DISHOOM

FROM BOMBAY WITH LOVE

THE OLD IRANI CAFÉS HAVE ALMOST DISAPPEARED. Their faded elegance welcomed all: courting couples, taxi-wallas, students, artists and lawyers. These cafés broke down barriers by bringing people together over food and drink. Bombay was more open and welcoming for their existence. Dishoom pays homage to the Irani cafés and the food of all Bombay.

BREAKFAST

Begin the day with a Parsi Omelette, some Bun Maska and Chai, a bowl of Date & Banana Porridge or a Bacon Naan Roll. You might like to linger with a coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11.45am every day.

AT LUNCH, AND LATER

Satisfyingly agreeable dishes for lunch, or perhaps part of a feast to share at supper-time.

CHOLE PURI HALWA
Where to start? Chole (chickpeas), halwa (sweet semolina), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. (V) 15.90

CHILLI BROCCOLI SALAD
Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (V) 15.70

KERALAN CHICKEN SALAD
Spoonable freshness. Black pepper and curry leaf chicken, couscous, perky vegetables, curly kale, coconut masala and tarty tamarind dressing. Chopped and salli-crisp topped. 15.70

PINEAPPLE CHAAT SALAD
Bright, juicy, soft chilli tingles! Pineapple jumbled with hearty sprouted beans and bulgur. Crisp leaves, veg and toasty pine nuts for crunch. Jazzed up with masala'd tamarind. (V) 15.70

VADA PAU
Much-loved Bombay street staple, sized for sharing. Two hot potato vada, crunchy titbits and chutneys, tucked inside soft home-made buns. Sprinkle the red spicy masala to taste. (V) (S) 7.50

PANEER ROOMALI ROLL
Delicate handkerchief roll crisped and filled with grilled paneer, onion, peppers and green leaves. Mint chutney on the side. (V) 12.90

CHICKEN KATHI ROLL
Flaky paratha with a fine omelette layer, wrapped all-about an abundance of chicken tikka, fresh kachumber and zingy green chutney. A most-popular street food in Kolkata. Pleasingly sating. 12.90

SNACK

PAPAD BASKET
Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys. Marries nicely with drinks. (V) 5.50

SMALL PLATES

KEEMA PAU
Perked-up Irani café classic: earthy, aromatic minced lamb, studded with peas, distinguished with subtle dill and warming lindi pepper. Arrayed with slices of toasted, buttered pau. Buy this now and convince yourself. (S) 11.50

CHILLI CHICKEN
Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S) 11.50

MIXED SEAFOOD FRY
Karnataka delight! Crispy golden morsels of soft-shell crab, squid, bream and prawns tossed in chilli-mustard masala. Squeeze lime with abandon. 12.70

PAU BHAJI
An old-time favourite with lovely qualities, pre-eminently nicer than any you have sampled before. Buttery-spicy, mashed vegetables and home-made buns on a Chowpatty tray. No food is more Bombay. (V) 8.70

VEGETABLE SAMOSAS
Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip. (V) 8.10

LAMB SAMOSAS
Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. Dip corners into chutneys. 8.90

OKRA FRIES
Fine lady's fingers for the fingers. (V) 8.20

CHILLI CHEESE TOAST
A nostalgia for Bombayites. Green chillies, capsicum and garlic in Cheddar melt on white sliced loaf. (V) (S) 7.70

DISHOOM HOUSE CHAAT
Warm-cold, sweet-tangy, moreish. Golden-fried sweet potato covered with cool yoghurt, pomegranate, beetroot, radish and carrot. Tamarind drizzle and green chutney lift it nicely. (V) 11.10

BHEL
Cold and crunchy, light and lovely. Puffed rice, peanuts and Bombay Mix tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) 8.50

BUTTER PEPPER CRAB
A glorious Indo-Chinese sharing affair. Delicate white crab meat in salty-sweet oyster sauce. Strewn with chilli and coriander. Scoop from its shell and pat onto toasted pau. 26.90

GRILLS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1946. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

MURGH MALAI
Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Slightly pink when fully cooked. 15.50

CHARRED LAMB CHOPS
Two generous chops lie overnight in raw papaya, yoghurt and humble spices. Blackened and finished with a thrilling Kashmiri chilli sauce. 19.90

DISHOOM CHICKEN TIKKA
A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger, turmeric, garlic and green chilli. Butter-glossed. (S) 15.50

MASALA PRAWNS
Skewered and charred slightly at the edges. Slip into green chutney. Succulent and simple, nothing to bamboozle. 18.90

SHEEKH KABAB
Sorcery of softest smoky minced lamb, lively with black pepper and green chilli. 15.50

