

DISHOOM

FROM BOMBAY WITH LOVE

THE OLD IRANI CAFÉS HAVE ALMOST DISAPPEARED. Their faded elegance welcomed all: courting couples, taxi-wallas, students, artists and lawyers. These cafés broke down barriers by bringing people together over food and drink. Bombay was more open and welcoming for their existence. Dishoom pays homage to the Irani cafés and the food of all Bombay.

AT LUNCH, AND LATER

Satisfyingly agreeable dishes for lunch, or perhaps part of a feast to share at supper-time.

CHOLE PURI HALWA

Where to start? Chole (chickpeas), halwa (sweet semolina), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. (V) 14.90

SNACK

CHOTA PAPAD (SIX-SIDED, 3D) WITH MANGO CHUTNEY

A plate of freshly puffed poppadom puffs (hexagonal) sprinkled with masala magic. Dip into home-made chutney rich with two kinds of mango. Beloved of young and old alike. (V) 4.90

SMALL PLATES

NEW KEEMA PAU

Perked-up Irani café classic: earthy, aromatic minced lamb, studded with peas, distinguished with subtle dill and warming lindi pepper. Arrayed with slices of toasted, buttered pau. Buy this now and convince yourself. (S) 9.90

CHILLI CHICKEN

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S) 10.50

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Tamarind chutney for dipping. (V) 7.20

LAMB SAMOSAS

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. 7.90

OKRA FRIES

Fine lady's fingers for the fingers. (V) 7.40

CHILLI CHEESE TOAST

A nostalgia for Bombayites. Green chillies, capsicum and garlic in Cheddar melt on white sliced loaf. (V) (S) 6.90

FISH AMRITSARI

Strips of fish in deliciously crispy batter, herbed with carom seeds. Dip happily in the fresh green chutney. This Punjabi delight goes swimmingly with a drink! 9.90

UP-TO-DATE PAU BHAJI

An old-time favourite with lovely new qualities, pre-eminently nicer than any you have sampled before. Buttery-spicy, mashed vegetables and home-made buns on a Chowpatty tray. No food is more Bombay. (V) 8.20

DISHOOM HOUSE CHAAT

Warm-cold, sweet-tangy, moreish. Golden-fried sweet potato covered with cool yoghurt, pomegranate, beetroot, radish and carrot. Tamarind drizzle and green chutney lift it nicely. (V) 9.90

BHEL

Cold and crunchy, light and lovely. Puffed rice, peanuts and Bombay Mix tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) 7.60

CHILLI BROCCOLI SALAD

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (V) 14.20

CHICKEN & MANGO SALAD

Spiced malai chicken, ripe mango, broccoli, seeds and fresh green leaves, dressed with mango, lime and chilli. Exceedingly gratifying. 14.50

BREAKFAST

Begin the day with a Parsi Omelette, some Bun Maska and Chai, a bowl of Date & Banana Porridge or a Bacon Naan Roll. You might like to linger with a coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11.45am every day.

PANEER ROOMALI ROLL

Delicate handkerchief roll crisped and filled with grilled paneer, onion, peppers and green leaves. Mint chutney on the side. (V) 11.70

CHICKEN KATHI ROLL

Flaky paratha with a fine omelette layer, wrapped all-about an abundance of chicken tikka, fresh kachumber and zingy green chutney. A most-popular street food in Kolkata. Pleasingly sating. 11.90

VADA PAU

Much loved, humble, unifying Bombay street staple. Hot potato vada, crunchy titbits and chutneys, tucked inside a soft home-made bun. Sprinkle the red spicy masala to taste. (V) (S) 6.90

BUN MASKA CHAI

The Irani café classic. Soft bun with butter inside, to be dipped happily into the hot chai. (V) 5.30

VEG. SIDE DISHES

First-class greens and other delectables.

