

DISHOOM

COVENT GARDEN



THE PERMIT ROOM

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If you would care for any classic cocktail that is not presented in this menu – just ask.

If you prefer options absent of any alcohol, please ask your server for our teetotal menu.

And if you have any allergies please let us know.

DARU-WALLA RECOMMENDS



YASMIN'S FANCY (UP)

Smoky affair kindled from potent mix of two coveted whiskies (Johnnie Walker Black Label and Laphroaig), spiced Dishoom Chai tincture, Carpano Antica Formula Vermouth and dashes of Bénédictine. Delicious, dramatic, intense. 14.90



DIAMOND THRILLER (UP)

Swashbuckling mix of Cointreau, cranberry and Finlandia Vodka, with chilli and lime shrub. A nostalgic nod to films starring stuntwoman 'Fearless Nadia', who captivated 1940s Bombay. 13.60



SOURS & FANCIES



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. 12.30

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 Espadin, for that smoky feeling. 12.30

1948 SOUR (UP)

Sincerely dry sour of Amrut and Nikka Days whiskies, with Dishoom Plum Liqueur and eggless (aquafaba) foam. Historians: Amrut distillery was founded in the year between India's Independence and Bombay's Prohibition. Vegans: enjoy. 12.70

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. 11.90

SUNNY'S STAR-TINI (UP)

Sparkling wine atop fresh passion fruit liqueur, lashed with vanilla bitters and laced with Finlandia Vodka. An otherwise well-known cock-tail affair, here up-dated. 12.50

SLINGS, COOLERS & FIZZES



BOMBAY BELLINI (FLUTE)

A tippie for any time of day or night, such is its allure. Beneath deep foam is sparkling wine with juicy mango and guava syrup. A hint of kokum, India's ancient cooling fruit. 12.30

PINK SHISO SPRITZ (TALL)

Tanqueray's Rangpur Lime Distilled Gin on ice with sparkling wine, shiso cordial, white balsamic syrup, soda and a ruffle of shiso leaf. Tall, pale pink, light and less inebriating than most. 12.90

BLUSHING COLADA (TALL)

Classic ice-crush of coconut cream and pineapple juice dances with dragon fruit and pawpaw. Blushing pink, with a warm heart of Flor de Caña 4 Rum. Adorned with crimson dragon fruit. 11.90

KOHINOOR MOJITO (TALL)

Be not fooled by innocent appearances! Crystal-clear muddle of Flor de Caña 4 Rum, dry white vermouth, soda and house-made mojito cordial. A bushel of fresh mint pleases noses. 12.50

LIME-LEAF COLLINS (TALL)

Not unlike a Nimbu Pani, this cloudy quencher of lime-leaf cordial and soda is laced with Stranger & Sons Gin and a dash of Italicus Bergamot Rosolio Liqueur. Decked out with lime two ways: fragrant leaf and sturdy wheel. 12.50

PEGS, PUNCHES, ETC., ETC.

SUMMERHOUSE

NEGRONI (PEG)

Heady holiday of Beefeater Dry Gin, Campari, sweet vermouth, Manzanilla dry sherry, apricot liqueur and Calvados. In a wistful moment, some will recall northern India's hilltop apples. 14.70

THANDAI MAI-TAI (PEG)

Clarified yet creamy, cooling blend of Brugal 1888 Rum, almond milk, black pepper and cardamom bitters – not to mention fragrant Thandai syrup. Adorned with fresh cardamom leaf. 14.70

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. 14.70

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. 14.70

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.

9.20 / 46.00

WINE

Wines of good character, mostly organic, made by forward-thinking persons who take every care of vines, wines and earth.

All wines can be served in 125ml measures.
(Ve) Vegan

SPARKLING

BELLA STORIA: CIELO E TERRA, SPUMANTE, NV, VENETO

Insist on having a 'beautiful history' (bella storia)! Old-established family co-operative grows organic Garganega grapes to make this refreshing aperitivo akin to Prosecco. Extra dry.

(Ve) 125ml / 750ml 10.20 / 45.20

LA CANTINA PIZZOLATO: PROSECCO DOC, NV, VENETO

A high-class organic extra-dry Prosecco made with hand-picked Glera grapes, no added sulphites. Pale straw hue, toasted apple notes, fresh clean palate. Unhesitatingly perfect in all respects.

