



PIZZA BY THE BAY

STARTERS

- TRADITIONAL BRUSCHETTA** ■
freshly baked bread, garlic butter, parsley
plum / with mozzarella \$75 / 370
- BRUSCHETTA A LA PIZZERIA** ■ 380
slow roasted tomatoes with basil and fresh
mozzarella on garlic rusk.
- PIZZA SECCHI** ■ 275
pizza base with garlic, sea salt, olive oil and herbs
- PARMESAN GRILLED COTTAGE CHEESE** ■ 475
herb marinated cottage cheese and bread
peppers on mini skewers coated with
parmigiano
- BBQ MUSHROOM MELT** ■ 460
roasted mushroom and cheddar on rustic bread
- PAPRIKA POTATOES** ■ 385
golden fried potato wedges dressed in garlic,
chili flakes and herbs
- SPICY CORN FRITTERS** ■ 275
homemade deep fried corn mini patties
- POLLO GRANDE** ■ 415/765
chicken wings in original cayenne pepper
served with hot garlic sauce
six / twelve
- BUTTER GARLIC PRAWNS** ■ 760
prawn in butter, garlic, parsley and lemon
- CALAMARI FRITTI** ■ 585
crispy fried squid served with tartar sauce
- SPICY CHICKEN MELT** ■ 515
chicken and cheddar baked on rustic bread
- FISH FINGERS** ■ 545
homemade fish fingers, served with tartar sauce
- P8TB SPECIAL MIXED GRILL** ■ 830
prawn, pollo harissa & verde, fish chimichurri
- FRIELLE DI FORMAGGIO DOPPIO** ■ 390
crunchy "double cheese" fritters made with
cheese and processed cheddar
- FALAFELS AND HUMMUS** ■ 275
homemade crispy falafels with a hummus dip
- POLLO VERDE** ■ 475
basted morslets of tender chicken dressed in
spiced up lime and thyme marinade
- POLLO CON HARISSA** ■ 475
pan seared tidbits of tender chicken seasoned
with our homemade blend of chillies and spices
- PESCE CON CHIMMICHURI** ■ 495
pan seared Basa fish seasoned with our
homemade blend of green spices and herbs
- GOLDEN FRIED PRAWNS** ■ 835
chef's special marinated crispy fried prawns

SALADS & SOUPS

- GREEK SALAD** ■ 470
bellpepper, cucumber, tomato, onion, olive
cheese, garlic with oregano vinaigrette
- ORANGE AND BEETROOT CAPRESE** ■ 695
with feta cheese and pimientos
- CURRIED PASTA SALAD** ■ 460
fusilli pasta, broccoli, carrots, cherry tomatoes &
peas, tossed in a P8TB special curried dressing
- PRIMAVERA** ■ 415/560
meatless lettuce, fresh herbs, cucumber, onion,
cherry tomato & savory crouton with creamy
italian, honey mustard or balsamic herb dressing
plum ■ / smoked chicken
- CASA** ■ 500
eco lettuce, parmigiano, cherry tomato and
savory croutons in a house ceasar dressing
chicken 640
shrimp 705
- SUMMER SALAD** ■ 585
chicken, lettuce, artichoke heart and boiled egg
dressed with mustard vinaigrette
- SMOKED TOMATO & BASIL SOUP** ■ 395
with basil, garlic chips, herb croutons, cream
- MINISTRONE** ■ 415
italian style tomato broth with mixed vegetables
plum ■ 380
add chicken
- MULLIGATAWNY** ■ 380
lentil soup with fresh coriander
- CIOPPINO** ■ 450
fish and seafood soup with fresh tomato
- PIATTO DEL GIORNO** ■ 395
non veg 415

80 yrs started out in 1958 as Talk Of The Town offering a combination of live music with good food and drinks for over 28 years! With the changing times in 1984, we evolved into The Pizzeria By The Bay for an amazing 29 year run! We served over a million pizzas, we've taken the best of Not Just Jazz By The Bay and The Pizzeria, to create PIZZA BY THE BAY!
Hand rolled fresh pizza dough defied to crisp perfection, our signature blends of tomato and the secret recipe homemade fresh tomato sauce - all free of artificial preservatives - make our pizzas uniquely tasty.
They say constant innovation is the best form of success... Amazingly, we feel our secret lies in our passion for our food and desire to serve you better!! Thank you for making our pizza the talk of the town!! DD

PIZZA DIVERSA

- fresh thin pizza on the outer & a light salad in the center, this is a perfect way to eat healthy baked with fresh mozzarella, served with garden greens dressed in balsamic vinaigrette.
- MARGHERITA** ■ 770
cherry tomato, basilico and parmesan
- MICHELANGELO** ■ 900
smoked chicken breast, spinach & mushroom
- LEONARDO** ■ 810
roasted eggplant and zucchini
- DONATELLO** ■ 990
smoked ham, cherry tomato, artichoke, pesto