CHILLI BROCCOLI SALAD (HALF PORTION)

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. (V) 7.90

GRILLED GREENS

Grilled mangetout and Tenderstem broccoli with lively Bengali mustard dressing. Greens for choosing – not refusing! (V) 6.90

CHILLI BUTTER-BHUTTA

Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty style. (V) 5.90

KACHUMBER

A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair. (V) 6.10

WARM AUBERGINE CHUTNEY

A rare embellishment of sweet and sour and spice. “Very chatpata” (or lip-smacking), says Chef, “not ordinary.” A little goes a long way. (V) 3.50

RAITA

Delicate minty yoghurt, cool as a cucumber. (V) 5.10

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN

Freshly baked in the tandoor. (V) 4.90

GARLIC NAAN

With minced garlic and coriander sprinkle. (V) 5.10

CHEESE NAAN

Cheddar is melted inside. (V) 5.70

MASALA PARATHA

Wholewheat flaky-buttery bread. Fresh from the tandoor, with chaat masala and dried mint. (V) 5.20

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) 4.90

TANDOORI ROTI

Wholewheat bread, delicately charred from the tandoor. (V) 5.10

STEAMED BASMATI RICE

It means “the fragrant one”. (V) 4.90

CHEF'S SHOREDITCH SPECIAL

PRAWN PATHIA

Most celebratory dish, befitting for auspicious occasions. Succulent prawns are marinated overnight in ginger, garlic and lime juice, lightly charred by the grill then nestled in a fiery-sweet-tangy tomato masala. All is accompanied with an onion salad for freshness and Roomali Roti for mopping. Best when shared. 23.90

GRILLS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1946. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

MURGH MALAI

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Slightly pink when fully cooked. 14.20

TANDOORI LAMB CHOPS

Two chops of generous proportions. They lie overnight in raw papaya, yoghurt and a plenitude of seeds and spices. Blackened on the grill and finished with a chamak of lime, butter and masala. 19.70

DISHOOM CHICKEN TIKKA

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger, turmeric, garlic and green chilli. (S) 14.40

BLACKENED BUTTERFLIED PRAWNS

Chargrilled prawns in fresh green marinade. Inspired by the raucous fish market of South Bombay. Prise the succulence from the shell. 17.90

SHEEKH KABAB

Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S) 13.90

MAKHMALI PANEER

Such simplicity. Pillows of paneer, marinated, charred and spiced gently. A flourish of fried cashews and pomegranate. Makhmali means velvety. (V) 13.70

GUNPOWDER POTATOES

The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) 9.90

TANDOORI CHAAT

Ignite your senses! A tangy tumble of pineapple, sweet potato and Padrón peppers, charred and spiced with bright vigour. Tossed in Jaadu Masala and lime. Insist on having. (V) 10.90

A NOTE ON OUR PLATES

BOMBAY'S BEAUTIFUL IRANI CAFÉS HAVE BEEN FADING into memory for years. In an attempt to document and preserve this memory, we gathered stories about the cafés from our guests, the café owners and others in Bombay and London. We then literally baked them onto our plates at 85°C. You can read about marriage proposals, cantankerous owners, rotis so good they were flown across oceans. And (we dearly hope) these stories might even give you, sitting here in Dishoom, a sense of how those moments felt. Read more: dishoom.com/platewalla



RUBY MURRAY

CHICKEN RUBY

Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour. 17.80

GOAN MONKFISH CURRY

Choicest monkfish and green beans simmered in creamy coconut, tamarind, tomatoes and kokum. Strewn with fragrant curry leaves. Most popular for its sublime balance of aromas. Think quality! 18.90

MUTTON PEPPER FRY

Finest mutton marinated in red chilli, ginger and garlic, then cooked with black peppercorns and whole spices. Robust, spicy and tender. (S) 18.90

MATTAR PANEER

A steadfast, humble and delicious vegetarian curry, beloved of Bombay families. (V) 16.50

HOUSE BLACK DAAL

A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V) 10.80

BIRYANI

Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the old Bombay café. A pot is to be shared, or kept as spicy contentment all for oneself.

