

DISHOOM

DAIRY-INTOLERANCE MENU

The following dishes are naturally suited to guests intolerant to dairy. Dishes marked with (*) are modified to be made suitable, and an explanation is given beneath the dish description. 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.

FROM BOMBAY WITH LOVE

THE OLD IRANI CAFÉS HAVE ALMOST DISAPPEARED. Their faded elegance welcomed all: courting couples, sweaty taxi-wallas, students, artists and lawyers. These cafés broke down barriers by bringing people together over food and drink. Bombay was more open and welcoming for their existence. Dishoom pays homage to the Irani cafés and the food of all Bombay.

A Meal For A Meal

For each and every meal you eat at Dishoom, we donate a meal to a child. We work with two charities – Magic Breakfast in the UK and Akshaya Patra in India – who provide nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.

BREAKFAST...

Begin the day with ample and wholesome dishes, or perhaps just a drop of fresh juice. You might like to linger with a coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11.45am every day.

PARSI OMELETTE*

A crazy-paving three-egg omelette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast. (V) 7.90

*prepared without cheese

THE BIG BOMBAY*

Your plate will be laden with abundant akuri, char-striped smoked streaky bacon from Ramsay of Carlake, peppery Shropshire pork sausages, masala beans, grilled field mushrooms, grilled tomato and home-made buns. Too good. 12.50

*served with vegan buns

THE VEGAN BOMBAY

Bountiful vegan repast. Abundant tofu akuri, vegan sausages, vegan black pudding, grilled field mushrooms, masala beans, grilled tomato and home-made vegan buns. (V) 13.50

AKURI*

An Irani café staple. Three eggs, spiced, scrambled and piled up richly alongside grilled tomato and served with home-made buns. (V) (S) 7.50

*served with vegan buns

HOUSE GRANOLA

A Dishoom recipe, handmade with oats, seeds, cashews, almonds, pistachios and cinnamon, roasted in coconut oil. Served with fresh seasonal fruits and coconut yoghurt. (V) 7.50

FRUIT AND YOGHURT

Fresh seasonal fruits topped with creamy coconut yoghurt infused with fresh vanilla pod, and starflower honey. (V) 6.70

DATE & BANANA PORRIDGE

Organic porridge oats cooked with oat milk, banana and sweet Medjool dates. A never-ending portion: if you wish for more, you need only ask. (V) 5.70

SIDE ORDERS

Masala beans	2.50
Grilled mushrooms	2.50
Two sausages	3.00
Three vegan sausages	5.00
Four rashers of bacon	3.00
Vegan black pudding	2.50
Fire Toast	2.50

COLD DRINKS

BLOODY MARY

Made with feisty Mary-mix of Dishoom, pickled nicely with Luksusowa Vodka. The crown of breakfast tipples. 8.90

VIRGIN MARY

Feistiness abounds, but there is no swearing. 4.50

EKUÒ: ORGANIC SPUMANTE, NV, VENETO

An elegant sparkling from organic vines of Trebbiano and Garganega, grown at a trifling distance from Prosecco. Clean, crisp, balanced. Charitable giving also. 150ml / 750ml 7.70 / 37.00

THE DHOBLE (ROCKS)

A refreshing breakfast cocktail, named for the notorious party-pooing Assistant Commissioner of Police of Bombay, Vasant Dhoble. Fresh orange juice and lemon juice, Luksusowa vodka, jaggery, and a dash of orange bitters, served over cubed ice. 8.50

FRESH JUICE

No poppycock.

Fresh Orange	3.90
Ruby-red grapefruit	4.20

HOT DRINKS

OAT MILK CHAI

Warming comfort and satisfying spice. Made with oat milk. 3.20

ENGLISH BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 2.90

GREEN TEA (POT)

Grown on the lush garden plains between Assam and the Himalayas. Gentle, fresh and sweet. 2.90

FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. 2.90

MONSOONED CATUAI COFFEE

Arabica beans from a single estate in Sunticoppa, Karnataka, are bared on wood to the monsoon winds, then blended with Brazilian Catuai. A rich, aromatic coffee with soft acidity and pleasant spicy notes. Roasted by Union Hand-Roasted Coffee.

Espresso, Single or Double	2.70 / 2.90
Cappuccino, Caffe latte or Flat White	3.50
Americano	3.50

Kindly ask your server for oat milk.

AT LUNCH, AND LATER...

