Permit Room Menu

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If you would care for any classic cocktail that is not presented in this menu – **just ask.**

If you prefer options absent of any alcohol, please ask your server for our teetotal menu.

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

Since 1949, and to this very day, Bombay has been under a state of prohibition. A personal permit is required by law if one is to "continue to require foreign liquor and country liquor for preservation and maintenance of one's health".

Set apart from a family room, there is a special place which has come to be known unofficially as a Permit Room. Herein liquor can be sold and imbibed, but only for the goodness of one's health.

Daru-Walla Recommends

HUNTERWALI JULEP (TALL)
In praise of the masked stuntwoman Fearless Nadia, notable as Hunterwali or 'Lady of the Whip'. A Diplomático Rum do with fresh ginger, spearmint, and spiced pineapple syrup. 13.70

Sours & Fancies

INDIA GIMLET (UP)
Beefeater Dry Gin shaken with Rose's Lime and celery bitters, finished with fresh dill. The gimlet is an old-established drink devised for sailors to avoid scurvy – you too can benefit. 12.70

DISHOOM MARGARITA (UP)
Tequila El Jimador and lime juice shaken with clarified tamarind and subtle spice. Magic dust on one half of the rim. Admire the subtleties of mango. And switch the tequila with The Lost Explorer Mezcal Espadín, for that smoky feeling. 12.70

1948 SOUR (UP)
Sincerely dry sour of Amrut and Nikka Days whiskies, with Dishoom Plum Liqueur and eggless (aquafaba) foam. Historians: Amrut distillery was founded in the year between India's Independence and Bombay's Prohibition. Vegans: enjoy. 13.20

CHAI CAFFÈ MARTINI (UP)
Sip Baba's espresso, chai spices and banana-laced La Hechicera Rum through a silky cushion of crema. Revive revelries. 12.70

SUNNY'S STAR-TINI (UP)
Sparkling wine atop fresh passion fruit and bay leaf liqueur, lashed with vanilla bitters and laced with Finlandia Vodka. An otherwise well-known cock-tail affair, here up-dated. 12.70

Slings, Coolers & Fizzes

BOLLY BELLINI (FLUTE)
A tipple for any time of day or night, such is its allure. Beneath deep foam is sparkling wine with juicy mango and guava syrup. A hint of kokum, India's ancient cooling fruit. 12.70

PINK SHISO SPRITZ (TALL)
Tanqueray's Rangpur Lime Distilled Gin on ice with sparkling wine, shiso cordial, white balsamic syrup, soda and a ruffle of shiso leaf. Tall, pale pink, light and less inebriating than most. 13.20

BLUSHING COLADA (TALL)
Classic ice-crush of coconut cream and pineapple juice dances with dragon fruit and pawpaw. Blushing pink, with a warm heart of Takamaka Seychelles Rum Blanc. Adorned with crimson dragon fruit. 12.70

KOHINOOR MOJITO (TALL)
Be not fooled by innocent appearances! Crystal-clear muddle of Takamaka Seychelles Rum Blanc, dry white vermouth, soda and house-made mojito cordial. A bushel of fresh mint pleases noses. 13.20

BLOOD-ORANGE LAGERITA (TALL)
Intensely quenchy icy-slushie. Crisp Kingfisher blitzed up with sweet-sweet blood-orange and sharp-sharp pomegranate. Fresh ginger and Tequila El Jimador warm the throat. 8.70

Pegs, Punches, Etc., Etc.

PREMIER PADMINI NEGRONI (PEG)
Dark, rich, silken Indian cocoa and sweet pears soaked overnight in bitter Campari, Carpano Classico Vermouth and Beefeater Dry Gin. Scarlet-hued attraction with chocolate garnish. A nod to the Italian Fiat 1100 made on Indian soil – the iconic Bombay taxi. 14.70

THANDAI MILK PUNCH (PEG)
Clarified yet creamy, cooling blend of Diplomático Reserva Exclusiva Rum, almond milk, black pepper and cardamom bitters – not to mention fragrant Thandai syrup. Adorned with fresh cardamom leaf. 14.90

PERMIT ROOM OLD-FASHIONED (PEG)
With coconut-washed Woodford Reserve Bourbon, Pedro Ximénez Sherry and Medjool-date liqueur, this newly-fashioned old hat is light, strong and smooth. "High-class Bombay in a glass" – so they say. 14.90

PISTACHIO KULFI CREAM (TALL)
Delicate green with oat cream, pistachio butter and aromatic gin from Stranger & Sons' Third Eye Distillery in Goa. A comforting drink one can sink into, much like a pale sofa. 14.90

Liberty Punch

For a bold new nation, a jubilant libation: H by Hine VSOP Cognac, Earl Grey, lime, cinnamon and black cardamom.

