

DISHOOM

FROM BOMBAY WITH LOVE

THE OLD IRANI CAFÉS HAVE ALMOST DISAPPEARED. Their faded elegance welcomed all: courting couples, taxi-wallas, students, artists and lawyers. These cafés broke down barriers by bringing people together over food and drink. Bombay was more open and welcoming for their existence. Dishoom pays homage to the Irani cafés and the food of all Bombay.

BREAKFAST

Begin the day with a Parsi Omelette, some Bun Maska and Chai, a bowl of Date & Banana Porridge or a Bacon Naan Roll. 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.

A Meal For A Meal

For each and every meal you eat at Dishoom, we donate a meal to a child – 20 million meals so far. We work with two charities – Magic Breakfast in the UK and Akshaya Patra in India – who provide nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

AT LUNCH, AND LATER

Satisfyingly agreeable dishes for lunch, or perhaps part of a feast to share at supper-time.

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. (V) (S) 6.20

CHILLI BROCCOLI SALAD

A large bowl of toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates, lime and honey. (V) (S) 12.50

KALA CHANA SALAD

Hearty black chickpeas, shredded kale, crunchy capsicums dressed up with lime and chilli. Toasted almonds scattered on top. (V) 11.70

CHOLE PURI

Chickpeas sing with high spice and surprise black tea, with puffed puris and sweet halwa alongside. Much drama but absolute harmony. (V) (S) 15.90

ROOMALI ROTI ROLLS

Roomali Roti Rolls are made with delicate 'handkerchief' bread, baked and filled to order from midday until late at night. Best eaten with the hands.

PANEER ROLL

Grilled paneer tucked inside a crisped roll with onion, peppers and green leaves. Mint chutney on the side. (V) 10.50

DISHOOM CHICKEN TIKKA ROLL

Spicy charred chicken, lavish salad and tomato-chilli jam. (S) 10.50

SMALL PLATES

KHICHIA & CHUNDO

A fine, crispy snack, not unlike papad. Dip happily in the spiced chutney, made to an old family recipe with dependable apple, not fickle mango. (V) 3.90

LAMB SAMOSAS

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. 7.50

VEGETABLE SAMOSAS

Crunchy Punjabi-style shortcrust pastry, pea and potato filling warmly spiced with cinnamon. Tamarind chutney for dipping. (V) 6.70

OKRA FRIES

Fine lady's fingers for the fingers. (V) 6.90

CHILLI CHEESE TOAST

A nostalgia for Bombayites. Green chillies, capsicum and garlic in cheddar melt on white sliced loaf. (V) (S) 6.50

PAU BHAJI

A bowl of mashed vegetables with hot, buttered, home-made buns, Chowpatty style. No food is more Bombay. (V) (S) 7.20

BHEL

Cold and crunchy, light and lovely. Puffed rice, peanuts and Bombay Mix tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) 6.90

DISHOOM HOUSE CHAAT

Warm-cold, sweet-tangy, moreish. Golden-fried sweet potato covered with cool yoghurt, pomegranate, beetroot, radish and carrot. Tamarind drizzle and green chutney lift it nicely. (V) 8.90

KEEMA PAU

A classic of Irani cafés: spiced minced lamb and peas with toasted, buttered, home-made buns. (S) 8.90

CHILLI CHICKEN

Some Irani cafés now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is a modern café staple. (S) 9.50

PRAWN KOLIWADA

Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels – perfect for chutney-dipping. (S) 9.70

GRILLS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1946. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

MURGH MALAI

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Slightly pink when fully cooked. 12.90

DISHOOM CHICKEN TIKKA

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger, turmeric, garlic and green chilli. (S) 12.90

PANEER TIKKA

A cheese with a soft and forgiving nature that picks up flavours wonderfully. Marinated with pickling spices and yoghurt then gently charred with peppers. (V) 12.20

GUNPOWDER POTATOES

The seduction is in the tumble. New potatoes are smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) 9.50

GRILLED MALAI MUSHROOMS

King oyster and chestnut mushrooms with malai marination, char-grilled for bite and finished with butter, lime and masala. (V) 9.90

SPICY LAMB CHOPS

Two chops of generous proportions. They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic. Served pink, for juiciness, and blackened by the grill. (S) 17.90

SHEEKH KABAB

Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S) 12.70

MASALA PRAWNS

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. 16.50

THE DISHOOM STORE

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.