(Ve) 125ml / 750ml 10.90 / 49.50

GASTON CHIQUET:

CHAMPAGNE TRADITION
PREMIER CRU, NV, CHAMPAGNE
Hand-harvested Pinot Meunier, Chardonnay and Pinot Noir grapes, grown by the Chiquet family in Champagne since 1746. Golden hue, fine long-lasting mousse, rounded red fruits, floral nuances, zesty racy freshness...

Pre-eminent. 750ml 70.20

SELBACH-OSTER:

'FUNKELWÜRTZ ZERO', NV, MOSEL VALLEY

Alcohol-free organic sparkling wine of Muscat Blanc and Rivaner grapes, with the giddy name of 'Funky Sausage' (one must ask the Selbach family for precise meaning). Light, balanced, German.
(Ve) <0.5% 750ml 33.90

WHITE

175ML GLASS / 500ML CARAFE / 750ML BOTTLE

PASOS DE LA CAPULA: VIURA, 2024, CASTILLE

White Rioja's most important grape, Viura, gives rise to this very light, refreshing snifter. Pairs pleasingly with coconut curry, etc., etc., etc. (Ve) 8.10 / 21.20 / 31.20

LES JARDINS FLEURIS: BLANC, 2023, LANGUEDOC-ROUSSILLON

Aromas of white flowers and a pithy citrus finish. With Vermentino and Colombard grapes in harmony, you can be satisfied.
Dry. (Ve) 9.10 / 24.30 / 36.00

PRIMA ALTA: PINOT GRIGIO, 2024, VENETO

The coolness of the Dolomites is sure to marry well with your spicy food. Classic and refreshing. One could not quarrel with a detail. (Ve) 11.30 / 31.20 / 48.70

CONT...

QUINTO ARRIO: TEMPRANILLO

BLANCO, 2023, RIOJA

Off-dry attack, ripe orchard-fruit

palate, a textured pithy finish.

Organic, modern and complex,

changing characterfully as you

drink. Make hay: Tempranillo Blanco

is astoundingly rare to find.

(Ve) 11.90 / 33.60 / 47.50

BOB 'SHORT FOR KATE':

SAUVIGNON BLANC,

2023, MARLBOROUGH

Melon, citrus, then white blossom.

Organic and vegan. The loopy name

has a story: winemaker Ben's sister

Kate (aka 'Bob') was a woman

of honesty and joie-de-vivre.

A richly expressive character.

(Ve) 14.90 / 42.90 / 60.00

ROSÉ

175ML GLASS / 500ML CARAFE / 750ML BOTTLE

LES JARDINS FLEURIS: ROSÉ,

2024, LANGUEDOC-ROUSSILLON

Pale peachy blossom colour. A happy nose,

pleasant and full of promise. Slightly saline

on the palate. Southern French charm

at moderate terms. (Ve) 8.70 / 24.30 / 35.50

DOMAINE PINCHINAT:

ROSÉ, 2023, PROVENCE

Cool altitudes and herbal fields are at

play in this unendingly drinkable delight.

Organic, balanced, refreshing and elegant

beyond compare. All who are drinking

it are swearing by it.

(Ve) 14.70 / 39.80 / 58.50

RED

175ML GLASS / 500ML CARAFE / 750ML BOTTLE

PASOS DE LA CAPULA:

TEMPRANILLO, 2023, CASTILLE

Brambles and dusty incense, with

white pepper, but markedly soft and

light. Lower alcohol than others in this

line. Affable and quaffable.

(Ve) 8.10 / 21.20 / 31.20

ROC D'OPALE: GRENACHE-MERLOT,

2023, LANGUEDOC-ROUSSILLON

Hedgerow fruit, plum and cocoa, with

soft tannins. Garnet-red to behold.

Fresh and agreeable with or without

food. (Ve) 8.80 / 24.70 / 35.00

DOMINIO DE PUNCTUM:

SYRAH, 2024, CASTILLE

There is no mistaking the full-bodied,

rich and powerful character. And yet

there is velvet. Organic, biodynamic,

obtainable for vegans and other persons.

(Ve) 11.70 / 33.30 / 47.00

VINECOL QUINDE: MALBEC

RESERVE, 2024, MENDOZA

Enticing rose-garden bouquet. Delectation

of plum, liquorice, spice and very red

fruit. A paragon of mellowness and

refreshment. Earnestly, the more you

are having of it, the more you are

desiring of it. Organic and vegan also.

