

DISHOOM

VEGAN MENU



IN INDIA, VEGETARIAN DISHES ABOUND.
From street food stalls to high banquet tables, vegetables take pride of place on the menu.

The following dishes are vegan or can be made vegan for you to enjoy. Please don't hesitate to ask your server for any advice.

BREAKFAST

Begin the day with ample and wholesome dishes, or perhaps just a drop of fresh juice. 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.

THE VEGAN BOMBAY

Bountiful vegan repast. Tofu akuri, vegan sausages, vegan black pudding, grilled field mushrooms, masala beans, grilled tomato and home-made vegan buns. 16.50

VEGAN AKURI

A vegan version of the Irani café special. Spiced scrambled tofu piled up richly alongside plump, home-made vegan buns and grilled tomato. (S) 11.90

CHOLE PURI*

Where to start? Chef's favourite breakfast: chole (chickpeas), pickles (which are pickles) and one giant, crackled, puffy puri. Satisfying morning, noon or night. 14.90 **made without butter*

VEGAN SAUSAGE NAAN ROLL*

A delicious sausage developed with Chef Neil Rankin. Cleverly fermented vegetables and best sausage spices to enhance the umami. 12.50

**cooked in same tandoor as naans made with eggs and dairy*

DATE & BANANA PORRIDGE

Organic porridge oats cooked with oat milk, banana and sweet Medjool dates. If you wish for more, you need only ask – this is a bottomless portion. 8.60

FRUIT & COCONUT YOGHURT

Fresh seasonal fruits topped with creamy coconut yoghurt infused with fresh vanilla pod, and served with toasted seeds. 9.20

HOUSE GRANOLA

A Dishoom recipe, handmade with toasted oats, seeds, cashews, almonds, pistachios and cinnamon. Served with fresh seasonal fruits and creamy coconut yoghurt. 9.90

VEGAN LASSIS

Kindly ask your server for details of our vegan lassis. 6.40

OAT MILK CHAI

Warming comfort and satisfying spice.
Made with oat milk. 4.60

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

Guest Brew 4.10

Kindly ask your server for oat milk.

If you have any food allergies or dietary requirements please let us know. Only unwaxed limes are used in our vegan recipes.

(S) Spicy

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.)

AT LUNCH, AND LATER

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. 4.90

VEGETABLE SAMOSAS

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

OKRA FRIES

Fine lady's fingers for the fingers. 7.40

BHEL

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

VADA PAU*

Much loved, humble and 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. (S) 6.90

**with vegan buns*

CHOLE PURI*

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

CHOLE CHAWAL*

An abiding favourite of Indian families everywhere, originally hailing from the Punjab. A hearty bowl of spiced chickpea curry served with basmati rice. 14.90

**made without butter*

DISHOOM HOUSE CHAAT

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

AND FOR PUDDING

KALA KHATTA GOLA ICE

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. 4.90

UP-TO-DATE VEGAN PAU BHAJI*

An old-time favourite with lovely new qualities, pre-eminently nicer than any you have sampled before. Spicy, mashed vegetables and home-made vegan buns on a Chowpatty tray. No food is more Bombay. 8.10 **made without butter*

GUNPOWDER POTATOES*

The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with crushed aromatic seeds and green herbs. 10.20

**served without butter or raita*

CHILLI BROCCOLI SALAD

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. 7.90 / 14.20

GRILLED GREENS

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

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. 10.90 **made without butter*

CHILLI NO-BUTTER-BHUTTA*

Corn-on-the-cob, grilled over charcoal fire, then finished with chilli, salt and lime, Chowpatty style. 5.90 **with olive oil instead of butter*

KACHUMBER

A messy to-do of cucumber, onion and tomato. 6.10

STEAMED BASMATI RICE

It means "the fragrant one". 4.90

ROOMALI ROTI

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

TANDOORI ROTI*

Wholewheat bread, delicately charred from the tandoor. 5.10

**cooked in the same tandoor as naans made with eggs and dairy*

WARM AUBERGINE CHUTNEY

A rare embellishment of sweet and sour and spice. A little goes a long way. 3.50

BASMATI KHEER

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