CHEF'S KENSINGTON SPECIAL

NALLI NIHARI BIRYANI

Nihari – a famously hearty and robust dish – is synonymous with celebration. Made into a biryani, it is doubly so. Tender shank of lamb is layered with rice and caramelised onions then sealed beneath a pastry blanket. Enriched further with kaleji (chicken liver) raita and nihari gravy. Best when shared. 24.50

HOUSE BLACK DAAL

A Dishoom signature dish – dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony. (V) 9.50

BIRYANI

Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the old Bombay café. A pot is to be shared, or kept as spicy contentment all for oneself.

CHICKEN BERRY BRITANNIA

Tempting and flavourful pot of chicken, ginger, garlic, mint, coriander and rice cooked together in the Kacchi style. An homage to Britannia's Chicken Berry Pulao, with cranberries. 16.50

AWADHI JACKFRUIT BIRYANI

Sturdy, savoury jackfruit and delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas. (V) 16.50

RUBY MURRAY

MATTAR PANEER

A steadfast, humble and delicious vegetarian curry, beloved of Bombay families. (V) 15.50

CHICKEN RUBY

Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour. 15.90

MUTTON PEPPER FRY

Finest mutton marinated in red chilli, ginger and garlic, then cooked with black peppercorns and whole spices. Robust, spicy and tender. (S) 17.90

VEG. SIDE DISHES

First-class greens and other delectables.

A BOWL OF GREENS

Grilled tenderstem broccoli and snow peas tumbled with chilli and lime. (V) 6.20

CHILLI BUTTER-BHUTTA

Corn-on-the-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, salt and lime, Chowpatty style. (V) 5.50

CHILLI BROCCOLI SALAD

(HALF PORTION)

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates, lime and honey. (V) (S) 6.90

KACHUMBER

A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair. (V) 5.50

RAITA

Delicate minty yoghurt, cool as a cucumber. (V) 4.50

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN

Freshly baked in the tandoor. (V) 4.20

GARLIC NAAN

With minced garlic and coriander sprinkle. (V) 4.50

CHEESE NAAN

Cheddar is melted inside. (V) 5.50

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) 4.50

TANDOORI ROTI

Wholewheat bread, delicately charred from the tandoor. (V) 4.50

STEAMED BASMATI RICE

It means "the fragrant one". (V) 4.50

TAJ MAHAL FOXTROT

YOU ARE SITTING IN a corner of the Barkers Building, former department store and foremost example of Art Deco architecture. In 1940s Bombay, Art Deco was the architects' choice (albeit with a lovely, local flavour), and 'hot jazz' was casting a spell over Bombay's ballrooms. With the help of our friend Naresh Fernandes – whose book *Taj Mahal Foxtrot* tells the story of Bombay in swing time – this café (and our one-off immersive theatrical production *Night at the Bombay Roxy*) remembers that golden age of Bombay jazz.

If you have any food allergies or dietary requirements please let us know. **Vegan, gluten and dairy-intolerance menus are available.**

(V) Suitable for vegetarians
(S) Spicy

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 is shared between the team in this restaurant. (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.)

TIPPLES

INDIA GIMLET (UP)

The old-established drink devised for sailors to evade scurvy. This one shakes London Dry Gin with Rose's lime and celery bitters. Finished with a touch of dill. 11.20

COLABA COLADA (TALL)

Refreshing pineapple-coconut classic jazzed up with a little coriander, chai syrup, lime juice and two rums. A balmy delight. 11.20

PERMIT ROOM OLD-FASHIONED (PEG)

A muddle of Woodford Reserve Bourbon with bay leaf and green tea reduction, bottle-aged for three months. Take the peg, drape the liquid over the ice and swirl briefly for strong mellow taste. 13.90

BOLLYBELLINI (FLUTE)

