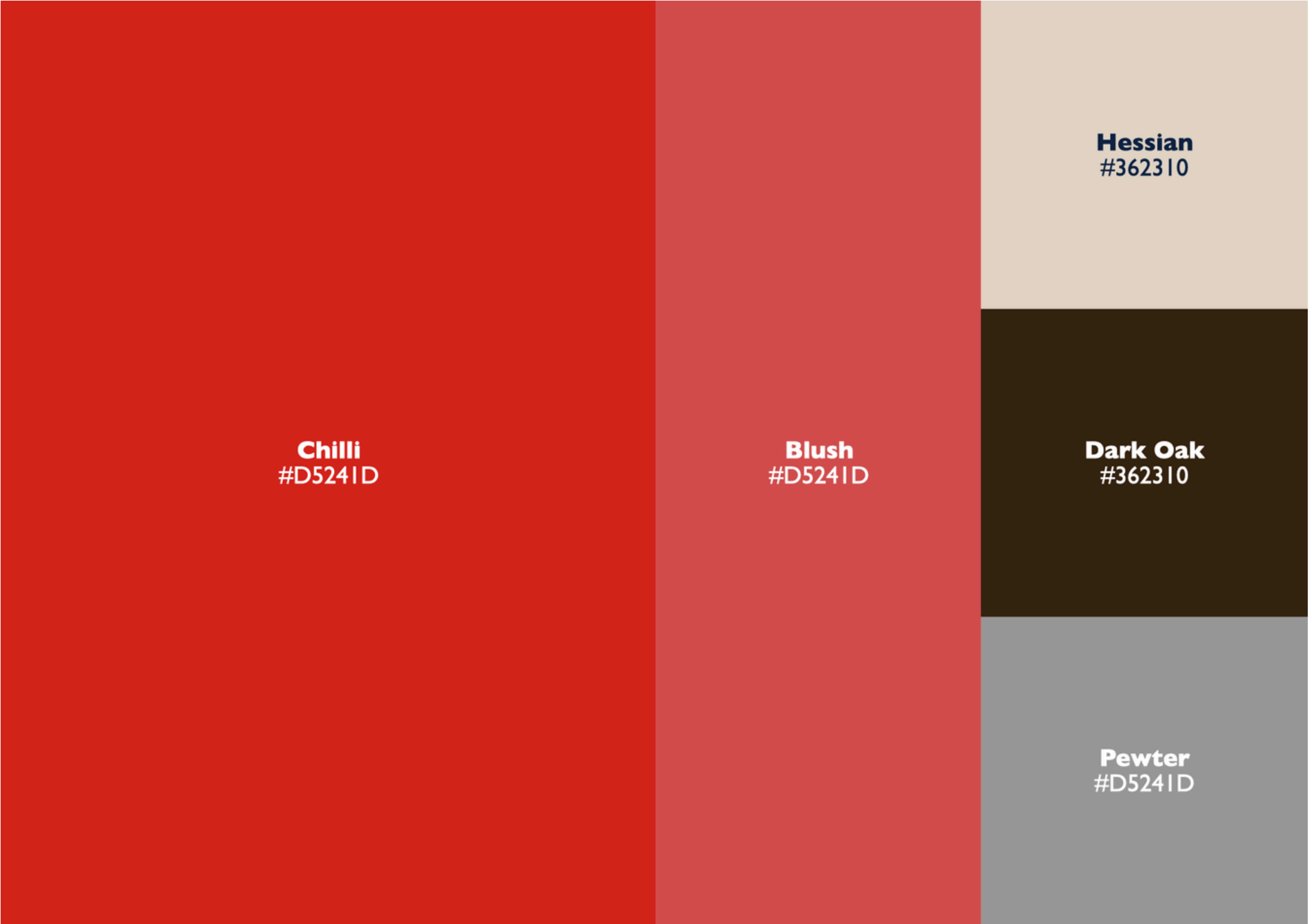
Pellentesque facilisis, diam eget egestas  
rutrum, nibh lorem feugiat diam, eget  
commodo eros metus id arcu. Ut tempor  
dolor vitae tempus tincidunt.