MAKHMALI PANEER
Pillows of paneer, marinated, charred and spiced gently. A flourish of fried cashews and pomegranate. Makhmali means velvety. (V) 14.90

GUNPOWDER POTATOES
The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) 10.90

SAFFRON CAULIFLOWER
Glowing golden, hot from the grill. Soft, buttery magnificence with warm masala tingles. (V) 11.90

CHEF'S COVENT GARDEN SPECIAL

PRAWN PATHIA
Most celebratory dish, befitting for auspicious occasions. Succulent prawns are marinated overnight in ginger, garlic and lime juice, lightly charred by the grill then nestled in a fiery-sweet-tangy tomato masala. All is accompanied with an onion salad for freshness and Roomali Roti for mopping. Best when shared. 25.90

RUBY MURRAY

CHICKEN RUBY
Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour. 18.90

GOAN MONKFISH CURRY
Choicest monkfish simmered in creamy coconut, tamarind, tomato and kokum. Strewn with fragrant curry leaves. Most popular for its sublime balance of aromas. 21.00 **(Or vegan with tender veg.** (V) 17.90)

HOMESTYLE LAMB CURRY
Resourceful comfort. Deeply spiced lamb lingers over a low, tickling flame. Potatoes drink up onion-rich gravy and quietly become glorious. 20.90

MATTAR PANEER
A steadfast, humble and delicious vegetarian curry, beloved of Bombay families. (V) 17.90

HOUSE BLACK DAAL
A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V) 11.70

BIRYANI & RICE

Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the old Bombay café. A pot is to be shared, or kept as spicy contentment all for oneself.

LAMB BIRYANI
Fall-apart leg of lamb bedded in a pot with buttery saffron rice, caramelised onions, rich stock and warming spices. Best with raita. 21.90

CHICKEN BERRY BRITANNIA
Tempting and flavourful pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi style. An homage to Britannia's Chicken Berry Pulao, with cranberries. 19.20

AWADHI JACKFRUIT BIRYANI
Sturdy, savoury jackfruit and delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas. (V) 18.70

STEAMED BASMATI RICE
It means "the fragrant one". (V) 5.50

A Meal For A Meal
For each and every meal you eat at Dishoom, we donate a meal to a child – 30 million meals so far. We work with two charities – Magic Breakfast in the UK and Akshaya Patra in India – who provide nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

VEG. SIDE DISHES

First-class greens and other delectables.

CHILLI BROCCOLI SALAD (HALF PORTION)
Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (V) 8.90

PINEAPPLE CHAAT SALAD (HALF PORTION)
Bright, juicy, soft chilli tingles! Pineapple jumbled with hearty sprouted beans and bulgur. Crisp leaves, veg and toasty pine nuts for crunch. Jazzed up with masala'd tamarind. (V) 8.90

GRILLED GREENS
Grilled mangetout and Tenderstem broccoli with lively Bengali mustard dressing. Greens for choosing – not refusing! (V) 7.90

ALL-NEW CHILLI BUTTER-BHUTTA
Corn ribs grilled over charcoal fire and slicked with Khatri Saab masala butter. Decadent monsoon snackery. (V) 6.70

KACHUMBER
A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair. (V) 6.70

RAITA
Delicate minty yoghurt, cool as a cucumber. (V) 5.50

BREAD

All breads are made by hand and baked to order.

PLAIN NAAN
Freshly baked in the tandoor. (V) 4.90

GARLIC NAAN
With minced garlic and coriander sprinkle. (V) 5.60

CHEESE NAAN
Cheddar is melted inside. (V) 6.70

BREAD BASKET
Ample breads for breaking. Plain and Garlic Naans with Roomali Roti. (V) 11.50

ROOMALI ROTI
Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) 4.90

MASALA PARATHA
Wholewheat flaky-buttery bread. Fresh from the tandoor, with chaat masala and dried mint. (V) 5.90

"ALL TALKING, SINGING, DANCING."

EARLY SILVER SCREEN TALKIES brought an intoxicating world of adventure and liberty to Bombay. Thrilling "all talking, singing, dancing" Indian-made dramas featuring bold, outspoken and feisty heroines cast a glamorous spell over picture house audiences. Through the story, design details and artwork of 'New' Dishoom Covent Garden we pay homage to Bombay's theatrical journey from Parsi theatre, to silent film, to the thrill and amazement of the Talkies era. Warmest appreciation to the Madan family and New Empire archives for their kind support.

An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)

Happily, we are now a B-corp.