CHICKEN BERRY BRITANNIA

Tempting and flavourful pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi style. An homage to Britannia's Chicken Berry Pulao, with cranberries. 17.90

AWADHI JACKFRUIT BIRYANI

Sturdy, savoury jackfruit and delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas. (V) 17.50

A Meal For A Meal

For each and every meal you eat at Dishoom, we donate a meal to a child – 20 million meals so far. We work with two charities – Magic Breakfast in the UK and Akshaya Patra in India – who provide nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

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.)

Happily, we are now a B-corp.

If you have any food allergies or dietary requirements please let us know. A vegan menu is available.

(V) ... Suitable for vegetarians
(S) ... Spicy

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.



TIPPLES

BOMBAY BELLINI (FLUTE)
A tippie 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. 12.10

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 Espadin, for that smoky feeling. 12.10

SUNNY’S STAR-TINI (UP)
Sparkling wine atop fresh passion fruit liqueur, lashed with vanilla bitters and laced with Finlandia Vodka. An otherwise well-known cock-tail affair, here up-dated. 12.50

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 Flor de Caña 4 Rum. Adorned with crimson dragon fruit. 11.90

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. 12.10

SUMMERHOUSE NEGRONI (PEG)
Heady holiday of Beefeater Dry Gin, Campari, sweet vermouth, Manzanilla dry sherry, apricot liqueur and Calvados. In a wistful moment, some will recall northern India’s hilltop apples. 14.50

NEW 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. 14.50

More tipples available. Kindly ask your server for our bar menu.

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

SPARKLING

BELLA STORIA: CIELO E TERRA, SPUMANTE, NV, VENETO
Insist on having a ‘beautiful history’ (bella storia)! Old-established family co-operative grows organic Garganega grapes to make this refreshing aperitivo akin to Prosecco. Extra dry. 125ml / 750ml 9.90 / 44.50

LA CANTINA PIZZOLATO: PROSECCO DOC, NV, VENETO
A high-class organic extra-dry Prosecco made with hand-picked Glera grapes, no added sulphites. Pale straw hue, toasted apple notes, fresh clean palate. Unhesitatingly perfect in all respects. 125ml / 750ml 10.70 / 48.50

GASTON CHIQUET: CHAMPAGNE TRADITION PREMIER CRU, NV, CHAMPAGNE
Hand-harvested Pinot Meunier, Chardonnay and Pinot Noir grapes, grown by the Chiquet family in Champagne since 1746. Golden hue, fine long-lasting mousse, rounded red fruits, floral nuances, zesty racy freshness... Pre-eminent. 750ml 69.00

SELBACH-OSTER: ‘FUNKELWÜRTZ ZERO’, 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. <0.5% 750ml 33.90

ROSÉ

LES JARDINS FLEURIS: ROSÉ, 2024, LANGUEDOC-ROUSSILLON
Pale peachy blossom colour. A happy nose, pleasant and full of promise. Slightly saline on the palate. Southern French charm at moderate terms. 8.70 / 24.20 / 34.90

DOMAINE PINCHINAT: ROSÉ, 2023, PROVENCE
Cool altitudes and herbal fields are at play in this unendingly drinkable delight. Organic, balanced, refreshing and elegant beyond compare. All who are drinking it are swearing by it. 14.50 / 39.70 / 58.00

TEETOTAL TIPPLES

SOBER SUMMER NEGRONI (ROCKS)
Green apple and apricot, no-alcohol gin, no-alcohol vermouth, no-alcohol bitter syrup. Dishoom hand-made them all, singing no, no, no. Dressed with crisp desiccated apple, yes. 9.90

MARINE DRIVE SPRITZ (UP)
Glittering like the lights around the bay, this easy-breezy sunset tonic is lengthened with citrusy Crossip non-alcoholic spirit, Cabernet Rosé grape juice and soda. 9.90

COOLERS & SHARBATS

FRESH NIMBU SODA
Light lemon drink to quench the thirst. Made with fresh juice, salt, sugar and soda. 5.20

NO-HAFTA COLADA
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. 8.50

WATERMELON SHARBAT
Watermelon is muddled with spearmint and lime, then thrown over cubes of ice. 5.80

PASSION FRUIT SHARBAT
Long and sparkling, with the fresh tang of passion fruit, lime and coriander, finished with a generous splash of soda. 5.80

KALA KHATTA SHARBAT
Kokum fruit juice, chilli, citrus and salt, stirred all together for some time and left to rest before being strained over cubed ice. 5.80

FRESH JUICE & SHOTS

No poppycock.

