

DISHOOM BREAKFAST

COOKED BREAKFASTS

The Parsi bodybuilders – whose portraits still hang from the walls of Yazdani café – famously consumed several eggs a day to attain their muscular physiques. These breakfasts would satisfy any candidate for the coveted 'Mr. Zoroastrian' crown.

KEEMA PER EEDU

A Parsi power breakfast: spicy chicken keema studded with delicate morsels of chicken liver, topped with two runny-yolked fried eggs and salli crisp-chips. Served with home-made buns. (S) 17.50

PARSI OMELETTE

A crazy-paving three-egg omelette of chopped tomato, onion, coriander, green chilli and a little cheese. Served with grilled tomato and Fire Toast. (V) 11.40

AKURI

An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside plump, home-made buns and served with grilled tomato. (V) (S) 11.50

KEJRIWAL

Two fried eggs on chilli cheese toast. A modern favourite of the Willingdon Club in Tardeo, reputedly named for the member who kept asking for the dish, since he was not allowed eggs at home. (Not to be confused with Arvind Kejriwal, leader of India's Aam Aadmi – common man's – political party.) (V) 12.10

CHOLE PURI HALWA

Where to start? Chef's favourite breakfast: chole (chickpeas), halwa (sweet semolina), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. (V) 15.20

THE BIG BOMBAY

Your plate will be laden with abundant akuri, char-striped smoked streaky bacon from Ramsay of Carl Luke, peppery Shropshire pork sausages, masala beans, grilled field mushrooms, grilled tomato and buttered, home-made buns. Too good. 16.90

THE VEGAN BOMBAY

Bountiful vegan repast. Tofu akuri, vegan sausages, vegan black pudding, grilled field mushrooms, masala beans, grilled tomato and home-made vegan buns. (V) 16.90

FRUITS, GRAINS & BREADS

DATE & BANANA PORRIDGE

Organic porridge oats cooked with oat milk, banana and sweet Medjool dates. If you wish for more, you need only ask – this is a bottomless portion. (V) 8.70

CINNAMON-JAGGERY PANCAKES

Twice-stacked and most fluffy with toppings of soft vanilla cream, mixed berries and jaggery syrup spiced with chai-like warmth. Sticky, sweet, so good to eat. (V) 12.50
Add a couple of crisp Carl Luke's bacon rashers. 3.00

FRUIT & YOGHURT

Fresh seasonal fruits topped with creamy yoghurt infused with fresh vanilla pod. Choose from dairy yoghurt drizzled with starflower honey, or coconut yoghurt. (V) 9.20

HOUSE GRANOLA

A Dishoom recipe, handmade with toasted oats, seeds, cashews, almonds, pistachios and cinnamon. Served with fresh seasonal fruits and dairy vanilla yoghurt with starflower honey, or creamy coconut yoghurt. (V) 9.90

BUN MASKA CHAI

The Irani café classic. Soft bun with butter inside, to be dipped happily into the hot chai. The simplest thing, eaten everywhere in Bombay. (V) 5.20

DISHOOM NAAN ROLLS

Each naan is freshly baked – by hand, and to order – in the tandoor. It is then graced with a little cream cheese, tomato-chilli jam and fresh coriander leaves, and wrapped around one of these first-rate fillings. (Request a little chopped green chilli on the side for more zing in your roll.)

BACON NAAN ROLL

Ramsay of Carl Luke's smoked streaky bacon is matured in the traditional Ayrshire way and then smoked over applewood and beechwood chips. A Dishoom signature dish, and deserving of all its accolades. 10.90

DOUBLE BACON NAAN ROLL

Twice the bacon. More power to you. 13.50

SAUSAGE NAAN ROLL

Shropshire pork sausages, warmly spiced with cracked black pepper. Each sausage is finished by hand in the old-fashioned way. 11.70

VEGAN SAUSAGE NAAN ROLL*

A delicious sausage developed with Chef Neil Rankin. Cleverly fermented vegetables and best sausage spices to enhance the umami. (V) 12.50
*cooked in the same tandoor as naans made with eggs and dairy

EGG NAAN ROLL

Two fried Cornish free-range eggs with saffron-orange, runny yolks. Warm and most gratifying. (V) 10.20

WRESTLER'S NAAN ROLL

Named for Koolar & Co.'s wrestler-sized portions. Smoked streaky bacon, peppery pork sausages and runny-yolked egg. Grapple with it. 14.50

BACON & EGG NAAN ROLL 12.70

SAUSAGE & EGG NAAN ROLL 12.90

SIDE ORDERS

Masala beans (V) 4.50

Grilled mushrooms (V) 4.50

Two pork sausages 4.90

Two vegan sausages (V) 4.90

Four rashers of bacon 4.90

Fire Toast, butter and jam (V) 4.60

Our bacon is supplied by Ramsay of Carl Luke.

