



LIBERTY PUNCH

For a bold new nation, a jubilant libation:
H by Hine VSOP Cognac, Earl Grey,
lime, cinnamon and black cardamom.
Procurable for four or more people to
share, or in individual glasses. Do not
hesitate to enquire. (V)

For more high spirits (and sober sips), make eyes at our bar and teetotal menus.

*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. **Vegetarian and vegan menus are available.***

(V) ... Suitable for vegetarians
(S) ... Spicy

Dishes marked (V) may contain eggs. 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

NON-VEG.

39.50 per person



*Eat your way through Bombay.
From papads sun-baked on the
terraces of homes and hearty
piles of pulao shared with friends
to marvelling at chai-pouring
most-dexterous at innumerable
street tapris. Each dish is inspired
by a treasured corner of the city.*



*Available from 12pm 'til 5.45pm. Gatherings of 10 or more are kindly
requested to order from our Lunch Spread menus.*

Share any dietary needs, order drinks, sit back and relax as the belly-filling, heart-lifting food of all Bombay crowds your table.

SNACK

PAPAD BASKET

Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys. (V)

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)

CHILLI CHICKEN

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S)

OKRA FRIES

Fine lady's fingers for the fingers. (V)

CORN BHEL

Textural pleasure. Crispy-fried corn, golden papdi and pomegranate tumble with chaat masala and tangy tamarind on a nest of crackled spinach. Corn purée softens edges. (V)

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)

CHICKEN BERRY PULAO

Delightful deception. Fluffy mound of saffron rice jewelled with barberries, sultanas and crispy onions. Beneath waits fall-apart chicken in richly masala'd tomato sauce. Dig deep.

GRILL PLATTER

*Add cherished favourites, hot off the grill, to your feast. Simply ask your server to order.
Kindly note, all guests must partake.*

Abundantly charred, plenty spicy. Softest-smokiest Lamb Sheekh, spear-grilled Chicken Tikka, seared Tenderstem broccoli and chillies. Squeeze the burnt lemon.

10.00 per person

ON THE SIDE

KACHUMBER

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

RAITA

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

BREAD BASKET

Ample breads for breaking. Plain and Garlic Naans with Roomali Roti. (V)

We'll refill your table with sides until you are forced to admit, "No more!" You need only ask for replenishments.

FINISH SWEETLY

CHAI-MISU

Soft vanilla sponge-fingers soaked in coffee-spiked chai syrup and layered with satin-smooth mascarpone. Your server will excavate and pour the chilled chai. (V)

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.



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DISHOOM LUNCH SPREAD

VEG.

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SNACK

PAPAD BASKET

Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys.

BEGIN WITH

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip.

OKRA FRIES

Fine lady's fingers for the fingers.

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.

CORN BHEL

Textural pleasure. Crispy-fried corn, golden papdi and pomegranate tumble with chaat masala and tangy tamarind on a nest of crackled spinach. Corn purée softens edges.

INDULGE IN

MATTAR PANEER

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

HOUSE BLACK DAAL

A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony.

JACKFRUIT BERRY PULAO

Warmly spiced jackfruit and jaggery-sweet tomato linger below fragrant saffron rice studded with barberries and sultanas. Few platters are so disarming.

VEG. GRILL PLATTER

Add abundantly charred favourites to your feast. Simply ask your server to order.

Kindly note, all guests must partake.

Madcap medley hot off the grill. Buttery Saffron Cauliflower and pillowy Makhmali Paneer with charred Tenderstem broccoli and chillies.

10.00 per person

ON THE SIDE

KACHUMBER

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

RAITA

Delicate minty yoghurt, cool as a cucumber.

BREAD BASKET

Ample breads for breaking. Plain and Garlic Naans with Roomali Roti.

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FINISH SWEETLY

CHAI-MISU

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A Meal For A Meal

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DISHOOM LUNCH SPREAD

VEGAN

39.50 per person



*Eat your way through Bombay.
From papads sun-baked on the
terraces of homes and hearty piles
of pulao shared with friends to
slurping Gola Ices on Chowpatty
Beach as the sun dips behind the
bay. Each dish is inspired by a
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SNACK

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BEGIN WITH

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip.

OKRA FRIES

Fine lady's fingers for the fingers.

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. **made without butter*

CORN BHEL

Textural pleasure. Crispy-fried corn, golden papdi and pomegranate tumble with chaat masala and tangy tamarind on a nest of crackled spinach. Corn purée softens edges.

INDULGE IN

GOAN VEGETABLE CURRY

Cauliflower, potato, fine beans and carrots mingle in velvety coconut, tangy tamarind, tomato, kokum and delicate curry leaves. Decidedly golden.

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.

JACKFRUIT BERRY PULAO

Warmly spiced jackfruit and jaggery-sweet tomato linger below fragrant saffron rice studded with barberries and sultanas. Few platters are so disarming.

VEGAN GRILL PLATTER*

Add abundantly charred favourites to your feast. Simply ask your server to order.

Kindly note, all guests must partake.

A trio of smoke and spice: skewers of Saffron Cauliflower silken with cashew-almond cream, griddled Gunpowder Potatoes, seared Tenderstem broccoli and chillies.

