

# CONTENTS.



## FOR MASTERS

<b>1. COCKTAILS</b>	...	...	...	...	...	02 – 06
Daru-walla Recommends						02
Sours & Fancies						03
Slings, Coolers & Fizzes						04
Pegs, Punches, Etc., Etc.						05
Liberty Punch						06

## FOR FELLOWCRAFTS

<b>2. WINE</b>	...	...	...	...	...	07 – 10
Sparkling						07
White						08
Red						09
Rosé						10
Orange						10
<b>3. BEER &amp; CIDER</b>	...	...	...	...	...	11 – 12
<b>4. SNACKS</b>	...	...	...	...	...	12
<b>5. STORY</b>	...	...	...	...	...	13 – 16

*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.***



*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.*

*For allergen and calorie information, simply scan the QR code.*

## DARU-WALLA RECOMMENDS.



### BERAM'S COBBLER *(TALL)*

Named in honour of the dapper Parsi vigilante and master of disguise. Sultry tropicality of citrus and pineapple meets Solera Sherry in a transcontinental crossing. 11.30

## 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. 11.90

### 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 Espadin, for that smoky feeling. 12.20

### 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. 12.50

### BABA'S SESAME *(UP)*

#### ESPRESSO MARTINI

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. 11.90

# 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. 11.90

## **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. 12.20

## **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. 11.90

# PEGS, PUNCHES, ETC., ETC.



## **PREMIER PADMINI** *(PEG)* **NEGRONI**

Dark, rich, silken Indian cocoa and sweet pears soaked overnight in bitter Campari, Carpano Classico Vermouth and Beefeater Dry Gin. Scarlet-hued attraction with chocolate garnish. A nod to the Italian Fiat 1100 made on Indian soil – the iconic Bombay taxi. 14.50

## **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. 14.50

## **NEW PERMIT ROOM** *(PEG)* **OLD-FASHIONED**

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. 14.50

## **PISTACHIO** *(TALL)* **KULFI CREAM**

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. 14.50

# 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.

9.00 / 46.00



# WINE.



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

## 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 9.90 / 44.90

### **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 10.70 / 48.90

### **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 75.00

### **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 35.00

(Ve) Vegan

## 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)

8.20 / 21.10 / 31.50

### LES JARDINS FLEURIS: BLANC

2024, *Languedoc-Roussillon*

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

9.20 / 24.30 / 35.90

### 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 / 31.90 / 49.50

### QUINTO ARRIO: TEMPRANILLO BLANCO

2024, *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)

11.80 / 34.40 / 49.50

### 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)

14.70 / 43.90 / 62.00

## 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)

8.20 / 21.10 / 31.50

### ROC D'OPALE: GRENACHE-MERLOT

2024, *Languedoc-Roussillon*

Hedgerow fruit, plum and cocoa, with soft tannins. Garnet-red to behold. Fresh and agreeable with or without food. (Ve)

9.20 / 25.30 / 35.50

### 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 / 33.20 / 47.50

### 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)

14.90 / 40.70 / 59.00

### CA' VITTORIA: APPASSIMENTO

2024, *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)

19.50 / 50.70 / 74.50

(CONT.)

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

(Ve) Vegan

## 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)

8.90 / 24.80 / 35.90

### DOMAINE PINCHINAT: ROSÉ

2024, 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 / 40.80 / 58.90

## ORANGE

---

175ml glass / 500ml carafe / 750ml bottle.

### 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)

12.70 / 37.30 / 51.90

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

## BEER & CIDER.



## BEER

---

### KINGFISHER

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

4.5% 330ml / 650ml 6.20 / 8.90

### DISHOOM INDIA

#### PALE ALE

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

5.0% 330ml 7.30

### 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 7.50

### 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 8.50

### 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.)

## CIDER

---

### 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 8.90

### GUEST BEERS & CIDERS

Consult your server  
for guest beers and ciders.

## SNACKS.



### CHAKNA

Fried lentils, spices,  
nuts and sev. 3.90

### CAFÉ CRISPS

Sprinkled with magic  
masala and served with  
lime. 3.90

## THE TOWER OF SILENCE.



Written by Phiroshaw Jamsetjee Chevalier in 1927, *The Tower of Silence* is a rollicking detective novel featuring the fictional but famous private eye Sexton Blake and an elusive Parsi vigilante known only as “Beram”.

Historian Gyan Prakash happened across part of the manuscript in the basement of the British Library and, after years of fruitless endeavour, finally recovered the missing second half from the Secretariat Library in Bombay.

