If you would care for any classic cocktail that is not presented in this menu — just ask. And if you have any allergies please let us know.
**TANCHOI FIX**
The China trade turned opium, spice and silk into merchant fortune, and dressed fortunate merchant wives in best Tanchoi silk. Aged in oak, a refreshing mandarin shrub, ginger, Hayman’s gently rested gin, etc., etc., etc., dashed off with quinine and fiery Szechuan pepper. 9.90

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**DARU-WALLA RECOMMENDS**

**EAST INDIA GIMLET**  
(UP)  
The classic Gimlet was devised for sailors to evade scurvy. This one shakes London dry gin with Rose’s lime and a touch of celery bitters. 8.50

**CYRUS IRANI**  
(UP)  
Charismatic mix of lime juice, tequila and turmeric-honey lassi syrup, shaken hard and strained finely into a sour glass. Warning: wayward drinkers must seek redemption. 8.90

**CHANDRA BOSE SOUR**  
(UP)  
Self-governance against the British? Volatile combination of Indian and Japanese whiskies, very dry, with dashes of plum bitters and egg-white foam. Controversial alliances and conspiracies will abound. 8.90

**DISHOOM ESPRESSO MARTINI**  
(UP)  
Monsooned Catuai espresso, vivified with Luksusowa vodka, chilli liqueur, black walnut bitters and crema. (N) 8.90
**SLINGS, COOLERS & FIZZES**

**BOLLYBELLINI**
(FLUTE)
Raspberries, lychees, rose and cardamom with first-class sparkling wine. A very pretty missy. 7.90

**THE KOHINOOR FIZZ**
(TALL)
Dishoom gooseberry syrup with lime juice and London dry gin, a wash of Aperol, diamond fizz'd with sparkling wine and cushion’d with egg white. Slips down nicely with all dishes. 8.90

**COLABA COLADA**
(UP)
The two words are almost the same, isn’t it? Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and two rums. (N) 8.50

**MEENAKSHI’S MOJITO**
(TALL)
Bacardi Carta Blanca rum meets pineapple, bitters and lime, alongside the usual mint-soda affair. Suitable for the most advanced boy or girl. 8.50

**PEGS & PAANCH**

**VICEROY’S OLD-FASHIONED**
(PEG)
The sort of drink in which Mountbatten may have found welcome repose. A bottle-aged muddle of Woodford Reserve bourbon, bayleaf reduction, green tea and so on. Like an old club-room, with tertiary colours and artistic composition. 9.90

**SONIA’S NEGRONI**
(PEG)
The Italian lady goes native. Equal parts of London dry gin, bitter Campari and Dishoom vermouth (macerated with vanilla, cinnamon and ginger). Bottle-aged for smooth tawny intensity. 9.90

**CHAI PAANCH**
(PEG)
Lemon shrub with Johnnie Walker Black Label, Ceylon arrack, House Chai, Gosling’s dark rum, and two liqueurs: one ginger, one 80% cocoa. Clear, complicated and sweet. 9.90

**HOPPY BUTTER PAANCH**
(MUG)
A still drink that feels like playful fizz before curtain call at Bombay’s Pila House. Refreshing pineapple and reserve bourbon with orange and lemon sharbat foam. Happiness has a tang. 8.90
**LIBERTY PUNCH**

*For a bold young nation*: a magnificent sharing concoction of jaggery, lime, green tea and Ceylon Arrack, served over cubed ice in a vintage bowl. Ladle into the dainty cups and crumble in the jaggery, to taste. It would be ornamental were it not so good to drink.

Wild abandon and excitement in equal measure may ensue, as such the Liberty Punch is only to be shared amongst a minimum of four people.

33.00

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**SPARKLING**

**CIELO E TERRA SPUMANTE EKUÓ, NV, VENETO**
Classic delicate spumante from organic vines of Garganega and Trebbiano. Pleasantly pale yellow with fine bubbles, fresh stone fruit and soft dry finish.

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<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>150ml</td>
<td>7.50</td>
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<td>750ml</td>
<td>35.00</td>
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**LUIGI TACCHINO MOSCATO D’ASTI, NV, PIEDMONT**
A matchless sparkling pudding wine to lift the spirits with charm and indulgence. Fresh, fruity and light, with a mere 5% alcohol.

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<th>Size</th>
<th>Price</th>
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<tr>
<td>150ml</td>
<td>7.20</td>
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<td>750ml</td>
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**LANSON PÈRE ET FILS, NV, CHAMPAGNE**
Unhesitantly lovely blend of the best Chardonnay (35%), Pinot Noir (50%) and Meunier (15%) grapes from 10 different vintages. Admire its regal golden glow, hints of stone fruit, honeydew and buttery complexity. A boon to any celebration.

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<tr>
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<td>750ml</td>
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**EDENVALE SPARKLING CUVÉE, S.E. AUSTRALIA**
For the table, Chardonnay and Verdelho laced together, fleeting tastes of fresh apples and fragrance of white flowers. Fine bubbles whisper and fade. Elegant celebration without inebriation.