If you have any food allergies or dietary requirements, please let us know. ***A vegan menu is available.***

(V) ... ... *Suitable for vegetarians*

(S) ... ... *Spicy*

Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

Drinks marked (F) contain extra function and are best enjoyed in moderation. They are not suitable for patrons who are expecting, nursing, driving, medicating or of a minor age. Ask your server for details.

For allergen and calorie information, simply scan the QR code.

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TIPPLES

DISHOOM MARGARITA (UP)
Tequila El Jimador and lime juice shaken with clarified tamarind and subtle spice. Magic dust on one half of the rim. Admire the subtleties of mango. And switch the tequila with The Lost Explorer Mezcal Espadín, for that smoky feeling. 12.90

INDIA GIMLET (UP)
Beefeater Dry Gin shaken with Rose's Lime and celery bitters, finished with fresh dill. The gimlet is an old-established drink devised for sailors to avoid scurvy – you too can benefit. 12.90

BLUSHING COLADA (TALL)
Classic ice-crush of coconut cream and pineapple juice dances with dragon fruit and pawpaw. Blushing pink, with a warm heart of Takamaka Seychelles Rum Blanc. Adorned with crimson dragon fruit. 12.90

PREMIER PADMINI NEGRONI (PEG)
Dark, rich, silken Indian cocoa and sweet pears soaked overnight in bitter Campari, Carpano Classico Vermouth and Beefeater Dry Gin. Scarlet-hued attraction with chocolate garnish. A nod to the Italian Fiat 1100 made on Indian soil – the iconic Bombay taxi. 14.90

BLOOD-ORANGE LAGERITA (TALL)
Intensely quenchy icy-slushie. Crisp Kingfisher blitzed up with sweet-sweet blood-orange and sharp-sharp pomegranate. Fresh ginger and Tequila El Jimador warm the throat. 8.90

PERMIT ROOM OLD-FASHIONED (PEG)
With coconut-washed Woodford Reserve Bourbon, Pedro Ximénez Sherry and Medjool-date liqueur, this newly-fashioned old hat is light, strong and smooth. "High-class Bombay in a glass" – so they say. 15.20

BOLLY BELLINI (FLUTE)
A tipple for any time of day or night, such is its allure. Beneath deep foam is sparkling wine with juicy mango and guava syrup. A hint of kokum, India's ancient cooling fruit. 12.90

CHAI CAFFÈ MARTINI (UP)
Sip Baba's espresso, chai spices and banana-laced La Hechicera Rum through a silky cushion of crema. Revive revelries. 12.90

More tipples available. Please ask your server for our bar menu.

TEETOTAL TIPPLES

Absent of any alcohol.

SOBER NEGRONI (ROCKS)
To ensure the absence of any alcohol, the gin and vermouth are home-made, infused with Indian cocoa and fresh pear. Fire in the throat, warmth in the belly. 10.90

BALARAM STREET ICED CB-TEA (MUG)
Light on the tongue. Darjeeling, jasmine and grapefruit-mango fizz laced with CBD. Nibble your mango and go carefully in Balaram Street! (F) 9.20

DISHOOM MATCHA SOUR (UP)
Sharp-sweet coupette of matcha, lime and moringa with velvety kefir-yoghurt top. Strong and soft, rouse spirits. (F) 7.90

TEETOTAL ESPRESSO MARTINI (UP)
An elegant glass of Baba's espresso with complex black cardamom, cinnamon syrup and a warm, gingery kick. Enhances sobriety. 10.50

NO-HAFTA COLADA (TALL)
Frozen pineapple-coconut classic – with lime juice, syrup of pitaya (dragon fruit) and papaya two ways (purée and garnish). Plenty of shimmy, but no rummy. 9.80

KALA KHATTA SHARBAT (TALL)
Kokum fruit juice, chilli, citrus and salt, stirred all together for some time and left to rest before being strained over cubed ice. 6.90

FRESH NIMBU SODA (TALL)
Light lemon drink to quench the thirst. Made with fresh juice, salt, sugar and soda. 5.90

More drinks absent of alcohol available. Do ask your server for our teetotal menu.

FRESH JUICE

No poppycock.

GREEN FIRE-NOT-FIRE JUICE
Pear, apple and lime mingle sweetly with cucumber, best leafy greens. And chilli. Choice vitamins and Ayurvedic roots & shoots for swifter healing than a trip to the bone-setters. Chilli may be fire or not fire, such is life. (F) 7.50

Freshly Squeezed Orange Juice 6.20

Freshly Squeezed Ruby-Red Grapefruit Juice 6.80

REJUVENATING SHOTS

GINGER SHOT
Fiery ginger-apple tonic. Put pep in your step. 4.40

TURMERIC SHOT
Harmonising, healing, mind and body pleasing blend of turmeric, ginger and apple. 4.40

ASHWAGANDHA MANGO SHOT
Chilli-powered mango for the horse-like strength of lady-wrestler Hamida Banu. Defeat stress, noggin fog, low urges and the like. (F) 3.90

SPIRULINA BLUE SHOT
If you are hiccuping, someone is thinking of you. Sip this queen of cucumber elixirs for buoyant health in the belly and elsewhere. (F) 3.90

For more, make eyes at our teetotal menu.

