
DISHOOM *Permit Room*

A *Fancy* ROOM, JUST FOR *You*.

PRIVATE PARTIES OVER PORTOBELLO ROAD

Take over the first floor of Permit Room Portobello – a very nice room, for a very big crowd. Throw any kind of ‘do’ you want (birthday, work-do, proper celebration). For **up to 50 guests** – it’s yours. Tuck into a **Sit-Down Spread** of moreish plates for sharing, or work the room with **Party Bites** (canapé-style).

We’ll take care of everything while you sit back.





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Choose a sit-down celebration with our sharing-style **Party Spread** menus for up to 30 guests. Or wander and nibble on **Party Bites** for up to 50. Each one's packed with crowd-pleasing favourites (non-veg, veg. and vegan options for all).

Let chefs do their thing while you sink into drinks. Fizz, Frozen Lipsters, a few crisp pints from a Permit Room x Kingfisher Beer Tower. Or teetotally delicious teetotals. (Pre-order drinks with booking to make things easy.)



FOR THE GOODNESS OF ONE'S HEALTH



BISHOOM Permit Room

Our best dishes that really pack a punch are served up in small portions for parties to kick back with and devour over drinks.

PARTY BITES £41pp

START WITH

MASALA NUTS (N)
The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chili and mustard seed masala.

SNACK ON

CHILLI CHEESY GARLIC NAAN BITES (V)
Cheddar stuffed and green-chilli smothered, straight out the Tandoor. Every hot mouthful melts - your drink's pleasure.

VEGETABLE SAMOSAS (N)
Crispy shortcrust (Punjabi style) pastry parcels of potato, onion, green peas, carrot, cinnamon and clove stuffing. God loves a triangle.

ONION BHAJIA (N)
Onions: sliced, spiced and crisped in aiseet gram batter. Fresh green chutney, labial.

CRISPY SPINACH CHAAT (V's option)
Hard work to make this chat, but a holiday to eat. Crispy-fried baby leaf spinach with yoghurt, chutneys, spices and fresh pomegranate. So light, so zesty, you'd not twenty.

CHICKEN TANDOORI SKEWERS
Something special is going on here: marinated chicken is not coloured red. It's grilled and served with tangy green chutney.

GARLIC PEPPER PRAWNS
Indo-Chinese bar snack. Crispy-fried prawns. Sticky soy-sauce, serious black pepper, garlic and chilli. Lift with lime.

TUCK INTO

DISHOOM CHICKEN RUBY
Tender chicken in a rich-and-silly makhani sauce. A good and proper curry full of spice and flavour, served with steamed basmati rice.

DISHOOM MATTAR PANEER (V)
Pinky peas, pillowy paneer in a delicious tomato gravy. Simple comfort, served with steamed basmati rice.

PRAWN MOILEE (V's option)
Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with juicy prawns (or vegies with cauliflower). Served with steamed basmati rice.

END SWEETLY

CHOCOLATE BROWNIE WITH MALAI (V)
Mini warm squares of dark fudgy pleasure covered with cool milky malai. Jiggery sprinkles and soft chilli tangles. Blows hot and cold.

BISHOOM Permit Room

Our best dishes that really pack a punch are served together as part of a feast, for larger groups to devour together.

PARTY SPREAD - NON-VEG. £41pp

SNACKERY & SMALL-ISH

MASALA NUTS (N)
The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chili and mustard seed masala.

VEGETABLE SAMOSAS (N)
Three crunchy shortcrust (Punjabi style) pastry parcels of potato, onion, green peas, carrot, cinnamon and clove stuffing. God loves a triangle.

ONION BHAJIA (N)
Onions: sliced, spiced and crisped in aiseet gram batter. Fresh green chutney, labial.

PERMIT ROOM FRIED CHICKEN
It's in the name. Crisp golden bites tossed in padi masala. Dunk in spicy chili chutney. Snack tips.

LAMB TAWA KABABS
Tasteful skewers! Pappadum, ally-dilly, lime-scented lamb kebab patties. Fresh green chutney and labial on the side.

RUBY MURRAY & DAAL
DISHOOM CHICKEN RUBY
Tender chicken in a rich-and-silly makhani sauce. A good and proper curry full of spice and flavour.

DISHOOM BLACK DAAL (V)
Rich, dark, deep, the answer to all questions. Cooked over 24 hours for extra harmony.

