

DISHOOM

A BOMBAY CAFÉ IN LONDON

THE ORIGINAL BOMBAY CAFÉS HAVE ALMOST DISAPPEARED. Opened early last century by Persian immigrants, their faded elegance welcomed all: rich businessmen, sweaty taxi-wallahs and courting couples. Fans turned slowly. Bentwood chairs were reflected in stained mirrors, next to sepia family portraits. Students had breakfast. Families dined. Lawyers read briefs. Writers found their characters.

BREAKFAST

Begin the day with a Full Bombay, some Bun Maska and Chai, a bowl of House Porridge or a Bacon Naan Roll. You might like to linger with a Monsooned Malabar coffee and a newspaper, or just come and go in a jiffy. Bombay breakfast is served from 8am to 11.30am on weekdays, and from 9am to midday on weekends.

AT LUNCH, AND LATER...

An inexpensively agreeable luncheon, or perhaps part of a feast to share with friends at supper-time.

SALAD PLATES

Hot and cold, three kinds, all served with fresh lime and chilli dressing, and crisp naan strips.

PANEER & MANGO

Finest marinated curd-cheese in a leafy bed with fresh mango, and crispy shallots. (V) (M) **7.90**

CHICKEN & POMEGRANATE

A juicy jumble of pulled Murgh Malai, Dishoom Slaw, pomegranate, mint and coriander. **8.90**

PRAWN & POMELO

Grilled prawns tangled with white and pink pomelo, chicory and a mix-up of leaves. (M) **9.90**

FRANKIES & ROOMALI ROLLS

Frankies are open-ended naan parcels, and Roomali Roti Rolls are made with delicate ‘handkerchief’ bread. Both are baked and filled to order from late morning until late at night. Best eaten with the hands.

RAJMA FRANKIE

Spiced red kidney beans with fresh coriander and minty green chutney. (V) **6.50**

KEEMA FRANKIE

Marinated minced lamb and peas – our take on the Bombay classic. (S) **6.90**

PANEER ROLL

Packed with green leaves, grilled Indian cheese and mint chutney. (V) **6.50**

DISHOOM CHICKEN TIKKA ROLL

Spicy charred chicken, lavish salad and tomato chilli jam. (S) **6.90**

SMALL PLATES

FAR FAR

A sort of carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty. (V) **2.20**

LAMB SAMOSAS

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. **4.20**

VEGETABLE SAMOSAS

Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves. (V) **3.20**

CHILLI CHEESE TOAST

A Bombay standard. Cheddar melt on white bloomer, with or without chillies. (S) (V) **3.20**

OKRA FRIES

Fine lady’s fingers for the fingers. (V) **3.50**

PAU BHAJI

A bowl of mashed vegetables with hot buttered pau bun, Chowpatty Beach style. No food is more Bombay. (V) **3.90**

KEEMA PAU

A classic of Irani Cafés: spiced minced lamb and peas with a toasted, buttered pau bun. (S) **4.70**

VADA PAU

Bombay’s version of London’s Chip Butty. Sprinkle the red ‘hillbilly’ Ghati masala to taste. (V) (S) **3.90**

BHEL

Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) (N) **3.90**

DISHOOM CALAMARI

Tiny tender squid, grainy crumb crunch, quick-fried and tossed into a bowl with Dishoom drizzle. (M) **5.20**

SKATE CHEEKS KOLIWADA

Bombay’s Koli (fishermen) Wada (district) recipe: a bowl of delicate morsels with tamarind and date chutney. (S) **5.20**

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.

MURGH MALAI

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when cooked. (M) **6.90**

DISHOOM CHICKEN TIKKA

A family recipe, using a marinade of sweet vinegar, not yoghurt. Laced with ginger juice, turmeric, garlic and green chilli. (S) **6.90**

PANEER TIKKA

Paneer is vegetarian first-class fare and a subtle cheese to make. Marinated then gently charred with red and green capsicums. (V) **6.90**

SHEEKH KABAB

Minced lamb marinated with lime, coriander and cumin, then grilled. The skewer’s antecedent was the warrior’s sword. **7.20**

GUNPOWDER POTATOES

The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. (V) (S) **5.50**

SPICY LAMB CHOPS

They lie overnight in a special marinade of lime juice and jaggery, warm dark spices, ginger and garlic. Charred outside, pink inside. (S) **11.50**

LAMB BOTI KABAB

Pieces of tender lamb marinated with red chilli, garlic and ginger. A top-notch Bademiya-style classic. (S) **8.50**