ALL TIME FAVOURITE

- PLAIN CHEESE** ■ 19'
580 870
basic cheese pizza
- VEG SUPREMO** ■ 710 1055
spring onion, tomato, jalapeno, babycorn, olives
- PIZZA BIANCO** ■ 660 1010
spinach, pumpkin, buffalo mozzarella, pine nuts and cherry tomatoes with a bianco sauce
- PIZZA PRIMAVERA** ■ 695 1045
zucchini, tomato, mushroom, olives
- HAWAIIAN** ■ 760 1145
black forest ham, grilled pineapple
- PIZZA MISTA** ■ 860 1285
ham, bacon, salami, bell pepper, olives
- CALIFORNIAN** ■ 755 1135
mushroom, barbecue chicken
- SUPER SUPREME** ■ 860 1285
pork sausage, chicken, onion, olives, capsicum, mushroom, pineapple
- PIZZA VERDE** ■ 860 1285
chimmichuri prawns and chicken
- AL ITALIA** ■ 860 1285
pepperoni whipped ricotta, brown garlic and caramelized onions
- BOMBAY MASALA** ■ 695 1030
indian spices sprinkled over a cheese pizza
- TALK OF THE TOWN** ■ 695 1045
capsicum, onion, mushroom
- THE PIZZERIA VEGGIE LOVER** ■ 695 1045
onion, tomato, capsicum, chilly, spices
- INDIAN SMOKE** ■ 695 1045
tandoori paner, mushroom, pepper, onion
- CLASSIC MARGHERITA** ■ 595 890
tomato and basilico
- CHICKEN TIKKA MASALA** ■ 750 1120
chicken tikka, capsicum, onion

- QUAD PIZZA** ■ 1095
19' pizza with the quarters of your choice
- SPRING FLING** ■ 1095
mushroom, tandoori paner, corn, broccoli
- CLASSIC PIZZERIA QUAD** ■ 1095
jalapeno, bbq cauliflower, corn, mushroom
- COMBO QUAD** ■ 1275
prawn, chicken, chicken sausage, fish
- PORKER QUAD** ■ 1975
ham, spicy pork, pepperoni, pork sausage

STUFFED CRUST PIZZA

- stuffed inside the crust, baked to perfection
- BASIC STUFFED CRUST PIZZA** ■ 700
cheese pizza with a cheesy crust
- TANDOORI PANER** ■ 865
tandoori paner, spring onion, capsicum
- BBQ CHICKEN** ■ 865
bbq chicken, red onion, bell pepper
- MEAT ULTIMO** ■ 940
pepperoni, sausage, spicy pork in italian herbs

OVER THE EDGE PIZZA

- thin & crispy base loaded with generous thick cut toppings all the way to the edge and cut into 16 easy to eat pieces.
- TANGY PANER** ■ 1095
capsicum and chunk of paner topped with indian spices
- ITALIAN VEGGIE FIESTA** ■ 1060
babycorn, pineapple, tomato and capsicum mixed with italian herbs
- MEXICAN OLE** ■ 1135
grilled chicken, mexican spices, onion, bell pepper and jalapeno

- CHEF'S SPECIAL** ■ 1165
different flavors of charcoal chicken kebab on your "over the edge" pizza.
Thinner. Crisper.

PIZZA DA VINCI

- our 19 inch nepolitana crust is stretched thinner, making your pizza crispier, so the bold flavors really stand out! Garnished with shaved parmesan, cherry tomato and rocket
- MARGHERITA** ■ 1095
tomato, fresh mozzarella and basilico
- VIA VEGGIE** ■ 1145
zucchini, eggplant with olives, dressed in fresh basil pesto and topped with fontal cheese
- QUATTRO FORMAGGI** ■ 1285
mozzarella, cheddar, fontal and gorgonzola
- POLLO ARABBIATA** ■ 1285
sundried chicken breast, peperonata and fresh mozzarella, all baked in a spicy arrabiata sauce
- GAMBERONI** ■ 1415
mediterranean prawn, garlic, fresh herbs, topped with cheddar and ruccola
- RUSTICHELLA** ■ 1355
black forest ham, fresh mozzarella
- NON CORLEONE** ■ 1355
this is our Bossa's favorite! sliced smoked pepperoni with pomodoro sauce, mozzarella, grana padano, red onion scattering

DEEP PAN PIZZA

- BARBECUE PANER** ■ 780
roasted onion and bell pepper
- ORIENTAL CHICKEN** ■ 845
spring onion, bell pepper, onions and celery in a honey BBQ sauce
- CHICKEN TRIO** ■ 915
roast chicken and smoked chicken
- BOMBAY MASALA** ■ 780
indian spices sprinkled over a cheese pizza
- COUNTYSIDE VEG** ■ 760
mushroom, bell pepper, olives and sundried tomato
- MEAT LOVERS** ■ 1000
BBQ chicken, ham and pepperoni
- ORIENTAL PANER** ■ 725
oriental paner, green chillies, spring onion, bell pepper, onions and celery in a honey BBQ sauce
- VEGGIE PANER SURPRISE** ■ 760
paner, pineapple, corn and capsicum