(Ve) 14.70 / 40.80 / 57.50

CA' VITTORIA: APPASSIMENTO,

2023, PUGLIA

Sappy woodfire, leather, tar and

spice give way to mellow cocoa

and liquorice in this rich Vino

Passito made with partially air-dried

Primitivo and Negroamaro grapes.

Darkly divine with House

Black Daal. (Ve) 19.20 / 50.80 / 72.00

All wines can be served in 125ml measures.

(Ve) Vegan

ORANGE

175ML GLASS / 500ML CARAFE / 750ML BOTTLE

All wines can be served in 125ml measures.

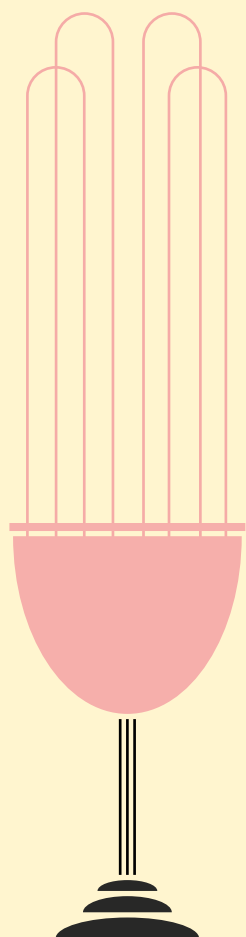
(Ve) Vegan

DOMINIO DE PUNCTUM

POMELADO: SKIN-CONTACT WHITE, 2024, CASTILLE

Sauvignon Blanc with structure and rich amber colour thanks to 14 days hob-nobbing with grape-skins.

Subtleties of bruised apple, mango and cinnamon – a boon to curry and buttery dishes. Organic, biodynamic and vegan. (Ve) 12.90 / 36.40 / 51.00



BEER & CIDER

KINGFISHER

This mild and malty easy-drinking lager is India's choicest favourite.

4.5% 330ml / 650ml 5.90 / 8.90

DISHOOM INDIA PALE ALE

Delectable IPA with fruity citrus notes and a clean bitterness. Bold and vigorous in character.

5.0% 330ml 7.40

ROAD SODA NEW ENGLAND PALE ALE

Mondo explores tropical territory. From Mosaic and Simcoe hops, plenty of oats and late-dry-hopping pours forth juicy hazy golden goodness. 4.8% 330ml 7.40

HARBOUR BEACH PARTY PALE ALE (CAN)

Bitter marmalade on toast with subtle aroma of warm mangoes, washed down with bright citrus. Long-lasting hops. Zesty, vegan and refreshingly sippable, morning to night. 3.4% 330ml 6.90

PINEAPPLE & PEPPER CRUMBLE SOUR (CAN)

An UnBarred x Permit Room collaboration. Exceedingly drinkable, slightly tart. Prized pineapple perked up with cracked black pepper, vanilla spice and a little buttery-biscuit crumble.

5.5% 440ml 8.90

EXPORT INDIA PORTER

Kernel Brewery take inspiration from timeworn porters that washed up in India. Notes of chocolate and coffee with ABV of approximately 5.5%. For precision, ask server. 330ml 8.20

COLLIDER UNWIND SESSION IPA (CAN)

Reborn John Barleycorn trips gently on lion's mane mushroom and calming ashwagandha. Malty, citrusy and alcohol-low, an effervescent brew for clear beer-like good moods. 0.5% 330ml 6.50

CONT...

PEACOCK CIDER

Crafted by skilled workmanship in Herefordshire. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food.

4.8% 500ml 8.70

GUEST BEERS & CIDERS

Consult your server for guest beers and ciders.

SNACKS

CHAKNA

Fried lentils, spices, nuts and sev. 3.80

CAFÉ CRISPS

Sprinkled with magic masala and served with lime. 3.80

DISHOOM COVENT GARDEN STORY

I watch, entranced, as Ruby brings the last bars of her song to a wistful close. Cheers erupt from the audience. She stands at the microphone, grins bashfully. Her sari, draped and perfumed, is bottle-green and gold. The glamorous of Bombay, members of the band, old friends, wayward sailors all clap and shout their praise. She bows slightly.