Inexpensively agreeable lunch, or perhaps part of a feast to share at supper-time

CHOLE PURI*

Puffed puris lie next to hearty bowl of spiced chickpea curry, with sweet halwa alongside. Eat altogether. (S) (V) 11.50

*made without butter

SMALL PLATES

CAFÉ CRISPS

Sprinkled with magic masala and served with lime. (V) 2.00

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. (V) 2.90

VEGETABLE SAMOSAS

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. (V) 4.90

OKRA FRIES

Fine lady's fingers for the fingers. (V) 4.90

BHEL

Cold and crunchy, light and lovely. Puffed rice, peanuts, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) 4.90

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. (S) 6.90

PRAWN KOLIWADA

Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels – perfect for chutney-dipping. (S) 7.20

CHILLI BROCCOLI SALAD

Toasted pistachios and shredded spearmint leaves with finest, greenest broccoli, fresh red chillies, pumpkin and sunflower seeds, dates and honey. All is dressed up in lime and chilli. (S) (V) 9.70

DISHOOM HOUSE CHAAT*

Warm-cold, sweet-tangy, moreish. Golden-fried sweet potato covered with pomegranate, beetroot, radish and carrot. Tamarind drizzle and green chutney lift it nicely. (V) 5.70

*served without yoghurt

GRILLS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

DISHOOM CHICKEN TIKKA

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli. (S) 9.70

GUNPOWDER POTATOES*

The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with crushed aromatic seeds and green herbs. (V) (M) 6.90

*prepared without butter

CHAAP PINEAPPLE TIKKA*

Spiced soy kabab marinated and grilled with pineapple. A top vegetarian couplet prepared to a family recipe. (V) 8.90

*prepared without butter

SHEEKH KABAB*

Minced lamb is marinated with green chilli, coriander and cumin, then grilled. (S) 9.90

*prepared without butter

MASALA PRAWNS*

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. 12.90

*prepared without butter

CHEF'S SPECIAL

Please ask your server to confirm if the Chef's special contains dairy.

RUBY MURRAY

MUTTON PEPPER FRY

Finest mutton marinated in red chilli, ginger and garlic, and then cooked with black peppercorns and whole spices. Robust, spicy and tender. (S) 14.50

VEG. SIDE DISHES

First-class greens and other delectables.

BOWL OF GREENS*

Grilled broccoli, snow peas and kale tumbled with chilli and lime. (V) 4.50

*with olive oil instead of butter

KALA CHANA SALAD

Shredded lettuce and kale, red and yellow capsicums, black chickpeas and a little red chilli. (V) 4.60

CHILLI NO-BUTTER-BHUTTA*

Corn-on-the-cob, grilled over charcoal fire, then finished with butter, chilli, salt and lime, Chowpatty beach style. (V) 4.20

*with olive oil instead of butter

KACHUMBER

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V) 4.20

RICE

STEAMED BASMATI RICE

It means "the fragrant one". (V) 3.50

PUDDINGS

KALA KHATTA GOLA ICE

Fluffy ice flakes steeped in kokum fruit syrup, blueberries, chilli, lime, white and black salt. The first spoonful tastes bizarre. The second spoonful is captivating. (V) 3.70

BASMATI KHEER

Silky caramelised basmati rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (V) 5.90

DISHOOM COOKERY BOOK

And also highly subjective guide to Bombay with map. Read it, and find yourself replete with stories and recipes to share with all who come to your table. 26.00

If you have any food allergies or dietary requirements please let us know. **Vegan and gluten intolerance menus are available.**

(S) ... Spicy
(M) ... Mild
(V) ... Suitable for vegetarians

Dishes marked (V) may contain eggs.

An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)

All wines, beers and ciders listed do not contain dairy. Please ask your server to confirm which guest beers and ciders do not contain dairy.

TIPPLES

EAST INDIA GIMLET (UP)

The old-established drink devised for sailors to evade scurvy. London dry gin with Rose's lime and a touch of celery bitters. 8.90

COLABA COLADA (TALL)

Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and two rums. 8.70

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. 10.50

BOLLYBELLINI (FLUTE)

Raspberries, lychees, rose and cardamom with first-class sparkling wine. A very pretty missy. 8.20

CHANDRA BOSE SOUR (UP)

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

More fine tipples available. Kindly ask your server for the Permit Room menu.

