

Everything is served in plentiful portions
to be shared by the whole party.
Large ‘Thaals’ of food will be placed on
the table for guests to help themselves.



If you are hankering for a specific dish that isn't on this menu,
please let us know. We will always try to accommodate requests.

NON—VEG.

£35 per person

SMALL PLATES

Keema Pau — Spiced minced lamb and peas with toasted, buttered, home-made bun. (S)

Okra Fries — Fine lady's fingers for the fingers. (V)

Bhel — Puffed rice, peanuts, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V)



GRILLS

Murgh Malai — Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked. (M)

Sheekh Kabab — Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S)

BIRYANI & RUBY MURRAY

Mattar Paneer — A steadfast and humble vegetarian curry. (V)
Chicken Berry Britannia — The Dishoom variation on the legendary Irani café special, with cranberries.

HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

SIDE DISHES

(we'll serve as many portions of sides as you like)

Naan — Freshly baked in the tandoor. (V)

Roomali Roti — Soft handkerchief-thin bread. (V)

Kachumber — A messy to-do of cucumber, onion and tomato. (V)

Raita — Delicate minty-cucumber yoghurt. (V)



PUDDINGS

Kulfi — A sweet creamy treat.

Mango (V) Pistachio (V) Malai (V)

(S) *Spicy* (M) *Mild* (V) *Vegetarian*

VEG.

£35 per person

SMALL PLATES

Pau Bhaji — A bowl of mashed vegetables with hot, buttered, home-made bun. (S) (V)

Okra Fries — Fine lady's fingers for the fingers. (V)

Bhel — Puffed rice, peanuts, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V)



GRILLS

Paneer Tikka — Marinated then gently charred with red and green capsciums. (V)

Gunpowder Potatoes — Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) (M)

BIRYANI & RUBY MURRAY

Mattar Paneer — A steadfast and humble vegetarian curry. (V)
Jackfruit Biryani — Delicious, savoury jackfruit and delicately saffron'd rice, potted and cooked with fresh herbs, barberries and sultanas. (V)

HOUSE BLACK DAAL

A Dishoom signature dish. It is cooked over 24 hours for extra harmony. (V)

SIDE DISHES

(we'll serve as many portions of sides as you like)

Naan — Freshly baked in the tandoor. (V)

Roomali Roti — Soft handkerchief-thin bread. (V)

Kachumber — A messy to-do of cucumber, onion and tomato. (V)

Raita — Delicate minty-cucumber yoghurt. (V)



PUDDINGS

Kulfi — A sweet creamy treat.

Mango (V) Pistachio (V) Malai (V)

(S) *Spicy* (M) *Mild* (V) *Vegetarian*