10.00 per person **served without butter, cream or raita*

ON THE SIDE

KACHUMBER

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

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.

We'll refill your table with sides until you are forced to admit, "No more!" You need only ask for replenishments.

FINISH SWEETLY

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.

or

BASMATI KHEER

Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte.

A Meal For A Meal

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DISHOOM DINNER FEAST

NON-VEG.

49.50 per person



Indulge in Bombay delights. From papads sun-baked on the terraces of homes and hearty piles of pulao shared with friends to the open-air grills of Mohammed Ali Road and marvelling at chai-pouring most-dexterous at innumerable street tapris. Each dish is inspired by a treasured corner of the city.



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SNACK

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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)

CHILLI CHICKEN

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S)

OKRA FRIES

Fine lady's fingers for the fingers. (V)

CORN BHEL

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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)

CHICKEN BERRY PULAO

Delightful deception. Fluffy mound of saffron rice jewelled with barberries, sultanas and crispy onions. Beneath waits fall-apart chicken in richly masala'd tomato sauce. Dig deep.

GRILL PLATTER

Abundantly charred, plenty spicy. Softest-smokiest Lamb Sheekh, spear-grilled Chicken Tikka, seared Tenderstem broccoli and chillies. Squeeze the burnt lemon.

ON THE SIDE

KACHUMBER

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

RAITA

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

BREAD BASKET

Ample breads for breaking. Plain and Garlic Naans with Roomali Roti. (V)

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FINISH SWEETLY

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BEGIN WITH

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip.

OKRA FRIES

Fine lady's fingers for the fingers.

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.

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INDULGE IN

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HOUSE BLACK DAAL

A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony.

JACKFRUIT BERRY PULAO

Warmly spiced jackfruit and jaggery-sweet tomato linger below fragrant saffron rice studded with barberries and sultanas. Few platters are so disarming.

VEG. GRILL PLATTER

Madcap medley hot off the grill. Buttery Saffron Cauliflower and pillowy Makhmal Paneer with charred Tenderstem broccoli and chillies.

ON THE SIDE

KACHUMBER

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

RAITA

Delicate minty yoghurt, cool as a cucumber.

BREAD BASKET

Ample breads for breaking. Plain and Garlic Naans with Roomali Roti.

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VEGAN

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of homes and hearty piles of pulao
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Beach as the sun dips behind the
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INDULGE IN

GOAN VEGETABLE CURRY

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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.

JACKFRUIT BERRY PULAO

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VEGAN GRILL PLATTER*

A trio of smoke and spice: skewers of Saffron Cauliflower silken with cashew-almond cream, griddled Gunpowder Potatoes, seared Tenderstem broccoli and chillies. **served without butter, cream or raita*

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KACHUMBER

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or

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DISHOOM GRAND DINNER FEAST

NON-VEG.

55.00 per person



*Ready your senses for the tastiest,
most pleasurable food in all Bombay.
From the fire of a street-side Vada
Pau and the snackery of Bhel to the
open-air grills of Mohammed Ali
Road and the fragrant warmth of a
Parda Biryani shared with friends.
Each dish is inspired by a treasured
corner of the city.*



Available from 6pm 'til late. Gatherings of 10 or more are kindly requested to order from our Grand Dinner Feast menus.

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SNACK

PAPAD BASKET

Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys. (V)

BEGIN WITH

VADA PAU

Much-loved Bombay street staple, sized for sharing. Four hot potato vada, crunchy titbits and chutneys, tucked inside soft home-made buns. Sprinkle the red spicy masala to taste. (V) (S)

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)

CHILLI CHICKEN

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S)

OKRA FRIES

Fine lady's fingers for the fingers. (V)

CORN BHEL

Textural pleasure. Crispy-fried corn, golden papdi and pomegranate tumble with chaat masala and tangy tamarind on a nest of crackled spinach. Corn purée softens edges. (V)

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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)

PARDA LAMB BIRYANI

Worthy of fanfare and celebration. Fragrant rice clings to tender shredded lamb leg, cooked in the traditional dum style. Break the golden-seeded pastry crust, pour the savoury gravy, scatter crispy onions, fresh herbs and ginger fiddlesticks.

GRILL PLATTER

Unmatched char and tenderness. Crisp and juicy Murgh Malai, softest-smokiest Lamb Sheekh, seared Tenderstem broccoli and chillies. Squeeze the burnt lemon.

ON THE SIDE

KACHUMBER

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

RAITA

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

BREAD BASKET

Ample breads for breaking. Plain and Garlic Naans with Roomali Roti. (V)

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FINISH SWEETLY

CHAI-MISU

Soft vanilla sponge-fingers soaked in coffee-spiked chai syrup and layered with satin-smooth mascarpone. Your server will excavate and pour the chilled chai. (V)



LIBERTY PUNCH

For a bold new nation, a jubilant libation:
H by Hine VSOP Cognac, Earl Grey,
lime, cinnamon and black cardamom.
Procurable for four or more people to
share, or in individual glasses. Do not
hesitate to enquire.