MASALA PRAWNS

Each one charred slightly at the edges, succulent and simple, nothing to bamboozle. **10.50**

MAHI TIKKA

In Bombay, mahi can be any fish, but this is sustainable Asian basa fillet in a subtle yoghurty marinade. **7.90**

RAJMA-CHAWAL

A generous helping of slow-cooked spiced kidney beans ladled over a bowl-full of fragrant basmati rice. Red onion and raita served alongside. A most soothing and hearty dish. (V) **7.90**

CHEF’S SHOREDITCH SPECIAL

LAMB RAAN

A leg of lamb marinated in chilli, garlic and ginger, braised overnight with spices, then flame-grilled, sliced and dressed with fresh lime. Tender, juicy and satisfying. **21.50**

LAMB RAAN BUN

A feast for one. Juicy, slow-cooked pulled lamb, piled up in a soft sourdough bun. Served with Dishoom Slaw, sali crisp-chips, and fried green chillies. To be eaten with the hands. **12.50**

HOUSE BLACK DAAL

A Dishoom signature dish — dark, rich, deeply flavoured. It is simmered over 24 hours for extra harmony. (V) **4.90**

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

The Dishoom variation on the legendary Irani Café special, with cranberries. **8.50**

VEGETABLE

Spiced green beans, sweet peas and carrots, bedded with rice in the pot. (V) **6.90**

KACCHI LAMB

Marinated lamb and rice cooked together in the traditional Hyderabad style. (S) **8.90**

RUBY MURRAY

MATTAR PANEER

A steadfast and humble vegetarian curry, the sort that can be found in any good Indian roadside restaurant. (V) **7.50**

CHICKEN RUBY

A good and proper curry redolent with spice and flavour. Tender chicken in a rich silky ‘makhani’ sauce, best mopped up with a Roomali Roti. **7.90**

VEG. SIDE DISHES

First-class greens and other delectables.

KACHUMBER

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V) **2.70**

DISHOOM SLAW

A kachumber with shredded cabbage, pomegranate seeds and mayonnaise. Fresh, feisty, crunchy. (V) **2.70**

A BOWL OF GREENS

Grilled broccoli, snow peas and spinach tumbled with chilli, lime and a little butter. (V) **3.50**

CLASSIC RAITA

Delicate minty yoghurt, cool as the cucumber. (V) **2.20**

BREAD & RICE

CLASSIC NAAN

Freshly baked in the tandoor. (V) **1.90**

GARLIC NAAN

With minced garlic and coriander sprinkle. (V) **1.90**

CHEESE NAAN

Cheddar is melted inside. (V) **2.20**

ROOMALI ROTI

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa. (V) **1.90**

STEAMED BASMATI RICE

It means “the fragrant one”. (V) **2.20**

Food will be dishoomed to your table as it is prepared.

(S) *Spicy*
(M) *Mild*
(V) *Suitable for vegetarians*
(N) *Contains nut ingredients*

Other dishes are made without nuts but may contain traces. If you have any food allergies, please let us know.

An optional service charge of 12.5% will be added to your bill.

DESSERTS

PINEAPPLE & BLACK PEPPER CRUMBLE

Tangy fresh pineapple infused with black pepper and Keralan vanilla, bedded beneath a layer of crumble topping. Served warm, with custard on the side. (V) 5.20

GUJU CHOCOLATE MOUSSE

Intense, dark and rich, with just a touch of chilli and salt. Graced with Gujarati shrikhand fruited yoghurt and blackberries. (V) 5.20

MEMSAHIB’S MESS

What the Memsahibs of Malabar Hill used to serve at their fancy parties. Fresh cream, crushed meringue and strawberries with rose syrup and gulkand. (V) 5.20

KULFI ON A STICK

A sweet creamy treat. To say “kulfi jam gai” is to say “I’m feeling very cold!”

MANGO KULFI

Satin-smooth, sweet real mango. (V) 2.90

PISTACHIO KULFI

Creamy, proper pistachio. (V) (N) 2.90

MALAI KULFI

The original with a hint of caramel. (V) 2.90

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) 2.90

CINNAMON ICE CREAM

A no-nonsense bowl of intensely cinnamony ice cream. (V) 2.90

TIPPLES

BOLLYBELLINI (FLUTE)

Raspberries, lychees, rose and cardamom sparkling with first-class Prosecco. A very pretty missy. 7.20

CHAIJITO (TALL)

Smoky rum and Dishoom sweet-spice chai syrup muddled with fresh mint, coriander, ginger and lime. 7.50

CHILLI MARTINI (UP)

Top-notch clean sophistication. Tanqueray Rangpur gin with pomegranate, lemon juice and Dishoom drizzle. 7.50

BOMBAY PIMM’S

The classic English quencher gone native with saffron gin, mint, pomegranate, citrus and coriander. Fiery ginger beer, not lemonade.