LASAGNA

- VEGETABLE LASAGNA** ■ 635
eggplant with assorted seasonal and exotic vegetables mildly spiced in a light cream and tomato sauce between layers of pasta and gratinated with cheese
- CHICKEN LASAGNA** ■ 755
mildly spiced minced chicken between layers of pasta and gratinated with cheese

PASTA & RISOTTO

AGLIO OLIO  	695
pasta with garlic, evoo, chili flakes, broccoli and cherry tomato. we recommend fuilli	
ALFREDO	
pasta tossed in butter, cream and parmesan. we recommend fettuccine	
plain 	695
with olives and broccoli  	865
with chicken	865
SORRENTINA	
pasta tossed in fresh tomato sauce with zucchini, eggplant and mozarella. we recommend penne rigate	
plain 	740
with chicken	865
SPAGHETTI AL SALMONE	1155
spaghetti with smoked salmon in a light cream sauce	
CARBONARA	865
pasta with smoked bacon, single cream and parmesan. we recommend spaghetti	
SPAGHETTI MAIOSO	
spaghetti at it's best. cooked al dente in spicy tomato basil sauce	
vegetarian balls 	780
chicken meatballs	865
PASTA ALLA PIZZERIA	865
pasta with smoked chicken, bell pepper and sundried tomato in a basil cream sauce. we recommend penne	
GNOCCCHI GRAN FESTA	
char-grilled vegetables in a creamy pesto sauce	
plain 	740
chicken	865
shrimp	1175
GNOCCCHI AGLIO OLIO	
mushroom and broccoli with garlic, evoo and chili flakes	
plain 	740
chicken	865
shrimp	1175
SPICED UP GNOCCCHI	
mushroom and bell peppers in a spicy arrabiata sauce	
plain 	745
chicken	865
shrimp	1175
RISOTTO VIGNAROLA	
risotto with artichoke, fava and green beans, garnished with shaved parmesan	
plain 	740
chicken	865
shrimp	1175
RISOTTO SPINACI FUNGO	
risotto with spinach and mushroom	
plain 	740
chicken	865
shrimp	1175
RISOTTO SICILIANA	
risotto with zucchini, eggplant, fresh tomato, mozzarella and parmesan	
plain 	740
chicken	865
shrimp	1175

DESSERTS

TIRAMISU	460
literally translated means 'pick me up'. layers of biscuit, coffee and mascarpone	
BAKED CITRUS CHEESE CAKE	460
sinfully rich yet delicately subtle, served with stewed fresh seasonal fruits and berries	
BLUEBERRY AND BANANA CRUMBLE 	415
rich crumbly mix of blueberry and fresh banana with raisins and cashews	
CHOCOLATE GLOBE 	435
vanilla gelato with bite sized pieces of chocolate fudge cake drizzled with cinnamon chocolate sauce and chocolate shavings	
FRESH FRUIT TRIFLE WITH CARAMEL NOUGAT 	435
fresh fruit and pieces of cake with a smooth vanilla custard	
WALNUT PIE WITH ICE CREAM	450
warm tart shell with a dense honey walnut filling topped with a scoop of vanilla ice cream	
APPLE PIE WITH ICE CREAM 	435
delicious warm apple pie topped with a scoop of vanilla ice cream	
RED VELVET CAKE	470
moist cherry flavoured cake, layered with cream cheese frosting	
SPECIAL NEW YORK CHOCOLATE CAKE 	390
sinfully rich chocolate truffle cake	
CHOCOLATE BROWNIE WITH ICE CREAM 	435
rich gooey chocolate walnut brownie, served with vanilla ice cream and drizzled with chocolate sauce	
CHOCOLATE LAVA CAKE	435
individual chocolate cake, filled with rich cream, chocolate ganache	

WINE LIST

SPARKLING WINES

Sparkling Rose Brut, Zampa Nashik, India	
By Bottle	2400
By Glass	550
Sparkling Brut, Zampa Nashik, India	
By Bottle	2400
By Glass	550

ROSE WINES

Garnacha-Carlina, Torres De Casta, Spain	3850
Shiraz Rose Grover	
By Bottle	1850
By Glass	400