Raspberries, lychees, rose and cardamom syrup with first-class sparkling wine. Pink and pretty. 11.20

1948 SOUR (UP)

Premier distillery of India, Amrut, was founded in the year between Independence and Bombay's Prohibition. Amrut whisky is combined with Suntory Toki for a very dry sour, with Dishoom plum liqueur and egg-white foam. 11.70

LIBERTY PUNCH (DECANTER)

For a bold young nation: a celebratory concoction of H by Hine VSOP Cognac, Earl Grey, lime, cinnamon and cardamom. Wild abandon and excitement may ensue. As such, the Liberty Punch is only to be shared amongst a minimum of four people. 45.00
More tipples available. Kindly ask your server for the Permit Room menu.

TEETOTAL TIPPLES

MARINE DRIVE SPRITZ (UP)

An easy-breezy sunset tonic, lengthened with citrusy Crossip non-alcoholic spirit, Cabernet rosé grape juice and soda. Your spirits shall be lifted. 9.20

SOBER NEGRONI (ROCKS)

To ensure the absence of any alcohol, the gin and vermouth are home-made, infused with Indian cocoa and fresh pear. Fire in the throat, warmth in the belly. 9.20

Wines of good character. Mostly organic, made in the natural way by forward-thinking producers. Every care is taken of vines, wines and earth.

SPARKLING

BELLA STORIA: SPUMANTE, CIELO E TERRA, NV, VENETO

An elegant sparkling from organic vines of Trebbiano and Garganega, grown at a trifling distance from Prosecco. Clean, crisp, balanced. 125ml / 750ml 10.20 / 49.00

INTEGRALE: ORGANIC UNFILTERED FRIZZANTE BIANCO, NV, TRENTO

Lively sparkles and a cloud of white flowers with dry grapefruit bite. Indigenous grapes of Glera, Garganega, Serprino and Pinella. 125ml / 750ml 10.50 / 50.00

INTEGRALE: ORGANIC UNFILTERED FRIZZANTE ROSÉ, NV, TRENTO

Peachy-pink cloudy fizz of Raboso, Marzemina, Corbinella and Turchetta. Dry fruity verve. Naturally lower in alcohol (10.5%) but mirth is likely. 125ml / 750ml 10.50 / 50.00

GOSSET: GRANDE RÉSERVE, NV, CHAMPAGNE

Dry blend of Chardonnay, Pinot Noir and Pinot Meunier with biscuit, apple and long toasty finish. From the oldest wine-house in Champagne, the connoisseur's choicest choice. 750ml 110.00

ROSÉ

CANTINA PIZZOLATO 'H-HERO': ORGANIC ROSATO, NV, VENETO

Five generations of one family stand behind this easy-going rosé. Tawny pink, Merlot-led, with red-berry character and crisp acidity. 9.90 / 29.50 / 41.00

DOMAINE PINCHINAT: ORGANIC ROSÉ, 2022, PROVENCE

Cool altitudes and herbal fields are at play in this unendingly drinkable delight. Exceptionally balanced, refreshing and elegant beyond compare. 13.90 / 36.90 / 54.00

*175ml glass / 500ml carafe / 750ml bottle
All wines can be served in 125ml measures*

COOLERS & SHARBATS

FRESH NIMBU SODA

Light lemon drink to quench the thirst. Made with fresh juice, salt, sugar and soda. 4.70

AFLATOON'S COLADA

For the blithe spirit of Parsi theatre. Pineapple and coconut-cream, a little coriander, chai syrup and lime juice. Garnished with coconut flakes. Sweet and frothy. 6.90

WATERMELON SHARBAT

Watermelon is muddled with spearmint and lime, then thrown over cubes of ice. 5.50

PASSIONFRUIT SHARBAT

Long and sparkling, with the fresh tang of passion fruit, lime and coriander, finished with a generous splash of soda. 5.50

KALA KHATTA SHARBAT

Kokum fruit juice, chilli, citrus and salt, stirred all together for some time and left to rest before being strained over cubed ice. 5.50