Ruby seems to float off the stage. A gramophone clicks and crackles to life and music starts again. She glides between tables, past where I am sitting, making her way to the bar. Gin and lime with ice

only. "Come beti, sit with me," suggests her mother, Yasmin, at the bar, drink in hand, strikingly beautiful in deep blue chiffon. They begin to gossip and laugh conspiratorially, as they often do.

Yasmin loves these evenings in her café-cum-club like nothing else. Each performance a hit, attended by all manner of Bombayites and revellers passing through this slightly wild port city. The obviously wealthy hob-nob with the beautiful, the rakish and the occasional ne'er-do-wells. Jazzmen, languid on rattan chairs, unwind to swing and jazz sounds. Cine stars, at home on the page 3 society photos, chatter self-importantly about the latest talkie showing in the new cinema next door.

I remember years ago when this was just a large, sleepy Irani café owned by Yasmin's father. An abiding favourite for patrons of all ages from Fort and beyond, it was a refuge from the street. I used to idle here over Bun Maska and Chai and read my newspaper while fans stirred the warm air gently. I look across the room at Yasmin, as she nods at the barman to top up her glass with a chota peg of whisky.

For the young Yasmin, life in the café had been dull and stuffy. She had dreamed of a different life. Wilful and rebellious, she drank and smoked and you might say that she found herself where she should not be, at the bar at Green's Hotel. There, she encountered a certain straight-backed Lt. Calum Hourston-Gordon, Highland Light Infantry. They say he was extremely handsome, if slightly roguish, and that his bright blue eyes made her smile. I've also been told that there was little that could have kept them apart that warm night in Colaba.



The delicious and intense affair was conducted in the rooms of Green's and Watson's Hotels over the course of the next year. The Lieutenant had been wholly sincere when he reminisced of his childhood in the Cairngorms and they talked of Yasmin's future as Mrs. Hourston-Gordon and their life together at his family home in Ballater. Who knows what the natives of Aberdeenshire would have made of her, or indeed what she would have made of them. But, perhaps inevitably, he left, his regiment posted away from India, leaving a tearful 19-year-old Yasmin with a baby girl (and a whisky habit).

Those early years of motherhood for a so-called 'fallen woman' in Bombay must have been very tough. They say that Yasmin rose above the dishonour and tittle-tattle with a remarkable and healthy indifference. She never really cared what people said. Her father, of course, had been shocked by her scandalous behaviour, but he was a good man

and he was always there for her. Looking at her now, I suspect that there is hardly a moment she regrets. Yasmin was different. She always had a rare and enviable confidence, a self-sufficiency that allowed her to turn things to her to advantage. When her dear father passed, she dreamed again, this time to turn the café into a place where everyone could be everything they imagined and more. Including her wonderful baby girl.

Born the same year as India's first talkie, *Alam Ara*, was released, spirited little Ruby was surely destined for stardom. I hear that since she watched Hunterwali as an impressionable 7-year-old, she dressed and styled her hair according to her favourite heroine – even wearing shorts and fashioning herself a mask. Demanding of life and buoyed by her mother, Ruby grew up ambitious and determined to be in the films.

Glittering lights, red velvet curtains and the films of the silver screen all captured her heart, none more so than those featuring the swashbuckling stuntwoman, Fearless Nadia.

No doubt, the persistence, confidence and striking good looks that she had inherited helped her find her way to the film sets of Wadia Movietone Productions, the very company that launched Nadia. Too briefly, she swung swords, fought lions, ran through fire. Sadly, her dream was cut short after injuring her spine thrice, swinging from chandeliers. No-one thought she would make a recovery.

But she was tough and undeterred, and far too used to being the centre of attention. Her mother's café soon became her new stage. As I look around, I can see only a few traces of the way it once was. It has changed, and somehow the place now reflects more or less perfectly the polish and poise of mother and daughter. It is certainly anything but sleepy.

To her mother and their patrons, Ruby is the star of Bombay. A stream of guests flows into the club nightly to see her perform and to take in the heady atmosphere and drink strong toddy-laden tipples. Each night, as she stands on the stage, the large windows offer her a front-row view of the next-door cinema. Do I sense a trace of disappointment behind her eyes? She will never be in the Bombay talkies. Perhaps the touch of sadness adds something to her presence.

Regardless, the band plays on, the music enchants, and Ruby continues to bewitch Bombay. Don't fail to visit the café and don't fail to see her. And do remember me to Yasmin.