Fresh Orange Juice 5.90
Fresh Ruby-Red Grapefruit Juice ... 6.20

GINGER SHOT
Fiery tonic. Put pep in your step. 4.20

TURMERIC SHOT
Harmonising, healing, mind and body pleasing. 4.20

WHITE WINE

PASOS DE LA CAPULA: VIURA, 2024, CASTILLE
White Rioja’s most important grape, Viura, gives rise to this very light, refreshing snifter. Pairs pleasingly with coconut curry, etc., etc., etc. 7.90 / 21.10 / 30.50

LES JARDINS FLEURIS: BLANC, 2023, LANGUEDOC-ROUSSILLON
Aromas of white flowers and a pithy citrus finish. With Vermentino and Colombard grapes in harmony, you can be satisfied. Dry. 8.90 / 24.20 / 35.00

PRIMA ALTA: PINOT GRIGIO, 2024, VENETO
The coolness of the Dolomites is sure to marry well with your spicy food. Classic and refreshing. One could not quarrel with a detail. 11.20 / 31.10 / 48.50

QUINTO ARRIO: TEMPRANILLO BLANCO, 2023, RIOJA
Off-dry attack, ripe orchard-fruit palate, a textured pithy finish. Organic, modern and complex, changing characterfully as you drink. Make hay: Tempranillo Blanco is astoundingly rare to find. 11.90 / 33.50 / 47.50

BOB ‘SHORT FOR KATE’: SAUVIGNON BLANC, 2023, MARLBOROUGH
Melon, citrus, then white blossom. Organic and vegan. The loopy name has a story: winemaker Ben’s sister Kate (aka ‘Bob’) was a woman of honesty and joie-de-vivre. A richly expressive character. 14.70 / 42.80 / 60.00

175ml glass / 500ml carafe / 750ml bottle
All wines can be served in 125ml measures

BABA’S COFFEE

DISHOOM x ALLPRESS
Arabica beans from a single forest estate on the misty hilltops of Chikmagalur in Karnataka – where Sufi mystic, Baba Budan, sowed the smuggled seeds of India’s first coffee in 1670. Mingled with Brazilian Minas. Smooth notes of milk chocolate, orange and jaggery.

Espresso: Single / Double 3.90 / 4.50
Cappuccino / Caffelatte / Flat White ...4.50
Kindly let us know if you prefer oat milk.

BABA’S SESAME ESPRESSO MARTINI (UP)
Baba’s espresso meets Finlandia Vodka, with molasses bitters, chai syrup, white sesame tincture and a smattering of black sesame. 11.90

TEETOTAL ESPRESSO MARTINI (UP)
An elegant glass of Baba’s espresso with complex black cardamom, cinnamon syrup and a warm, gingery kick. Enhances sobriety. 9.60

GUEST BREW
Consult your server about our finest grade guest filter coffees – hot or iced. 4.10

LASSIS

MANGO & FENNEL LASSI
First-class yoghurt-drink with mango and a sprinkling of fennel seeds. 6.50

ROSE & CARDAMOM LASSI
Sweet and subtle as a perfumed love-letter. 6.40

SALTED LASSI
Creamy yoghurt, salted and gently spiced with crushed cumin. 6.40

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. 8.90

RED WINE

PASOS DE LA CAPULA: TEMPRANILLO, 2023, CASTILLE
Brambles and dusty incense, with white pepper, but markedly soft and light. Lower alcohol than others in this line. Affable and quaffable. 7.90 / 21.10 / 30.50

ROC D’OPALE: GRENACHE-MERLOT, 2023, LANGUEDOC-ROUSSILLON
Hedgerow fruit, plum and cocoa, with soft tannins. Garnet-red to behold. Fresh and agreeable with or without food. 8.70 / 24.60 / 35.00