BOTTLE SODA

THUMS UP

Bombay's favourite cola, in bottles nicely worn from recycling. Indian import, mostly available. 300ml 5.70

LIMCA

Fizzy lemon drink. "Contains no fruit". Indian import, mostly available. 300ml 5.70

PALLONJI'S RASPBERRY SODA

'Parsi is raspberry and raspberry is Parsi!' according to Mr. Kohinoor. 300ml 5.50

STILL OR SPARKLING WATER

Devon spring water bottled in recycled glass by Frank Water, a charity that donates all profits to safe water projects in India and Nepal. 750ml 4.50

L.A. BREWERY KOMBUCHA

First comes hops, then citrus tartness in this naturally fermented, fizzing tea-drink. Curiosity will be rewarded. 330ml 6.50

WHITE WINE

IL FOLLE: ORGANIC GRILLO, 2022, SICILY

Clean bright mineral intensity with citrus and honeydew hints. Local Grillo grapes are hand-picked. Name means 'the doolally one' – but here is a serious wine at extremely moderate terms. 8.20 / 22.90 / 33.50

EL CONVERTIDO: ORGANIC VERDEJO, 2022, CASTILLE

Tip-top, straw-gold wine with vibrant fruit, notes of almond and balanced acidity. 9.90 / 27.90 / 42.00

PRIMA ALTA: PINOT GRIGIO, 2022, VENETO

The coolness of the Dolomites is sure to marry well with your spicy food. Classic and refreshing. 10.70 / 28.90 / 46.00

FRENCH AMBUSH: VIOGNIER, 2022, LANGUEDOC-ROUSSILLON

Simple, elegant and pleasant, with aromas of white flowers and fresh apricot. A lover of grilled dishes and seafood. 11.70 / 30.90 / 46.00

MICHAEL OPITZ 'BUDDY TALK': ORGANIC BIODYNAMIC WHITE, 2022, WEINLAND

Aromatic Muskat Ottonel, Muskateller and Sauvignon Blanc grapes yield caramel, herbs, engaging fruit and softness. Modest Austrian winemaker Michael Opitz says "No tricks. Just wine". 13.70 / 39.20 / 56.00

BOB 'SHORT FOR KATE': ORGANIC SAUVIGNON BLANC, 2022, MARLBOROUGH

Melon, citrus, then white blossom. The loopy name has a story: this wine is an ode to the honesty and joie-de-vivre of late Kate (aka 'Bob'). A richly expressive character. 14.20 / 39.90 / 58.00

MICHAEL OPITZ 'IRIS': ORGANIC NATURAL SAUVIGNON BLANC – PINOT GRIS, 2021, WEINLAND

An adventurous blend from Austria with hints of sherry, coconut and salty freshness. Unfiltered, hence slightly cloudy. Not your customary Sauvignon Blanc. 15.50 / 43.90 / 60.00

MONSOONED

CATUAI COFFEE

Arabica beans from a single estate in Santicoppa, Karnataka, are bared on wood to the monsoon winds, then blended with Brazilian Catuai. A rich, aromatic coffee with soft acidity and pleasant spicy notes. Roasted by Union Hand-Roasted Coffee.

Espresso, Single or Double ... 3.70 / 4.20
Cappuccino, Caffelatte or Flat White ... 4.20
Kindly let us know if you prefer oat milk.

DISHOOM ESPRESSO MARTINI (UP)

Monsooned Catuai espresso, vivified with Finlandia vodka, chilli liqueur and black walnut bitters. 11.70

TEETOTAL ESPRESSO MARTINI (UP)

Monsooned Catuai espresso with a touch of ginger. Nobody need know that your monsoon is dry. 8.90

GUEST BREW

Consult your server about our finest grade guest filter coffees – hot or iced. 3.90

LASSIS

MANGO & FENNEL LASSI

First-class yoghurt-drink with mango and a sprinkling of fennel seeds. 5.90

ROSE & CARDAMOM LASSI

Sweet and subtle as a perfumed love-letter. 5.90

SALTED LASSI

Creamy yoghurt, salted and gently spiced with crushed cumin. 5.90

CBD BHANG LASSI

The traditional Holi drink. Ours is with ginger, shredded mint and hints of spice – but with cheerful dashes of CBD botanical bitters in place of the traditional half oz. of reliable supply. Let minds be calmed and not altered. 8.90

