

DISHOOM *Permit Room*

Our best dishes that really pack a punch are served together as part of a feast, for larger groups to devour together.

PARTY SPREAD – NON-VEG £35pp

SNACKS & SAVOURIES

PEANUT MASALA (Ve)

The first wet thing you order in a permit room: lightly-roasted fresh peanuts tossed with chopped tomato, onion, coriander, chilli and lime juice.

VEGETABLE SAMOSAS (Ve)

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

CHILLI CHIPS (Ve)

A favourite from Leopold's: twice-cooked potato chips steeped in sultry sauce of Indo-Chinese heritage (via Kolkata).

CHICKEN PICK-ME-UPS

An Indo-Chinese choice in permit rooms, this bundle of marinated and battered chicken is deep-fried, and ready to roll in red chilli chutney.

FISH CHAPALI

Succulent grilled fish patty with coriander and carom seeds, cumin, onion and tomato. Fresh green chutney and kachumber salad bring zing to your tongue.

RUBY MURRAY & DAAL

DISHOOM CHICKEN RUBY

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

DISHOOM BLACK DAAL (V)

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

PERMIT ROOM SPECIAL

JACKFRUIT BERRY PULAO (Ve)

Riffing on a recipe from Bombay's Britannia & Co. – but we use luscious jackfruit – with onion, tomato, jaggery and whole spices, under a heap of saffron pulao rice studded with barberries and sultanas. Could be a group thing.

DISHES ON THE SIDE

PLAIN NAAN (V)

GARLIC NAAN (V)

STEAMED BASMATI RICE (Ve)

SWEET THINGS

ICE CREAM SANDWICH (V)

An ice cream slab is wedged between two wafers, which might take you back to K. Rustom & Company (Bombay).

Mango Dream: vanilla and rippling mango.

Rose Ripple: rose syrup and vanilla.

Tutti Frutti: with pieces of dried papaya.

Chocolate & Butterscotch: explains itself.



If you have any food allergies or dietary requirements please let us know.

*(V) Suitable for vegetarians
(Ve) Suitable for vegans*

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.



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PARTY SPREAD – VEG

£35pp

SNACKS & SAVOURIES

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VEGETABLE SAMOSAS (Ve)

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

PATRA (Ve)

Heart-shaped taro leaves rolled, steamed and pan-finished with sweet-spiced drizzle into tangy tastiness. Topped with fresh herbs and fresh coconut. Gujarati party.

CHILLI CHIPS (Ve)

A favourite from Leopold's: twice-cooked potato chips steeped in sultry sauce of Indo-Chinese heritage (via Kolkata).

DAHI BHALLA CHAAT (V)

Like a kaleidoscope, it tumbles together a motley mix: lentil dumplings, sweet yoghurt, roasted cumin, fresh green and tamarind chutneys, papdi crackers, chilli salt and sprinkles of sev. Wakes up all the senses.

RUBY MURRAY & DAAL

CAULIFLOWER MOILEE (Ve)

Very peaceful curry of coconut milk, golden with turmeric, curry leaves, fresh ginger, garlic and spices. A South Indian recipe, but here it's cauliflower.

DISHOOM BLACK DAAL (V)

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DISHES ON THE SIDE

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GARLIC NAAN (V)

STEAMED BASMATI RICE (Ve)

SWEET THINGS

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PARTY SPREAD – VEGAN

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DISHES ON THE SIDE

PLAIN NAAN* (Ve)

GARLIC NAAN* (Ve)

STEAMED BASMATI RICE (Ve)

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

SWEET THINGS

CHEF'S CHOICE ICE CREAM OR SORBET (Ve)

Ask your server for today's scoop.



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