JACKFRUIT BERRY PULAO (Ve)
Biting on a recipe from Bombay's Britannia & Co. - but we use luscious jackfruit - with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and cashews.

DISHES ON THE SIDE
TENDERSTEM BROCCOLI (V)
The Hindi name is hari phool gobi (green flower cauliflower), here steamed and grilled, then dunked with chili and lime. Fools, and angels, rush in.

PLAIN NAAN (V)
GARLIC NAAN (V)
Warm squares of dark fudgy pleasure covered with cool milky malai. Jiggery sprinkles and soft chilli tangles. Blows hot and cold.

SWEET THINGS
CHOCOLATE BROWNIE WITH MALAI (V)
Mini warm squares of dark fudgy pleasure covered with cool milky malai. Jiggery sprinkles and soft chilli tangles. Blows hot and cold.

BISHOOM Permit Room

Our best dishes that really pack a punch are served together as part of a feast, for larger groups to devour together.

PARTY SPREAD - VEGAN £41pp

SNACKERY & SMALL-ISH

MASALA NUTS (N)
The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chili and mustard seed masala.

MOSAS (N)
Crispy (Punjabi style) pastry parcels of potato, onion, green peas, carrot, cinnamon and clove stuffing. God loves a triangle.

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Party SPREAD

Crowd-pleasing dishes are served as part of a feast, for larger groups to devour together.

NON-VEG.

£41pp

SNACKERY & SMALL-ISH

MASALA NUTS (Ve)
The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chilli and mustard seed masala.

VEGETABLE SAMOSAS (Ve)
Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

ONION BHAJIA (Ve)
Onions: sliced, spiced and crisped in airiest gram batter. Fresh green chutney. Inhale!

PERMIT ROOM FRIED CHICKEN
It's in the name. Crisp golden bites tossed in podi masala. Dunk in spicy chilli chutney. Smack lips.

LAMB TAWA KABABS
Textural sorcery! Punjabi-spiced, silly-soft, tawa-seared lamb keema patties. Fresh green chutney and kachumber on the side.

RUBY MURRAY & DAAL

DISHOOM CHICKEN RUBY
Tender chicken in a rich-and-silky makhani sauce. A good and proper curry full of spice and flavour.

DISHOOM BLACK DAAL (V)
Rich, dark, deep, the answer to all questions. Cooked over 24 hours for extra harmony.

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. - but we use luscious jackfruit - with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas.

DISHES ON THE SIDE

TENDERSTEM BROCCOLI (V)
The Hindi name is *hari phool gobhi* (green flower cauli), here steamed and grilled, then tumbled with chilli and lime. Fools, and angels, rush in.

PLAIN NAAN (V)

GARLIC NAAN (V)

SWEET THINGS

CHOCOLATE BROWNIE WITH MALAI (V)
Warm square of dark fudgy pleasure covered with cool milky malai. Jaggery sprinkles and soft chilli tingles. Blows hot and cold.

VEG.

£41pp

SNACKERY & SMALL-ISH

MASALA NUTS (Ve)
The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chilli and mustard seed masala.

CHILLI CHEESY GARLIC NAAN BITES (V)
Cheddar stuffed and green-chilli smacked, straight out the Tandoor. Every hot mouthful melts - your drink's plus-one.

VEGETABLE SAMOSAS (Ve)
Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

ONION BHAJIA (Ve)
Onions: sliced, spiced and crisped in airiest gram batter. Fresh green chutney. Inhale!

ALOO TIKKI CHOLE (V)
A roadside hottie. Crunchy smashed potato patties, dolled up with rich'n'spicy chickpeas, sweet yoghurt, lively green chutney, sweet-sour tamarind and crispy papdi. Warning: vendors will whistle.

RUBY MURRAY & DAAL

CAULIFLOWER MOILEE (Ve)
Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with tender cauliflower.

DISHOOM BLACK DAAL (V)
Rich, dark, deep, the answer to all questions. Cooked over 24 hours for extra harmony.

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. - but we use luscious jackfruit - with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas.

DISHES ON THE SIDE

TENDERSTEM BROCCOLI (V)
The Hindi name is *hari phool gobhi* (green flower cauli), here steamed and grilled, then tumbled with chilli and lime. Fools, and angels, rush in.

PLAIN NAAN (V)

GARLIC NAAN (V)

SWEET THINGS

CHOCOLATE BROWNIE WITH MALAI (V)
Warm square of dark fudgy pleasure covered with cool milky malai. Jaggery sprinkles and soft chilli tingles. Blows hot and cold.

VEGAN.

£41pp

SNACKERY & SMALL-ISH

MASALA NUTS (Ve)
The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chilli and mustard seed masala.

VEGETABLE SAMOSAS (Ve)
Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

ONION BHAJIA (Ve)
Onions: sliced, spiced and crisped in airiest gram batter. Fresh green chutney. Inhale!

ALOO TIKKI CHOLE (Ve)
A roadside hottie. Crunchy smashed potato patties, dolled up with rich'n'spicy chickpeas, sweet yoghurt, lively green chutney, sweet-sour tamarind and crispy papdi. Warning: vendors will whistle.

RUBY MURRAY

CAULIFLOWER MOILEE (Ve)
Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with tender cauliflower.

CHOLE (Ve)
Chickpeas bob to saucy beats. Roasted cumin, black tea and dried mango cut loose over waves of heat. Hearty for your party.

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. - but we use luscious jackfruit - with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas.

DISHES ON THE SIDE

CHARRED SWEET POTATO (Ve)
Shakarkandi is mellow yellow Indian sweet potato grilled and dashed with tangy chilli-lime masala, just as the street-vendor would make it.

TENDERSTEM BROCCOLI (Ve)
The Hindi name is *hari phool gobhi* (green flower cauli), here steamed and grilled, then tumbled with chilli and lime. Fools, and angels, rush in.

PLAIN NAAN (Ve*)

GARLIC NAAN (Ve*)

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

SWEET THINGS

CHEF'S CHOICE SORBET (Ve)

(V) Suitable for vegetarians
(Ve) Suitable for vegans
(+Ve option) Vegan option available

Party BITES

Our best dishes that really pack a punch are served up in small portions for parties to kick back with and devour over drinks.

START WITH

£41pp

MASALA NUTS (Ve)

The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chilli and mustard seed masala.

SNACK ON

CHILLI CHEESY GARLIC NAAN BITES (V)

Cheddar stuffed and green-chilli smacked, straight out the Tandoor. Every hot mouthful melts – your drink's plus-one.

VEGETABLE SAMOSAS (Ve)

Crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

ONION BHAJIA (Ve)

Onions: sliced, spiced and crisped in airiest gram batter. Fresh green chutney. Inhale!

CRISPY SPINACH CHAAT (+Ve option)

Hard work to make this chaat, but a holiday to eat. Crispy-fried babyleaf spinach with yoghurt, chutneys, spices and fresh pomegranate. So light, so zesty, you'd eat twenty.

CHICKEN TANDOORI SKEWERS

Something special is going on here: marinated chicken is not coloured red. It's grilled and served with tangy green chutney.

GARLIC PEPPER PRAWNS

Indo-Chinese bar snack. Crispy-fried prawns. Sticky soy-oyster sauce, serious black pepper, garlic and chilli. Lift with lime.

TUCK INTO

DISHOOM CHICKEN RUBY

Tender chicken in a rich-and-silky makhani sauce. A good and proper curry full of spice and flavour, served with steamed basmati rice.

DISHOOM MATTAR PANEER (V)

Perky peas, pillowy paneer in a delicious tomato gravy. Simple comfort, served with steamed basmati rice.

PRAWN MOILEE (+Ve option)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with juicy prawns (or vegan with cauliflower). Served with steamed basmati rice.

END SWEETLY

CHOCOLATE BROWNIE WITH MALAI (V)

Mini warm squares of dark fudgy pleasure covered with cool milky malai. Jaggery sprinkles and soft chilli tingles. Blows hot and cold.



If you have any food allergies or dietary requirements, please let us know.

(V) Suitable for vegetarians, (Ve) Suitable for vegans, (+Ve option) Vegan option available.

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. 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.)





To find out more and book your party, visit:

permitroom.co.uk/portobello-private-hire

Private hire is available to book Monday to Thursday (day and night) and Sunday night only. Booking times are flexible.

The **Sit-Down Spread** and **Party Bites** are **£41** per person. We ask for a **£100** deposit to secure your booking (taken off the final bill) and to confirm guest count three days ahead.

Our Permit Room-walle are on hand to help with all your party needs. If you'd like to chat to the team, drop an email to reservations@permitroom.co.uk.