

# D · I · S · H · O · O · M

## FROM BOMBAY WITH LOVE

...AND FROM OUR RESTAURANTS to your home. Without doubt, we'd prefer to be welcoming you in person, but while we are closed to dining guests temporarily, we take comfort in knowing you can still enjoy Dishoom at home. You'll notice that the menu is less full than usual, as we only send you the dishes that can abide a little travel.

### INSTRUCTIONS FOR BEST ENJOYMENT

You might like to crisp your samosas and naans for a couple of minutes in an oven pre-heated to 180C. 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

Heat the oven to 180C. Place the chicken on a baking tray and heat for 2-3 minutes until crispy and piping hot. Return the chicken to the container and mix through the dressing and the garnish until the chicken is evenly coated.

#### 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

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

#### VADA PAU

Spread the pau with the chutney and place the vada inside. Nibble on the chillies as much as you dare.

#### MATTAR PANEER, CHICKEN RUBY & CHOLE CHAWAL

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

### 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.

### 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.

#### PAU BHAJI

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

#### VADA PAU

Bombay's version of London's Chip Butty. Assembled at home for maximum satisfaction.

#### 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

An abiding favourite of Indian families everywhere, originally hailing from the Punjab. A hearty bowl of spiced chickpea curry served with basmati rice.

### 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.

#### KACHUMBER

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato.

#### 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.

### A REQUEST FOR YOUR FEEDBACK

We would very much appreciate your thoughts on our food, drinks, presentation and packaging. It will please us to know that you enjoyed it, and help us to do better if you did not. (Kindly note, if you had any issues with ordering or delivery, it's best to speak to Deliveroo directly.)

