

DINNERTIME FEAST



NON-VEG.

SMALL PLATES

NEW 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)

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

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

GRILLS

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

SHEEKH KABAB — Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S)

BIRYANI & RUBY MURRAY

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

CHICKEN RUBY — Tender chicken in a rich, silky makhani sauce. A good and proper curry.

HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

SIDE DISHES

(we'll serve as many portions as you like)

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

ROOMALI ROTI — Soft handkerchief-thin bread. (V)

KACHUMBER — A messy to-do of cucumber, onion and tomato. (V)

RAITA — Delicate minty-cucumber yoghurt. (V)

PUDDINGS

(we can take individual orders after the meal)

KULFI — A sweet frozen treat. Creamy Malai, proper Pistachio, or sweet real Mango. (V)

(V) Vegetarian (S) Spicy



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

DINNERTIME FEAST

● VEG.

SMALL PLATES

UP-TO-DATE PAU BHAJI — An old-time favourite with lovely new qualities. Buttery-spicy, mashed vegetables and home-made buns on a Chowpatty tray. No food is more Bombay. (V)

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

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

GRILLS

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

GUNPOWDER POTATOES — New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V)

BIRYANI & RUBY MURRAY

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

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

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LUNCHTIME FEAST



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VEGAN FEAST



DINNER

SMALL PLATES

OKRA FRIES — Fine lady's fingers for the fingers.

DISHOOM HOUSE CHAAT — Golden-fried sweet potato covered with cool oat yoghurt, pomegranate, beetroot, radish and carrot.

VEGETABLE SAMOSAS — Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Tamarind chutney for dipping.

GRILLS & SALADS

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

GUNPOWDER POTATOES* — New potatoes are smoky-grilled, broken apart, tossed with crushed aromatic seeds and green herbs.

**served without butter or raita*

RUBY MURRAY

CHOLE PURI* — Where to start? Chole (chickpeas), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. **made without butter*

SIDE DISHES

(we'll serve as many portions as you like)

TANDOORI CHAAT* — A tangy tumble of pineapple, sweet potato and Padrón peppers, charred and spiced with bright vigour. Tossed in Jaadu Masala and lime. **made without butter*

GRILLED GREENS — Grilled mangetout and Tenderstem broccoli with lively Bengali mustard dressing.

ROOMALI ROTI — Griddled to order.

STEAMED BASMATI RICE — It means "the fragrant one".

PUDDINGS

(we can take individual orders after the meal)

BASMATI KHEER — Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte.

OR

KALA KHATTA GOLA ICE — Fluffy ice-flakes steeped in kokum and jamun fruit syrup, blueberries, chilli, lime and black salt. To the uninitiated, the first spoonful may surprise. The second is captivating.



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VEGAN FEAST



LUNCH

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