SPARKLING

EKUÒ: ORGANIC SPUMANTE, NV, VENETO

An elegant sparkling from organic vines of Trebbiano and Garganega, grown at a trifling distance from Prosecco. Clean, crisp, balanced. Charitable giving also. 150ml / 750ml 7.70 / 37.00

INT3GRAL3: ORGANIC UNFILTERED FRIZZANTE BIANCO, NV, TRENTO

Lively sparkles and a cloud of white flowers with dry grapefruit bite. Indigenous grapes of Glera, Garganega, Serprino and Pinella. Naturally lower in alcohol (10.5%) but mirth is likely. 150ml / 750ml 8.50 / 39.00

INT3GRAL3: ORGANIC UNFILTERED FRIZZANTE ROSÉ, NV, TRENTO

Peachy-pink cloudy fizz of Raboso, Marzemina, Corbinella and Turchetta. Dry fruity verve. Ask us to tip up the botal in your presence. 150ml / 750ml 8.50 / 39.00

GOSSET: GRANDE RÉSERVE, NV, CHAMPAGNE

Bone-dry blend of Chardonnay, Pinot Noir and Pinot Meunier with biscuit, apple and long toasty finish. From the very oldest wine-house in Champagne, the connoisseur's choicest choice. 750ml 98.00

ROSÉ

CANTINA PIZZOLATO 'H-HERO': ORGANIC ROSATO, 2019, VENETO

Five generations of one family stand behind this easy-going rosé. Tawny pink, Merlot-led, with red-berry character and crisp acidity. Vegan 7.80 / 21.00 / 30.00

DOMAINE PINCHINAT: ORGANIC ROSÉ, 2019, PROVENCE

Cool altitudes and herbal fields are at play in this unendingly drinkable delight. Exceptionally balanced, refreshing and elegant beyond compare. 10.80 / 28.80 / 41.00

TEETOTAL TIPPLES

Absent of any alcohol.

VIRTUOUS TULSI SOUR (UP)

In our solicitude and zeal for abstemious guests, this peaty Whisky Sour has no whisky, nor any other spirit. Note the warming aromas of ginger, lemon, holy basil and secret botanicals. 6.50

DRY OLD-FASHIONED (ROCKS)

Smoked demerara, orange bitters, cayenne and orange peel. Fire in the throat, warmth in the belly. But no need of alcohol! 6.50

COOLERS & SHARBATS

FRESH NIMBU SODA

Light lemon drink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 3.20

AFLATOON'S COLADA

For the blithe spirit of Parsi theatre. Pineapple and coconut-cream, a little coriander, chai syrup, and lime juice. Garnished with coconut flakes. Sweet and frothy. 5.50

WATERMELON SHARBAT

Watermelon is muddled with spearmint and lime, then thrown over cubes of ice. 3.90

PASSIONFRUIT SHARBAT

Long and sparkling, with the fresh tang of passion fruit, lime and coriander, finished with a generous splash of soda. 3.90

KALA KHATTA SHARBAT

Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over cubed ice. 3.90

WHITE WINE

IL FOLLE: ORGANIC GRILLO, 2019, SICILY

Clean bright mineral intensity with citrus and honeydew hints. Local Grillo grapes are hand-picked. Name means 'the doolally one'— but here is a serious wine at extremely moderate terms. 6.60 / 17.60 / 25.00

EL CONVERTIDO: ORGANIC VERDEJO, 2019, CASTILLE

Vegan persons (and all others) admire this straw-gold wine for its vibrant fruit, notes of almond and balanced acidity. Tip-top. 7.40 / 19.60 / 30.00

PRIMA ALTA: PINOT GRIGIO, 2019, VENETO

The coolness of the Dolomites is sure to marry well with your spicy food. Classic and refreshing. One could not quarrel with a detail. 7.80 / 21.00 / 30.00

FRENCH AMBUSH: VIOGNIER, 2019, LANGUEDOC-ROUSSILLON

Simple, elegant and pleasant, with aromas of white flowers and fresh apricot. A lover of grilled dishes and seafood. You can be satisfied. 9.00 / 23.80 / 34.00

MICHAEL OPITZ 'BUDDY TALK': ORGANIC BIODYNAMIC WHITE, 2019, WEINLAND

Aromatic Muskat Ottonel, Muskateller and Sauvignon Blanc grapes yield caramel, herbs, engaging fruit and softness. Modest Austrian winemaker Michael Opitz says "No tricks. Just wine". 11.00 / 29.40 / 42.00

BOB 'SHORT FOR KATE': ORGANIC SAUVIGNON BLANC, 2019, MARLBOROUGH

Melon, citrus, then white blossom. The loopy name has a story: this wine is an ode to the honesty and joie-de-vivre of late Kate (aka 'Bob'). A richly expressive character. Vegan. 11.20 / 30.20 / 43.00

MICHAEL OPITZ 'IRIS': ORGANIC NATURAL SAUVIGNON BLANC – PINOT GRIS, 2019, WEINLAND

An adventurous blend from Austria with hints of sherry, coconut and salty freshness. Unfiltered, hence slightly cloudy. Not your customary Sauvignon Blanc. 12.60 / 33.60 / 48.00