TALL / JUG 7.50 / 20.00

THUMS UP FLIP (UP)

A radical reduction of Thums Up, nugged with egg, cream and the favourite spirit of India, Johnny Walker Black Label. 7.50

EAST INDIA GIMLET (UP)

The old-established drink devised for sailors to evade scurvy. Bombay Dry gin with Rose’s lime and a touch of celery bitters. 7.50

BOMBAY COLADA (TALL)

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. And rum. 7.50

LASSIS & COOLERS

BHANG LASSI

Traditional Holi drink, but with fresh shredded mint in place of happy-go-lucky hemp. Ginger, grenadine, candied fennel sprinkles and coconut milk. With or without rum. 3.50 / 7.50

MANGO & FENNEL LASSI

First-class yoghurt with fresh mango pulp and fennel seeds. 3.50

ROSE & CARDAMOM LASSI

Sweet and subtle as a perfumed love-letter. 3.50

SALTED LASSI

Creamy yoghurt, salted and gently spiced with crushed cumin. 2.90

VIRGIN BOMBAY COLADA

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. 3.70

NIMBU PANI

Light lemondrink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 2.90

THUMS UP FLOAT

A nostalgic and playful drink, for the eternal child: Bombay’s cola fizzes with vanilla ice cream. 3.70

FRESHLY SQUEEZED ORANGE JUICE

No poppycock. When you ask, it will be made. 3.20

BOTAL SODA

THUMS UP

The cola of Bombay, in botals nicely worn from recycling. 330ml 2.90

LIMCA

Fizzy Bombay lemondrink. “Contains no fruit” — guaranteed. 330ml 2.90

FEVER-TREE GINGER BEER

Natural ginger beer with pluck, and with prizes. 200ml 2.90

DIET COKE

Thums Up do not make diets. 330ml 2.20

BOTAL WATER — STILL OR SPARKLING

Pure water that bubbles naturally to the surface from artesian springs in Devon. Botalled and supplied by FRANK, a charity that donates all profits to sustainable water projects in India and other developing countries. 750ml 3.50

MONSOONED

MALABAR COFFEE

Arabica beans from a single estate in Sunticoppa, Karnataka, are bared on wood to the monsoon winds. A rich, aromatic coffee with very low acidity.

Espresso, Single or Double 1.70 / 1.90
Cappuccino or Caffelatte 2.50
Americano 2.50

RED WINE

175ml glass / 500ml carafe / 750ml bottle

ROC D’OPALE GRENACHE-MERLOT, 2011, PAYS D’OC

Hedgerow fruit, plum and cocoa, with soft tannins. Charming and agreeable with or without food. 5.10 / 13.70 / 19.00

FEUDO DEI VENTI SHIRAZ, 2010, SICILY

With surprising spicy aromas dancing together, this full-bodied syrah wine gets on very nicely with spices and grilled meats. 6.70 / 18.10 / 24.20

CHATEAU HAUT GRELOT PREMIÈRES CÔTES DE BLAYE, 2010, BORDEAUX

Elegant claret of Cabernet Sauvignon and Merlot from the lovely small estate run by the Bonneau family since 1920. Replete with cassis and plum fruit. 7.50 / 19.50 / 26.20

BODEGA ALTANZA EDULIS CRIANZA TEMPRANILLO, 2009, RIOJA

Sweet spice, dark berry and light oak harmonised in a soft, lush red wine from a skilled producer in the heart of Rioja Alta. 7.70 / 20.20 / 27.20

LUIGI BOSCA RESERVA MALBEC, 2010, MENDOZA

A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 8.00 / 21.90 / 32.00

DOMAINE DE CRISTIA CÔTES DU RHÔNE, 2011, RHÔNE

Organically grown grapes yield pure intensity of black berryfruit, wild herbs and violets. Robert Parker notes: “an up-and-coming new superstar producer in Châteauneuf-du-Pape.” 8.20 / 22.90 / 33.80

CHAI

HOUSE CHAI

All things nice: warming comfort and satisfying spice. Made in the proper way. All who have tried it are swearing by it. 2.50

CHOCOLATE CHAI

A charming couplet of dark chocolate and spicy chai. 2.70

NAUGHTY CHOCOLATE CHAI

The charming couplet goes a little madcap with Bourbon. 5.90

BAILEYS CHAI

Sip hot spicy chai through a cushion of cool cream. A dessert-drink one can sink into, much like a sofa. 5.90

