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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.

DARU-WALLA RECOMMENDS

TANCHOI SILK FIX (PEG)

Oak-aged mandarin shrub, ginger, Sipsmith London Dry Gin, dashed off with quinine and Szechuan pepper. Note for scholars or nit-pickers: Parsi merchant Sir Jejeebhoy sent three weavers to China to learn the art of brocade silk. 'Tan' is three; 'Choi' is the teacher's name. 14.00

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. 12.30

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. 12.30

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. 12.30

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. 12.90

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. 14.70

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. 14.70

**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.

SPARKLING

(Ve) Vegan

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 10.20 / 45.20

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 10.90 / 49.50

**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 70.20

**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) 8.10 / 21.20 / 31.20

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) 9.10 / 24.30 / 36.00

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) 11.30 / 31.20 / 48.70

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 / 33.60 / 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) 14.90 / 42.90 / 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) 8.10 / 21.20 / 31.20

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) 8.80 / 24.70 / 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) 11.70 / 33.30 / 47.00

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 / 40.80 / 57.50

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) 19.20 / 50.80 / 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 / 24.30 / 35.50

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) 14.70 / 39.80 / 58.50

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 / 36.40 / 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 7.40
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, 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

SNACKS

CHAKNA

Fried lentils, spices, nuts and sev. 3.80

CAFÉ CRISPS

Sprinkled with magic masala and served with lime. 3.80

DISHOOM KING'S CROSS STORY

IN WHICH A YOUNG IRANI OPENS A CAFÉ IN A GODOWN BEHIND
VICTORIA TERMINUS, C. 1928

ONE JANUARY MORNING in 1928, a young Irani – not long arrived in Bombay – was waiting to collect a parcel at Victoria Terminus. Unusually, the train was running late. The Irani waited, patiently; then, growing hot and bored, he decided to stretch his legs. He wandered amongst the station crowds and then down a sidetrack, off the main terminus.

Quickly, he found himself in a vast, airy shed filled with the hubbub of a thousand industries crossing paths: freight trains pulling in with a squeal, wagons being loaded and unloaded, men and machines labouring with their cargo. Railway workers shouted to one another in a dozen languages: Hindi, Marathi, Gujarati, Bihari. Goods of every conceivable sort ebbed and flowed through the station, a veritable artery linking the Indian subcontinent to the Western world via the trading port of Bombay.

The Irani was of an astute business mind. He had come to Bombay with almost nothing, and he was always seeking an opportunity to strengthen his toehold there. He also understood how this city could be hard on her people. That day, standing there in the vastness of that old *godown* and watching the

men at work, he felt a keen sense of opportunity. These men, weary from their toil, should surely be able to quench their thirst and sate their hunger.

The very next morning, he began selling his Irani chai and a few baked goods from an impromptu stall in an inconspicuous corner of the *godown*. The railwaymen came in their dozens to sample his offerings. The news spread, passed on from worker to worker, supervisor to *babu*, and the little stall flourished. The Irani introduced a few additional items here and there: a rickety table, some chairs, a shelf displaying plump fresh *pau*, a wooden bench to sit on. It wasn't luxury by any means, but all who spent a moment there were glad of it.

Although at first wary of being ousted from his borrowed corner, he soon became bolder: the station guards were grateful for a ready source of chai, and would happily take their *baksheesh* in spicy *keema*. The Irani 'café' inched outwards, appropriating its own space in the large transit shed, buoyed by the burgeoning number of loyal patrons. In almost unnoticeable little steps, it gradually started dominating the *godown*.

Decades later, the Irani's hair has turned from jet black to grey, his jacket is cut from better cloth, but his smile is just as it was. His beloved India has changed dramatically. She has fought for her independence and has been torn asunder by partition. The *gora sahibs* are long gone, and a young nation is forging its identity. And from a small corner of the shed, the humble stall has grown into an established café – in truth, even something of an institution. The renown of the Irani and his hospitality has spread far; everyone – labourers, smartly-uniformed train supervisors, well-heeled *sahibs* – comes for a cup of *cutting* chai, a quick breakfast, a hearty meal. Railwaymen, *angadias* and passengers meet there and dawdle together, reading their newspapers, loudly exchanging jokes and political opinions, mopping their plates clean with the Irani's hot *pau*. And at the end of a long hot day, a refreshing beer (discreetly passed from a hidden box of ice) is a most welcome reward.

Even after so many years, the Irani never fails to greet each one of his guests with a nod and a smile. Whether it is an omelet at daybreak, a lunchtime Berry Biryani, an afternoon snack or a sly peg of liquor from a bottle before home-time, his welcome is as warm as the chai is hot, and every guest goes on his way feeling that he has found a small source of solace and joy in the old *godown* behind the great Victoria Terminus.