RED WINE

ROC D'OPALE: GRENACHE-MERLOT, 2022, LANGUEDOC-ROUSSILLON
Hedgerow fruit, plum and cocoa, with soft tannins. Garnet-red to behold. 8.20 / 22.90 / 33.50

DOMINIO DE PUNCTUM: ORGANIC BIODYNAMIC SYRAH, 2021, CASTILLE
There is no mistaking the full-bodied, rich and powerful character. And yet there is velvet. 10.90 / 30.90 / 44.00

GARNATXA: ORGANIC NEGRA, 2022, TERRA ALTA

Characterful and sincere Spanish red. Bright with crimson fruits and sweet tannins and rendered the more palatable with flavours of grilled plums, stewed strawberries and rich blood orange. A happy friend to spice and grilled meats. 13.20 / 37.50 / 52.00

QUINDE RESERVE: ORGANIC MALBEC, 2022, MENDOZA

Enticing rose-garden bouquet. Delectation of plum, liquorice, spice and very red fruit. Pre-eminent in mellowness and refreshment. The more you have of it, the more you desire it. 14.20 / 37.90 / 55.00

HJZSAN NEUMANN: BIODYNAMIC NATURAL ZWEIFELT, 2020, VIENNA

Maximum commendability. Zweigelt grapes (not unlike Pinot Noir) bring forth intense personality with shades of black cherry, acorn, hazelnut and spice. Pure and most wholesome: no fining, filtering or sulphurising. 75.00

ORANGE WINE

DOMINIO DE PUNCTUM POMELADO: ORGANIC SKIN-CONTACT WHITE, 2022, CASTILLE

Sauvignon Blanc with structure and rich amber colour from grape-skins. Tangerine nose, dry citrus on the palate and pleasant bitter finish. Dances nicely with spicy and buttery dishes. 12.70 / 33.90 / 49.00

HJZSAN NEUMANN: BIODYNAMIC NATURAL TRAMINER, 2019, VIENNA

Intense aromatic white has attained colour and power from red and yellow Traminer grape-skins. Divine grace with a twist of rose oil and tropical fruit. Never sigh when you can sing. 75.00

HOT DRINKS

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. 4.20

CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. 4.20

BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 3.70

DARJEELING GREEN TEA (POT)

The finest tea grown organically on the rolling hills of the Darjeeling region. Gentle in fragrance, unmatched in prestige. 3.70

FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. 3.70

GINGER, LEMON & HONEY TEA (POT)

Fresh vigour and increased joie-de-vivre. 3.70

FRESH JUICE

No poppycock.

Fresh Orange ... 4.90

Ruby-Red Grapefruit ... 5.70

BEER & CIDER

KINGFISHER

This mild and malty easy-drinking lager is India's choicest favourite. 4.5% 330ml / 650ml 5.90 / 8.20

DISHOOM INDIA PALE ALE

Delectable IPA with fruity citrus notes and a clean bitterness. Bold and vigorous in character. 5.0% 330ml 6.90

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 6.90

COLD SPARK CITRA PALE ALE (CAN)

Big Smoke Brew and prize-givers swear by 100% Citra. Fresh and breezy, notes of bright lemon and grapefruit. Very sensible alcohol. 3.6% 330ml 6.50

TRIPLE FRUITED GOSE (CAN)

Tropical flavours of mango and pink guava that sing in sweet, zingy harmony. A wildly fruited, unfiltered wheat beer from North Brewing. 4.6% 440ml 8.90

EXPORT INDIA PORTER

Inspired by timeworn porter recipes that washed up in India, made modern by Kernel Brewery. Indulge in notes of chocolate, coffee, tobacco and leather. 6.0% 330ml 7.90

FREESTAR IPA (CAN)

A trio of hops mingle for a bright beer that is dry, crisp and full of flavour. Low alcohol and gluten free. 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 8.20