

IN 1949, the ‘Bombay Prohibition Act’ was passed and has never been repealed. In the early days, there were Aunty Bars, secret back rooms where modest Goan ladies sold Feni liquor, occasionally paying a hefty *haffa* to the police. A boiled-egg vendor stationed nearby – a clue for those in the know. Over time, restaurants would set aside a place where permit-holders could get a drink. These special places came to be known as permit rooms.

SNACKERY

MASALA NUTS (Ve) £4.90

The first thing you order in a Permit Room. Peanuts, cashews, coconut and curry leaves roasted in a chilli and mustard seed masala.

CHILLI CHEESY GARLIC NAAN BITES (V) £6.30

Cheddar stuffed and green-chilli smacked, straight out the Tandoor. Every hot mouthful melts – your drink’s plus-one.

SMALL-ISH

CRISPY SPINACH CHAAT (+Ve option) . . . £10.50

Hard work to make this chaat, but a holiday to eat. Crispy-fried babyleaf spinach with yoghurt, chutneys, spices and fresh pomegranate. So light, so zesty, you’d eat twenty.

ALOO TIKKI CHOLE (+Ve option) £9.20

A roadside hottie. Crunchy smashed potato patties, dolled up with rich’n’spicy chickpeas, sweet yoghurt, lively green chutney, sweet-sour tamarind and crispy papdi. Warning: vendors will whistle.

VEGETABLE SAMOSAS (Ve) £7.50

Three crunchy short-crust (Punjabi style) pastry parcels of potato, onion, green pea, carrot, cinnamon and clove stuffing. God loves a triangle.

LAMB SAMOSAS £7.90

Golden Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. Lime for tang.

PERMIT ROOM FRIED CHICKEN . . . £10.50

It’s in the name. Crisp golden bites tossed in podi masala. Dunk in spicy chilli chutney. Smack lips.

ONION BHAJIA (Ve) £7.20

Onions: sliced, spiced and crisped in airiest gram batter. Fresh green chutney. Inhale!

GARLIC PEPPER PRAWNS £11.50

Indo-Chinese bar snack. Crispy-fried prawns. Sticky soy-oyster sauce, serious black pepper, garlic and chilli. Lift with lime.

SALADS

CHILLI BROCCOLI SALAD (+Ve option) (Half/Whole) £8.20 / £14.20

So much greenery! Fresh broccoli, toasted pistachios, seeds of pumpkin and sunflower, shredded mint, chilli, and so on.

KALI MIRCH CHICKEN SALAD . . . (Half/Whole) £8.60 / £14.80

Marinated morsels of black pepper chicken (like Murgh Malai) flung about in creamy yoghurt dressing with salad leaves, kale, red chilli and spiced wholesome seeds.

GRILLS

MIXED GRILL £39.70

Here come the grills. Eight chicken wings, a half chicken tandoori, three lamb kababs, two lamb chops. Green chutney, pickled onions, kachumber. Life’s for sharing.

HALF / WHOLE CHICKEN TANDOORI £16.20 / £28.50

Something special is going on here: marinated spatchcock is not coloured red. It is grilled and served with fresh kachumber, tangy green chutney and charred lemon to squeeze.

ZINGY HOT WINGS £10.50

Eight wings, sticky and blackened. Buttery tamarind-honey marinade, sparked with chilli. Dip in red chutney. Lick your fingers.

CHARRED LAMB CHOPS £18.90

A trio of juicy chops, charred hard after an all-nighter in raw papaya, ginger, cumin, carrom and black pepper. Top with punchy Kashmiri chilli sauce – get messy.

LAMB TAWA KABABS £12.50

Textural sorcery! Punjabi-spiced, silly-soft, tawa-seared lamb keema patties. Fresh green chutney and kachumber on the side.

RUBY MURRAY

PRAWN MOILEE (+Ve option) £18.90

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe with juicy prawns (**or vegan with cauliflower** £15.90).

DISHOOM CHICKEN RUBY £18.20

Tender chicken in a rich-and-silky makhani sauce. A good and proper curry full of spice and flavour.

CHOLE (Ve) £13.20

Chickpeas bob to saucy beats. Roasted cumin, black tea and dried mango cut loose over waves of heat. Hearty for your party.

LAMB CHETTINAD £19.50

Fall-apart lamb in seductive South-Indian coconut sauce. Spiced with ‘black gold’ (aka pepper), chilli, earthy stone flower and curry leaf. Made for spooning.

