

DISHOOM

CHOTE DISHOOM-WALLAS

In India, mealtimes are very much a family affair. Everything is shared, and the children eat (more or less!) what the grown-ups eat.

Here at Dishoom, younger guests are welcome to order from our main menu, just like the grown-ups. Our food is meant for sharing, after all. And we can always recommend milder dishes.

But if you prefer to keep things simple, we've put together this special menu with chote (little) Dishoom-wallas in mind. Smaller portions, very little spice, but just as nice.

BREAKFAST

PORRIDGE

With oat milk and bananas. (V) 3.20

GRANOLA

With cinnamon, fresh seasonal fruits, vanilla yoghurt and honey.

Dairy or Coconut yoghurt. (V) 3.90 / 4.50

FRUIT & YOGHURT

Fresh seasonal fruits with vanilla yoghurt and starflower honey.

Dairy or Coconut yoghurt. (V) 3.20 / 3.80

SWEET UTTAPAM STACK

Two pancakes topped with shrikhand, fresh berries, coconut flakes and jaggery syrup. (V) 4.50

EGGS & BEANS ON TOAST

Scrambled eggs with toasted bread and baked beans. (V) 3.90

AT LUNCH AND

LATER

All served with Bombay potatoes, Dishoom slaw, and a glass of fruit juice.

MURGH MALAI

Mild, tender grilled chicken thigh. 8.30

PANEER TIKKA

Tasty Indian cheese and peppers. (V) 8.30

AND FOR PUDDING

A BOWL OF ICE CREAM

Two scoops of cinnamon ice cream. (V) 3.90

KULFI

A sweet frozen treat. Creamy Malai, proper Pistachio, or sweet real Mango. (V) 4.20