Hitherto made only for gatherings of four or more people, but today also procurable in individual glasses. Do not hesitate to enquire.

9.60 / 48.00



Wine

Wines of good character, all vegan, made by forward-thinking persons who take every care of vines, wines and earth.

Vintages subject to change, please ask your server.

(Ve) Vegan

Sparkling

BELLA STORIA: SPUMANTE, NV, VENETO
Extra-dry, refreshing aperitivo akin to Prosecco. Organic Garganega grapes grown by old-established family co-operative. Insist on having a 'beautiful history' (*bella storia*)!
(Ve) 125ml / 750ml **10.90 / 47.50**

BERNARD REMY CHAMPAGNE: BRUT CARTE BLANCHE, NV
Triumphant trio of Champagne grapes, grown by the renowned Remy family. Refreshing citrus and honeyed brioche with flickers of florals and mint amidst a flurry of fine, delicate bubbles. Commence jubilant clinkery.
(Ve) 750ml **69.00**

FUNKELWÜRTZ ZERO: SELBACH-OSTER, NV, MOSEL VALLEY
Alcohol-free organic sparkling wine of Muscat Blanc and Rivaner grapes, with the giddy name of 'Funky Sausage' (one must ask the Selbach family for precise meaning). Light, balanced, German.
(Ve) <0.5% 750ml **37.00**

White

175ml glass / 500ml carafe / 750ml bottle

EL CAMPEÓN: BODEGAS PANIZA, VIURA, 2025, CARIÑENA
Perky pineapple, ripe stone fruits and softest florals from summer days on Iberian mountains. Cooler nights impart zest. An affable and quaffable *campéon* (champion).
(Ve) **8.90 / 23.70 / 38.50**

TUATARA BAY: SAUVIGNON BLANC, 2025, MARLBOROUGH
Dry, crisp attack of passion fruit, grapefruit and gooseberry. A glimmer of minerals and celery salt. Welcome companion to grills, seafood, rich curries etc., etc., etc. from the very best hands in Sauvignon Blanc (Saint Clair).
(Ve) **10.50 / 25.70 / 38.50**

RUMBLEFISH: NV, VINHO VERDE
Snappy green apple and lime sherbet tickle cheeks, tame spice, refresh palates. Grapes bathed in Atlantic sea mists are behind this lively spritz. More mellow in alcohol than most (10.5% ABV).
(Ve) **12.90 / 32.90 / 49.50**

SECATEURS: A.A. BADENHORST, CHENIN BLANC, 2025, SWARTLAND
Glistening threads of white peach, honey, orange blossom and flint, for silken sipping. Made by a maverick, revered in the mountains and beyond. Pairs pleasingly with spice.
(Ve) **13.30 / 37.30 / 56.00**

(All wines can be served in 125ml measures.)
(Ve) Vegan

Red

175ml glass / 500ml carafe / 750ml bottle

DAMA D ROCA: BODEGAS PANIZA, GARNACHA, 2025, CARIÑENA
Juicy brambles and midnight cherries laced with vanilla and spice. Garnacha vines burst majestically through stony Iberian foothills for this unendingly drinkable, ruby-red 'queen of the rock' (*dama de roca*).
(Ve) 8.90 / 23.70 / 35.50

ADEGA DE LISBOA TINTO: CASA SANTOS LIMA, 2024, LISBOA
Uncommon paragon of Portuguese gentleness: velvety purple damsons and berries with lingering liquorice, fine tannins and very mellow spice. Cooling Atlantic air makes for most agreeable swigging.
(Ve) 10.50 / 25.70 / 38.50

