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 naturally vegan or have been 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.

Kindly ask your server if you require gluten-free bread.

THE VEGAN BOMBAY
Bountiful vegan repast. Tofu akuri, crispy-smashed vegan sausages, vegan black pudding, grilled field mushrooms, masala beans, grilled tomato and home-made vegan buns. 17.70

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) 12.50

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. 15.90 **made without butter*

VEGAN SAUSAGE NAAN ROLL*
A delicious crispy-smashed sausage developed with Chef Neil Rankin. Cleverly fermented vegetables and best sausage spices to enhance the umami. 12.90

**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. 9.50

FRUIT & COCONUT YOGHURT
Fresh seasonal fruits topped with creamy coconut yoghurt infused with fresh vanilla pod, and served with toasted seeds. 9.90

HOUSE GRANOLA
A Dishoom recipe, handmade with toasted oats, seeds, cashews, almonds, pistachios and cinnamon. Served with fresh seasonal fruits and creamy coconut yoghurt. 10.50

SIDE ORDERS
Masala beans 5.20
Grilled mushrooms 5.20
Two crispy-smashed vegan sausages 5.20
Fire Toast, vegan butter and jam 4.90

VEGAN LASSIS
Ask your server for details. 6.90

OAT MILK CHAI
Warming comfort and satisfying spice. Made with oat milk. 4.90

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 ... ... 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

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

PAPAD BASKET
Poppadoms torn, then fried 'til crisp. Some green-chilli-flecked, others are not. Best dipped into home-made chutneys. Marries nicely with drinks. 5.50

VEGETABLE SAMOSAS
Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Chutneys to dip-dip. 7.90

OKRA FRIES
Fine lady's fingers for the fingers. 7.90

BHEL
Cold and crunchy, light and lovely. Puffed rice, peanuts and Bombay Mix tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. 8.50

VADA PAU*
Much-loved Bombay street staple, sized for sharing. Two hot potato vada, crunchy titbits and chutneys, tucked inside soft home-made buns. Sprinkle the red spicy masala to taste. (S) 7.50 **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. 15.90

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. 15.90

**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. 10.90

VEGAN PAU BHAJI*
An old-time favourite with lovely 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. 8.70

**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. 10.70

**served without butter or raita*

SAFFRON CAULIFLOWER*
Glowing golden, hot from the grill. Silken magnificence with warm masala tingles. 11.20

**grilled with cashew-almond cream instead of butter*

GOAN VEGETABLE CURRY
Cauliflower, potato, fine beans and carrots mingle in velvety coconut, tangy tamarind, tomato, kokum and delicate curry leaves. Decidedly golden. 17.90

CHILLI BROCCOLI SALAD
Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and lime. 8.70 / 15.40

PINEAPPLE CHAAT SALAD
Bright, juicy, soft chilli tingles! Pineapple jumbled with hearty sprouted beans and bulgur. Crisp leaves, veg and toasty pine nuts for crunch. Jazzed up with masala'd tamarind. 8.70 / 15.40

GRILLED GREENS
Grilled mangetout and Tenderstem broccoli with lively Bengali mustard dressing. Greens for choosing – not refusing! 7.70

ALL-NEW CHILLI NO-BUTTER-BHUTTA*
Corn ribs grilled over charcoal fire and slicked with Khatri Saab masala butter. Decadent monsoon snackery. 6.70 **with vegan butter*

KACHUMBER
A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair. 6.50

STEAMED BASMATI RICE
It means "the fragrant one". 5.20

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

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. 5.00

BASMATI KHEER
Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. 9.20