DISHOOM MATTAR PANEER (V) £16.90

Perky peas, pillowy paneer in a delicious tomato gravy. Simple comfort.

A MEAL FOR A MEAL – For every meal you eat with us, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and The Akshaya Patra Foundation in India – who provide nourishing free meals to schools.

BREAKFAST – Begin the morning after the night before with a Double Bacon Naan Roll and a Marmalade Mimosa or some Bun Maska and Chai. Wakey Wakey. Served until 11.45am every day.

BIRYANI & PULAO

CHICKEN BERRY BRITANNIA . . . £18.20

Full-on tasty pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi biryani style. Think Britannia’s Chicken Berry Pulao, with cranberries.

JACKFRUIT BERRY PULAO (Ve) . . . £17.50

Luscious jackfruit – unexpected – with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas. Could be a group thing.

LAMB BIRYANI £20.50

Pop off the lid and spoon into buttery saffron rice rich with spice. Dig deep. Find fall-apart leg of lamb and caramelised onions. Ask for raita – it’s nice.

DISHES ON THE SIDE

DISHOOM BLACK DAAL (V) £10.90

Rich, dark, deep, the answer to all questions. Cooked over 24 hours for extra harmony.

CHARRED SWEET POTATO (+Ve option) . . . £5.70

Shakarkandi is mellow yellow Indian sweet potato grilled and dashed with tangy chilli-lime masala, just as the street-vendor would make it.

TENDERSTEM BROCCOLI (+Ve option) . . . £6.20

The Hindi name is *hari phool gobhi* (green flower cauli), here steamed and grilled, then tumbled with chilli and lime. Fools, and angels, rush in.

RAITA (V) £4.70

Minty yoghurt, cool as a cucumber. Always on standby.

BREAD & RICE

PLAIN NAAN (+Ve option*) £4.90

GARLIC NAAN (+Ve option*) £5.20

CHEESE NAAN (V) £6.10

STEAMED BASMATI RICE (Ve) £5.00

**vegan naans cooked in the same tandoor as naans made with eggs and dairy*

*If you have any food allergies or dietary requirements, please let us know.
(V) Suitable for vegetarians
(Ve) Suitable for vegans
(+Ve option) Vegan option available*

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.)



Cocktails!

Made from scratch. Pressed, infused, reduced, clarified, fat-washed and fizzed over hours (and days) by our crafty daru-walle. Perfect sips. Bottled for your judicious lips and poured at the bar.

TWISTED CLASSICS

IN A PONY GLASS

ORANGE WINE MARGARITA (Ve) . . . £13.20
A risky drink, as it’s obscenely good for your health. Orange wine and its syrup, almond bitters for nutty depth, a touch of citrus and Cazcabel Tequila Reposado. The classic margarita can retire.

MANGOSTEEN DAIQUIRI (Ve) £13.20
Takamaka Seychelles Rum Blanc, mangosteen, fruit syrup and chamomile get mixed up. Let the nice person spray your pony with lime oil.

PERMIT ROOM CLOVER CLUB (V) . . . £13.20
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.

CHAI CAFFÈ MARTINI (Ve) £13.20
No sleeping on this pillow. Sip rich coffee, chai spices and banana-infused La Hechicera rum through a silky cushion of crema. Nibble on the bit of banana.

HIGHBALLS

‘THE SUNLIT SET’

Glinting bottles, endlessly rising tiny bubbles. Pour like light on ice.

BLUSHING DAWN PALOMA (Ve) £13.20
Kumquat super-juice, chilli-infused El Jimador Tequila Blanco, spice, pink salt, lime-oil sugar and a hint of The Lost Explorer Espadín mezcal. Smoky but no coughing.

BEYOND THE PALE DAYLIGHT (Ve) . . £13.20
Worth getting out of bed at any time for this tropical custard-apple sherry and Indian tonic. Low alcohol (3.8%), if you care.

GOLDEN GLOAMING FIZZER (Ve) . . £13.20
Soda of orange bitters with cordial from pressed mandarin juice and a fresh segment to eat. Not to mention the lingering Redbreast 12-Year-Old Irish whiskey.

FROZEN LIPSTERS

SPICY GUAVA FROSÉ (Ve) £11.90
A tumbler of rosé ice-crush with guava fruit, and candied red chilli to play hot-and-cold.

KIWI COLADA SHIMMY (Ve) £11.90
Let this icy pineapple-coconut classic – laced with Takamaka Seychelles Rum Blanc, kiwi, lemongrass and ginger – shimmy down your drainpipe.

