

D · I · S · H · O · O · M

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 – Biryanis, 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.

INSTRUCTIONS FOR BEST ENJOYMENT

You might like to crisp your samosas and naans 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 hot 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.

CHILLI CHICKEN

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

PAU BHAJI & 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, BOWL OF GREENS & SLAW

Add the dressing, a squeeze of lime and a pinch of salt, and toss until evenly coated.

MATTAR PANEER, CHICKEN RUBY & CHOLE CHAWAL

Garnish with ginger matchsticks, chopped coriander, pomegranate seeds and a squeeze of lime.

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.



SMALL PLATES

KHICHIA & CHUNDO

A fine, crispy snack, not unlike papad. Dip happily in the spiced chutney made to an old family recipe. Made from dependable apple, not fickle mango.

VEGETABLE SAMOSAS

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

PAU BHAJI

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

CHILLI CHICKEN

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

KEEMA PAU

A classic of Irani cafés: spiced minced lamb and peas with a toasted, buttered, home-made bun.

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.

RUBY MURRAY

MATTAR PANEER

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant.

CHICKEN RUBY

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

CHOLE CHAWAL

This hearty spiced chickpea curry is an abiding favourite of Indian families everywhere. It originally hails from the Punjab.

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.

JACKFRUIT BIRYANI

Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with mint, coriander and sultanas.

HOUSE BLACK DAAL

A Dishoom signature dish — dark, rich, deeply flavoured. It is cooked over 24 hours for extra harmony.

VEG. DISHES

First-class greens and other delectables.

CHILLI BROCCOLI SALAD

Toasted pistachios and shredded mint leaves with finest, greenest broccoli, fresh red chillies, pumpkin seeds, dates and honey. All is dressed up in lime and chilli.

A BOWL OF GREENS

Grilled broccoli, snow peas and kale tumbled with chilli and lime.

DISHOOM SLAW

A kachumber with shredded carrot, green peppers, and raisins dressed up with mint and honey. Fresh, feisty, crunchy.

RAITA

Delicate minty yoghurt, cool as the cucumber.

BREAD & RICE

All breads are made by hand and baked to order.

PLAIN NAAN

Freshly baked in the tandoor.

GARLIC NAAN

With minced garlic and coriander sprinkle.

STEAMED BASMATI RICE

It means "the fragrant one".

DRINKS

Wines and beers available when you order. May we recommend the Dishoom IPA.

DISHOOM INDIA PALE ALE

Delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company.

MASALA CHAI RECIPE

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

Serves 4

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

Put the tea, ginger and spices into a saucepan, pour on 1 litre boiling water and bring to the boil.

Lower the heat and simmer until you can smell the spices, about 10 minutes.

Add the sugar and milk, turn up the heat and bring to the boil. Allow 10 minutes, stirring occasionally. (A skin will form, but this is strained off at the end.)

Taste to see if the chai is to your liking; boil a little more if you wish for a stronger flavour. Patience will be rewarded!

Strain, discard the solids, and serve immediately.

FOR MORE RECIPES

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

THE DISHOOM PLAYLIST

For extra Dishoom ambience, seek out our Spotify playlist (search 'dishoom').

ALLERGEN INFORMATION

We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

Allergen information can be found on dishoom.com/allergen-guide

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.