

Peruse the menu and each pick your lavish Christmas Feast – Non-Veg., Veg. or Vegan. Your server will take care of the perfect spread for the table. Share any dietary needs, order drinks, sit back and relax as festive favourites crowd your table. Tuck into the very best food and drink we ever do.

52.00 PER PERSON



MEAL FOR A MEAL

For each and every meal you eat at Dishoom, we donate a meal to a child – 25 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.

FESTIVE TIPPLES AND TEETOTALS

Expertly crafted by our Daru-walle. More tipples, teetotals, wines of good character and an eclectic selection of beers and sodas available. Simply ask your server for our drinks menus.

FOR SIPPING

MULLED BRAMBLE (ROCKS)

A blushing beauty – our own mulled wine reduction, Hayman's Old Tom Gin, syrup and lemon. (Ve) 12.50

DESI MULLED WINE (MUG)

Forget smoking jackets, get a smoking bishop's hat. Warm and spicy (not sweet), with Indian vanilla, ginger and a kick of black pepper. (Ve) 9.50

POURED FROM PERMIT ROOM

CLOVER CLUB (UP)

Don't be fooled by the pretty pink, or the coconut-cardamom foam – there's strength inside this velvet glove. House raspberry-and-lychee liqueur, Beefeater Dry Gin and a dash of lemon oil. You will feel historical. (V) 12.90

SOBER LYCHEE FRENCH '75 (FLUTE)

Juices of lemon and cabernet grape, with no-alcohol gin and lychee sparkling wine – all 100% prohibition-friendly. (No permit required.) (Ve) 8.90

FOR SHARING

LIBERTY PUNCH

For a bold new nation, a jubilant libation: H by Hine VSOP Cognac, Earl Grey, lime, cinnamon and black cardamom. Hitherto made only for gatherings of four or more people, but today also procurable in individual glasses. Do not hesitate to enquire. (Ve) 9.80 / 49.00

FOR AFTERS

NAUGHTY CHOCOLATE CHAI

The charming couplet of dark chocolate and spicy chai goes a little madcap with Slane Irish Whiskey. Made the traditional way, or with oat milk. (V) 9.90

If you have any food allergies or dietary requirements please let us know. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

(V) ... Suitable for vegetarians
(Ve) ... Suitable for vegans
(S) ... Spicy

Dishes marked (V) may contain eggs. Only unwaxed limes are used in our vegan recipes.

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

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.)



DISHOOM CHRISTMAS FEAST



Procurable for groups of six or more, from 12pm 'til late.
17th November – 24th December

Smaller groups of four to five people can also tuck into a Christmas Feast as long as the whole party selects the same set menu – Non-Veg., Veg. or Vegan.

Gatherings of 10 or more are kindly requested to order from this menu.

NON-VEG.

BEGIN WITH

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. (S)

BHEL

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

PARSNIP & KALE CHAAT

Golden-fried parsnips and crispy kale, spiced and stirred with creamy yoghurt, cranberry jam, zingy green chutney and pomegranate. (V)

INDULGE IN

UP-TO-DATE TURKEY RAAN WITH ALL THE TRIMMINGS

A most-magnificent centrepiece: whole turkey leg, warmly spiced, slowly-cooked in the raan style until meltingly tender. Nestled amongst winter vegetables, chilli-dressed Tenderstem broccoli, roasted Indian sweet potatoes and cranberry-jewelled-chilli-flecked naan. Rich gravy delights further.

LAMB RACK

A show-stopping addition. Only available by pre-order (at least seven days ahead of your visit).

Whole lamb rack lies overnight in raw papaya, yoghurt and humble spices. Roasted until blushing pink, adorned with pomegranate and finished with a thrilling Kashmiri chilli sauce. Crown the table. 45.00

AWADHI JACKFRUIT BIRYANI

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

MURGH MALAI

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

CHICKEN RUBY

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

HOUSE BLACK DAAL

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

CHILLI SPROUTS

Crispy fried Brussels in spicy cinnamon masala, lime and pomegranate. (V)

PLAIN NAAN

Freshly baked in the tandoor. (V)

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (Ve)

KACHUMBER

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

BEETROOT & CARROT RAITA

Jolly jumble of shredded vegetables, tangy masala and cooling yoghurt. (V)

END WITH

MULLED WINE PUDDING

Soft vanilla sponge soaked in home-made mulled-wine syrup and topped with fluffy vanilla cream. Tippy in name (and aroma) only, this treat is teetotal. Portions are plentiful, ask your pudding-walla for more. (V)

VEG.