DOMINIO DE PUNCTUM: SYRAH, 2024, CASTILLE
There is no mistaking the full-bodied, rich and powerful character. And yet there is velvet. Organic, biodynamic, obtainable for vegans and other persons. 11.50 / 33.20 / 46.00

VINECOL QUINDE: MALBEC RESERVE, 2024, MENDOZA
Enticing rose-garden bouquet. Delectation of plum, liquorice, spice and very red fruit. A paragon of mellowness and refreshment. Earnestly, the more you are having of it, the more you are desiring of it. Organic and vegan also. 14.70 / 40.70 / 57.00

CA’ VITTORIA: APPASSIMENTO, 2023, PUGLIA
Sappy woodfire, leather, tar and spice give way to mellow cocoa and liquorice in this rich Vino Passito made with partially air-dried Primitivo and Negroamaro grapes. Darkly divine with House Black Daal. 19.10 / 50.70 / 72.00

ORANGE WINE

DOMINIO DE PUNCTUM: POMELODO SKIN-CONTACT WHITE, 2024, CASTILLE
Sauvignon Blanc with structure and rich amber colour thanks to 14 days hob-nobbing with grape-skins. Subtleties of bruised apple, mango and cinnamon – a boon to curry and buttery dishes. Organic, biodynamic and vegan. 12.90 / 36.30 / 51.00

CHAI

HOUSE CHAI
All things nice: warming comfort and satisfying spice. Made the traditional way, or with oat milk. All who have tried it, swear by it. 4.60

CHOCOLATE CHAI
A charming couplet of dark chocolate and spicy chai. 4.90

BREAKFAST ASSAM (POT)
Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 4.10

DARJEELING GREEN TEA (POT)
The finest tea grown organically on the rolling hills of the Darjeeling region. Gentle in fragrance, unmatched in prestige. 4.20

FRESH MINT TEA (POT)
A spearmint steeper to cleanse the palate. 4.10

GINGER, LEMON & HONEY TEA (POT)
Fresh vigour and increased joie-de-vivre. 4.10

HOT DOODH

Kindly let us know if you prefer oat milk.

HALDI DOODH
Turmeric, black pepper and jaggery frothed milk. Nani’s golden remedy. 4.60

MATCHA LATTE
Silky sips of clean, green feel-goodness, pure like Kohinoor. 4.60

BOTTLE SODA

THUMS UP
Bombay’s cola, bottles nicely worn from recycling. Indian import, mostly available. 300ml 5.90

LIMCA
Fizzy lemon drink. “Contains no fruit”. Indian import, mostly available. 300ml 5.90

PALLONJI’S ICE CREAM SODA
“A cold drink is the answer to most problems,” according to Pallonji’s. Indian import, mostly available. 300ml 5.90

STILL OR SPARKLING WATER
Devon spring water bottled in recycled glass by Frank Water, a charity that donates all profits to safe water projects in India and Nepal. 750ml 4.90

AGUA DE MADRE WATER KEFIR
Sparkling balance of sharp pink grapefruit, lime and salt, brimming with health benefits. Embrace your digestive inmates! 250ml 5.60

BEER & CIDER

KINGFISHER
This mild and malty easy-drinking lager is India’s choicest favourite. 4.5% 330ml / 650ml 5.90 / 8.90

DISHOOM INDIA PALE ALE
Delectable IPA with fruity citrus notes and a clean bitterness. Bold and vigorous in character. 5.0% 330ml 7.30

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 7.40

HARBOUR BEACH PARTY PALE ALE (CAN)
Bitter marmalade on toast with subtle aroma of warm mangoes, washed down with bright citrus. Long-lasting hops. Zesty, vegan and refreshingly sippable, morning to night. 3.4% 330ml 6.90

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 8.90

COLLIDER UNWIND SESSION IPA (CAN)
Reborn John Barleycorn trips gently on lion’s mane mushroom and calming ashwagandha. Malty, citrusy and alcohol-low, an effervescent brew for clear beer-like good moods. 0.5% 330ml 6.50

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 8.70

