

Peruse the menu and each pick your abundant Dishoom Classics 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.

49.00 PER PERSON

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.

FESTIVE 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

MULLED BRAMBLE (ROCKS)
A blushing beauty – our own mulled wine reduction, Hayman's Old Tom Gin, syrup and lemon. (Ve) 12.50

DESI MULLED WINE (MUG)
Forget smoking jackets, get a smoking bishop's hat. Warm and spicy (not sweet), with Indian vanilla, ginger and a kick of black pepper. (Ve) 9.50

POURED FROM PERMIT ROOM

CLOVER CLUB (UP)
Don't be fooled by the pretty pink, or the coconut-cardamom foam – there's strength inside this velvet glove. House raspberry-and-lychee liqueur, Beefeater Dry Gin and a dash of lemon oil. You will feel historical. (V) 12.90

SOBER LYCHEE FRENCH '75 (FLUTE)
Juices of lemon and cabernet grape, with no-alcohol gin and lychee sparkling wine – all 100% prohibition-friendly. (No permit required.) (Ve) 8.90

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 9.00 / 46.00

FOR AFTERS

NAUGHTY CHOCOLATE CHAI
The charming couplet of dark chocolate and spicy chai goes a little madcap with Slane Irish Whiskey. Made the traditional way, or with oat milk. (V) 9.50



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 CLASSICS FEAST

Procurable for groups of six or more, from 12pm 'til late.

17th November – 24th December

Smaller groups of four to five people can also tuck into a Dishoom Classics Feast as long as the whole party selects the same set menu – Non-Veg., Veg. or Vegan.

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

LAMB RACK

A show-stopping addition. Only available by pre-order (at least seven days ahead of your visit).

Whole lamb rack lies overnight in raw papaya, yoghurt and humble spices. Roasted until blushing pink, adorned with pomegranate and finished with a thrilling Kashmiri chilli sauce. Crown the table. 45.00

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)

MALAI KULFI

The original with a hint of caramel. (V)

VEG.

BEGIN WITH

PAU BHAJI

An old-time favourite with lovely new 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

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

The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V)

MATTAR PANEER

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

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

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RAITA

Delicate minty yoghurt, cool as a cucumber. (V)

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MALAI KULFI

The original with a hint of caramel. (V)



VEGAN



The following dishes are vegan or can be made vegan for you to enjoy. Please don't hesitate to ask your server for any advice.

BEGIN WITH

VEGAN PAU BHAJI*

An old-time favourite with lovely new qualities, pre-eminently nicer than any you have sampled before. Buttery-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

TANDOORI CHAAT*

Ignite your senses! A tangy tumble of pineapple, sweet potato and Padrón peppers, charred and spiced with bright vigour. Tossed in Jaadu Masala and lime. Insist on having. (Ve)
**made without butter*

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)