BEGIN WITH

PAU BHAJI

An old-time favourite with lovely new 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)

BHEL

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

PARSNIP & KALE CHAAT

Golden-fried parsnips and crispy kale, spiced and stirred with creamy yoghurt, cranberry jam, zingy green chutney and pomegranate. (V)

INDULGE IN

UP-TO-DATE NO-TURKEY RAAN WITH ALL THE TRIMMINGS

A most-magnificent centrepiece: savoury and richly spiced roasted soy pieces and mooli (for nibbling). Nestled amongst winter vegetables, chilli-dressed Tenderstem broccoli, roasted Indian sweet potatoes and cranberry-jewelled-chilli-flecked naan. Rich gravy delights further. (V)

AWADHI

JACKFRUIT BIRYANI

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

MAKHMALI PANEER

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

MATTAR PANEER

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

HOUSE BLACK DAAL

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

CHILLI SPROUTS

Crispy fried Brussels in spicy cinnamon masala, lime and pomegranate. (V)

PLAIN NAAN

Freshly baked in the tandoor. (V)

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (Ve)

KACHUMBER

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

BEETROOT & CARROT RAITA

Jolly jumble of shredded vegetables, tangy masala and cooling yoghurt. (V)

END WITH

MULLED WINE PUDDING

Soft vanilla sponge soaked in home-made mulled-wine syrup and topped with fluffy vanilla cream. Tippy in name (and aroma) only, this treat is teetotal. Portions are plentiful, ask your

VEGAN

The following dishes are vegan or can be made vegan for you to enjoy. Please don't hesitate to ask your server for any advice.

BEGIN WITH

VEGAN PAU BHAJI*

An old-time favourite with lovely new qualities, pre-eminently nicer than any you have sampled before. Spicy, mashed vegetables and home-made vegan buns on a Chowpatty tray. No food is more Bombay. (Ve)
**made without butter*

BHEL

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

VEGAN PARSNIP & KALE CHAAT*

Golden-fried parsnips and crispy kale, spiced and stirred with creamy yoghurt, cranberry jam, zingy green chutney and pomegranate. (Ve)
**made with oat yoghurt*

INDULGE IN

UP-TO-DATE VEGAN-TURKEY RAAN WITH ALL THE TRIMMINGS*

A most-magnificent centrepiece: savoury and richly spiced roasted soy pieces and mooli (for nibbling). Nestled amongst winter vegetables, chilli-dressed Tenderstem broccoli, roasted Indian sweet potatoes and cranberry-jewelled-chilli-flecked naan. Rich gravy delights further. (Ve)

**made without butter and with vegan naan (cooked in the same tandoor as naans made with eggs and dairy)*

CHOLE

An abiding favourite of Indian families everywhere, originally hailing from the Punjab. Chickpeas sing with high spice and surprise black tea. Much drama but absolute harmony. (Ve)

GUNPOWDER POTATOES*

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

**served without butter or raita*

CHILLI SPROUTS

Crispy fried Brussels in spicy cinnamon masala, lime and pomegranate. (Ve)

CHILLI BROCCOLI SALAD

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (Ve)

STEAMED BASMATI RICE

It means “the fragrant one”. (Ve)

TANDOORI ROTI*

Wholewheat bread, delicately charred from the tandoor. (Ve)

**cooked in the same tandoor as naans made with eggs and dairy*

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (Ve)

KACHUMBER

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

VEGAN BEETROOT & CARROT RAITA*

Jolly jumble of shredded vegetables, tangy masala and cooling yoghurt. (V)

**made with oat yoghurt*

We'll serve as many portions of sides as you like, just ask for replenishments.

END WITH

BASMATI KHEER

Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (Ve)