LASSIS

RASPBERRY SUPER-LASSI
Sweet-berry creamy concoction with tangy kefir. Select vitamins, tremella mushroom and a drop of aloe vera bring inner and outer glow. We make or unmake our lives every day. (F) 7.50

MANGO & FENNEL LASSI
First-class yoghurt-drink with mango and a sprinkling of fennel seeds. 7.20

CBD BHANG LASSI
The traditional Holi drink. Ours is with ginger, shredded mint and hints of spice – but with cheerful dashes of CBD botanical bitters in place of the traditional half oz. of reliable supply. Let minds be calmed and not altered. (F) 10.30

ROSE & CARDAMOM LASSI
Sweet and subtle as a perfumed love-letter. 7.20

SALTED LASSI
Creamy yoghurt, salted and gently spiced with crushed cumin. 7.10

BOTTLE SODA & HEALING WATERS

THUMS UP
Bombay's favourite cola, bottles nicely worn from recycling. Indian import, mostly available. 300ml 6.70

LIMCA
Fizzy lemon drink. "Contains no fruit". Indian import, mostly available. 300ml 6.70

PALLONJI'S RASPBERRY SODA
"Parsi is raspberry and raspberry is Parsi!" according to Mr. Kohinoor. 300ml 6.70

G-SPOT LIFT
Lightly sparkled apple-raspberry water, sparked with Sarawak pepper. Wild mushrooms and best B-vitamins chivvy up your chakras with neither caffeine nor sugar. 250ml (F) 5.00

VITAMIN WELL RECOVER
Still elderflower-peach water for balancing humours after exercise and excess. Enigmatic magnesium allays exhaustion. 500ml (F) 5.50

AGUA DE MADRE WATER KEFIR
Sparkling balance of sharp pink grapefruit, lime and salt, brimming with health benefits. Embrace your digestive inmates! 250ml 6.10

CHAI & COFFEE

HOUSE CHAI
All things nice: warming comfort and satisfying spice. Made the traditional way, or with oat milk. All who have tried it, swear by it. 4.90

BREAKFAST ASSAM (POT)
Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 4.40

GINGER, LEMON & HONEY TEA (POT)
Fresh vigour and increased joie-de-vivre. 4.40

DISHOOM x ALLPRESS
Arabica beans from a single forest estate on the misty hilltops of Chikmagalur in Karnataka – where Sufi mystic, Baba Budan, sowed the smuggled seeds of India's first coffee in 1670. Mingled with Brazilian Minas. Smooth notes of milk chocolate, orange and jaggery.

Espresso: Single / Double ... ... 4.00 / 4.70
Cappuccino / Caffelatte / Flat White ... 4.80
Kindly let us know if you prefer oat milk.

GUEST BREW
Consult your server about our finest grade guest filter coffees – hot or iced. 4.30

WINE

Wines of good character, all vegan, made by forward-thinking persons who take every care of vines, wines and earth.
175ml glass / 500ml carafe / 750ml bottle. All wines can be served in 125ml measures.

WHITE

EL CAMPEÓN: BODEGAS PANIZA, VIURA, 2025, CARIÑENA
Perky pineapple, ripe stone fruits and softest florals from summer days on Iberian mountains. Cooler nights impart zest. An affable, quaffable *campéon* (champion). 8.90 / 23.70 / 35.50

TUATARA BAY: SAUVIGNON BLANC, 2025, MARLBOROUGH
Dry, crisp attack of passion fruit, grapefruit and gooseberry. A glimmer of minerals and celery salt. Welcome companion to grills, seafood, rich curries etc., etc., etc. from the very best hands in Sauvignon Blanc (Saint Clair). 10.50 / 25.70 / 38.50

RUMBLEFISH: NV, VINHO VERDE
Snappy green apple and lime sherbet tickle cheeks, tame spice, refresh palates. Grapes bathed in Atlantic sea mists are behind this lively spritz. More mellow in alcohol than most (10.5% ABV). 12.90 / 32.90 / 49.50