The story begins on a cloudless afternoon in April with the click of the camera shutter. It is based on a real-life incident from 1923 in which the British illustrated newspaper, *The Graphic*, printed an aerial photograph of the inside of a Tower of Silence, the holy place where Parsis leave their deceased. Beram seeks reprisal against the perpetrators of the

sacrilegious act. He is in turn hotly pursued by Sexton Blake. The plot progresses via Bombay, London and Manchester, involving cobras, mongooses, deadly spiders, murders and hypnotism, and ending with a final dénouement in a Tower of Silence.

To Gyan and P. J. Chevalier (or was it Chaiwala?) we raise a glass in thanks for bringing this action-packed Bombay novel to life.

Turn over to read our continuation of this story.

# THE DISHOOM MANCHESTER STORY.



IN WHICH AN ELUSIVE  
IRANI DUPES SEXTON BLAKE  
IN A FREEMASONS' HALL.

---

## BOMBAY, 1923.

It is a hazy November morning and it is already warm. The roads are thronged with bullock carts, cycles and pedestrians. There is bustle and noise all along the pavement, which is shared both by those who walk along it and those who make their living there. Barbers deftly wield razors, while the chappal-seller unpacks neat baskets of shoes from the shoemaker. Women in saris sit on flower-shrouded mats preparing garlands of roses and carnations and men in white kurtas dash around on errands. Spice, jasmine and dust mix in the air. Circling crows caw.

Slightly away from the scene outside, a smartly dressed Englishman with pomaded black hair and a lantern jaw, sits on a bentwood chair in Café Excelsior, an Irani café on Ravellin Street. He breathes in the aroma of baking bread, takes a sip of his strong chai and studies his surrounds carefully.

He observes the character of the Irani café – a place of calm in the crowded city – and considers the patrons. The place makes him more relaxed than he perhaps should be. Families enjoy their morning tea and talk. Students (chatting more loudly than they need to) tuck into their plates of omelettes. In a corner, a well-dressed businessman reads the newspaper, while a ‘modern’ woman opposite coolly waits for her breakfast. As new customers enter, they exchange loud greetings with a

wizened Irani sporting a prominent moustache and thick steel-rimmed glasses. He is perched behind a desk near the entrance, and appears to be the owner.

The man observing the café and sipping his chai is Sexton Blake, the world-renowned detective known for his penetrating intellect and his taste for fine cigars. He arrived in Bombay that morning, called by the note now placed in his jacket pocket from enemy-turned-ally, Beram. Its few but forceful words are etched into his memory: “You must come to Bombay. Meet me in the Irani café behind the Freemasons’ Hall – I will know when you are there. Your debt has been called.”

Since their last meeting – when he and Beram had allied themselves to save the life of his colleague Tinker – Blake had believed that a truce had been declared between them. Indeed, the two men had been thrown against each other as opponents when Beram – a suave and mysterious mastermind with an intellect at least equal to Blake’s – sought reprisal for the desecration of a site sacred to his people. His duty to justice had made him Blake’s direct adversary.

Blake always recognised a good opponent, and there is a twinkle in his deep-set eyes as he thinks about everything that passed between them. Beram was his match, and rivals as they were, there existed a bond of respect between them.

He is now distracted from his musings by the old Irani who approaches his table. The two look at each other a brief moment before the Irani roughly jerks his head towards the back of the café, intimating for Blake to follow. He senses that something dangerous may be afoot but follows anyway.

They walk towards the kitchen at the back of the café and pass behind a wooden screen hiding them from the other patrons. Blake sees a plaque on the wall and notices the carved-out words: ‘Faith. Hope. Charity’ (which he remembers dimly as being words of Freemasonry). Immediately, he feels the Irani’s wiry hands push him sharply forward. The old man, now moving very fast, places the tips of his three fingers precisely onto the plaque and pushes. It is evidently a secret spring activating a secret door, since, instantly, the wall rotates and swallows the two men up. Blake has been ambushed.

They abruptly re-emerge in a large, opulently decorated and high-ceilinged room. Blake, momentarily dazed, looks around to get his bearings. The hall is filled with marble tables and bentwood chairs. Tinted light pours through enormous stained-glass windows throwing strange colours onto the enormous portraits of old men hanging on the wall. Well-dressed men of apparent Muslim, Parsi, Christian and Hindu descent sit smoking and chatting, undisturbed by the appearance of the pair. It was plain that these were men of power and authority and that this was a secret masonry hall.

Blake was smarting from having been hoodwinked so easily. He spins around to lunge at the Irani. But Beram (for it was him, in heavy disguise) deftly eludes Blake, who loses his balance and falls to the floor, smarting again. Before Blake can recover and get to his feet, Beram pulls off his disguise. He stands over the Englishman, a smile hovering on his lips. "It was good of you to come so willingly, old friend," he says.

---