

At Six by Nico – A Taste of Mumbai

As we are restricted from travelling at present, Nico Simeone offers to take you on a culinary journey to India and to Mumbai.

This will run from 19 October to 29 November in his Edinburgh restaurant (and if you fancy a short journey) in the two Glasgow restaurants too.

Chef Nico Simeone said: “India is famous for its diverse cuisine. There is an amalgamation of food styles, some are authentic, some are inspired and some are discovered accidentally. Our Bombay Kitchen menu blends the diverse cooking styles of modern India while revamping classic dishes in a whimsical array of textures and flavours”.



Diners can book a table now for ‘**Bombay Kitchen**’. Open from midday, Monday through to Sunday, each six-course menu will be available from noon to night. The menu will be priced from £29 per person with the option to enjoy an expertly selected wine pairing for an additional £26 at each restaurant. As ever, there is a vegetarian alternative available for every course, as well as Parsi café inspired snack sides. To make a reservation and to book now, visit www.sixbynico.co.uk

The new six course Bombay Kitchen tasting menu includes, Aloo Sabzi – Chickpea & Paneer Dahl, Potato Espuma & Lime Leaf Oil; Salli Boti – Spiced Lamb Boti, Crisp Potato, Cucumber & Naan; Corn Bhutta – Pressed Chicken Thigh, Pickled Mushroom,

Spiced Corn, Lime & Deggi Mirch; Roasted Cod – Spiced Onion & Onion Broth, Onion Bhaji & Curry Leaf and Makhani – Loin & Belly of Pork, Sultana Biryani, Makhani Sauce, Coriander & Mint Chutney.

In India, sweets form a major part of celebrations and guests at the restaurants will end their Bombay Kitchen food experience with a Mango Lassi – Yoghurt Creme, Alphonso Mango, Toasted Fennel, Cumin seed Tuile.

The vegetarian alternative has six delicious courses of Aloo Sabzi – Chickpea & Paneer Dahl, Potato Espuma & Lime Leaf Oil; Salli Boti – Spiced Cauliflower Boti, Curry Emulsion, Cucumber & Naan; Corn Bhutta – Pressed Aloo Terrine, Spiced Corn, pickled Mushroom, Lime & Deggi Mirch; Roasted Carrot – Vadouvan, Spiced Onion, Onion Broth & Curry Leaf; Jackfruit Samosa – Sultana Biryani, Makhani Sauce, Coriander & Mint Chutney and Mango Lassi – Yoghurt Creme, Alphonso Mango, Toasted Fennel & Cumin seed Tuile.