WHITE WINES

De Bortoli Harvest Dairy Semillon Chardonnay, Australia	3300
De Bortoli Family Pinot Grigio, Australia	4400
Trebbiano-Vermicino-Chardonnay, Piccini Bianco Toscana, Italy	3650
Sauvignon Blanc, Man Family, South Africa	4900
Parellada, Torres San Valentin, Spain	4900
Chardonnay Revellio Nashik, India	
By Bottle	1850
By Glass	400
Sauvignon Blanc, Grovers, Nashik, India	
By Bottle	1850
By Glass	400
Sauvignon Blanc, Vallone, Nashik, India	
By Bottle	1850
By Glass	400
Chenin Blanc, Turning Point, Nashik, India	
By Bottle	1850
By Glass	400
Viognier, Four Seasons, Baramati, India	
By Bottle	1850
By Glass	400
Grovers La Reserve Blanc	
By Bottle	1900
By Glass	450

RED WINES

Tempranillo, Rojo Vivo, Spain	3100
Pinotage, Man Family, South Africa	4900
De Bortoli Family Shiraz, Australia	4400
Piccini Chianti Doc, Barone, Italy	4600
Cabernet Sauvignon, Miguel Torres San Medin, Chile	3650
Cabernet Sauvignon Shiraz, Grover's La Reserve, Nashik, India	
By Bottle	2000
By Glass	475
Sangiovese, Revellio, Nashik, India	
By Bottle	1850
By Glass	400
Cabernet Sauvignon, Vallone, Nashik, India	
By Bottle	1850
By Glass	400
Shiraz, Turning Point, Nashik, India	
By Bottle	1850
By Glass	400
Merlot, Four Seasons, Baramati, India	
By Bottle	1850
By Glass	400
Grovers Cabernet Shiraz	
By Bottle	1850
By Glass	400
DESSERT WINE	
Late Harvest Chenin Blanc, York, Nashik, India (375ml)	900
By Glass	335

COCKTAILS

SPICY SANGRIA	
brandy, red wine, martini rosso, fresh fruits, spiced with fresh ginger & ginger ale	
By Glass	680
By Pitcher	2650
SUN-GRILL	
a blend of triple sec, brandy and red/white wine topped with spirit	
By Glass	680
By Pitcher	2650
MOJITO (flavoured)	
fresh lime and mint muddled with demerara sugar, topped with baccard, your choice of raspberry or lemon	
By Glass	540
By Pitcher	2145

BEERS

LEFFE BLONDE/HOEGAARDEN WHITE	660
CORONA (MEXICO)	660
KINGFISHER/TUBORG (INDIA)	
small - 330ml	305
large - 650 ml	470
KINGFISHER ULTRA/ CARLSBERG (330ml)	375
KINGFISHER DRAFT (INDIA)	
305 ml	305
1025 ml	1025
HEINEKEN/BUWESSER (330ml)	390

BEVERAGES

FRESH FRUIT JUICES	
watermelon	355
sweetlime	335
pineapple	355
orange	395
CHILLED JUICES	180
mango / cranberry / tomato	
DETOX	855
carrot and parsley / celery and mixed fruit / fresh mint, beetroot and ginger	
HOT CHOCOLATE	265
ICED TEAS	830
lemon, peach and strawberry	
FRESH FRUIT ICED TEAS	260
lychee / peach / pineapple	
HERBAL ICED TEA	830
COLD COFFEE	800
FRESH LEMONADE	180
YOSHURT SMOOTHIE	830
vanilla / mango / basil / pineapple	
MILKSHAKES	820
vanilla / strawberry / chocolate	
COKE / SPRITE / FANTA	180
  	
DIET COKE	185
COKE FLOAT	810
VEIN SPARKLING WATER(330 ML)	830
PACKAGED DRINKING WATER	
1000 ML	145
MINERAL WATER	
500 ml	100
1000 ml	175
RED BULL ENERGY DRINK	390
RED BULL SUGAR FREE DRINK	390
SNAPPLE	330
cranberry raspberry / kiwi strawberry	

TEA

HOT TEAS	
DARJEELING	150
CLASSIC ASSAM	150
MASALA TEA	150
CAMOMILE	150
SAR GREY	150
ENGLISH BREAKFAST	150
LEMON TEA	150
GREEN TEA	150
GREEN TEA & LEMON/LEASS	150
GREEN TEA & MORROCAN MINT	150

COFFEE

THE COFFEE CO.	
	
ESPRESSO	175
ESPRESSO DOPPIO	395
MACCHIATO CALDO	195
AMERICANO	195
CAPPUCCINO	245
CAFFE LATTE	355
MOCHA	265

 Indicates that the food item is suitable for vegetarians.  Indicates that the item is suitable for our Jain patrons.  Indicates that the item is eggless. If you're sensitive or allergic to any of our ingredients, please ask for help.

Soohe Mahal, 143 Marine Drive, Churchgate, Mumbai 400009 • Phone: 099 99843646/99831876 • www.pizzabymoby.in

Prices are exclusive of applicable Service Tax. WE LEVY A 10% SERVICE CHARGE ON ABOVE PRICES.