IL PUMO: SAN MARZANO, PRIMITIVO, 2025, SALENTO
Luscious splendour of jammy cooked plums and darkest cherries with cinnamon, vanilla and a fleck of rosemary. Couples joyously with Black Daal. Named for fertility, so follow your nose into fruity pleasure profound.
(Ve) 12.90 / 32.90 / 49.50

KILLKA: BODEGAS SALENTEIN, MALBEC, 2024, VALLE DE UCO
Masterpiece drawn from richest Malbec. Plump, heavy blackberries and smoothest-darkest cacao reach dramatic depths thanks to cleverly criss-crossed, high-up vineyard. Unhesitatingly exquisite in all respects.
(Ve) 15.90 / 39.30 / 59.00

(All wines can be served in 125ml measures.)
(Ve) Vegan

Rosé

175ml glass / 500ml carafe / 750ml bottle

H-HERO ROSATO: LA CANTINA PIZZOLATO, NV, VENETO
Lightest-brightest whisper of a redcurrant, a cranberry and maybe a (just-picked) raspberry. Decades of Italian family know-how sit behind this dangerously sippable, barely-there pink. Organic, too.
(Ve) 9.90 / 26.30 / 39.50

Orange

175ml glass / 500ml carafe / 750ml bottle

POMELADO SKIN-CONTACT WHITE: DOMINIO DE PUNCTUM, 2025, CASTILLE
Harmonious Sauvignon Blanc with subtleties of bruised apple, mango and cinnamon – a boon to curry and buttery dishes. Rich amber colour (thanks to 14 days hob-nobbing with grape-skins). Organic and biodynamic.
(Ve) 13.90 / 36.70 / 55.10

Beer & Cider

KINGFISHER
This mild and malty easy-drinking lager is India's choicest favourite. 4.5% 330ml / 650ml **6.70 / 9.70**

DISHOOM INDIA PALE ALE
Delectable IPA with fruity citrus notes and a clean bitterness. Bold and vigorous in character. 5.0% 330ml **7.70**

ROAD SODA NEW ENGLAND PALE ALE
Mondo explores tropical territory. From Mosaic and Simcoe hops, plenty of oats and late-dry-hopping pours forth juicy hazy golden goodness. 4.8% 330ml **7.90**

HARBOUR BRIGHT PALE ALE (CAN)
Bitter marmalade on toast with subtle aroma of warm mangoes, washed down with bright citrus. Long-lasting hops. Zesty, gluten-free and refreshingly sippable, morning to night. 3.4% 330ml **7.30**

PINEAPPLE & PEPPER CRUMBLE SOUR (CAN)
An UnBarred x Permit Room collaboration. Exceedingly drinkable, slightly tart. Prized pineapple perked up with cracked black pepper, vanilla spice and a little buttery-biscuit crumble. 5.5% 440ml **9.50**

EXPORT INDIA PORTER
Kernel Brewery take inspiration from timeworn porters that washed up in India. Notes of chocolate and coffee with ABV of approximately 5.5%. For precision, ask server. 330ml **9.10**

GUEST BEERS & CIDERS
Consult your server for guest beers and ciders.

PEACOCK CIDER
Crafted by skilled workmanship in Herefordshire. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food. 4.8% 500ml **9.50**

Snacks

CHAKNA
Fried lentils, spices, nuts and sev.
4.10

CAFÉ CRISPS
Sprinkled with magic masala and served with lime.
4.10

Dishoom Shoreditch Story

One day, an old Irani Café (born circa 1930, Bombay), creaking slightly at the seams, made the long trip from Bombay in 1970 to London in 2012. Tired from the long journey, it shuffled into an empty space in Shoreditch and made itself comfortable. This old Café had for some time been maintaining correspondence with its slightly more showy cousin who had made a similar trip and had found a home in Covent Garden.

However, while the cousin in Covent Garden had worked hard to polish, primp and style itself, this Café was less concerned. It knew instinctively that the layers of imperfection and eccentricity built up over the many years of serving customers in Bombay weren't merely clutter to be cleaned up and scratches to be polished out, but were in fact its very memory and character. It decided to leave its dishevelled corners right where they were, as little reminders of home.