ON THE ROCKS

MANGO LASSI PUNCH (V) £13.50
Old Monk rum (a Bombay favourite) with yoghurt and spicy mango syrup. In some legend there’s a handsome monk in the forest...

SUMMERHOUSE NEGRONI (V) £13.90
A boozy break to Northern India’s hilltop apples. Beefeater Dry gin, Campari, sweet vermouth with dashes of Manzanilla dry sherry, apricot liqueur and Calvados.

**NEW PERMIT ROOM
OLD-FASHIONED (V) £13.90**
A newly-fashioned old hat. Coconut-washed Woodford Reserve bourbon, Pedro Ximénez sherry and Medjool-date liqueur. “High-class Bombay in a glass” – so they say.

SHORT & BOOZY

PONY GLASS or TWO SIPS

FENI MARTINI (V) £13.50 / £5.50
A nod to old, dangerous Indian moonshine. A green olive rests in a cloudy-cold mix of Fords London Dry gin, Axia Extra Dry Mastiha spirit and cashew eau de vie. Is it love? It is strong, balanced, pure.

THUMS UP SAZERAC (Ve) . . . £13.50 / £5.50
Ice-cold, old-school classic of Woodford Reserve rye whiskey, H by Hine VSOP cognac, Peychaud’s bitters and absinthe, sweetened with a reduction of Thums Up (Indian big-name cola rebel).

**AUNTY’S ANJEER
MANHATTAN (V) £13.50 / £5.50**
Fig liqueur, Woodford Reserve bourbon, sweet vermouth and bitters. Medicinal aroma (for your health).

TEETOTAL

(NO HAFTA)

SOBER SUMMER NEGRONI (Ve) £9.80
Green apple and apricot, no-alcohol gin, no-alcohol vermouth, no-alcohol bitter. Dishoom hand-made them all, singing no, no, no.

PINK PEPPER PINEAPPLE SODA (Ve) . . . £9.20
Foam-capped sparkling green Darjeeling with gentle pineapple cordial and pink peppercorn tincture. Tingles on your tongue. Abstemious and glorious.

NO-HAFTA KIWI COLADA (Ve) £9.20
Frozen pineapple-coconut classic – with kiwi, lemongrass and ginger. Plenty of shimmy, but no rummy.

LYCHEE FRENCH ’75 (Ve) £9.20
Juices of lemon and cabernet grape, with no-alcohol gin and lychee sparkling wine – all 100% prohibition-friendly. (No permit required.)

Wine

Have a nose at the full drinks menu. Good-time, good-will, natural, organic, biodynamic and the like.

Beer & Cider

Ask your server for special collab pours and guest bottles & cans from talented local and independent brewers.

**PERMIT ROOM X
KINGFISHER BEER TOWER (Ve) £36.50**
Three tall litres of India’s top golden goodness. On tap, chilled, at your table. Pour a few crisp ones and get your party’s party started. 4.5% (3L)

KINGFISHER (Ve) £7.70
Staple of Indian drinking holes. Mild, malty and easy to drink. Neck it from a cold glass and pretend you’re respectable. 4.5% (PINT)

DISHOOM IPA (Ve) £6.90
Seriously good IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company. Good egg makes good beer. 5.0% (TWO-THIRDS PINT)

UMBRELLA RHUBARB CIDER (Ve) £6.00
Slips down easy and makes life rosy. Dry and refreshing, with dessert apples and sharp-tart rhubarb from a Herefordshire farm. 3.4% (TWO-THIRDS PINT)

Cold Drinks

LASSIS

MANGO LASSI (V) £6.70
First-class yoghurt drink with the sweetness of mango.

SALTED LASSI (V) £6.70
Crushed cumin and salt gently flavour this creamy yoghurt drink.

CBD BHANG LASSI (V) £9.80
The Holi drink. Ours is with ginger, shredded mint, hints of spice and happy dashes of CBD botanical bitters instead of the traditional half oz. from a good dealer.

SOFTS

THUMS UP / LIMCA (Ve) £6.10

PALLONJI’S RASPBERRY SODA (Ve) .. £6.10

AGUA DE MADRE WATER KEFIR (Ve) .. £6.10

FRESH ORANGE JUICE (Ve) £5.20

FRESH GRAPEFRUIT JUICE (Ve) £6.10

STILL / SPARKLING WATER (Ve) £4.70

GINGER SHOT (Ve) £4.30

More pours

Make eyes at the full drinks menu for wine, fizz, hot drinks and extra cocktails. Bottoms up!