GREEN DARJEELING (POT)

First-flush small-leaf tea, harvested after the spring rains in Darjeeling. Gentle, light and mild. 2.20

ENGLISH BREAKFAST ASSAM (POT)

Assam is the most well-liked tea-leaf in India. Malty, brisk and bright. 2.20

FRESH MINT TEA (POT)

A spearmint steeper to cleanse the palate. Get rid of your cough. 1.50

ROSÉ

175ml glass / 500ml carafe / 750ml bottle

CONTI ZECCA NEGRAMARO, 2011, PUGLIA

From a vineyard of the seventh century, this winner of many awards is floral on the nose, with a dry palate, and deliciously full of tiny red berry. 6.40 / 17.30 / 23.20

BEER & CIDER

KINGFISHER

Beer came to India with the old British Empire. At present, this mild and malty easydrink lager is India’s choicest favourite. 4.8% 330ml / 500ml 3.90 / 5.20

DISHOOM INDIA PALE ALE

Specially crafted for Dishoom by Hackney’s Beavertown Brewery, a delectable rye IPA with aromatic malt and lingering bitter finish. 4.9-5.1% 330ml 4.90

LONDON FIELDS LAGER

Refreshing Continental-style lager hand-crafted in Hackney. Unfiltered to retain smoothness and crisp notes of citrus. 4.1% 330ml 4.90

BLOW HORN SPICED UP CIDER

Natural feisty cider gets along exceedingly well with feisty food. Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you’re passing. 5.0% 500ml 5.80

SPARKLING

PROSECCO CA’ DEGLI ERMELLINI, NV, VENETO

Classic delicate spumante from the pebbly Trevigiana hills of Valdobbiadene. Pleasantly pale yellow with fine bubbles, fresh apple hints, and a soft dry finish. 125ml / 750ml 6.90 / 29.50

DENBIES GREENFIELDS VINTAGE, 2006, SURREY

Traditional grapes of Chardonnay, Pinot Noir and Pinot Meunier, hand-picked, and a particularly good year. Aromas of mixed fruits and brioche, with a very dry finish. Elegant, English and a cut above many Champagne types. 49.50

RUINART BLANC DE BLANCS, NV, CHAMPAGNE

A harmonious blend of 100% Premier Cru Chardonnay grapes from different harvests. Admire its striking brilliance, creamy profuse mousse, lemon zest, stone fruit, mineral and toasty complexity. 125ml / 750ml 10.90 / 59.00

RUINART ROSÉ, NV, CHAMPAGNE

Premier Cru Chardonnay blended with Premier Cru Pinot Noir. Sublime petal-pink, fine sustained bubbles and a smooth palate. Aromas of berry fruit give way to morello cherry. 65.00

VEUVE CLICQUOT LA GRANDE DAME, 2004, CHAMPAGNE

A prestige cuvée created from just eight Grands Crus (64% Pinot Noir). Fine bubbles, scents of candied fruit and sweet almond, hints of malt and herbs. Impressively complex. 165.00

WHITE WINE

175ml glass / 500ml carafe / 750ml bottle

PARVA RES CATARRATTO, 2011, SICILY

From Parva Res, this native Italian grape is a close relation to the Garganega of Soave. Full-bodied with citrus and tropical fruit flavours. 4.90 / 13.50 / 18.90

DOMAINE DU BOSC CHARDONNAY, 2011, LANGUEDOC-ROUSSILLON

Pale gold with green lights. A refreshing palate of honeyed flowers. Awarded Chardonnay du Monde silver medal. 6.50 / 17.50 / 23.90

SORAVALLE PINOT GRIGIO, 2011, TRENTINO

A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food. 7.20 / 19.20 / 25.90

DOMAINE DE MUS VIOGNIER, 2011, LANGUEDOC

Aromatic, elegant and pleasantly rounded. Intense white flowers, peaches and cream, and very pleasing minerals. A lover of seafood. 7.50 / 19.90 / 26.90

WILD SOUTH SAUVIGNON BLANC, 2012, MARLBOROUGH

A tip-top classic made by talented wine-walli Christie Brown. Vibrant and intense, with a fresh palate of ripe citrus and intriguing minerals. 7.90 / 21.70 / 30.90

HARTENBERG RIESLING, 2010, STELLENBOSCH

Prize-winning dry (trocken style) South African Riesling. Floral hints, spicy richness, soft summer fruits and a zesty finish. 8.10 / 22.70 / 33.70