Gradually, as it grew to know and love its new community, it realised that it felt very much at home in it. The customers enjoyed hearing its stories of old Bombay, many of which were even true. They liked the faded pictures of the relatives on the walls. They smiled as they gradually grew to know the quirks of this old Café – which seemed constantly to be hankering after a lost mid-century Bombay. They seemed to care little that the shininess of the Covent Garden cousin was absent.

And most of all the Café loved serving food and drink with so much enthusiasm. The food which came quickly out of the open kitchen. The endless cups of chai, the best thing to revive energy levels on a wilted Tuesday afternoon. The bar, serving the most delicious and sincere old cocktails – Flips, Gimlets, Juleps and Sours.

Brunch on Sunday would be deliciously lazy, laced warmly with the aroma of the bakery. Lunch with colleagues on a Wednesday, busy and brisk, waiters bustling on to the veranda with trays of abundant food. Afternoon chai would provide a calm refuge from the East London street. Meanwhile, dinner and drinks on a Friday or Saturday night would see the place at its liveliest, buzzing with Londoners coming to a good old knees-up hosted by the eccentric old Café.

Throughout, the Café smiled inwardly to itself. It was never happier than when it was being true to itself and serving its guests – sharing its love for Bombay, serving its food, telling its stories. And before too long, the Café began to feel as if it had always been there wedged comfortably into Boundary Street, accumulating its own East London layers.

DISHOOM

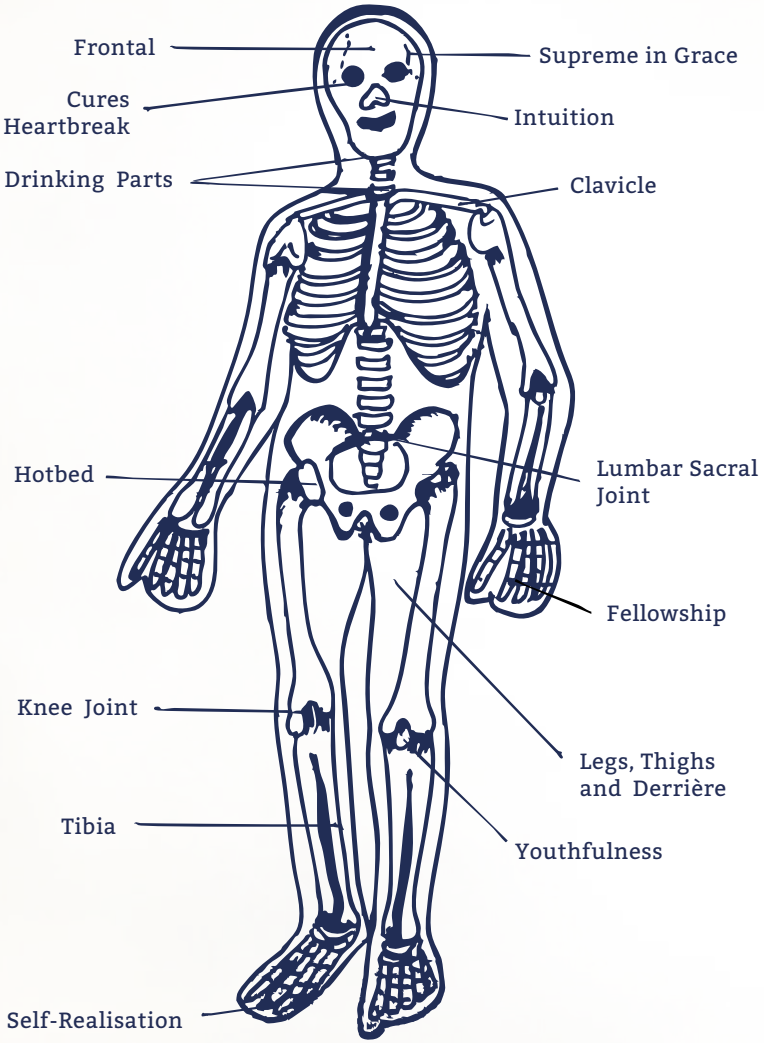
DRINKS WITH EXTRA FUNCTION



V for VITALITY!

NO PERMIT REQUIRED

A BODY OF VITALITY



*

SIP YOURSELF TO UNFAILING LONGEVITY.

Our drinks with extra function slip down nicely, elevating both vitality and mood. All are efficacious, benevolent (strictly without alcohol) and approved by Master Charna, chief instructor of Marker's Physical Culture Home.

