

Introducing...

DISHOOM HOUSE CHAI



HOUSE CHAI TIN 22.00

AVAILABLE TO TAKE HOME TODAY OR
SHOP ONLINE AT STORE.DISHOOM.COM

For over 10 years, we've been lovingly brewing Masala Chai at Dishoom using the blend in this tin. Contains Assam tea and Dishoom signature spices, and the know-how to recreate this endlessly comforting café favourite at home in 20 minutes.



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

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.)



CHAI & COFFEE

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

BABAS'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

Guest Brew 4.10

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

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

Kindly let us know if you prefer oat milk.

PUDDINGS

BASMATI KHEER

Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (V) 8.70

COCONUTTY FRUIT CRUMBLE

A medley of pineapple, apple and raspberry, crowned with toasted coconut crumble and silken coconut ice cream. Flavour and texture come together in harmony. (V) 9.70

DISHOOM CHOCOLATE PUDDING

Melting-in-the-middle chocolate pudding served with a scoop of Kashmiri Chilli ice cream. You will not want to share. (V) 9.90

KULFI ON A STICK

*Sweet creamy treat with memories of golden Chowpatty sunsets.
To say "kulfi jam gai" is to say "I'm feeling very cold!"*

MANGO KULFI Satin-smooth, sweet real mango. (V) 6.50

PISTACHIO KULFI Creamy, proper pistachio. (V) 6.50

MALAI KULFI The original with a hint of caramel. (V) 6.50

KALA KHATTA WITH NICE CREAM

On a bed of almond mascarpone cream: fluffy ice-flakes steeped in kokum and jamun fruit syrup, blueberries, chilli, lime and black salt. To the uninitiated, the first spoonful may surprise. The second is captivating. (V) 6.90

A BOWL OF ICE CREAM

Cinnamon (V) 6.90

Kashmiri Chilli (V) 6.90

Coconut (V) 7.20

(V) Suitable for vegetarians

DESSERT COCKTAILS

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

NAUGHTY CHOCOLATE CHAI

The charming couplet goes a little madcap with Slane Irish Whiskey. 9.50

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

THE DISHOOM STORE

Explore our first-class selection of finest gifts and sundries for your at-home enjoyment.

Dishoom Gift Coins 10.00 (each)

Cookery Book 26.00

Masala Dabba 39.00

Take home today, or visit dishoom.com to explore the full range.