Our pork sausages are from Maynard's Farm and our vegan sausages are from Symplicity.

All egg dishes are made with St Ewe Free Range Eggs.

If you have any food allergies or dietary requirements please let us know. A vegan menu is available.

(V) Suitable for vegetarians
(S) Spicy

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.)

FROM BOMBAY WITH LOVE

THE OLD IRANI CAFÉS HAVE ALMOST DISAPPEARED. Their faded elegance welcomed all: courting couples, taxi-wallas, students, artists and lawyers. These cafés broke down barriers by bringing people together over food and drink. Bombay was more open and welcoming for their existence. Dishoom pays homage to the Irani cafés and the food of all Bombay.

TIPPLES

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. 125ml / 750ml 9.90 / 44.90

BLOODY-GOSH MARY (ROCKS)

Tomato juice, Finlandia Vodka, savoury makhani sauce, warming spices and array of comely edibles. Outlandishly served in a rocks glass – which looks like less, but isn't. Nothing cursory here. 11.90

VIRGIN MARY (ROCKS)

Feistiness abounds, but there is no swearing. 7.90

DHOBLE (ROCKS)

A discreet cocktail, named for the notorious Assistant Commissioner of Police of Bombay. Fresh orange and lemon juice conceal vodka, jaggery and a furtive dash of orange bitters, on ice. 12.50

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

TEETOTAL ESPRESSO MARTINI (UP)

An elegant glass of Baba's espresso with complex black cardamom, cinnamon syrup and a warm, gingery kick. Enhances sobriety. 9.90

FRESH JUICE, SHOTS & LASSI

No poppycock.

Fresh Orange Juice 5.80

Fresh Ruby-Red Grapefruit Juice 6.40

GINGER SHOT

Fiery tonic. Put pep in your step. 4.20

TURMERIC SHOT

Harmonising, healing, mind and body pleasing. 4.20

BREAKFAST LASSI

A concoction of yoghurt, banana, mango and oats. Keep regular. 6.70

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.

CHAI & COFFEE

HOUSE CHAI

All things nice: warming comfort and satisfying spice. Made the traditional way, or with oat milk. All who have tried it, swear by it. 4.70

Also comes in a smart little tin containing black tea, signature spices and instructions for making at home. 22.00

CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. 5.00

BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 4.00

DARJEELING GREEN TEA (POT)

The finest tea grown organically on the rolling hills of the Darjeeling region. Gentle in fragrance, unmatched in prestige. 4.20

FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. 4.00

GINGER, LEMON & HONEY TEA (POT)

Fresh vigour and increased joie-de-vivre. 4.00

GUEST BREW

Consult your server about our finest grade guest filter coffees – hot or iced. 4.20

BABA'S COFFEE: DISHOOM x ALLPRESS

Arabica beans from a single forest estate on the misty hilltops of Chikmagalur in Karnataka – where Sufi mystic, Baba Budan, sowed the smuggled seeds of India's first coffee in 1670. Mingled with Brazilian Minas. Smooth notes of milk chocolate, orange and jaggery.

Espresso: Single / Double 3.90 / 4.50

Cappuccino / Caffelatte / Flat White 4.60

HALDI DOODH

Turmeric, black pepper and jaggery frothed milk. Nani's golden remedy. 4.70

MATCHA LATTE

Silky sips of clean, green feel-goodness, pure like Kohinoor. 4.70

Kindly let us know if you prefer oat milk.

THE DISHOOM STORE

Dishoom Gift Coins 10.00 (each)

Cookery Book: From Bombay with Love 26.00

Chai Set for Two 37.00

Take home today, or visit dishoom.com to explore the full range.