**BOMBAY COMFORT FOOD AT HOME**

For those who are more comfortable at home, we are very glad to offer hot food (and other Sundries) for immediate, local delivery. For delivery, we serve our much-loved Bombay comfort food, and specifically those recipes that can abide a little travel – Biryani, Ruby Murrays and House Black Daal, along with first-class Small Plates, Veg Side Dishes, Breads and Rice. All cooked in our kitchens by our chefs, and served from Bombay with love.

**VEGETABLE SAMOSAS**
Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. Served with tangy tamarind chutney.

**PAU BHAIJ & KEEMA PAU**
In a hot frying pan, toast the pau buttered-side-down for around 45 seconds, until it has a golden crust. Turn it over to warm the other side. Garnish the bhaji or keema with the chopped onions, chopped coriander and a squeeze of lime.

**CHILLI BROCCOLI SALAD**
Grilled broccoli, snow peas and kale tumble with chilli and lime. Topped with ginger matchsticks, chopped coriander, pomegranate seeds and toasted pistachios and shredded mint leaves.

**CHILLI CHICKEN**
Delicate minty yoghurt, cool as the finest, greenest broccoli, fresh red chillies, pumpkin seeds, dates and honey. All is dressed up in lime and chilli.

**BOWL OF GREENS & SLAW**
First-class greens and other delectables.

**Veg Side Dishes**
First-class greens and other delectables.

**BREAD & RICE**
All breads are made by hand and baked to order.

**PAU BHAIJ**
A bowl of mashed vegetables with hot, buttered, home-made bun, Chowpatty Beach style. No food is more Bombay.

**RUBY MURRAY**
A classic of Irani cafes: spiced minced lamb and pea with a toasted, buttered, home-made bun.

**CHILLI CHICKEN**
Some Irani cafes now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli chicken is now a café staple.

**KEEMA PAU**
An all-time Indian favourite of Indian families everywhere. It originally hails from the Punjab.

**MASALA CHAI RECIPE**
Chef Naved shares his much-loved recipe for your at-home enjoyment. This powerful concoction of milk, tea and spices is what began Bombay (and the Dishoom kitchens) running.

**INSTRUCTIONS FOR BEST ENJOYMENT**
You might like to creep your turnovers and意味着 a states pre-heated to 180°C. Daal and dishes with a sauce can all be served nicely piping but after a few minutes in a saucepan. We’d recommend the oven for biryani but a short burst in the microwave is an acceptable shortcut.

**FOR MORE RECIPES**
You’ll find more recipes on our Instagram, and over a hundred in our cookery book (and highly subjective guide to Bombay, with map) – available from all good booksellers and dishoom.com

**ALLERGEN INFORMATION**
We make every effort to avoid cross-contamination, but sadly cannot guarantee dishes and drinks are allergen-free. Allergen information can be found on dishoom.com/allergen-guide

**A REQUEST FOR YOUR FEEDBACK**
It will please us to know that you enjoyed your meal, and help us to do better if you did not.

**A MEAL FOR A MEAL**
For each and every meal you order from Dishoom, we donate a meal to a child. We work with Akshaya Patra, a charity in India which provides nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

**CHEF NAVED’S RECOMMENDATION**
Spoon a little oil off the curries or keema, and use it to make first-class fried eggs for breakfast tomorrow.

**COOKERY BOOK**
You’ll find some more recipes on our Instagram, and over a hundred in our cookery book (and highly subjective guide to Bombay, with map) – available from all good booksellers and dishoom.com

**MADE IN THE UK**
Dishooms are made in the UK. For you. For your health. For your happiness.

**Serves 4**
2 tbsp loose Assam or Darjeeling tea, or 3 English breakfast teabags
12 slices of fresh root ginger
1 ½ tsp black peppercorns
12 cardamom pods
2 cinnamon sticks
5 cloves
50g granulated white sugar
500ml whole milk

**DINING ROOMS**
We provide a range of dining options. For more details, please call us and ask about your favourite Dishoom. You should have a wonderful time.

**FULLY LICENSED**
Dishooms are fully licensed. We hold a licence to serve alcohol and have a responsible approach to alcohol. We make every effort to avoid cross-contamination, but sadly cannot guarantee dishes and drinks are allergen-free. Allergen information can be found on dishoom.com/allergen-guide

**INSTRUCTIONS FOR BEST ENJOYMENT**
You might like to creep your turnovers and means for a couple of minutes in an oven pre-heated to 180°C. Daal and dishes with a sauce can all be served nicely piping but after a few minutes in a saucepan. We’d recommend the oven for biryani but a short burst in the microwave is an acceptable shortcut.

**FINISHING INSTRUCTIONS**
Follow these simple – but important – instructions to add the finishing touches to your food.

**CHILI CHICKEN**
Empty all ingredients into the box, close the lid tightly and shake well.

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