*

Blanket Warning:

" DO NOT CONSUME THESE DRINKS WITH EXTRA FUNCTION TO EXCESS! "

Manufacturers do not recommend for patrons who are expecting, nursing, driving, medicating or of a minor age.

If you have any food allergies or dietary requirements, please let us know. For allergen and calorie information, simply scan the QR code. We make every effort to avoid cross-contamination, but sadly can't guarantee that dishes and drinks are allergen-free.

BOOST YOUR HOTDRINK

To enhance your health motor, rev-up your choice of Hotdrink (coffee, chai, etc., etc., etc.) with a curative shot:

BABA'S COFFEE
DISHOOM x ALLPRESS

Espresso: Single / Double ... ... 4.00 / 4.60

Cappuccino / Caffelatte / Flat White ... 4.70

GUEST BREW

Consult your server about our finest grade guest filter coffees — hot or iced. 4.30

HOUSE CHAI

All things nice: warming comfort and satisfying spice. 4.90

CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. 5.40

HALDI DOODH

Turmeric, black pepper and jaggery frothed milk. Nani's golden remedy. 4.90

Kindly let us know if you prefer oat milk.



ADD CURATIVE SHOT

1: CLARITY-BOOSTING LION'S MANE (F) ... ... +2.00

2: RADIANCE-BOOSTING TREMELLA (F) ... ... +2.00

3: IMMUNITY-BOOSTING CHAGA (F) ... ... +2.00

EACH ONE IS A REMEDY-GIVER FOR COMPLETE MIND AND BODY RESTORATION.

REJUVENATING JUICES AND SHOTS

GREEN FIRE-NOT-FIRE JUICE

Pear, apple and lime mingle sweetly with cucumber, best leafy greens. And chilli. Choice vitamins and Ayurvedic roots & shoots for swifter healing than a trip to the bone-setters. Chilli may be fire or not fire, such is life. (F) 7.50

FRESHLY SQUEEZED ORANGE JUICE 6.20

FRESHLY SQUEEZED RUBY-RED GRAPEFRUIT JUICE ... 6.80

ASHWAGANDHA MANGO SHOT

Chilli-powered mango for the horse-like strength of lady-wrestler Hamida Banu. Defeat stress, noggin fog, low urges and the like. (F) 3.90

GINGER SHOT

Fiery ginger-apple tonic. Put pep in your step. 4.40

TURMERIC SHOT

Harmonising, healing, mind and body pleasing blend of turmeric, ginger and apple. 4.40

UBE BERRY SHOT

Compromised constitution? Tired? Sip this nice forest-fruit-ade, perked up with ube and cider-vinegar. Don't dilly-dally. (F) 3.90

SPIRULINA BLUE SHOT

If you are hiccuping, someone is thinking of you. Sip this queen of cucumber elixirs for buoyant health in the belly and elsewhere. (F) 3.90

STRENGTHENING LASSIS

BEYOND BREAKFAST LASSI

Yoghurt, banana, mango, oats and generous plant protein (20g). Whether you are *upar hathi* (broad like elephant) or *agarbatti* (skinny like incense), you must enjoy life. Keep regular. (F) 7.70

CBD BHANG LASSI

The traditional Holi drink. Ours is with ginger, shredded mint and hints of spice — but with cheerful dashes of CBD botanical bitters in place of the traditional half oz. of reliable supply. Let minds be calmed and not altered. (F) 10.30

RASPBERRY SUPER-LASSI

Sweet-berry creamy concoction with tangy kefir. Select vitamins, tremella mushroom and a drop of aloe vera bring inner and outer glow. We make or unmake our lives every day. (F) 7.50

SPORTSMEN

MILK

Good Health
depends on Pure Milk.
After Exercising in the Gym
or in the Maidan ask for
a cup of Hot Milk from

THE REGAL
DAIRY FARM

Suppliers of Pure Milk,
Fresh Butter,
Ghee, etc.

49, Tanker Villa,
Gowalia Tank,
BOMBAY.

