

# 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 £36pp

### 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 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.

#### 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

#### MANGO LASSI SOFT SERVE (V) . . . . .

Soft yellow peaks of delicious mango lassi-ness. Swirled into a waffle cone and sprinkled with candied fennel.

# 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 – VEGAN

£36pp

### SNACKS & SAVOURIES

#### **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) . . . . .

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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.

#### **CHILLI CHIPS** (Ve) . . . . .

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

#### **ALOO TIKKI CHAAT** (Ve) . . . . .

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.

### RUBY MURRAY

#### **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.

#### **CHOLE** (Ve) . . . . .

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

### JACKFRUIT BERRY PULAO (Ve)

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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 SORBET** (Ve) . . . . .

Ask your server for today's scoop.

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#### **CHILLI CHIPS** (Ve) . . . . .

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#### **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.

### RUBY MURRAY & DAAL

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