750ml 22.25

**GOSSET GRANDE RESERVE, NV, CHAMPAGNE**
A prestige cuvée from the very oldest wine house in Champagne, whose wines were drunk by French kings from 1584. Find joy in rich expressions of crisp green apple, brioche, toasted nuts and a smoking kindling. Perfect complexity.

750ml 95.00
**WHITE WINE**

175ml glass / 500ml carafe / 750ml bottle

**IL FOLLE GRILLO, 2017, SICILY**
Gregarious, sun-drenched Sicilian. The name means ‘the mad one’. Wild, but with elegant aromas of exotic blooms and tropical fruits. You may well develop special affections. 6.00 / 16.70 / 23.50

**PASOS DE LA CAPULA VERDEJO, 2017, CASTILLA**
Fine and most well-selected, with clear straw colour and expressive nose of pale fruits. Young, balanced, refreshing. 6.90 / 18.60 / 26.50

**CHÂTEAU DU CÉDRE BLANDINE LE BLANC, 2016, COTES DE GASCOGNE**
Liveliness is derived from Ugni Blanc and Colombard grapes. Tangy lemon-peel presents immediately. Minerals are the subsequent secret of aromatic intensity. 7.60 / 20.30 / 29.00

**PINOT GRIGIO, 2016, DELLA VENEZIA**
A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food. 8.00 / 21.90 / 30.00

**FRENCH AMBUSH VIognier, 2017, PAYS D’OC**
Elegant, fine and pleasantly rounded. White flowers and tropical fruits dance sweetly with ripe peaches. A lover of seafood. 8.40 / 22.40 / 32.00

**WILD SOUTH SAUVIGNON BLANC, 2017, MARLBOROUGH**
A tip-top classic made by talented wine-walli Christie Brown. Vibrant and intense, with a fresh palate of ripe citrus and intriguing minerals. 8.90 / 25.00 / 37.00

**HARTEBERG RIESLING, 2016, STELLENBOSCH**
Riesling grapes hand-picked at daybreak ensure most heavenly flavours. Defined lime zest with taut apple (green) succulence. Find residual sweetness quietly lingering. 9.50 / 26.90 / 39.00

(All wines can be served in 125ml measures)

**RED WINE**

175ml glass / 500ml carafe / 750ml bottle

**ROC D’OPALE GRENACHE-MERLOT, 2017, PAYS D’OC**
Hedgerow fruit, plum and cocoa, with soft tannins. Charming and agreeable with or without food. 6.00 / 16.70 / 23.50

**TERRE DI MONTELUSA PRIMITIVO, 2017, PUGLIA**
Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. 7.00 / 19.20 / 27.50

**CIELO E TERRA MERLOT EKUÒ, 2016, VENETO**
A charitable quaff. Organic Merlot vines yield deep ruby colour, softly herbal nose and dark berry palate. 7.80 / 21.00 / 30.00

**DOMAINE DE CABRIALS PINOT NOIR, 2017, LANGUEDOC-ROUSSILLON**
Light-hearted joy that slips down well on its own or with white meats. Admire perfumed cherry fruit, silky tannins and sustained finish. 8.70 / 24.70 / 34.00

**PITCHFORK SHIRAZ, 2016, MARGARET RIVER**
Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable. 9.60 / 25.90 / 37.00

**LUIGI BOSCA RESERVA MALBEC, 2015, MENDOZA**
A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 10.00 / 28.50 / 42.00

(All wines can be served in 125ml measures)

**ROSÉ WINE**

175ml glass / 500ml carafe / 750ml bottle

**H-HERO ROSÉ, LA CANTINA PIZZOLATO, 2017, VENETO**
Preciously pink Venetian beauty. Fruits of Cabernet and Merlot introduce lightness and freshness with blessings of red berries. 7.20 / 19.70 / 28.00
BEER & CIDER

**KINGFISHER**
Beer came to India in the 18th century. This mild and malty easy-drink lager is India’s choicest favourite.

4.8% 330ml / 650ml 4.50 / 7.50

**DISHOOM INDIA PALE ALE**
Delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company.

5.0% 330ml 5.30

**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 5.30

**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 5.30

**ZINTUKI SOUR BEER**
Drink wildly different. A spicy, fruity, lemon-juicy sour ale with Champagne-like spritz. Deeply satisfying blended beer from the Wild Beer Co.

7.3% 330ml 6.50

**LUCKY SAINT (ALC-REMOVED)**
Be sober, be vigilant: this is alcohol-removed vegan lager, born of Bavarian springs, Hallertau hops and barley-malt. Pour. Swirl. Pour again for citrus hop finish.

0.5% 330ml 5.00

**LION STOUT (CAN)**
Glossy black pour, creamy tan froth, fragrant aromas of coffee, cacao, and caramel. Award-winning, robust stout from an old-established Sri Lankan brewery.

8.8% 330ml 5.50

**GUEST BEERS & CIDERS**
Consult your server for guest beers and ciders.

**PEACOCK CIDER**
Crafted by skilled workmanship of Aspall Cyder House. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food.

4.8% 500ml 6.50

SNACKS

**CHAKNA**
Fried lentils, spices, nuts and sev. (N) 2.00

**POTATO CRISPS**
Sprinkled with magic masala and served with lime 2.00

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 gorasahibs 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.