SECATEURS: A.A. BADENHORST, CHENIN BLANC, 2025, SWARTLAND
Glistening threads of white peach, honey, orange blossom and flint, for silken sipping. Made by a maverick, revered in the mountains and beyond. Pairs pleasingly with spice. 13.30 / 37.30 / 56.00

RED

DAMA D ROCA: BODEGAS PANIZA, GARNACHA, 2025, CARIÑENA
Juicy brambles and midnight cherries laced with vanilla and spice. Garnacha vines burst majestically through stony Iberian foothills for this unendingly drinkable, ruby-red 'queen of the rock' (*dama de roca*). 8.90 / 23.70 / 35.50

ADEGA DE LISBOA TINTO: CASA SANTOS LIMA, 2024, LISBOA
Uncommon paragon of Portuguese gentleness: velvety purple damsons and berries with lingering liquorice, fine tannins and very mellow spice. Cooling Atlantic air makes for most agreeable swigging. 10.50 / 25.70 / 38.50

IL PUMO: SAN MARZANO, PRIMITIVO, 2025, SALENTO
Luscious splendour of jammy cooked plums and darkest cherries with cinnamon, vanilla and a fleck of rosemary. Couples joyously with Black Daal. Named for fertility, so follow your nose into fruity pleasure profound. 12.90 / 32.90 / 49.50

KILLKA: BODEGAS SALENTEIN, MALBEC, 2024, VALLE DE UCO
Masterpiece drawn from richest Malbec. Plump, heavy blackberries and smoothest-darkest cacao reach dramatic depths thanks to cleverly criss-crossed, high-up vineyard. Unhesitatingly exquisite in all respects. 15.90 / 39.30 / 59.00

SPARKLING

BELLA STORIA: SPUMANTE, NV, VENETO
Extra-dry, refreshing aperitivo akin to Prosecco. Organic Garganega grapes grown by old-established family co-operative. Insist on having a 'beautiful history' *(bella storia)*! 125ml / 750ml 10.90 / 47.50

BERNARD REMY CHAMPAGNE: BRUT CARTE BLANCHE, NV
Triumphant trio of Champagne grapes, grown by the renowned Remy family. Refreshing citrus and honeyed brioche with flickers of florals and mint amidst a flurry of fine, delicate bubbles. Commence jubilant clinkery. 750ml 69.00

ROSÉ & ORANGE

H-HERO ROSATO: LA CANTINA PIZZOLATO, NV, VENETO
Lightest-brightest whisper of a redcurrant, a cranberry and a (just-picked) raspberry. Decades of Italian family know-how sit behind this dangerously sippable, barely-there pink. Organic. 9.90 / 26.30 / 39.50

POMELADO SKIN-CONTACT WHITE: DOMINIO DE PUNCTUM, 2025, CASTILLE
Harmonious Sauvignon Blanc with subtleties of bruised apple, mango and cinnamon – a boon to curry and buttery dishes. Rich amber colour (thanks to 14 days hob-nobbing with grape-skins). Organic and biodynamic. 13.90 / 36.70 / 55.10

Vintages subject to change, please ask your server.

BEER & CIDER

KINGFISHER
This mild and malty easy-drinking lager is India's choicest favourite. 4.5% 330ml / 650ml 6.80 / 9.70

DISHOOM INDIA PALE ALE
Delectable IPA with fruity citrus notes and a clean bitterness. Bold and vigorous in character. 5.0% 330ml 7.70

ROAD SODA NEW ENGLAND PALE ALE
Mondo explores tropical territory. From Mosaic and Simcoe hops, plenty of oats and late-dry-hopping pours forth juicy hazy golden goodness. 4.8% 330ml 7.90

HARBOUR BRIGHT PALE ALE (CAN)
Bitter marmalade on toast with subtle aroma of warm mangoes, washed down with bright citrus. Long-lasting hops. Zesty, gluten-free and refreshingly sippable, morning to night. 3.4% 330ml 7.30

PINEAPPLE & PEPPER CRUMBLE SOUR (CAN)
An UnBarred x Permit Room collaboration. Exceedingly drinkable, slightly tart. Prized pineapple perked up with cracked black pepper, vanilla spice and a little buttery-biscuit crumble. 5.5% 440ml 9.50

ON BEER IPA
The golden key to wet-your-whistle soberly. Bold hops and best botanicals mingle in this crisp and mighty modern miracle. Senses remain intact, minds are happily mellowed. 0.5% 330ml (F) 6.60

GUEST BEERS & CIDERS
Consult your server for guest beers and ciders.

PEACOCK CIDER
Crafted by skilled workmanship in Herefordshire. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food. 4.8% 500ml 9.50