

NOT POPPADOMS

- CHAKLI (Ve)

Crunchy fried snacks (spiced flours of rice and gram) to dip into tangy chilli tomato chutney. A Permit Room regular.

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.

CHILLI CHEESY GARLIC NAAN BITES (V)

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

CHAATS & SALADS

- CRISPY SPINACH CHAAT (+Ve option)

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

ALOO TIKKI CHAAT (+Ve option)

A roadside hottie. Smashed spiced potato patties dolled up with sweet yoghurt, fresh green chutney, sweet-sour tamarind and crunchy papdi. Warning: Vendors will whistle.

CHILLI BROCCOLI SALAD (+Ve option)

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

KALI MIRCH CHICKEN SALAD

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.

SAVOURIES

- A SPICY CHICKEN PUFF

Irani bakery favourite. A pastry puff with hearty filling of Keralan pepper-fry chicken. Warm and spicy.

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.

LAMB SAMOSAS

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

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.

CHILLI CHIPS (Ve)

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

AUNTY’S MASALA EGGS (V)

A couple of devilish eggs. Boiled, spiced and loaded with onion, tomato and green chutney. Mild heat, savoury, sour and sweet – more layers than Aunty’s sari.

FISH CHAPALI

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

PRAWN RECHEADO

A Goan go-to. Pan-tanned prawns in a tangy masala of red chillies, garlic and ginger. Arrives on an a-peeling banana leaf.

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.

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.)

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



RUBY MURRAY

- CHOLE (Ve)

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

DISHOOM CHICKEN RUBY

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

PRAWN MOILEE (+Ve option)

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 ...)

CHEF’S LAMB CURRY

Very tasty lamb inside a rich masala sauce with spicing of garlic, red chilli and bold black peppercorns. Fiddlesticks of ginger on top.

DISHOOM MATTAR PANEER (V)

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

PERMIT ROOM SPECIAL

- HALF / WHOLE-CHICKEN TANDOORI

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.

BIRYANI & PULAO

- CHICKEN BERRY BRITANNIA

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)

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.

DISHES ON THE SIDE

- DISHOOM BLACK DAAL (V)

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

CHARRED SWEET POTATO (+Ve option)

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)

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)

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

BREAD & RICE

- PLAIN NAAN (+Ve option*)

GARLIC NAAN (+Ve option*)

CHEESE NAAN (V)

STEAMED BASMATI RICE (Ve)

£4.20

£4.50

£4.90

£4.50

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

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.