HEALING WATERS

G-SPOT LIFT

Lightly sparkled apple-raspberry water, sparked with Sarawak pepper. Wild mushrooms and best B-vitamins chivvy up your chakras with neither caffeine nor sugar.
250ml (F) 5.00

AGUA DE MADRE WATER KEFIR

Sparkling balance of sharp pink grapefruit, lime and salt, brimming with health benefits. Embrace your digestive inmates!
250ml 5.90

GRASS & CO. LIQUID FOCUS

Acclaimed tart-sweet lemon-elderflower fizzy drink with lion's mane and ginseng for marvels of the mind.
250ml (F) 5.00

VITAMIN WELL RECOVER

Still elderflower-peach water for balancing humours after exercise and excess. Enigmatic magnesium allays exhaustion.
500ml (F) 5.50

HIRABEN'S *Priceless* REMEDIES

PHAKKI* 2.00

CHYAWANPRASH* 3.50

*Not currently available

DISHOOM

TEETOTAL MENU



THE PERMIT ROOM

V FOR VIRTUE

NO PERMIT REQUIRED

A production of Modern Medicine of momentous efficacy.



A FIRST-CLASS TREATMENT FOR

Weak procreation of Man, Neurasthenia, Ennui, Overwork, Under-development, Premature Senility, High Blood-pressure, Obesity, all kinds of Hormone Deficiency and General Weakness.

Sole Distributors for India, Burma and Ceylon :

THE GEMINI TRADING CO.

24, Harvey Road, BOMBAY 7.

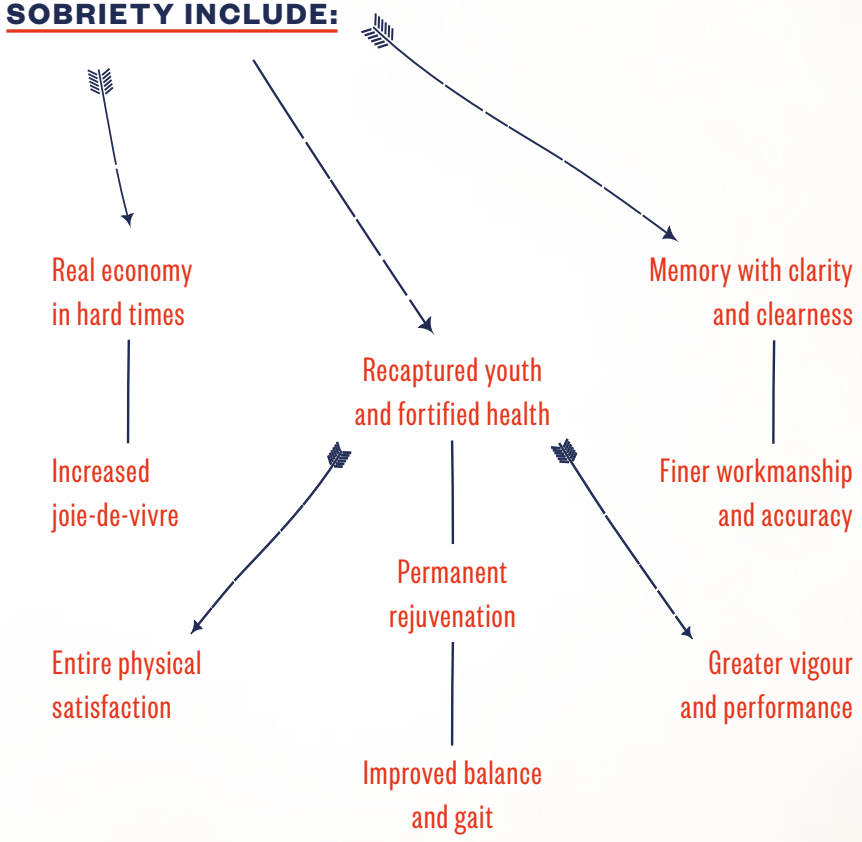
Stockist :—**AKBARALLY EBRAMJI**

Fort, BOMBAY.

THIS IS A VERY SOBER MENU

FOR PATRONS PREFERRING TO DRINK LESS, OR NOT AT ALL, SOME OF THESE DRINKS HAVE VERY LITTLE ALCOHOL, AND OTHERS HAVE NONE WHATSOEVER.