BOTAL SODA

THUMS UP

The cola of Bombay, in botals nicely worn from recycling. Mostly available. 300ml 3.90

LIMCA

Fizzy Bombay lemon drink. "Contains no fruit" — guaranteed. Mostly available. 300ml 3.90

PALLONJI'S RASPBERRY SODA

'Parsi is raspberry and raspberry is Parsi!' according to the effervescent Mr. Kohinoor. 300ml 3.90

FRANK WATER — STILL OR SPARKLING

Pure water that bubbles naturally to the surface from artesian springs in Devon. Botaled and supplied by FRANK, a charity that donates all profits to sustainable water projects in India and other developing countries. 750ml 3.90

FRESH JUICE

No poppycock.

Fresh Orange 3.90

Ruby-Red Grapefruit 4.20

RED WINE

ROC D'OPALE: GRENACHE-MERLOT, 2019, LANGUEDOC-ROUSSILLON

Hedgerow fruit, plum and cocoa, with soft tannins. Garnet-red to behold. Fresh and agreeable with or without food. 6.60 / 17.60 / 25.00

DOMINIO DE PUNCTUM: ORGANIC BIODYNAMIC SYRAH, 2019, CASTILLE

There is no mistaking the full-bodied, rich and powerful character. And yet there is velvet. Every care is taken of vines, wines, earth, et cetera. Obtainable for vegans and other persons. 8.40 / 22.40 / 32.00

SIN PROJECT: NATURAL TEMPRANILLO, 2018, CATALONIA

Affable light red with berry-cherry character and silky tannins, pairing well with spice and grilled meats. Spanish 'sin' is 'without': the entire absence of fining, filtration or misdemeanour. 10.20 / 27.40 / 39.00

QUINDE RESERVE: ORGANIC MALBEC, 2019, MENDOZA

Enticing rose-garden bouquet. Delectation of plum, liquorice, spice and very red fruit. Pre-eminent in mellowness and refreshment. The more you have of it, the more you desire it. 10.80 / 28.80 / 41.00

HAJSZAN NEUMANN: BIODYNAMIC NATURAL ZWEIGELT, 2019, VIENNA

Maximum commendability. Zweigelt grapes (not unlike Pinot Noir) bring forth intense personality with shades of black cherry, acorn, hazelnut and spice. Pure and most wholesome to vegan and all patrons: no fining, filtering or sulphurising. 60.00

ORANGE WINE

DOMINIO DE PUNCTUM POMELADO: ORGANIC SKIN-CONTACT WHITE, 2019, CASTILLE

Sauvignon Blanc with structure and rich amber colour from grape-skins. Tangerine nose, dry citrus on the palate and pleasant bitter finish. Dances nicely with curry and buttery dishes. Vegan. 9.40 / 25.20 / 36.00

HAJSZAN NEUMANN: BIODYNAMIC NATURAL TRAMINER, 2017, VIENNA

Intense aromatic white has attained colour and power from red and yellow Traminer grape-skins. Divine grace with a twist of rose oil and tropical fruit. Never sigh when you can sing. 62.00

HOT DRINKS

OAT MILK CHAI

Warming comfort and satisfying spice. Made with oat milk. 3.20

BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 2.90

GREEN TEA (POT)

Grown on the lush garden plains between Assam and the Himalayas. Gentle, fresh and sweet. 2.90

FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. 2.90

GINGER, LEMON & HONEY TEA (POT)

Fresh vigour and increased joie de vivre. 2.90

MONSOONED CATUAI COFFEE

Arabica beans from a single estate in Santicoppa, Karnataka, are bared on wood to the monsoon winds, then blended with Brazilian Catuai. A rich, aromatic coffee with soft acidity and pleasant spicy notes. Roasted by Union Hand-Roasted Coffee.

Espresso, Single or Double 2.70 / 2.90
Cappuccino, Caffe latte or Flat White 3.50
Americano 3.50

Kindly ask your server for oat milk.

GUEST ROAST FILTER COFFEE

Consult your server kindly about our guest filter coffees. Hot or iced. 2.90

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 4.70 / 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

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

LION STOUT (CAN)

Glossy black pour, creamy tan froth, aromas of coffee, cacao, and caramel. Award-winning, robust stout from an old-established Sri Lankan brewery. 8.8% 330ml 5.50

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

GUEST BEERS & CIDERS

Consult your server for guest beers and ciders.

PEACOCK CIDER

Crafted by skilled workmanship in Herefordshire. Very mellow fruitfulness, best cider apples, kissed by the maturing sun. Pairs well with feisty food. 4.8% 500ml 6.50