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.**

<<< Kavoon  
Regular



**Chili**  
#D5241D

**Blush**  
#D5241D

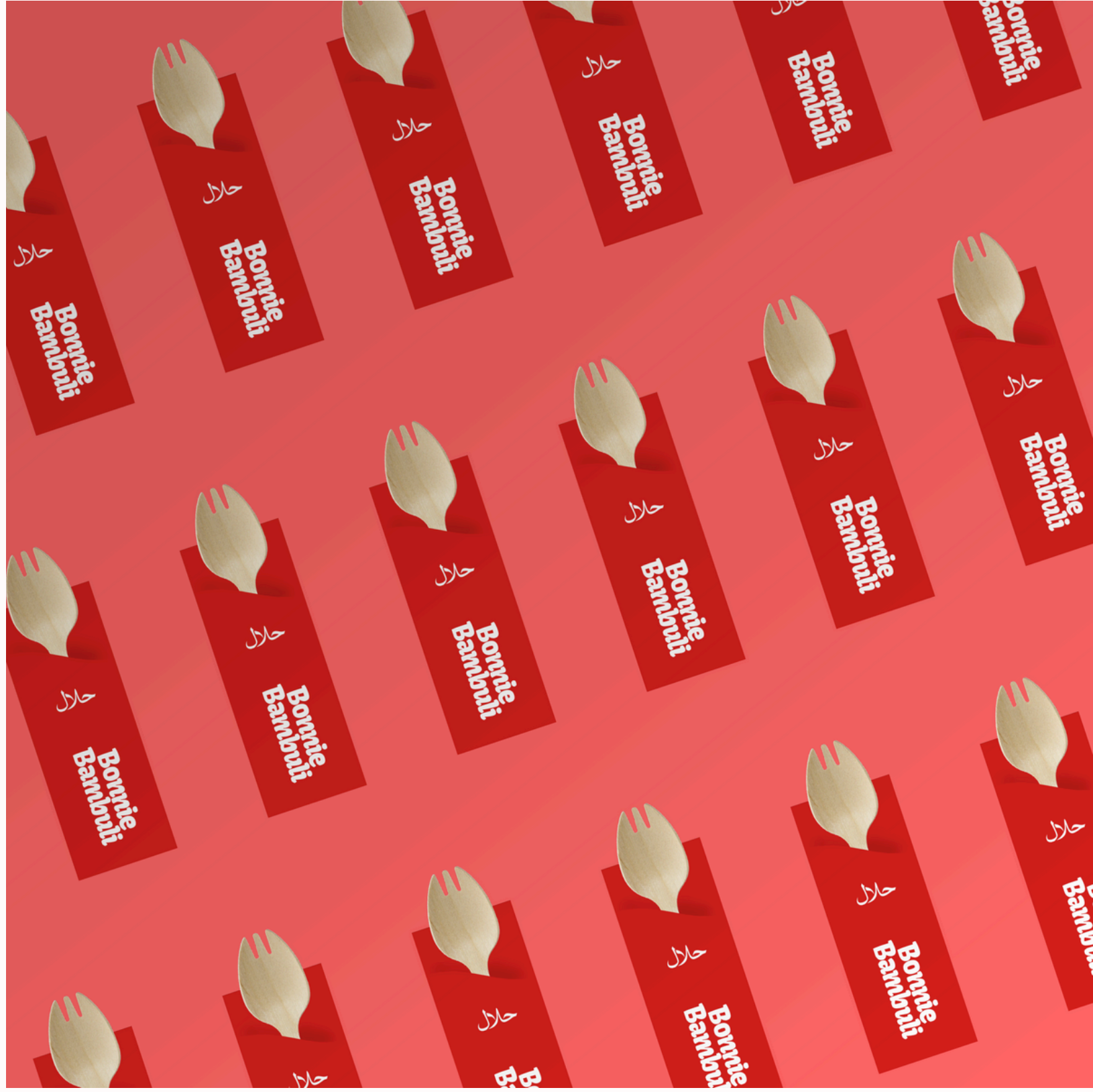
**Hessian**  
#362310

**Dark Oak**  
#362310

**Pewter**  
#D5241D











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COPYWRITING, BRAND MANUALS, INFORMATION ARCHITECTURE, EDITORIAL, PUBLICATION DESIGN,  
PACKAGING, WAYFINDING, SIGNAGE SYSTEMS, EXHIBITION DESIGN, UI/UX WEB DESIGN AND  
DEVELOPMENT, SOCIAL MEDIA.

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