BENEFITS OF SOBRIETY INCLUDE:



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TEETOTAL TIPPLES

SOBER NEGRONI (ROCKS)
To ensure the absence of any alcohol, the gin and vermouth are home-made, infused with Indian cocoa and fresh pear. Fire in the throat, warmth in the belly. 10.80

MR. XAVIER'S MULE (TALL)
All feist and fizz. Chai-charged cold brew lashed with ginger beer and orange cordial. Lion's mane, zinc and turmeric for vital energy. (F) 8.10

BALARAM STREET ICED CB-TEA (MUG)
Light on the tongue. Darjeeling, jasmine and grapefruit-mango fizz laced with CBD. Nibble your mango and go carefully in Balaram Street! (F) 9.20

TEETOTAL ESPRESSO MARTINI (UP)
An elegant glass of Baba's espresso with complex black cardamom, cinnamon syrup and a warm, gingery kick. Enhances sobriety. 10.50

DISHOOM MATCHA SOUR (UP)
Sharp-sweet coupette of matcha, lime and moringa with velvety kefir-yoghurt top. Soft and strong, rouse spirits. (F) 7.90

MARINE DRIVE SPRITZ (UP)
Glittering like the lights around the bay, this easy-breezy sunset tonic is lengthened with citrussy Crossip non-alcoholic spirit, Cabernet Rosé grape juice and soda. 10.90

ALCOHOL-REMOVED

The alcohol is removed from these wines and beers through modern-fancy techniques. They will not inebriate, but strict teetotallers should note that traces of alcohol remain.

WINE

FUNKELWÜRTZ ZERO: SELBACH-OSTER, NV, MOSEL VALLEY
Alcohol-free organic sparkling wine of Muscat Blanc and Rivaner grapes, with the giddy name of 'Funky Sausage' (one must ask the Selbach family for precise meaning). Light, balanced, German.
750ml / <0.5% 37.00

BEER

KINGFISHER ZERO
Same-same but different.
The sober sister to India's favourite.
330ml / 0.0% 6.50

ON BEER IPA
The golden key to wet-your-whistle soberly. Bold hops and best botanicals mingle in this crisp and mighty modern miracle. Senses remain intact while minds are happily mellowed.
330ml / <0.5% (F) 6.60

COLLIDER UNWIND SESSION IPA (CAN)
Reborn John Barleycorn trips gently on lion's mane mushroom and calming ashwagandha. Malty, citrussy and alcohol-low, an effervescent brew for clear beer-like good moods.
330ml / 0.5% (F) 6.90

Drinks marked (F) contain extra function and are best enjoyed in moderation. They are not suitable for patrons who are expecting, nursing, driving, medicating or of a minor age. Ask your server for details.

SHARBATS ETC.

NO-HAFTA COLADA (TALL)
Frozen pineapple-coconut classic — with lime juice, syrup of pitaya (dragon fruit) and papaya two ways (purée and garnish). Plenty of shimmy, but no rummy.
9.50

PASSION FRUIT SHARBAT (TALL)
Long and sparkling, with the fresh tang of passion fruit, lime and coriander, finished with a generous splash of soda.
6.90

CRYSTAL ALL-CLEAR MOJITO (TALL)
Transparent and innocent: house-made mojito cordial of mint, cardamom and lime, mixed with soda and non-alcoholic aperitivo. Bejewelled with a crisp lime wheel and a posy of fragrant mint.
9.90

KALA KHATTA SHARBAT (TALL)
Kokum fruit juice, chilli, citrus and salt, stirred all together for some time and left to rest before being strained over cubed ice.
6.90

WATERMELON SHARBAT (TALL)
Watermelon is muddled with spearmint and lime, then thrown over cubes of ice. 6.90

COOLERS AND BOTTLE SODA

THUMS UP
Bombay's favourite cola, bottles nicely worn from recycling. Indian import, mostly available.
300ml 6.60

PALLONJI'S RASPBERRY SODA
"Parsi is raspberry and raspberry is Parsi!"according to Mr. Kohinoor.
300ml 6.60

FRESH NIMBU SODA (TALL)
Light lemon drink to quench the thirst. Made with fresh juice, salt, sugar and soda. 5.80

LIMCA
Fizzy lemon drink. "Contains no fruit". Indian import, mostly available.
300ml 6.60