

# 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.** And if you have any allergies please let us know.

*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. 13.10

## 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. 12.10

### **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

### **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. 12.70

### **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

### **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

## Slings, Coolers & Fizzes

### **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

### **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. 12.70

### **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

### **KOHINOOR MOJITO (TALL)**

Be not fooled by innocent appearances! Crystal-clear muddle of Flor de Caña 4 Rum, dry white vermouth, soda and house-made mojito cordial. A bushel of fresh mint pleases noses. 12.50

### **LIME-LEAF COLLINS (TALL)**

Not unlike a Nimbu Pani, this cloudy quencher of lime-leaf cordial and soda is laced with Stranger & Sons Gin and a dash of Italicus Bergamot Rosolio Liqueur. Decked out with lime two ways: fragrant leaf and sturdy wheel. 12.50

## Pegs, Punches, Etc., Etc.

### **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

### **THANDAI MAI-TAI (PEG)**

Clarified yet creamy, cooling blend of Brugal 1888 Rum, almond milk, black pepper and cardamom bitters – not to mention fragrant Thandai syrup. Adorned with fresh cardamom leaf. 14.70

### **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

### **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. 14.70

## 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.

9.20 / 46.00



## Wine

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

(Ve) Vegan

## 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. (Ve) 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. (Ve) 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. (Ve) <0.5% 750ml 33.90

## White

175ml glass / 500ml carafe / 750ml bottle

**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. (Ve) 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. (Ve) 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. (Ve) 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. (Ve) 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. (Ve) 14.70 / 42.80 / 60.00

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

## Red

175ml glass / 500ml carafe / 750ml bottle

### **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. (Ve) 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. (Ve) 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. (Ve) 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. (Ve) 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. (Ve) 19.10 / 50.70 / 72.00

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

(Ve) Vegan

## Rosé

175ml glass / 500ml carafe / 750ml bottle

### **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. (Ve) 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. (Ve) 14.50 / 39.70 / 58.00

## Orange

175ml glass / 500ml carafe / 750ml bottle

### **DOMINIO DE PUNCTUM:** POMELADO 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. (Ve) 12.90 / 36.30 / 51.00

## 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**

### 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 **8.20**

### 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. 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**

## Snacks

### CHAKNA

Fried lentils, spices, nuts and sev. **3.80**

### CAFÉ CRISPS

Sprinkled with magic masala and served with lime. **3.80**

## 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.