For more high spirits (and sober sips), make eyes at our bar and teetotal menus.

*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. **A vegan menu is available.***

(S) Spicy

Vegetarian dishes may contain eggs. 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 GRAND DINNER FEAST

VEG.

55.00 per person



*Ready your senses for the tastiest,
most pleasurable food in all Bombay.
From the fire of a street-side Vada
Pau and the snackery of Bhel to the
open-air grills of Mohammed Ali
Road and the fragrant warmth of a
Parda Biryani shared with friends.
Each dish is inspired by a treasured
corner of the city.*



*Available from 6pm 'til late. Gatherings of 10 or more are kindly requested to
order from our Grand Dinner Feast menus.*

Share any dietary needs, order drinks, sit back and relax as the belly-filling, heart-lifting food of all Bombay crowds your table.

All dishes on this menu are vegetarian. Please don't hesitate to ask your server for any advice.

SNACK

PAPAD BASKET

Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys.

BEGIN WITH

VADA PAU

Much-loved Bombay street staple, sized for sharing. Four hot potato vada, crunchy titbits and chutneys, tucked inside soft home-made buns. Sprinkle the red spicy masala to taste. (S)

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip.

OKRA FRIES

Fine lady's fingers for the fingers.

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.

CORN BHEL

Textural pleasure. Crispy-fried corn, golden papdi and pomegranate tumble with chaat masala and tangy tamarind on a nest of crackled spinach. Corn purée softens edges.

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.

INDULGE IN

MATTAR PANEER

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

HOUSE BLACK DAAL

A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony.

PARDA GUCCHI BIRYANI

A pot of potent riches. Cut the puff'd pastry *parda*. Pour silken gravy. Dig for Kashmiri treasure. *Gucchi* (morels) stuffed with pistachios, cashews and chilli nestle among velvety porcini, golden onions and sultanas in saffron rice.

VEG. GRILL PLATTER

Madcap medley hot off the grill. Buttery Saffron Cauliflower and pillowy Makhmali Paneer with charred Tenderstem broccoli and chillies.

ON THE SIDE

KACHUMBER

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

RAITA

Delicate minty yoghurt, cool as a cucumber.

BREAD BASKET

Ample breads for breaking. Plain and Garlic Naans with Roomali Roti.

We'll refill your table with sides until you are forced to admit, "No more!" You need only ask for replenishments.

FINISH SWEETLY

CHAI-MISU

Soft vanilla sponge-fingers soaked in coffee-spiked chai syrup and layered with satin-smooth mascarpone. Your server will excavate and pour the chilled chai.



LIBERTY PUNCH

For a bold new nation, a jubilant libation:
H by Hine VSOP Cognac, Earl Grey,
lime, cinnamon and black cardamom.
Procurable for four or more people to
share, or in individual glasses. Do not
hesitate to enquire.

For more high spirits (and sober sips), make eyes at our bar and teetotal menus.

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.

(S) Spicy

*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 GRAND DINNER FEAST

VEGAN

52.00 per person



*Ready your senses for best and
tastiest Bombay bites. From the
fire of a street-side Vada Pau and
the snackery of Bhel to the open-air
grills of Mohammed Ali Road and
hearty piles of pulao shared with
friends. Each dish is inspired by a
treasured corner of the city.*



*Available from 6pm 'til late. Gatherings of 10 or more are kindly requested to
order from our Grand Dinner Feast menus.*

Share any dietary needs, order drinks, sit back and relax as the belly-filling, heart-lifting food of all Bombay crowds your table.

The dishes on this menu are naturally vegan or have been made vegan for you to enjoy. Please don't hesitate to ask your server for any advice.

SNACK

PAPAD BASKET

Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys.

BEGIN WITH

VADA PAU*

Much-loved Bombay street staple, sized for sharing. Four hot potato vada, crunchy titbits and chutneys, tucked inside soft home-made buns. Sprinkle the red spicy masala to taste. (S)

**with vegan buns*

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip.

OKRA FRIES

Fine lady's fingers for the fingers.

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. **made without butter*

CORN BHEL

Textural pleasure. Crispy-fried corn, golden papdi and pomegranate tumble with chaat masala and tangy tamarind on a nest of crackled spinach. Corn purée softens edges.

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.

INDULGE IN

GOAN VEGETABLE CURRY

Cauliflower, potato, fine beans and carrots mingle in velvety coconut, tangy tamarind, tomato, kokum and delicate curry leaves. Decidedly golden.

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.

JACKFRUIT BERRY PULAO

Warmly spiced jackfruit and jaggery-sweet tomato linger below fragrant saffron rice studded with barberries and sultanas. Few platters are so disarming.

VEGAN GRILL PLATTER*

A trio of smoke and spice: skewers of Saffron Cauliflower silken with cashew-almond cream, griddled Gunpowder Potatoes, seared Tenderstem broccoli and chillies. **served without butter, cream or raita*

ON THE SIDE

KACHUMBER

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

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.

We'll refill your table with sides until you are forced to admit, "No more!" You need only ask for replenishments.

FINISH SWEETLY

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.

or

BASMATI KHEER

Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte.