

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.

40.50 PER PERSON

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.

TIPPLES & 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

NEW 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. (V) 15.20

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. (Ve) 12.90

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. (Ve) 12.90

SOBER SUMMER

NEGRONI (ROCKS)

Green apple and apricot, no-alcohol gin, no-alcohol vermouth, no-alcohol bitter syrup. Dishoom hand-made them all, singing no, no, no. Dressed with crisp desiccated apple, yes. (V) 10.70

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) Glass / Jug 9.90 / 50.00

FOR AFTERS

PISTACHIO

KULFI CREAM (TALL)

Delicate green with oat cream, pistachio butter and aromatic gin from Stranger & Sons’ Third Eye Distillery in Goa. A comforting drink one can sink into, much like a pale sofa. (V) 15.20

BABA’S SESAME

ESPRESSO MARTINI (UP)

Baba’s espresso meets Finlandia Vodka, with molasses bitters, chai syrup, white sesame tincture and a smattering of black sesame. (Ve) 12.90

TEETOTAL

ESPRESSO MARTINI (UP)

An elegant glass of Baba’s espresso with complex black cardamom, cinnamon syrup and a warm, gingery kick. Enhances sobriety. (V) 10.20

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 LUNCH SPREAD

Procurable for groups of four or more, from 12pm ’til 5.45pm.

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)

OKRA FRIES

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

BHEL

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

INDULGE IN

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)

AWADHI JACKFRUIT BIRYANI

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

CHILLI BROCCOLI SALAD

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

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.

BEGIN WITH

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)

OKRA FRIES

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

BHEL

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

INDULGE IN

MATTAR PANEER

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

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VEGAN

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BEGIN WITH

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*

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)

OKRA FRIES

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

INDULGE IN

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*

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)

KACHUMBER

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

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)

GRILLED GREENS

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

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.

54.00 PER PERSON

A Meal For A Meal

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DISHOOM DINNER FEAST

Procurable for groups of four or more, from 6pm ’til late.

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)

OKRA FRIES

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

BHEL

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

INDULGE IN

SHEEKH KABAB

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

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)

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)

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.

CHILLI BROCCOLI SALAD

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

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)

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INDULGE IN

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

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INDULGE IN

VADA PAU*

Much loved, humble, unifying Bombay street staple. Hot potato vada, crunchy titbits and chutneys, tucked inside a soft home-made bun. Sprinkle the red spicy masala to taste. (Ve)

**with vegan buns*

GUNPOWDER POTATOES*

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