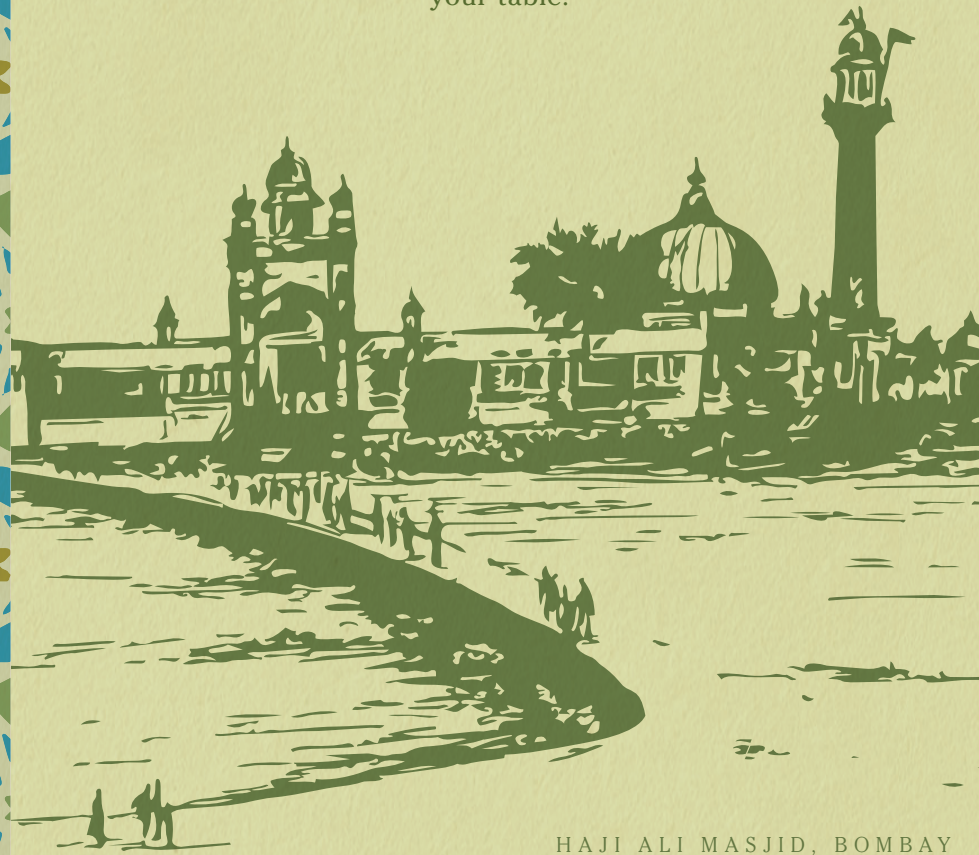


رمضان مبارك

RAMADAN MUBARAK

The holy month of Ramadan is upon us, when Muslims across the world fast daily from dawn 'til dusk. A time for meditation, acts of kindness and selflessness, but also of shared joy and abundant feasting, at *suhoor*, the pre-dawn meal, and *iftar*, the evening meal.

In honour of these traditions, we invite you to peruse the menu and each pick your 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 Dishoom favourites crowd your table.



HAJI ALI MASJID, BOMBAY

CELEBRATE

افطار

IFTAR

WITH
DISHOOM

Tuesday 17th February – Wednesday 18th March, from 12pm

Gather together over delicious and copious dishes for the month of Ramadan. Available every day, for groups of four or more.

A 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.

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.)



NON-VEG.

BREAK YOUR FAST

BHEL

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

OKRA FRIES

Fine lady's fingers for the fingers. (V)

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)

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)

INDULGE IN

LAMB KORMA WITH KHAMIRI ROTI

A Mughlai dish for tables of grandeur. Most unlike mildly sweet kormas that often bear this name. Lamb, slow-cooked to yielding tenderness in a richly spiced, deep-smoky sauce, with cashews and onions softened to silken effect. Eat with pillowiest fermented roti and fresh onion salad.

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)

AWADHI

JACKFRUIT BIRYANI

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

DISHOOM

CHICKEN TIKKA

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

HOUSE BLACK DAAL

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

ROOMALI ROTI

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

PLAIN NAAN

Freshly baked in the tandoor. (V)

RAITA

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

KACHUMBER

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

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

END WITH

Kindly choose one:-

MANGO KULFI

Satin-smooth, sweet real mango. (V)

PISTACHIO KULFI

Creamy, proper pistachio. (V)

MALAI KULFI

The original with a hint of caramel. (V)

VEG.

BREAK YOUR FAST

BHEL

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

OKRA FRIES

Fine lady's fingers for the fingers. (V)

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)

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)

INDULGE IN

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)

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)

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)

HOUSE BLACK DAAL

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

ROOMALI ROTI

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

PLAIN NAAN

Freshly baked in the tandoor. (V)

RAITA

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

KACHUMBER

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

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

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Kindly choose one:-

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Satin-smooth, sweet real mango. (V)

PISTACHIO KULFI

Creamy, proper pistachio. (V)

MALAI KULFI

The original with a hint of caramel. (V)

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.

BREAK YOUR FAST

BHEL

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

OKRA FRIES

Fine lady's fingers for the fingers. (Ve)

DISHOOM HOUSE CHAAT

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

VEGAN PAU BHAJI*

An old-time favourite with lovely 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*

INDULGE IN

CHOLE PURI*

Where to start? Chole (chickpeas), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. (Ve)

**made without butter*

TANDOORI CHAAT*

Ignite your senses! A tangy tumble of pineapple, sweet potato and Padrón peppers, charred and spiced with bright vigour. Tossed in Jaadu Masala and lime. Insist on having. (Ve)

**made without butter*

CHILLI BROCCOLI SALAD

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

STEAMED BASMATI RICE

It means "the fragrant one". (Ve)

KACHUMBER

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

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

END WITH

Kindly choose one:-

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. (Ve)

BASMATI KHEER

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