

# 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. £41pp

### SNACKERY & SMALL-ISH

#### **MASALA NUTS (Ve)** . . . . .

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

#### **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.

#### **ONION BHAJIA (Ve)** . . . . .

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

#### **PERMIT ROOM FRIED CHICKEN** . . . . .

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

#### **LAMB TAWA KABABS** . . . . .

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

### 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.

### DISHES ON THE SIDE

#### **TENDERSTEM BROCCOLI (V)** . . . . .

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.

#### **PLAIN NAAN (V)** . . . . .

#### **GARLIC NAAN (V)** . . . . .

### SWEET THINGS

#### **CHOCOLATE BROWNIE WITH MALAI (V)** . . . . .

Warm square of dark fudgy pleasure covered with cool milky malai. Jaggery sprinkles and soft chilli tingles. Blows hot and cold.



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*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.*

*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 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 – VEG.

£41pp

### SNACKERY & SMALL-ISH

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

**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.

**ONION BHAJIA (Ve)** . . . . .  
Onions: sliced, spiced and crisped in airiest gram batter. Fresh green chutney. Inhale!

**ALOO TIKKI CHOLE (V)** . . . . .  
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.

### 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 with tender cauliflower.

**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.

### DISHES ON THE SIDE

**TENDERSTEM BROCCOLI (V)** . . . . .  
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.

**PLAIN NAAN (V)** . . . . .

**GARLIC NAAN (V)** . . . . .

### SWEET THINGS

**CHOCOLATE BROWNIE WITH MALAI (V)** . . . . .  
Warm square of dark fudgy pleasure covered with cool milky malai. Jaggery sprinkles and soft chilli tingles. Blows hot and cold.



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*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.*



*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 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

£41pp

### SNACKERY & SMALL-ISH

#### **MASALA NUTS (Ve)** . . . . .

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

#### **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.

#### **ONION BHAJIA (Ve)** . . . . .

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

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

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.

### 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 with tender 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)

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.

### DISHES ON THE SIDE

#### **CHARRED SWEET POTATO (Ve)** . . . . .

*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)** . . . . .

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.

#### **PLAIN NAAN (Ve\*)** . . . . .

#### **GARLIC NAAN (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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*If you have any food allergies or dietary requirements, please let us know.*

*(Ve) ..... Suitable for vegans*

*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.*

*Only unwaxed limes are used in our vegan recipes.*

*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.)*

